

SCHOOL FOOD SAFETY PROGRAM

School Nutrition Programs
Office of School Support Services
Michigan Department of Education



USDA Policy Memos

- SP 10-2004 School Food Safety Inspections
 - Requires participating schools to obtain 2 FS inspections each school year
- July 12, 2005 Food Safety Q & As
- SP 05-2008 Food Safety Inspections in Non-Traditional School Settings
 - Clarifies how FS inspection requirement is carried out on military bases, Indian reservations and RCCIs
- SP 39-2008 Responsibility to Request Food Safety Inspections
 - SFAs are responsible for requesting two food safety inspections from the public health department and documenting their efforts

USDA Policy Memos

- SP 37-2011 CN Reauthorization 2010: Enhancing the School Food Safety Program
 - Requires school food safety program be applied to any facility or part of a facility where food is stored, prepared, or served
 - Buses, hallways, school courtyards, kiosks, classrooms, or other locations outside the cafeteria
 - Applies to NSLP, SBP, SMP, FFVP, ASP, & supper programs
- SP 45-2011 Food Safety Inspection in Service-Only Sites Participating in the School Meals Programs
 - Does not change requirement for all institutions that meet the definition of school to obtain 2 FS inspections
 - Means that service-only sites are **NOT** exempt
 - Satellite sites
 - Sites serving pre-packaged meals

USDA Policy Memos

- SP 37-2013 Enhancing the School Food Safety Program FAQs
 - Supersedes SP 37-2011
 - Food safety programs must be reviewed to ensure that standard operating procedures (SOPs) for safe food handling are updated to include any facility or part of a facility where food is stored, prepared, or served
 - Includes warehouses that store foods for FNS Child Nutrition Programs
 - Link to sample SOPs from the National Food Service Management Institute are provided

The Picture of Food Safety

FDA

MDARD

- LHD

USDA

MDE

- SNP

Defining School Food Safety



Defining School Food Safety



School Food Safety - **Preparation**

- Primary responsibility of your Local Health Department through your food license.
- Requirements of a School Food Safety Program
 - Tools Available
- Certified Food Manager
 - Approved certifications
 - Who is responsible in the event of an outbreak?
- MI Specific Clarifications
 - “Approved Source”

<http://www.malph.org/directory>

Michigan Association for Local Public Health



The screenshot shows the website for the Michigan Association for Local Public Health. At the top left is a logo of Michigan with the text "MICHIGAN ASSOCIATION FOR LOCAL PUBLIC HEALTH". Below this is a navigation menu with items: Home, What Is Public Health?, About Us, News & Events, Practice Exchange, and Advocacy. The main content area is titled "Directory" and contains a "Directory Finder" search box on the left. The search box has a text input field with the placeholder "Search for a department" and two buttons: "Search" and "Go to the page". To the right of the search box, the text reads: "Michigan's 45 local public health departments are listed alphabetically below. Click on a department name to link to additional information for that department, or you can search a department in the search bar on the left. Where available, links to departments' Web sites have been included." Below this text is the heading "Allegan County Health Dept." followed by contact information: "Human Services Building", "3255 122nd Ave., Suite 200", "Allegan, MI 49010", "Phone: 269-673-5411", and "Fax: 269-673-4172".

Directory

Michigan's 45 local public health departments are listed alphabetically below. Click on a department name to link to additional information for that department, or you can search a department in the search bar on the left. Where available, links to departments' Web sites have been included.

Allegan County Health Dept.

Human Services Building
3255 122nd Ave., Suite 200
Allegan, MI 49010
Phone: 269-673-5411
Fax: 269-673-4172

<http://www.malph.org/directory>

School Food Safety – **Preparation**

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:

- Documented Standard Operating Procedures (SOPs)
- Documenting menu items into one of three HACCP Process categories
- Documenting Critical Control Points (CCPs) and critical limits of food production
- Monitoring
- Establishing and documenting corrective actions
- Recordkeeping
- Reviewing and revising the overall food safety program

