



FOOD SAFETY

NEWHALL SCHOOL DISTRICT



FOOD HANDLING GUIDELINES

The Newhall School District Governing Board desires to allow PTAs, PTOs, Foundations and school groups to serve or sell homemade food items for public events on a conditional basis. Groups will be required to meet the following guidelines:

- ❖ Any individual serving or selling a homemade dish will be required to take the California Food Handlers Certification Training.
 - ✓ The training can be completed on any desktop computer, smart phone or device by visiting the following website: www.statefoodsafety.com.
 - ✓ The training is 1 hour long and valid for 3 years.
 - ✓ There is a \$10 fee for the training.
 - ✓ Site administrators may select up to 10 site parent/guardians or employees to take the course. This ensures there is 1 trained individual available at any event that includes homemade food items.
 - ✓ Individuals will receive a certificate at the end of the training. A copy of the certificate should be maintained at each site and copies forwarded to the Secretary of the Assistant Superintendent, Business Services for tracking purposes.

- ❖ Homemade food items served or sold at a site event must include a list of all ingredients used and must be displayed near the dish.

- ❖ Homemade food items cannot be served or sold to any unaccompanied minors.

- ❖ Under no circumstance will anyone be permitted to prepare raw food materials on school sites. All homemade food items must be cooked at home.

- ❖ Use of school kitchens is not permitted unless a reservation is coordinated and approved through the Santa Clarita Valley School Food Services Agency's Director of Food Services at (661) 295-1574.