

## FOOD SAFETY

The District recognizes its responsibility to provide safe and healthy facilities and therefore will take reasonable precautions to protect the health, safety and welfare of students, employees and visitors to the schools. In an effort to provide safe food in schools and limit incidences of food-borne illnesses, measures shall be taken to ensure that foods available at school or school events are safe to consume.

- The board designates responsibility for the overall leadership and coordination of district food safety to the Executive Director of Business Services who will work in coordination with the Food Service Management Company (FSMC) and other District Administrators. The Executive Director of Business Services or designee shall monitor the implementation and effectiveness of food safety efforts and make a report to the Board as deemed necessary.
- Building principals shall be responsible for implementing and monitoring food safety policies and activities within their buildings in conjunction with the Executive Director of Business Services, appropriate school and FSMC personnel. District and FSMC staff shall work in collaboration with local public health officials to maintain a food safe environment and to address food-related health incidents.
- School facilities shall be kept clean and in sanitary condition. The District and FSMC shall comply with all applicable health and safety codes, orders and regulations including, but not limited to, those related to facilities inspections, food preparation, sanitation, service and storage.
- Food safety and sanitation principles shall be observed when preparing and/or serving food in the schools or on school grounds. This applies to food prepared and/or served in school food service programs, in classrooms as part of instructional program activities, in school concession stands, at school catering events, parties or meetings, or at any other functions held in school or on school grounds.
- FSMC employees shall be informed of food safety and sanitation principles annually. All FSMC employees shall be required to have training in food safety and sanitation when hired and shall participate in ongoing staff development.
- Information regarding food safety shall be provided to individuals or groups using school facilities under district facility use policies and procedures as applicable.
- A State of Wisconsin Certified Food Manager must be on duty during operating hours of the kitchen facility to provide instruction and assistance with standards of operating procedures, and Hazardous Critical Analysis Point (HAACP as required by the State of Wisconsin Food Code. A list of all persons certified in food safety and approved for kitchen rental oversight will be kept in the food service director's office. A certified food manager is not required when meal service activity is not conducted or when pre-packaged foods are used as defined in s. DHS 196.03 (4m).
- Foods prepared in the school kitchen must be purchased through an approved source.
- Instruction in food safety and infection control shall be incorporated into the instructional program for students. Proper hand washing techniques shall be taught and reinforced.

- Food allergies and anaphylaxis are health concerns that can be life-threatening. There is no cure for food allergies. However, providing strategies to reduce the risk of exposure to anaphylactic causative agents and educating school staff, parents/guardians, and students about food allergies are essential preventative measures. The School District of Beloit will permit the serving of foods from home to support traditional school events and celebrations if the food is prepared according to safe food handling guidelines. The safe food handling guidelines will be distributed to parents/guardians annually from the central office and upon request. The event should include a listing of the foods that will be provided from home. All foods served at school functions shall follow the District's food allergy management procedures and be consistent with the school wellness policy and guidelines. Commercially prepared, prepackaged food items with the listed ingredients or food prepared by licensed outside vendors are encouraged.
- The District's school safety plans shall include procedures to address food safety incidents, including plans for identifying and responding to allergic reactions and suspected or actual foodborne illness outbreaks. Such plans will be coordinated with communicable disease control and emergency nursing services policies and procedures. The school safety plan shall also include food defense measures to protect the school food supplies from intentional contamination and procedures to manage external emergencies such as power outages or natural disasters that can damage such food supplies and to prepare for the event of a school kitchen to be used as an emergency shelter if so designated.
- Farm to School (FTS) fresh produce shall not be served in school cafeterias until FTS food safety storage, preparation, transportation practices, training of staff, education, equipment and procurement procedures and protocols are established because serving fresh produce to school children can lead to a high potential for cross-contamination if not done correctly. The District will follow proper serving procedures and temperature recommendations and other requirements to mitigate this potential.
- Suspected or known allergic reactions, foodborne or waterborne diseases present in the school shall be reported in accordance with state law and board policy.
- District food storage facilities cannot be used to store products not purchased by or part of the school meals program. The Food Service Director has the authority to waive this policy for special circumstances. In those instances, the product must be inspected and then labeled with appropriate information.
- Access to District food production and storage areas is restricted to FSMC employees and others as approved by the Food Service Director.
- Violations of food safety policy will be handled in accordance with staff policy and/or student discipline code and/or if a violation occurs during a facility rental event, then the Executive Director of Business Services or designees may remove kitchen use rental privileges.