School Food Safety – **Preparation**

Requirements of a School Food Safety Program

- “*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.nfsmi.org/documentlibraryfiles/PDF/20080220092722.pdf>
- “*Template for Developing a School Food Safety Program*”, National Food Service Management Institute, 2006 (22 pages)
 - <http://www.nfsmi.org/documentlibraryfiles/PDF/20080207023632.pdf>
- “*HACCP Based Standard Operating Procedures,*” National Food Service Management Institute, 2005 (115 pages)
 - <http://www.nfsmi.org/documentlibraryfiles/PDF/20080207024226.pdf>

School Food Safety – **Preparation** Certified Food Manager

- There are several nationally accredited exams used by course providers and approved by MDARD:
 - [National Restaurant Association Educational Foundation](#)
(ServSafe) 800-765-2122
 - [National Registry of Food Safety Professionals](#) 800-446-0257
 - [Prometric](#) 800-624-2736
 - [Learn2Serve Food Protection Manager Certification Program](#)
888-395-6920

School Food Safety – **Preparation** Certified Food Manager



The screenshot shows the Michigan Department of Agriculture & Rural Development website. The page title is "Food Manager Certification" under the "Michigan Food Safety" section. The main content area states: "Certified Food Manager" and "Many Michigan food establishments must employ at least one certified food manager by June 30, 2009." A link is provided: "[Manager Certification Myths and Facts](#) helps answer many questions about the manager certification regulation." The website header includes the Michigan logo and "MICHIGAN.GOV Michigan's Official Web Site". The navigation menu includes: Michigan.gov Home, MDARD Home, Sitemap, Contact MDARD, Online Services, eMDA, and a Search box. A sidebar on the left lists: Michigan Food Safety, Food Recalls, Resources for Consumers, Resources for Michigan's Food & Dairy Industry, and How to Start a Food Business. A sidebar on the right lists: MI Business One Stop, Departments/Agencies, Online Services, Surveys, RSS Feeds, and Related Content (ServSafe Training for Food Service Staff, Miscellaneous Links to).

http://michigan.gov/mdard/0,4610,7-125-50772_45851_45855-182605--,00.html

- Who is responsible in the event of an outbreak?

School Food Safety – **Preparation**

MI Specific Clarifications

- ServSafe says: “Purchase only from an ‘approved source’”
- What does this mean in MI?

School Food Safety – Preparation

Defining “Approved Source”

- Checklists
 - Iowa State
 - Cornell
 - UC Davis
 - Penn State
- Initiates conversation

Checklist for Retail Purchasing of Local Produce

Name of Producer/Farm _____
 City _____ State _____ Zip _____
 Telephone _____ E-mail _____
 Total acres farmed _____ Availability of promotional materials YES NO
 Products to be purchased _____
 Is an insurance liability required YES (Dollar amount _____) NO
 Is the facility licensed and inspected to process products YES NO
 Are there acceptable substitutes available if an order cannot be filled YES NO

Production Practices	Yes	No	N/A
Are wells protected from contamination?			
If irrigation is used, what is its source? <input type="checkbox"/> Well <input type="checkbox"/> Stream <input type="checkbox"/> Pond <input type="checkbox"/> Municipal <input type="checkbox"/> Other _____			
What types of manures are used? <input type="checkbox"/> Raw manure <input type="checkbox"/> Composted <input type="checkbox"/> Aged <input type="checkbox"/> No manure is used			
Is raw manure incorporated at least 2 weeks prior to planting and/or 120 days prior to harvest?			
Is the manure application schedule documented with a copy submitted to the retail operation?			
Is land use history available to determine risk of product contamination (e.g., runoff from upstream, flooding, chemical spills, or excessive agricultural crop application)?			
Is the field exposed to runoff from animal confinement or grazing areas?			
Is land that is frequently flooded used to grow food crops?			
Are coliform tests conducted on soil in frequently flooded land?			
Are farm livestock and wild animals restricted from growing areas?			
Are portable toilets used in a way that prevents field contamination from waste water?			
Product Handling	Yes	No	N/A
Are storage and packaging facilities located away from growing areas?			
Is there risk of contamination with manure?			
Are harvesting baskets, totes, or other containers kept covered and cleaned (with potable water) and sanitized before use?			
Is harvesting equipment/machinery that comes into contact with the products kept as clean as possible?			
Are product and non-product containers available and clearly marked?			
Is dirt, mud, or other debris removed from product before packing?			
Are food grade packaging materials clean and stored in areas protected from pets, livestock, wild animals, and other contaminants?			
Transportation	Yes	No	N/A
Is product loaded and stored to minimize physical damage and risk of contamination?			
Is transport vehicle well maintained and clean?			
Are there designated areas in transport vehicle for food products and non-food items?			
Are products kept cool during transit?			

