Purpose:

This instruction sets forth the policy to strengthen the existing food safety requirements in the National School Lunch Program (NSLP), School Breakfast Program (SBP) and all other Food and Nutrition Service (FNS) programs operated in a school.

Scope:

Sponsors participating in the National School Lunch (NSLP), School Breakfast Program (SBP), and/or Special Milk Program (SMP).

Description:

A school food safety program based on Hazard Analysis and Critical Control Point (HACCP) principles must be applied to any facility or part of a facility in which food is stored, prepared or served for the purposes of the NSLP, SBP or other FNS program. The school food safety program, required since 2004, addresses food safety in all aspects of school meal preparation, ranging from procurement through service. FNS anticipates that only minor modifications to existing food safety programs will be needed in order to meet this requirement.

Food safety programs must be reviewed to ensure that standard operating procedures for safe food handling are updated to include any facility or part of a facility where food is stored, prepared, or served, such as on school buses, in hallways, school courtyards, kiosks, classrooms, or other locations outside the cafeteria. This requirement applies to school breakfast or lunch meals, and Special Milk, the Fresh Fruit and Vegetable Program and afterschool snack or supper programs.

We envision that proper implementation of this requirement will not be burdensome because current procedures for food served in the cafeteria can be applied. Program operators should work to comply with this enhanced requirement as soon as possible, but not later than the beginning of School Year 2011-2012. FNS will develop practical food safety guidance to help State and local operators achieve the goals of this legislation.