

Taking Action to Build Food-Safe Schools

Action Sheet

The National School Lunch Act: Food Safety Requirements

The Richard B. Russell National School Lunch Act is a Federal law that provides assistance to States in establishing, maintaining, operating, and expanding child nutrition programs offered through schools. It requires these programs to meet minimum food safety requirements. Child nutrition programs include the:

- National School Lunch Program
- School Breakfast Program
- Fresh Fruit and Vegetable Program
- National School Lunch Program Afterschool Snack Program
- Special Milk Program operated in schools
- Summer Food Service Program operated in schools
- Child and Adult Care Food Program operated in schools

The National School Lunch Act was most recently amended in 2010. It includes the food safety requirements established in the Healthy, Hunger-Free Kids Act of 2010 and the Child Nutrition and WIC Reauthorization Act of 2004.

Currently, the National School Lunch Act requires:

- School Food Authorities (SFAs) to implement a school food safety program that is based on HACCP principles. The food safety program must apply to every location where food is stored, prepared, or served for child nutrition programs offered through schools.
- Each school participating in the National School Lunch or School Breakfast Programs to:
 - Obtain at least two food safety inspections each school year, conducted by a State or local governmental agency responsible for food safety inspections;
 - Post, in a publicly visible location, a report on the most recent food safety inspection; and
 - Provide a copy of the food safety inspection report to the public upon request.



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Food-Safe Schools Action Steps and Resources

1. Implement a school food safety program based on HACCP principles throughout your district.
2. Apply your school food safety plan to every location where food is stored, prepared, or served for child nutrition programs.
 - The USDA FNS created *Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP* to assist SFAs in developing a school food safety program based on the process approach to HACCP. You may have used this guidance to develop your existing food safety program or to modify your existing plan, if necessary.
www.fns.usda.gov/sites/default/files/Food_Safety_HACCPGuidance.pdf
 - A frequently-asked-questions (FAQ) document was developed by the USDA FNS to guide you through the food safety requirements of the Healthy, Hunger-Free Kids Act of 2010.
www.fns.usda.gov/sites/default/files/SP37-2013os.pdf
3. Work with your school district's State or local agency responsible for conducting food safety inspections to ensure that each school in your district obtains the two required food safety inspections each school year.
4. Verify that each school in your district posts its most recent food safety inspection report in a publicly visible location and provides copies of reports to the public upon request. ■