PM 2046a March 2009

IOWA STATE UNIVERSITY
University Extension

Defining School Food Safety



Guidance for Children with Medical Conditions that are Disabilities

- USDA regulations 7 CFR, Part 15b require substitutions or modifications in school meals for children whose disabilities restrict their diets.
 - With documented disability = must be provided substitutions in foods when need is supported by statement signed by a licensed physician.
 - Child's disability
 - Explanation of why disability restricts the child's diet
 - Major life activity affected by the disability
 - Food(s) to be omitted, and food(s) that must be substituted

MDE has a form available or you may use your own as long as all the above information is included.

New Form Available at www.michigan.gov/schoolnutrition

Michigan Department of Education
Office of School Support Services

REQUEST FOR SPECIAL MEALS/MILK AND/OR ACCOMMODATIONS

The information on this form should be updated as necessary to reflect the current needs of the participant.

1. School/Agency Name:	2. Site Name:	3. Site Telephone:
4. Name of Participant/Student:		5. Participant Age:
6. Name of Parent/Guardian:		7. Parent/Guardian Telephone:
<p>8. Check One:</p> <p><input type="checkbox"/> Participant has a disability or a medical condition and <i>requires</i> a special meal or accommodation. (Refer to instructions on reverse side of this form.) Schools and agencies participating in federal nutrition programs must comply with requests for special meals and any adaptive equipment. A licensed physician currently managing the disability care of this participant/student must sign this form.</p> <p><input type="checkbox"/> Participant <i>does not have a disability</i>, but is requesting a special meal or accommodation due to food intolerance(s) or other medical reasons. Food preferences are not an appropriate use of this form. Schools and agencies participating in federal nutrition programs are not required to make accommodations when there is not a documented disability but may make accommodations for reasonable requests at their discretion. A licensed physician, physician's assistant, registered dietitian, or nurse practitioner must sign this form.</p> <p><input type="checkbox"/> Participant does not have a disability, but is requesting a special accommodation for a fluid milk substitute that meets the USDA nutrient standards for non-dairy beverages offered as milk substitutes. Granting the request of a non-dairy milk substitute is at the discretion of the facility. Product Name: _____ Meets Requirements? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Unsure Reason for request: _____ Please skip to #15. A licensed physician, physician's assistant, registered dietitian, nurse practitioner, or parent/guardian may sign this form.</p>		
9. Disability or medical condition requiring a special meal or accommodation:		

Challenge Activity

- A child has a life threatening allergy which causes an anaphylactic reaction to peanuts. The slightest contact with peanuts or peanut derivatives, usually peanut oil, could be fatal. To what lengths must the food service go to accommodate the child? Is it sufficient for the school food service to merely avoid obvious foods, such as peanut butter, or must school food service staff research every ingredient and additive in processed foods or regularly post all of the ingredients used in recipes?

Food Allergy

- Eight foods cause 90% of all allergic reactions in the U.S.
 - Milk
 - Wheat
 - Eggs
 - Soy
 - Peanuts*
 - Fish*
 - Tree Nuts*
 - Shellfish*



*cause the majority of severe or anaphylactic reactions

Reactions at School



- Approximately 20-25% (about 1 in 4) of epinephrine administrations in schools involve someone whose allergy was unknown at the time of the reaction
- More than 15% of school-aged children have had a reaction in school
- Food allergy reactions happen in multiple locations throughout the school and are not limited to the cafeteria

Causes of Accidental Exposures

- Not reading ingredient labels
- Food trading
- Inaccurate labeling
- **Cross-contamination**
 - Other foods
 - Improperly cleaned utensils
 - Table surfaces



