

## **Beverly Public School District Food Safety Policy**

Policy: Efforts will be made to assure that all food served by the school district is safe for consumption by children and adults.

- Foods brought from home for consumption in the classroom must be purchased ready-to-eat and be wrapped in the original packaging.
- Vending companies supplying foods for vending machines must document that they follow a Hazard Analysis Critical Control Point (HACCP) program or Good Manufacturing Practices (GMPs).
- External groups that use the school kitchen must do so under the supervision of a food safety certified food service employee designated by the district food service director and must purchase food from approved vendors.
- When external caterers are used, the safety of food purchased is the responsibility of the caterer and the party responsible for serving the food.
- The “Helper in Charge” of each school kitchen will be trained and certified in food safety.
- Cafeteria Helpers will be trained in food safety.
- The food service program will have a HACCP program in place, which will be review and updated as revisions to the State and Federal Food Code are implemented.
- Use of kitchen facilities must be approved by the school food service director.
- Food safety education should be provided to students.