Title: **Hazard Analysis Critical Control Points (HACCP)**
Code: EF R 2
Section: Section E: Support Services

In accordance with Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004, the District implements a food safety program which is fully compliant with the intent of Public Law 108-265, for the preparation and service of school meals based upon the Hazard Analysis and Critical Control Point (HACCP) principles.

The District's food service program, managed by a contracted food service provider, bases its HACCP program on the seven principles of the HACCP System and requires prerequisites for all new foodservice employees so they are prepared and ready for HACCP implementation. Food safety control will include following all written instructions for food service tasks that affect food safety. The District's HACCP Program is documented in "HACCP Food Safety Program Manual," the contracted food service provider's food safety manual.

All food service equipment and facilities meet applicable local and state standards for safe food preparation and handling, sanitation, and a safe workplace.

The Chief Operating Officer along with the Director of Food Service cooperate in the proper functioning of the HACCP program, committing to provide high quality and safe food service.

Adopted/Approved: July 10, 2006
Revised: July 1, 2021

Legal Refs:
Child Nutrition and WIC Reauthorization Act of 2004, Section 111 (Public Law 108-265)
42 U.S.C.S/ § 1751

Cross Refs:
HACCP Food Safety Program Manual, Sodexo America LLC, Revision 7/2006

Adopted: **July 10, 2006**
Last Revised: **July 01, 2021**

Attachments	EF R 2 Hazard Analysis Critical Control Points (HACCP) final 7-1-21.pdf