



## GENERAL FOOD SAFETY INFORMATION

Food safety and sanitation are critical, ongoing processes that require strict procedures and training.

SERVSAFE is a food handler training course that every lead person in each cafeteria is required to complete, and then successfully pass the exam. Upon passing the exam, each person receives a nationally recognized certification. Certification must be renewed every five years.

Hazard Analysis Critical Control Points (HACCP) is a part of the SERVSAFE training. HACCP is a system in which food safety is addressed from raw material production, procurement, and handling, to manufacturing, to distribution and consumption. This system establishes seven principles which identify, evaluate, and control food safety.

Twice a year, the Johnson County Board of Health conducts unannounced food service inspections in each cafeteria. The Food Service Department meets and/or exceeds the regulations.

Hand washing is a simple thing for everyone (staff, students, and families) to practice and is one of the best ways to avoid getting sick.