**WALWORTH POLICY: 766**

**DISTRICT FOOD PREPARATION GUIDELINES**

Improper handling or storage of foods may cause the spread of illness to other individuals. Diseases such as hepatitis A, giardia and salmonella can be transmitted via the fecal-oral route as a result of improper hand washing. Other bacteria and viruses may also be present in food and water if improperly handled by an infected person. Foods that have been improperly stored or prepared may be another source of disease transmission as in the case of toxic bacterial growth in food poisoning.

Bacteria or viruses may be present in solid body wastes before an individual is aware of a problem and may persist after symptoms disappear; therefore, thorough hand washing is the most effective control measure for preventing the spread of water and food-borne diseases.

The Walworth Jt. District #1 has set forth recommendations for district staff, which will prevent the transmission of diseases. The following guidelines are provided in order to promote and protect the health of students and staff in the district and to maintain a healthful and safe school environment.

1. Hands are to be thoroughly washed with soap and water after toileting, diapering a child or assisting a child with toileting needs. Persons engaged in diapering or toileting activities should avoid food handling, if at all possible.

2. Parents will be encouraged to supply treats or other food items that are

commercially prepared, individually wrapped or prepared by a city/state health-inspected bakery. Food products prepared at home should be wrapped in accordance with City Health Department guidelines. The purpose for individually wrapped food is that items may be handled by other students.

3. It is expected that school events requiring food preparation will be organized in

accordance with district food handler’s guidelines. Food at other school events may be prepared under the supervision of district food services.

4. Beverage should be purchased in ready to serve containers. Reconstituted

beverages should be avoided, and if used, must be reconstituted in a clean and sanitized area. Beverages are not to be reconstituted in bathrooms, custodial areas or classrooms where contamination may occur.

5. Potlucks by faculty, parents and students should be prepared and served in

accordance with recommendations of the city/state health departments.

6. Food distributed within school buildings by students or other individuals will be

handled using gloves or proper utensils. Disposable gloves to be provided by the district.

School administrators should inform parents, students and staff regarding district food preparation guidelines as appropriate for their building.

Walworth Jt. District #1 does not discriminate on admissions to any school, class, program, or activity on the basis of sex, race, religion, national origin, creed, pregnancy, marital status, parental status, sexual orientation, or physical, learning, emotional, or mental disability. All discrimination complaints shall be processed in accordance with established procedures.

**CROSS REFERENCES:**  760- Food Services Management

764- Food Safe Schools

765- Protocol for Food Safety in the Schools

767- Procedures for Use of School District Kitchen

District Food Safety Plan

**POLICY ADOPTED:** November 26, 2007