

Provo City School District
Policy Series 6000: Finances and Operations



Policy No. 6740

Child Nutrition: Food Service Sanitation and Safe Food Practices

Provo City School District supports the Child Nutrition Program and safe food practices. The Richard B. Russell *National School Lunch Act*, a federal law, requires schools serving meals under the federally assisted National School Lunch Program (NSLP) and School Breakfast Program (SBP) to maintain proper sanitation and health standards in conformance with all applicable state and local laws and regulations. Schools must obtain two food safety inspections per school year from a state or local governmental agency responsible for food safety inspections; post the most recent inspection in a publicly visible location; and make reports available to the public upon request. A food safety program for the preparation and service of school meals using HACCP-based principles is required to identify, evaluate, and control food safety risks. The food safety program must apply to every location where food is stored, prepared, or served to children in schools for child nutrition programs.

It is our policy that no outside food will be stored in district kitchen walk-in refrigerators or freezers. Safe food practices include limited outside traffic in the district kitchens. Persons allowed in district kitchens are Child Nutrition employees, delivery personnel, Health Department inspectors, repair personnel and school custodian.

Legal References:

Utah Office of Administrative Rules
Utah Code R392
Utah Code R392-100
USDA SP 37-2013

Synopsis:

Health, Disease Control & Prevention
Food Service Sanitation
School Food Safety

This institution is an equal opportunity provider.

Approved by Board of Education:
Revised:

February 11, 2014
April 18, 2017