

# School Food Safety Program HAACP



**Speaker: Kevin Sarb**



# Child Nutrition and WIC Reauthorization Act – 2004 Public Law 108-265

## Amended section 9(h) of the Richard B. Russell National School Lunch Act

### Section 111. Food Safety

#### – (5) School Food Safety Program –

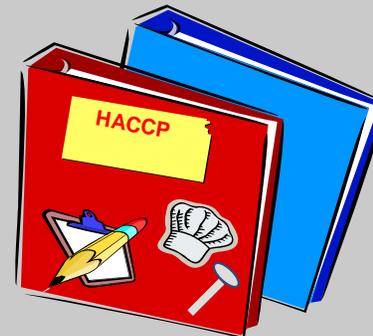
Each school food authority shall implement a school food safety program in the preparation and service of each meal served to children, that complies with any Hazard Analysis and Critical Control Point (HACCP) system established by the Secretary.



## Key Points of P.L. 108-265

- Federal requirement – not state or local
- Only required in schools that participate in the NSLP or School Breakfast Program
- A plan is required for **each** production kitchen and serving site
- Reauthorization Act included other new requirements related to food safety

# Food Safety Program





# Requirements of a School Food Safety Program

The School Food Authority (SFA) is responsible for developing a comprehensive food safety program for their district, including a plan for every school food preparation and service site. A school food safety program must include the following elements:

1. Documented Standard Operating Procedures (SOPs)
2. Documenting menu items into one of three HACCP Process categories
3. Documenting Critical Control Points of food production
4. Monitoring
5. Establishing and documenting corrective actions
6. Recordkeeping
7. Reviewing and revising the overall food safety program



# Tools

- *“Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.”* USDA FNS June 2005 (79 pages)

<http://www.fns.usda.gov/cnd/CNlabeling/Food-Safety/HACCPGuidance.pdf>



# Tools

- “*Template for Developing a School Food Safety Program*”, National Food Service Management Institute, 2006 (22 pages)

<http://www.nfsmi.org/documentlibraryfiles/PDF/20080207023632.pdf>



# Tools

- *“HACCP Based Standard Operating Procedures,”* National Food Service Management Institute, 2005 (115 pages)

