

Business/Non-Instructional Operations

Food Service

Purposes and Facilities

The school lunch program shall be an integral part of the total educational program. An attractive, wholesome, well-balanced lunch is essential for the best work from the students.

To accomplish this objective with appropriate economy, all administration of the food services program will be coordinated in the office of the Superintendent or his/her designee. Business functions to be centralized will include central purchasing of food and supplies, a district-wide salary schedule for all food service employees, centrally planned menus, and regular audit of all accounts.

The educational aspects of the school lunch program will be the responsibility of each school Principal, subject to advice, counsel and direction from the Superintendent of Schools or designee.

Legal Reference: Connecticut General Statutes

10-215 Lunches, breakfasts and other feeding programs for public school children and employees.

State Board of Education Regulations.

10-215b-1 School lunch and nutrition programs.

Policy adopted: April 4, 2017

NEWTOWN PUBLIC SCHOOLS
Newtown, Connecticut

Business/Non-Instructional Operations

Food Service - Sanitation and Safety

Sanitation

To maintain good health and prevent the outbreak of foodborne illness, proper handling of food from receiving through storage, preparation, and serving is essential. Thousands of people suffer each year from food-caused illnesses which could be prevented.

The Newtown Public Schools Food Service Staff will receive training on sanitation which includes review of:

- **Personal Hygiene:** handwashing procedures and dress code
- **Food Handling:** inspection of deliveries; proper storage; preparation, holding, and serving procedures to maintain correct food temperature (i.e., chill/heat food rapidly to the required internal temperature)
- **Cleaning and Sanitizing of Work Surfaces and Utensils:** raw food utensils should not be used to serve cooked foods unless they are sanitized

School kitchens are inspected annually by the Health Department to ensure compliance to required health codes. Contamination can occur through bacteria, parasites, fungi, viruses (transmitted in food handling) and pesticides. They may or may not cause food to change in smell or appearance. In order to limit the chance of contamination, food should be handled by trained food service staff only, and access to food preparation areas should be limited to those involved in the preparation process. Cook Managers should be notified of equipment (freezer or refrigerator) failure for decision to ensure safe food retention or disposal.

Safety: Serving of Hot Soup

Before hot soup is ladled into individual bowls for serving to students, the temperature is not to exceed 150 degrees Fahrenheit. Temperature is to be determined by use of a properly operating thermometer.

Soup bowls are to be placed on compartmentalized serving trays for serving of hot soup to all students.

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