

Farm to School Food Safety

March 3, 2016

Welcome!



Today's Speakers



Bob Gorman
MPRO Farm to School Lead
USDA FNS



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Housekeeping

- To make a comment or ask a question use the *chat* function.
 - » You can submit a question or comment at any time.
- This webinar will be recorded. Both a PDF of the slides and a link to the recording will be available on the Office of Community Food System's website:
<http://www.fns.usda.gov/farmtoschool/webinars>
- Any referenced handouts will be emailed to you after the webinar has been completed.
- Please complete the evaluation after the webinar.



SNA Continuing Education Units & Professional Standards



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Setting goals and Establishing an Evaluation Baseline

Dear Eller:

Our records indicate you registered for this meeting but were unable to attend. It is possible you attended and are receiving this message in error because you joined a colleague on the same computer or you opened the webinar link more than once. No worries!

Attached as downloadable files you'll find a copy of the presentation and handouts.

- All webinars in this series are being recorded and will be added to our website as soon as possible.
- Find the evaluation toolkit from Spark Policy here: [Evaluation Toolkit](#)
- Join us for the next webinar in our series!

Finding and Buying Local Foods: February 4,

Details

Date: Thu, Jan 28, 2016

Time: 02:00 PM EST

Duration: 45 minutes

Host(s): Carmen Quizon

Downloadable Files

[Setting Goals and Evaluations...](#)

[FTS Eval Goals&Benchmarks ...](#)

[FTS Eval Goals&Benchmarks ...](#)

Presenter Information

Bob Gorman



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Farm to School Food Safety



Londa Nwadike

Extension Consumer Food Safety Specialist

Kansas State University/University of Missouri

- School food safety best practices for local foods
- Safety for school gardens
- School salad bars
- Resources available



- Federal regulations: upcoming FSMA slide
- NSLP requires a HACCP plan
 - List all sources of food as part of purchasing plan/
current food safety plan



- State laws vary
- Local jurisdictions may be stricter (some states)
- Schools may have own policies
 - Liability coverage for farmers



- Final produce safety rules released: Nov 2015 (processors: Sept 2015)
- Farms with annual produce sales < \$25,000 exempt
 - Produce rarely consumed raw: exempt
- Similar to GAPs requirements



- Ensure farmers have good food safety practices
 - other training/ certification
 - VT: Practical Produce Safety certification
- Buy from current vendors that buy local



- Keep records of where you get produce from
 - Traceability
 - One step back and one step forward
 - Know what produce you served each day in case of problem
 - Handwritten receipt OK. Must include purchase date, name of vendor, item cost, amount, total cost.
 - Could purchase from ~FFA chapter- need same info

- On-farm checklists, guides available
 - Extension, Institute for Child Nutrition, Iowa State, others
 - Schools can do their own auditing



Checklist for Retail Purchasing of Local Produce

Name of Producer/Farm _____

City _____ State _____ Zip _____

Telephone _____ E-mail _____

Total acres farmed _____ Availability of promotional materials YES NO

Products to be purchased _____

Is an insurance liability required YES (Dollar amount _____) NO

Was the produce grown without addition of chemical pesticides and fertilizers? YES NO

Are you USDA Certified Organic? YES NO

Is the facility licensed and inspected to process products YES NO

Are there acceptable substitutes available if an order cannot be filled YES NO

Production Practices	Yes	No	N/A
Are wells protected from contamination?			
If irrigation is used, what is its source? <input type="checkbox"/> Well <input type="checkbox"/> Stream <input type="checkbox"/> Pond <input type="checkbox"/> Municipal <input type="checkbox"/> Other _____			
What types of manures are used? <input type="checkbox"/> Raw manure <input type="checkbox"/> Composted <input type="checkbox"/> Aged <input type="checkbox"/> No manure is used			
Is raw manure incorporated at least 2 weeks prior to planting and/or 120 days prior to harvest?			
Is the manure application schedule documented with a copy submitted to the retail operation?			
Is land use history available to determine risk of product contamination (e.g., runoff from upstream, flooding, chemical spills, or excessive agricultural crop application)?			
Is the field exposed to runoff from animal confinement or grazing areas?			
Is land that is frequently flooded used to grow food crops?			
Are coliform tests conducted on soil in frequently flooded land?			
Are farm livestock and wild animals restricted from growing areas?			
Are portable toilets used in a way that prevents field contamination from waste water?			