**<http://sop.nfsmi.org/HACCPBasedSOPs/HACCPBasedSOPs.doc>**

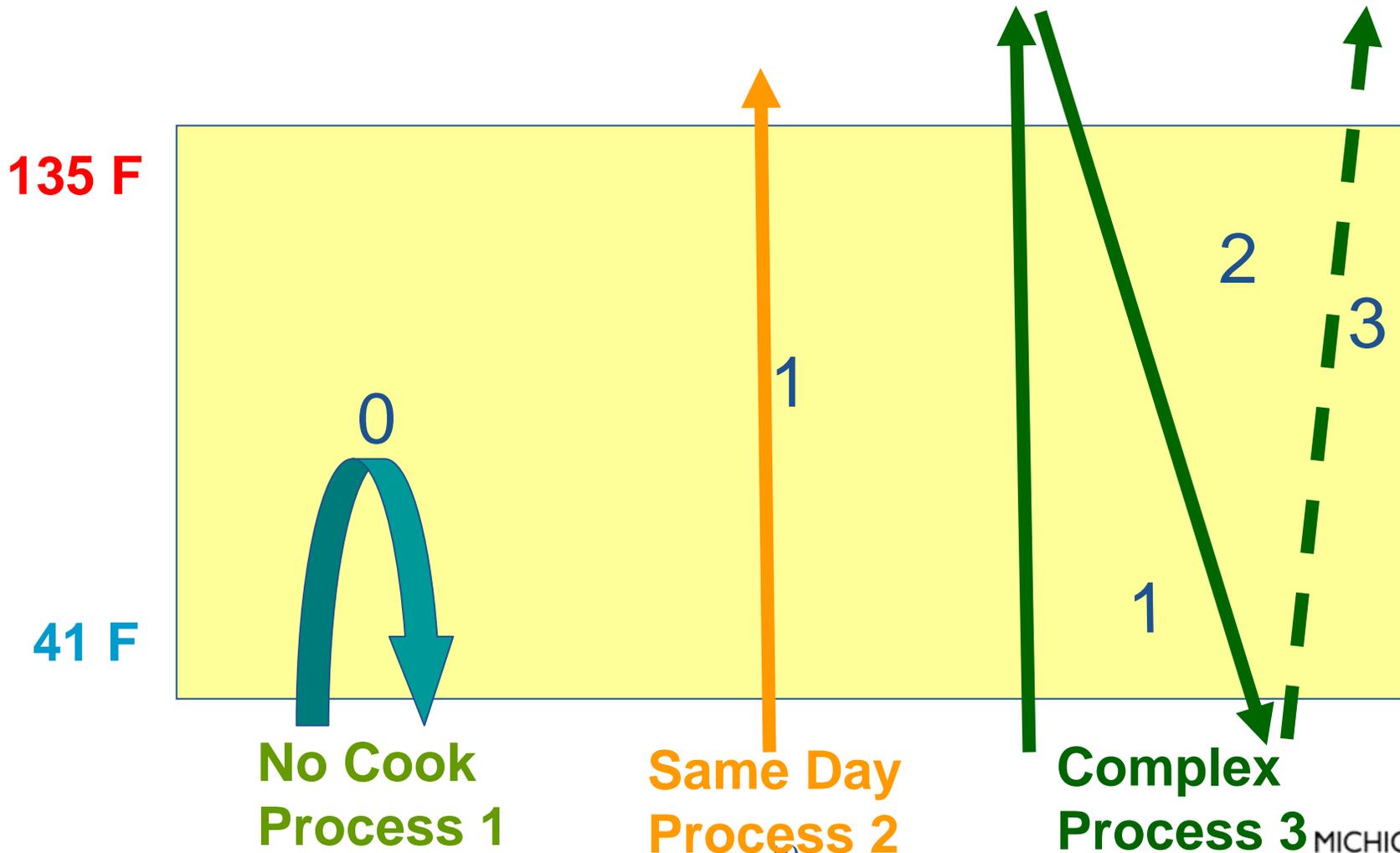


# Categorize Menu Items According to Process Approach

1. Process 1 – No Cook
2. Process 2 – Cook and Serve Same Day
3. Process 3 – Complex Food Preparation



# The Division of Foods is Based on Complete Trips Through the Temperature Danger Zone



# Activity

## Categorizing Foods into Processes

# School Food Safety Inspections





## Other Reauthorization Requirements Related to Food Safety

- The required number of health inspections per year was increased from 1 to 2.
- A report on the most recent inspection must now be posted in a 'publicly visible location.'
- Copies of the report must be provided to members of the public upon request.



# Policy Memos

## **School Food Safety Inspections (USDA) December 16, 2004**

Amended the Richard B. Russell National school lunch Act to require two food safety inspections annually for schools participation in the National School Lunch or School Breakfast Programs

## **Administrative Policy #11 (MDE) March 18, 2005**

Provides information about school, Michigan Department of Education, and local health department responsibilities

## **Food Safety Questions and Answers (USDA) July 12, 2005**

Questions and answers on the food safety provisions of the Child Nutrition and WIC Reauthorization Act of 2004 (P.L. 104-265)

## **School Food Safety Inspections (MDE) June 14, 2007**

Reminder of the change requiring two food safety inspections and the need to document the reason for inability to comply if two inspections do not occur.



# Policy Memos

## **Food safety Inspections in Non-Traditional School Settings (USDA)**

**December 19, 2007**

Program operators in non-traditional settings are expected to do their best to fulfill the food safety inspection requirement.

## **Responsibility to Request Food Safety Inspections (USDA)**

**September 19, 2008**

Local program operators are responsible for requesting inspections from the local health department and documenting efforts.

