

School Food Safety Program

The School Food Safety Program addresses food safety in all aspects of meal preparation from procurement through service and is based on the Hazard Analysis and Critical Control Point (HACCP) principles.

The School Food Safety Program must be applied to food service operations in the: National School Lunch Program, School Breakfast Program, Special Milk Program; Afterschool Snack Program; CACFP At Risk Afterschool Meal Program and Summer Food Service programs operated by schools.

Requirements:

- ✓ LEAs must have a written food safety plan in compliance with HACCP program criteria
- ✓ LEAs are required to request two food safety inspections per year from local health jurisdiction
- ✓ LEAs must post their most recent food safety inspection report
- ✓ LEAs must keep temperature logs

The Food Safety Program must include all:

- Food Storage Areas
 - includes any warehouses that are used to store food for Child Nutrition Programs and under control of the LEA.
- Food Preparation Areas
- Food Service Areas
 - includes; school buses, hallways, school courtyards, kiosks, classroom

Resources:

- ✓ [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#) (USDA)
- ✓ [OSPI CNS Web Pages - Resources](#)

Reference:

- ✓ [SP 37-2013](#)

Acronym Reference

-CACFP	Child and Adult Care Food Program
-LEA	Local Education Agency
-OSPI CNS	Office of Superintendent of Public Instruction – Child Nutrition Services
-SP	School Policy
-USDA	United States Department of Agriculture