



West Linn-Wilsonville Schools

TO:	All Principals
FROM:	Tim Woodley
SUBJECT:	Classroom Food Safety
DATE:	April 5, 2013

The Clackamas County Health, Housing, and Human Services issued the attached notice regarding food safety, recommending that “food brought into schools for events and celebrations be either purchased or commercially prepared in a licensed facility.”

West Linn-Wilsonville School District Nutrition Services provided Food Service Guidelines, recommended for School sponsored healthy cooking and food preparation classes (see attached) for curriculum-driven classroom food preparation.

Let me know if you have any questions or comments.



West Linn-Wilsonville School District 3Jt
DEPARTMENT OF OPERATIONS NUTRITION SERVICE
2755 SW Borland Road, Tualatin, OR 97062
Phone: 503 673-7977
Fax: 503 638-0486

Food Service Guidelines

Recommendations for School Sponsored Healthy Cooking and Food Preparation Classes

**It is important these standards are followed to help
prevent food borne illness.**

- Hand washing is the most important step when preparing food. Each participant needs to wash their hands thoroughly. Hand sanitizers are not a substitute for washing hands and are not approved when handling food.
- Adults teaching the class should wear gloves to handle food items. No latex gloves are permitted. Children do not need to wear gloves, however, they should be taught to only touch their own food.
- Students should have their own assigned work space i.e., wax paper, foil or sanitized placemat.
- All food preparation areas should be sanitized before and after use; counters, sinks, etc., all areas which will come into contact with food. Please use an approved food safe sanitizer for surfaces with disposable paper towels.
- Food brought into schools should be purchased or commercially prepared in a licensed facility.
- Avoid high risk foods:
 - Home prepared foods of any kind
 - Dairy Products, cooked rice and cooked pasta, prepared salads containing mayonnaise
 - No raw protein products should be used i.e., eggs and meats. Packaged cookie dough is allowed.
- No nuts or ingredients containing nuts of any kind are permitted in the schools. Take steps in advance to prevent allergies or other health concerns related to food.
- Perishable food items should be maintained at proper temperatures before and during use.
- Food should be prepared, cooked and consumed within 1 hour to minimize hazards.
- Records should be kept documenting food purchases, sources and ingredients.
- Properly discard used and leftover materials.
- If nonperishable food items are stored in the classroom, ensure food is well stored in tightly sealed containers.
- If a cooking device (such as a microwave) is used in the classroom, have the maintenance staff approve the equipment before use.
- School kitchen use requires nutrition service employee assistance. Please contact the Community Services Department to make arrangements.
- Please contact Community Services, the Nursing Department or Nutrition Services if you have any questions or need additional information.

School Food Safety and Quality

Food safety and child obesity are national and local concerns. The CDC estimates that 76 million cases of food borne illness occur per year while the rate of child obesity has tripled since 1990.

The state of Oregon has adopted the FDA food safety code and this is applied to all commercial and school food preparation. Maintaining this level of prevention throughout all school group settings, including parties and celebrations, is appropriate; to do so we recommend that food brought into schools for events and celebrations be either purchased or commercially prepared in a licensed facility.

The quality of food served in schools is also critical and the obesity epidemic has not spared Oregon; we encourage schools to adopt overall standards that limit student access to soda, and foods high in salt, saturated fat, and sugar. Unfortunately, many convenient snack foods for parties fail this test and have no nutritional value; these should be discouraged or served in small portions. Recommended alternatives to such foods include fruit and vegetables, with or without low-fat or low-sugar dip, baked whole grain crackers, lightly-salted tortilla chips or pretzels, dried fruit without added sugar, and granola or cereal bars with limited amounts of sugar.

We support your efforts to address both food safety and nutrition in the schools

Paul Lewis, MD
Deputy Health Officer
Clackamas, Multnomah, Washington Counties



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