Guidelines for Managing Allergies at School

- School's Responsibility

- Be knowledgeable about and follow federal and state laws, and district policies
- Review the health records submitted by parents and share appropriately
- Include food allergic students in school activities
- Identify a core team to work with parents and student(s), review policies and procedures, etc.
- Assure staff understands, can recognize a reaction, knows what to do, and works to eliminate the allergen in all school activities
- Be prepared to handle a reaction through training and simulation
- Take threats or harassment against an allergic child seriously

Defining School Food Safety



School Food Safety - Recalls

- Important note: MI does not have a mandatory recall authority; Recalls are typically voluntary by company
- USDA Foods through MDE
 - learns of recall via phone, fax, e-mail from the USDA's Rapid Alert System (RAS), food manufacturer, and/or the USDA's Web Based Supply Chain Management System (WBSCM)
 - Works with purchasing consortia's to locate recalled product and to notify schools who may have received product
 - may also utilize MEGS+ info to notify schools/agencies of any recalls pertaining to USDA Foods
- Commercial Product
 - MDARD works with companies to encourage them to do the right thing
 - learns about recalls through: internal staff, FDA, USDA, Industry notifications, other state agencies, media
 - then communicates through MDARD listserv, text alerts, Twitter, and Facebook accounts

Defining School Food Safety



School Food Safety - **Disaster**

- Definition: Knowing what to do before, during and after an emergency as a critical part of being prepared
 - Not Mandatory, highly encouraged
 - Consider:
 - Preparation
 - Adequate food, water and other basic supplies
 - Adequate food, water and other basic supplies
 - Allergies
- <http://www2.ed.gov/admins/lead/safety/emergencyplan/index.html>

Defining School Food Safety



School Food Safety - Biosecurity

- Definition: protecting the health of the children and adults in your school by strengthening the safety of your foodservice operation
 - Not mandatory, highly encouraged
 - Develop a team
 - create a food biosecurity management plan
<http://foodbiosecurity.nfsmi.org/index.php>
 - NSFMI has a table top exercise program available & funding to assist districts in conducting. Contact Aleshia Hall-Campbell at ahall2@olemiss.edu or (800) 321-3054 for more information.

