

Taking Action to Build Food-Safe Schools

Action
Sheet

Training and Education

You may be responsible for food prepared and served in many schools by many people. As a school nutrition director, you can do your part by ensuring that everyone with nutrition responsibilities is knowledgeable in food safety and safe food-handling practices.

Some of the most important responsibilities are to know and implement the State and local public health regulations, maintain up-to-date knowledge about food safety, and teach school nutrition employees about good food safety practices. Employees need training on basic food safety principles and on their role in applying these principles. They also need ongoing education to practice behaviors, reinforce concepts, and learn about new developments.

In addition, it is important that school nutrition directors and managers educate and train others in the school about food safety. For example, teachers may assist with serving breakfast to students in their classrooms; school bus drivers may oversee breakfast service on the bus; or students may help serve fruit and vegetable snacks in the school.

Food-Safe Schools Action Steps and Resources

1. Consider earning a certification as a food protection manager. This training already may be required in your State or local food safety regulations.
 - The Conference for Food Protection through the American National Standards Institute lists accredited programs, as defined by the FDA *Food Code*, that offer a food protection manager certification program.
www.foodprotect.org/manager-certification

<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4>
2. Develop and implement a food safety training program for school nutrition managers and employees. Consider encouraging each manager to earn a certification as a food protection manager or a certificate in food safety and sanitation.
 - *Serving it Safe* is a training program offered through NFSMI that provides school nutrition personnel at all levels with information for managing a safe and sanitary nutrition operation.
www.nfsmi.org/ResourceOverview.aspx?ID=327
3. Continuing education should be offered to employees at least once each school year.
 - The NFSMI offers a variety of [training resources](#) for child nutrition professionals.
www.nfsmi.org/Templates/TemplateDefault.aspx?q=cEIEPTU3