

# School Nutrition Program At-A-Glance

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## Topic: School Food Safety Program

### Overview:

The School Food Safety Program addresses food safety in all aspects of meal preparation from procurement through service and is based on the Hazard Analysis and Critical Control Point (HACCP) principles.

The School Food Safety Program must be applied to food service operations in the: National School Lunch Program, School Breakfast Program, Special Milk Program, Afterschool Snack Program, CACFP At-Risk Afterschool Meals Program, and Summer Food Service programs operated by schools.

### Requirements:

- ✓ School Food Authorities (SFAs) must have a written food safety plan in compliance with HACCP program criteria.
- ✓ SFAs must obtain two food safety inspections per year for each service site from the local health department.
- ✓ The SFA is responsible for requesting the food safety inspections and documenting that request.
- ✓ SFAs must post in a publically visible location their most recent food safety inspection report.
- ✓ SFAs must document temperatures and retain temperature documentation for a period of six months.
- ✓ SFA's are required to report the number of food safety inspections per site annually to ODE

The food safety program must include all:

- Food storage areas including any warehouses that are used to store food for Child Nutrition Programs and are under control of the SFA.
- Food preparation areas.
- Food service areas including buses, hallways, school courtyards, kiosks, and classrooms.

### Helpful Resources:

- ✓ [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#) (USDA)
- ✓ [ODE Food Safety Webpage](#)

### Regulatory Reference:

- ✓ [SP 37-2013](#)
- ✓ [2 CFR 210.13](#) and [7 CFR 220.7](#)
- ✓ [2 CFR 210.15](#)
- ✓ [SP 39-2008](#)
- ✓ [SP 45-2011](#)

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**Acronym Reference and Definitions**

-CACFP	Child and Adult Care Food Program
-ODE CNP	Oregon Department Education Child Nutrition Program
-USDA	United States Department of Agriculture\
-SFA	School Food Authority
-HACCP	Hazard Analysis and Critical Control Point

The Washington Office of Superintendent of Public Instruction created this document. The Oregon Department of Education modified the document to apply to Oregon.