# Certified Food Manager





# Manager Certification Myths & Facts

Visit the Michigan Department of  
Agriculture website for information:

[http://www.michigan.gov/mda/0,1607,7-125-50772\\_45851-182605--,00.html](http://www.michigan.gov/mda/0,1607,7-125-50772_45851-182605--,00.html)



# MDA Website

<a href="#">Departments</a>	<a href="#">News</a>	<a href="#">Alerts</a>	<a href="#">My Michigan.gov</a>	<a href="#">MDA RSS</a>	<a href="#">Mobile</a>	<a href="#">MDA Online Services</a>	<a href="#">Directories</a>	<a href="#">Help</a>
-----------------------------	----------------------	------------------------	---------------------------------	-------------------------	------------------------	-------------------------------------	-----------------------------	----------------------



[Michigan.gov Home](#)

**Food Safety**

- ▾ [Food Safety for Consumers](#)
- ▾ [Food Law](#)

**Food Industry**

- ▾ [Food Recalls](#)
- ▾ [Resources for Food Industry Regulators](#)
- ▾ [Manager Certification](#)

**Consumer Information**

**Animal Health**

**Farming**

**Licensing**

**Food & Agribusiness**

**Select Michigan**

**Fairs and Recreation**

**Inside MDA**

**Reference**



## Department of Agriculture

MDA Home | Sitemap | Contact MDA | Keywords | FAQ | Online Services | eMDA

Printer Friendly
 Text Version
 A- A+ Text Size
 Share

### Food Manager Certification

#### Certified Food Manager

Many Michigan food establishments must employ at least one certified food manager by June 30, 2009.

[Manager Certification Myths and Facts](#) helps answer many questions about the manager certification regulation.

[Regulation 570 - Manager Certification](#) **NEW!**

[Food Law of 2000](#) (see section 2129 & 7106 for actual language regarding manager certification requirements)

These rules, as written, allow the Michigan Department of Agriculture to issue statewide variances. MDA has issued the following statewide variances to the manager certification requirement:

Senior congregate nutrition satellite sites operating in compliance with Michigan Office of Services to the Aging standards, where food is not prepared but only served on-site and prepared in a licensed kitchen that employes a



The Official State of Michigan Website

Search

**Related Content**

- [Miscellaneous Links to Food Safety Training Resources](#)
- [Food Safety Training Database Instructions](#)
- [Food Law Training](#)

# Resources





# MI Association for Local Public Health

[About MALPH](#) | [What's New](#) | [Government Relations](#) | [Field Notes](#) | [Articles](#) | [Contact Us](#)



- [Committees](#)
- [Directory](#)
- [Events](#)
- [Forums](#)
- [Jobs](#)
- [Links](#)
- [Surveys](#)

Unique in the nation, the Michigan Association for Local Public Health was founded in 1985 as a private, non-profit, 501-C3 state association. The Association is organized to represent Michigan's 45 city, county, and district health departments before the state and federal legislative and executive branches of government.

## Hot Links to Current Initiatives and Events



[Public Health Marketing Project](#)



[Michigan's Premier Public Health Conference](#)

Click on Directory to obtain contact information about Michigan County Local Health Departments.



[Legislative Action Page](#)  
Contact your legislator or respond to an **Action Alert!**

[The National Identity for Local Public Health](#)



Website for the Michigan Association for Local Public Health is: [www.malph.org](http://www.malph.org)



# Food Safety Activities

## September 2009: "Food Safety Thrives When You Focus On Five!"

1. Avoid Purchasing Food From Unsafe Sources
2. Clean and Sanitize Correctly
3. Prevent Cross-Contamination
4. Avoid Time-Temperature Abuse
5. Practice Personal Hygiene



National Food Safety Education Month®

<http://www.servsafe.com/nfsem/default.aspx>



Educating consumers about safe food handling



Partnership for Food Safety Education

## About Foodborne Illness

- Causes and Symptoms
- Costs
- Challenges
- Extent of Illness
- Least Wanted Pathogens
- Food Safety Glossary

## Safe Food Handling

## Education & Outreach

## Press Resources

## Campaigns

## Consumer Research Info

## About PFSE

## FightBAC!® Downloads

## Online Store



## About FOODBORNE ILLNESS

### Foodborne Illness



According to public health and food safety experts, each year millions of illnesses in this country can be traced to foodborne bacteria. While the likelihood of serious complications is unknown, the Food and Drug Administration estimates that two to three percent of all foodborne illnesses lead to secondary long-term illnesses. For example, certain strains of *E.coli* can cause kidney failure in young children and infants; *Salmonella* can lead to reactive arthritis and serious infections; *Listeria* can cause meningitis and stillbirths; and *Campylobacter* may be the most common precipitating factor for Guillain-Barre syndrome.

For more information on foodborne illness, [visit the CDC website.](#)