Food Safety Inspections

Schools that serve meals under the National School Lunch Program (NSLP) and School Breakfast Program (SBP) are required to maintain proper sanitation and health standards in conformance with all applicable State and local laws and regulations.

Requirements:

- ✓ LEAs are required to obtain two food safety inspections for each site, each school year
 - LEAs must notify the inspecting agency to make arrangements for the inspections
 - If the inspecting agency is unable to fulfill this responsibility, the LEA must request the inspections in writing and keep a copy of the correspondence to document their efforts
- ✓ LEAs must post, in a publicly visible location, a report on the most recent food safety inspection
- ✓ LEAs must provide a copy of food safety inspection reports to members of the public upon request

Other Information:

- Food Safety Inspections must be completed by a State or local governmental agency responsible for food safety inspections.
- Sites participating in more than one child nutrition program are only required to obtain two food safety inspections per school year if the nutrition programs offered use the same facilities for the production and service of meals.
 - A food safety inspection for the Summer Food Service Program conducted during the summer may counts towards one of the required inspections for the next school year.
- The inspection requirement applies to all food preparation service sites and service only sites.

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Reference:

- ✓ 7CFR 210.13 and 7CFR 220.7
- ✓ SP45-2011

Resources:

- ✓ <u>Department of Health (DOH) Food Safety Program</u>
- ✓ Local Health Department Food Safety Contacts
- ✓ Washington State Retail Food Code
- ✓ School Food Safety Reference Sheet

Acronym Reference

-CFR Code of Federal Regulations-CNS Child Nutrition Services

-NSLP National School Lunch Program

-OSPI Office of Superintendent of Public Instruction

-SBP School Breakfast Program
-LEA Local Education Agency

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