



## Food Safety

As a Summer Food Service Program (SFSP) sponsor, you work very hard to serve healthy, nutritious meals to children when school is not in session. Millions of children, at thousands of sites, participate in the SFSP. Sponsors across the country are finding creative ways to serve meals to meet the needs of their community, such as serving meals in parks, community centers and at camps. The safety of the food you serve is a top priority. You want foods served through the SFSP to contribute to children's well-being; you don't want them to cause harm.

Millions of meals are served to children through the SFSP every year, which means that the potential for food safety incidents, such as a foodborne illness outbreak, may occur from time to time. When these incidents happen, there can be serious consequences. Severe cases of illness can result in death. Additionally, the negative publicity undermines the confidence of parents, children, and the community in the SFSP.

### What can I do to ensure that the meals served at my site(s) are safe?

Familiarize yourself with the State and local food safety regulations that apply to the SFSP. The local health department is often a good resource for food safety information and guidance.

Check with your State agency to find out about additional food safety requirements that apply to SFSP operators and providers.

### Food Safety Resources

The USDA Food and Nutrition Service has developed a number of food safety resources for child nutrition program operators. Many of these resources can be applied to the SFSP. Visit the USDA Food and Nutrition Service [Food Safety Resource webpage](http://www.fns.usda.gov/food-safety/food-safety-resources) for more information (<http://www.fns.usda.gov/food-safety/food-safety-resources>).

The USDA Food and Nutrition Service works closely with the National Food Service Management Institute (NFSMI) to develop food safety resources for child nutrition professionals, including SFSP sponsors. NFSMI has developed a series of [Food Safety Fact Sheets](http://nfsmi.org/ResourceOverview.aspx?ID=109) (<http://nfsmi.org/ResourceOverview.aspx?ID=109>) and [Standard Operating Procedures](http://nfsmi.org/ResourceOverview.aspx?ID=75) (<http://nfsmi.org/ResourceOverview.aspx?ID=75>) that address a variety of food safety topics.