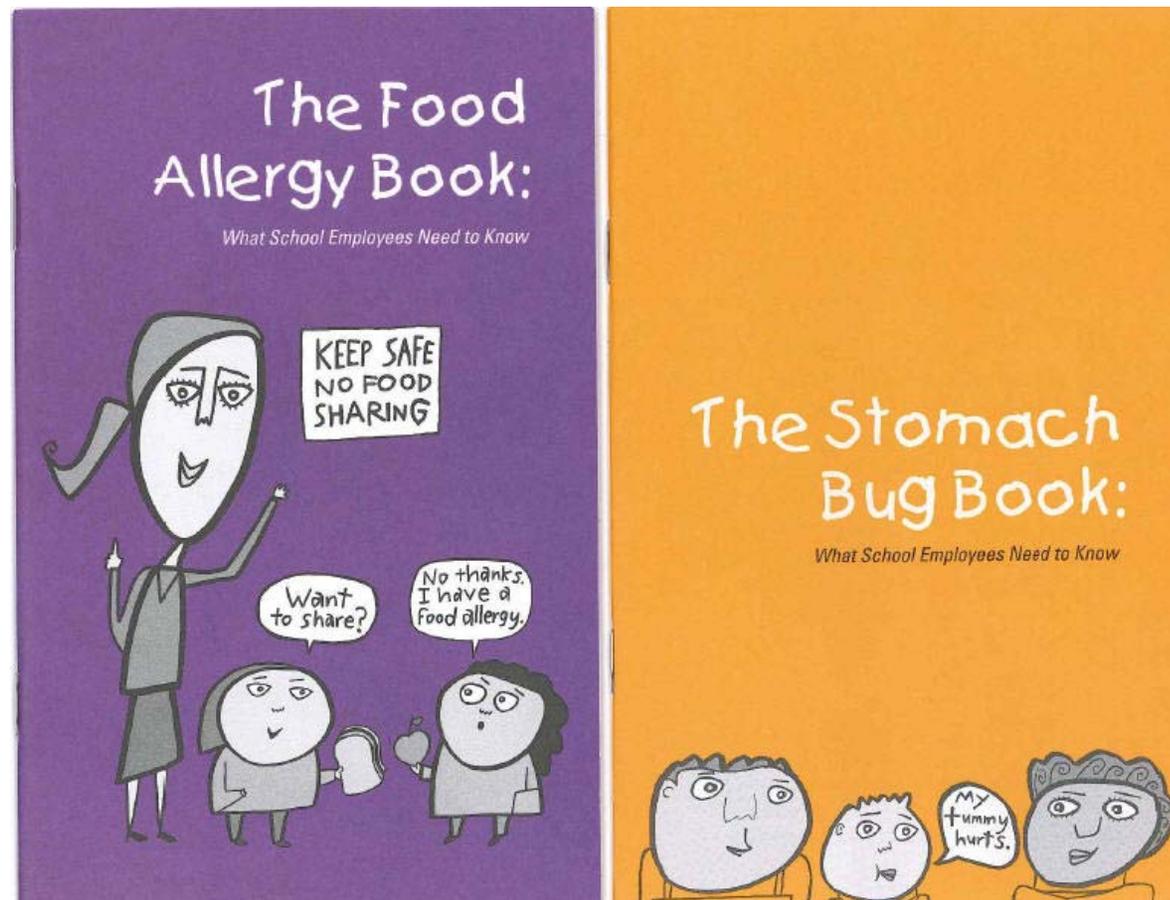
Defining School Food Safety



Additional Training Materials Available

- NFSMI: <http://www.nfsmi.org/>
 - Produce Safety University
- Categorizing Menu Items According to Process Approach
- USDA Food Safety Education
 - http://www.fsis.usda.gov/food_safety_education/food_safety_education_programs/index.asp
- Partnership for Food Safety Education
 - <http://www.fightbac.org/>

Additional Training Materials Available



<http://www.neahin.org/educator-resources/index.jsp?page=1>

<http://www.nfsmi.org/resourceoverview.aspx?ID=452>

FOOD ALLERGY FACT SHEET

Managing Food Allergies: Child Nutrition Directors

Common (Is the school required to provide accommodations for students with food allergies?)

1. Participate in the district or school food allergy policy team.

- Participate in a district or school food allergy team to create and implement a food allergy policy.
- Incorporate procedures from the district or school emergency plan that address allergic reactions into your (SOPs).
- Develop a plan if your school or district does not currently have one.
- Ensure implementation.
- Review the plan of the district or school food allergy policy.

FOOD ALLERGY FACT SHEET

Managing Food Allergies: Child Nutrition Staff

1. Know your district or school food allergy policy.

- Read your district or school food allergy policy.
- Understand your role in keeping students with food allergies safe.
- Know how to activate the school's emergency action plan if a student has an allergic reaction.

2. Be familiar with each student's medical statement.

- Follow the instructions in the student's medical statement.
- Understand each student's Food Allergy Action Plan/Emergency Action Plan to find.
- Seek clarification from the parent/guardian if the medical statement is unclear.
- Know your school's system to identify students who have food allergies.
- Keep all student information confidential.

3. Read ingredient labels to check for allergens (foods).

- Most ingredient labels list the top eight foods causing allergic reactions: eggs, peanuts, tree nuts, wheat, soy, fish, and crustacean shellfish.
- Check labels for warning statements such as "may contain," "produced in a plant that uses." These foods should not be served if the label is unclear.
- Check labels for allergens on every product each time the product is used.
- Maintain labels for a minimum of 24 hours after the food is served.

4. Avoid cross-contact when preparing and serving food.

- Wash hands with soap and water before and after each task. This does not remove allergens.
- Wash, rinse, and sanitize all cookware before and after each use.
- Clean and sanitize all food contact surfaces.
- Designate an allergy-free zone in the kitchen. When working within this zone, avoid cross-contact.
- Follow standardized recipes exactly as written.
- Use serving utensils and gloves designated for allergen-free food.
- Clean and sanitize tables and chairs before and after each meal.



FOOD ALLERGY FACT SHEET

Overview of Food Allergies

What is a food allergy?

A food allergy is when the body mistakenly reacts to a certain food or ingredient as if it were harmful. The food that causes the reaction is called an allergen.

What are the symptoms of a food allergy reaction?