Product Handling	Yes	No	N/A

- Visit the farm, observe practices, develop trust
- Inspect incoming product as you would with any product
 - Handle local produce safely, as with any produce



- Consider transport time, temperature, visual inspection, handwashing
 - As with all products
 - Drop off/ harvesting product from school garden
 - Purchasing and deliveries
 - Inspect and accept/reject incoming product
 - Check produce and transportation vehicles
 - Preparation
 - Check produce for damage before using
 - Wash all produce under running water
 - Refrigerate cut or peeled produce within 2 hours



- Check water source
- Composting safety
- Check with school grounds crew
- Keep animals out of garden



- Harvest produce safely
- Storing garden produce
 - Store separately to maintain traceability

Food Safety Tips for School Gardens:

<http://nfsmi.org/documentlibraryfiles/PDF/20110822025700.pdf>



- Great way to incorporate local produce
- Schools in NSLP can get free salad bar, other needed tools: <http://saladbars2schools.org>
- Safety measures same as any salad bar
 - Keep below 41F
 - Maintain tongs
 - Keep clean



Institute for Child Nutrition (ICN)

- Verifying On-Farm Food Safety:

<http://nfsmi.org/documentlibraryfiles/PDF/20110822025822.pdf>

- Iowa State University checklist:

www.extension.iastate.edu/Publications/PM2046A.pdf

- University of Missouri: MP 918



Londa Nwadike

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<http://missourifamilies.org/foodsafety/newsletters/>

New Fact Sheet!



United States Department of Agriculture



SCHOOL GARDENS Using Gardens to Grow Healthy Habits in Cafeterias, Classrooms and Communities

SCHOOL FARMS spanning acres in Minnesota, indoor tower gardens in Vermont, raised beds in New York City, aquaponic systems in the Virgin Islands, native food gardens in tribal communities...across the nation schools are growing gardens to provide food for child nutrition programs, connect children to the source of their food and create hands-on interdisciplinary classrooms.

School gardens pre-date the National School Lunch Program; the Federal government has been encouraging school gardening since the early 1900s, even building a "School Garden Army" during World War I and supporting victory gardens at schools during World War II. Today, the [2015 USDA Farm to School Census](#) indicates there are over **7,000 school gardens** across the nation. USDA encourages school gardens by providing grant funding, guidance and resources, and support for food service personnel who are interested in purchasing products from a school garden.

Space for Gardens in All Seasons

School gardens come in all shapes and sizes, and districts with varying levels of land are finding ways to establish gardens both within and outside school grounds. Gardens can be as simple as a few containers on a windowsill or cover acres, and gardens can thrive in all climates. Program operators find that even small gardens help children gain familiarity and comfort with the fruits and vegetables they are seeing more of at meal times.

New York City Public Schools' Garden to Cafe program exposes students to the source of their food in the most populated city in our nation. Partnering with various non-profit organizations and community members, New York City students have classes and work in the gardens year-round. School garden produce makes its way into meals and taste tests in over 50 public school cafeterias across the city.

Districts are also overcoming growing season challenges in creative and innovative ways. Even in the northern part of Vermont, where the ground is frozen much of the school year, tower gardens make it possible for students to garden all year long.

In Milton, Vermont the food service director used grant funds to purchase three indoor tower gardens for the cafeteria. Even during frigid winters, herbs grown in the towers are incorporated into school meals, and students get to see the tower gardens growing during lunch every day.

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Thank You! Questions?



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Upcoming Webinar:

Promoting Your Farm to School Program: March 17, 2:00 PM EDT

