

FOOD SAFETY

The Charters-Houston School District will take appropriate measures to prevent or minimize the risk of foodborne illness in schools by developing a food safety program that complies with applicable federal, state and local food safety laws and regulations.

All food services staff will receive food safety training and ongoing professional development appropriate to their positions and assigned responsibilities.

Food Service Facilities and Environment

Adequate access to hand washing facilities and supplies will be available whenever and wherever students or staff prepare, handle or consume food.

Regular inspection and maintenance of the food service area and food service equipment will be established and documented.

Regular inspection of food service preparation practices, in keeping with the Hazard Analysis and Critical Control Points (HACCP) principles, will be conducted and documented in compliance with federal requirements.

Guidelines for who can have access to food preparation facilities will be developed, implemented, monitored and documented.

Food services staff will receive training in measures to protect the school food supply from intentional contamination.