Symptoms can happen within a few minutes or up to a few hours of the allergen being eaten and can be seen or felt in different parts of the body.

- Skin rash or eczema
- Swelling of the tongue or throat and difficulty breathing
- Itching in the mouth and throat, cramps, nausea, diarrhea, and/or vomiting
- Drop in blood pressure and loss of consciousness
- Death

What is anaphylaxis?

Anaphylaxis is a serious reaction that happens quickly.

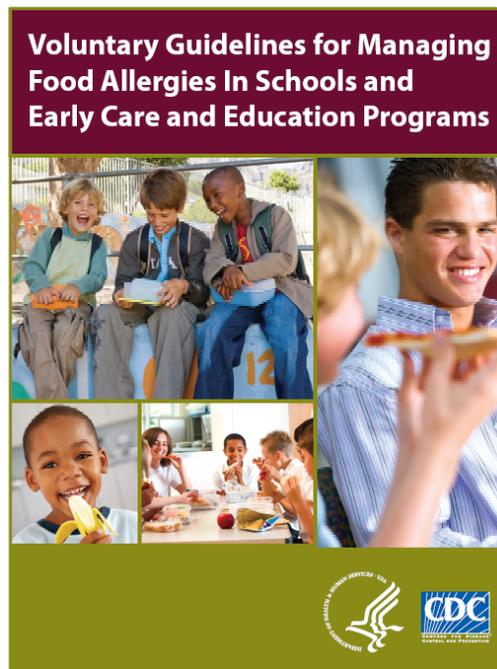


How are food allergies diagnosed?

A doctor can diagnose food allergies by using a variety of tests.

NEW CDC Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs

- <http://www.cdc.gov/healthyyouth/foodallergies/>



http://www.fns.usda.gov/fns/safety/pdf/best_practices.pdf



BEST PRACTICES

HANDLING FRESH PRODUCE IN SCHOOLS

Fruits and vegetables are an important part of a healthy diet. Introducing children to them in schools will improve their present and future health.

KANSAS STATE UNIVERSITY

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The Center of Excellence for
**FOOD SAFETY RESEARCH IN
CHILD NUTRITION PROGRAMS**

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Advancing **food safety**
in **child nutrition**
programs

What's in the Administrative Review re: Food Safety?

- MI SNP Analysts are not licensed health inspectors
- Required to monitor the following for compliance:
 - Written food safety plan for compliance with HACCP program criteria
 - Determine if 2 food safety inspections have been obtained
 - Confirm the posting of the most recent food safety inspection report
 - Verify compliance with HACCP and local/state health standards
 - Check temperature logs to ensure proper record keeping
 - Examine on-site food storage for dates and conditions of foods
 - Examine the procedures in place for accommodating students with special dietary needs

Monitor:

Written food safety plan

- The written food safety plan will be examined for the required elements
 - Follows process approach & HACCP principles
 - Covers all facilities that store, prepare or serve food for FNS programs
 - Accessible at, and appropriate to, each site
 - On-site observation of food safety plan implementation
 - Is cross contamination prevented, are temperatures monitored, are staff knowledgeable of the plan, etc.

Monitor:

Food safety inspections

- Each participating school must receive at least two food safety inspections each school year
 - Performed by local health department
 - 2 inspection dates are noted during review
 - If LHD denies an inspection, documentation of denial is maintained
 - Most recent results are posted in a publicly visible location

Monitor:

Recordkeeping & Storage

- FNS requires each school in the SFA maintain temperature logs for a period of six months
 - During the on-site visit, the SNP Analyst is required to review the temperature logs for one day within the past 6 months
- MDE is required to ensure that facilities for handling, storage, and distribution of purchased and donated foods are properly safeguarded against theft, spoilage and other loss

Monitor:

Special dietary needs

- FNS requires each SFA to be knowledgeable of the requirements for students with special dietary needs
- SNP Analysts will assess your understanding of these requirements

Public Safety Announcements

- https://www.youtube.com/watch?v=JHERKa1_yII
- <https://www.youtube.com/playlist?list=PL1FB7B9DA0B767F87>

Questions

- Contact MDE School Nutrition Programs
 - Phone: 517-373-3347
 - or*
 - E-mail:
MDE-SchoolNutrition@michigan.gov