The 2004 Reauthorization of the Child Nutrition Act included a *new requirement* for School Food Authorities (SFAs) to implement a documented School Food Safety Management System that includes standard operating procedures and is based on the process approach to core Hazard Analysis and Critical Control Point (HACCP) principles. The Act mandates that SFAs *implement the food safety program during the 2005-2006 school year*.

The following resources and references can help you with developing your management system. Some of these have been directly mailed to each SFA.

Guidance for School Food Authorities: Developing a School Food Safety Program based on the Process Approach to HACCP Principles, USDA Food and Nutrition Service, June 2005.

This guidance was initially mailed out to all school food authorities. For additional copies, you may download the materials from http://www.fns.usda.gov/cnd/Guidance/ . Follow the links to the document.

School Food Safety Questions and Answers, USDA memo:

http://www.fns.usda.gov/cnd/Guidance/. Also included are questions and answers about the two required safety and health inspection reports.

National Food Service Management Institute

This organization has prepared many standard operating procedures, samples of recordkeeping, worksheets for developing your HACCP plan.

http://sop.nfsmi.org/HACCPBasedSOPs.php

Iowa State University. (2003). *HACCP: Hazard analysis critical control point information center***.** This site also includes many sample standard operating procedures and checklists helpful to establishing your program.

http://www.iowahaccp.iastate.edu/plans/index.cfm?CatList=14,16&ParentID=16&sectionid=2

U. S. Department of Agriculture, Food and Nutrition Service, & National Food Service Management Institute. (2002). *Responding to a food recall.* **University, MS: Author.**

U. S. Department of Agriculture, Food and Nutrition Service, & National Food Service Management Institute. **(2004).** *Serving it safe (2nd ed).* **University, MS: Author.**

U. S. Department of Agriculture, Food and Nutrition Service, & National Food Service Management Institute. (2004). *Wash your hands: Educating the school community.* **University, MS: Author.**

Resource List

National Food Service Management Institute. (2003). *Emergency readiness plan: Guide and forms for the school foodservice operation.* **University, MS: Author.**

National Food Service Management Institute. (2004). *Serving it safe poster.* **University, MS: Author.**

United States Food and Drug Administration Center for Food Safety and Applied Nutrition. (2005). *Managing Food Safety: A HACCP principles guide for operators of food establishments at the retail level.* Available at
http://vm.cfsan.fda.gov/~dms/hret-2.html#flow

U.S. Department of Agriculture, Food and Nutrition Service. (2004). *A biosecurity checklist for school foodservice programs: Developing a biosecurity management plan.* Available at
http://schoolmeals.nal.usda.gov/Safety/biosecurity.pdf

Food Safety Web Sites

FDA Center for Food Safety and Applied Nutrition, available at
http://www.cfsan.fda.gov/~lrd/haccp.html

Gateway to Government Food Safety Information, available at
www.FoodSafety.gov

Healthy School Meals Resource System, available at
http://schoolmeals.nal.usda.gov/

"Is It Done Yet?" available at
http://www.isitdoneyet.gov

"Thermy™" available at
http://www.fsis.usda.gov/Food_Safety_Education/Thermy

Thermometer Resource available at
http://www.nfsmi.org/Information/thermometer_resource.html