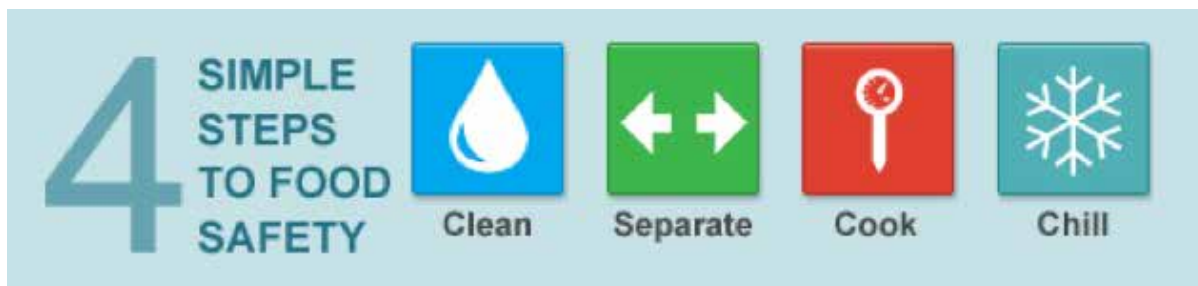


# FOOD SAFETY

## Toolkit



Serving breakfast is a great way to ensure that students start the day with a good morning meal. Healthy food isn't just about nutrition: How you prepare and serve the food can mean the difference between a safe meal and a sick child. Here are some important food safety considerations when offering breakfast outside the cafeteria.



Follow these steps to avoid food contamination, prevent bacterial growth, and maintain proper temperature control.

- Have everyone wash hands thoroughly prior to passing out food or eating.
- Place food carriers on desks or chairs to ensure that food stays a minimum of six inches off the floor, as required by law. You must always keep food carriers off the floor.
- Make sure that students dispose of all perishable items that they do not eat within two hours of breakfast service.
- It is acceptable to maintain a "share table" so long as products are closed and/or whole. Please refer to this memo from the Michigan Department of Agriculture and Rural Development for more information.
- Maintain cold foods at or below 41° F and hot items at or above 135° F.
- To maintain temperature control, bring the food and beverages out immediately before meal service. Do not allow it to sit in the classrooms or hallways for over an hour. For optimal food safety, provide clean ice sheets or frozen packs to keep cold food cold and heat packs/units to keep hot food hot.

The United States Department of Agriculture requires that all food service – including that which happens outside of the cafeteria (such as in the hallways, classrooms or on busses) has a standard operating procedure (SOP) for maintaining food safety. [Click here](#) to see a sample SOP for Breakfast Delivered to the Classroom or visit the [National Food Service Management Institute](#) for other samples of SOPs.