

Food Safety

Good food safety practices and procedures are critical to the school nutrition programs. The overall food safety program **must** include a written plan for each individual school or site in the program and be based on Hazard Analysis and Critical Control Point (HACCP) principles. Part of this plan includes the development of standard operating procedures (SOP) to instruct staff on safe food and equipment handling.

Food safety training is now a requirement of the U.S. Department of Agriculture (USDA) professional standards. The food safety training objectives are that employees will:

- Utilize all food safety program guidelines and local health department regulations to ensure optimal food safety
- Practice a HACCP-based program
- Follow general food safety procedures
- Implement federal, state, and local food safety regulations and guidance
- Promote a culture of food safety behaviors in the school community

There are many resources available to help you develop, implement, and monitor a food safety program for your operation. Many of these can be found in the [Quick Reference Guide to Food Safety](#).

After you have reviewed the information in the Quick Reference Guide, try the [Apply Your Knowledge](#) self-check.

The School Nutrition Primer can be utilized by food service directors and administrators as a Professional Standards training resource. Reviewing the “Quick Reference Guides” with staff and administering the “Apply Your Knowledge” self-check quiz may count for 15 minute training.

The training topic Food Safety provides the following Professional Standards:

Key Area: Operations (2000)

Learning Objective: Food Safety and HACCP Training (2600)

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