

FOOD SERVICES

The food-service program shall comply with Federal and State regulations pertaining to the selection, preparation, delivery, consumption, and disposal of food and beverages as well as to the fiscal management of the program. In addition, as required by law, a food safety program based on the principles of the Hazard Analysis and Critical Control Point (HACCP) system shall be implemented with the intent of preventing food-borne illnesses. For added safety and security, access to the facility and the food stored and prepared therein shall be limited to food service staff and other authorized persons.

The operation and supervision of the food-service program shall be the responsibility of the Director of Operations and the Manager of District Food Services. Food Services shall be operated on a self-supporting basis with revenue from students, staff, Federal reimbursement, and surplus food. Maintenance and replacement of equipment is the responsibility of the program.

A periodic review of the food-service accounts shall be made by the Assistant Superintendent for Business and Finance. Any surplus funds from the National School Lunch Program shall be used to reduce the cost of the service to students or to purchase cafeteria equipment. Surplus funds from a-la-carte foods may accrue to the food service program.

The Administration shall establish administrative guidelines for the operations of the school lunch program that shall include provisions for:

- A. the maintenance of sanitary, neat premises free from fire and health hazards;
- B. the preparation and consumption of food;
- C. the purchase of foods and supplies in accordance with law;
- D. the accounting and deposition of food-service funds;
- E. the safekeeping and storage of food and food equipment.

M.C.L.A. 380.1272, 1272a, 1272d et seq.
7 CFR 210, 215, 220, 240