



# RI Food-Safe School Criteria

Finalized January 2004  
RI School Food Safety Partnership Team

## CRITERIA

1. Food Safety practices for food prepared and served in cafeteria.
2. Food Safety practices for food prepared and served in classrooms.
3. Food brought from outside is safe (send home fact sheets) and safely stored (provide a place) until served.
4. Effective hand cleaning program.
5. Effective food safety education for staff, teachers, students, and families (in curriculum).
6. Effective food safety training (food service, teachers, staff)
7. Active leadership for promoting food safety (planning group, meetings with Minutes, work plan, policies)
8. Rapid response system for dealing with foodborne illness (written policies, guidelines, crisis plan)

## DESCRIPTION OF CRITERIA

### 1. Cafeteria

No critical violations at RIDOH annual inspection  
 Meet state and local statutes and regulations for certified food safety manager  
 Purchase food from approved suppliers [e.g./ Taco Bell served in cafeteria; they are licensed and in good standing with RIDOH]

### 2. Classrooms

FCS	Principles of food safety in curriculum Teacher certified at manager level and licensed by RIDOH, if teaching culinary arts – certified at instructor level and licensed by RIOH Offer food safety certification curriculum to students Complete RIDOH self-inspection twice a year.
Culinary Arts	Principles of food safety into curriculum Teacher certified at instructor level and licensed by RIDOH Annual RIDOH inspection with no critical violations
Not set up for Food instruction	Have food safety guidelines in teacher handbook Have food safety handouts available for occasions when food is prepared and/or served

### 3. Food from Outside

Food Safety policy at school for food brought from outside

Food Safety material sent home to parents [allergens, pot-luck event, etc.]  
Take temperature of potentially hazardous food  
Provide cold storage options  
Provide re-heating options

#### **4. Effective Hand Cleaning**

Access to soap, warm water, paper towels  
Instruction in classroom for proper handwashing  
Hand sanitizer as a hand cleaning option  
Provisions for hand cleaning for field trips

#### **5. Food Safety Education**

Staff, parents, and students  
SIT, PTA/O  
Sport teams instruction and boosters  
Curriculum – Science, Health, Family and Consumer Science  
Guidelines – materials sent  
Field trip – coolers, hand cleaning

#### **6. Food Safety Training**

Foodservice Director is a certified manager (in production an satellite kitchen)  
Back-to-school training for Food Service staff  
A minimum of 3 hours/year with sign in sheets and agenda  
A minimum of 1 teacher/staff in-service for 1 hr/year to cover policies, crisis plans, and basic principles of food safety  
A minimum of 1, 2 hour training for teachers who prepare potentially hazardous food in their classroom.

#### **7. Active Leadership**

Team (can be a subcommittee of the school improvement team)  
Have a Food Safety Policy  
Have a Crisis Plan  
Have a Work plan for food safety  
Documentation of team meetings (agenda, sign-in, notes)  
Implement Food Safe School Criteria

#### **8. Rapid Response Plan**

Have a plan in place  
Test the plan 1x/year  
Review plan with teachers and staff annually (document with sign-in)  
Identify a person who will be in charge of the rapid response plan