



California Food Safety Training Requirements for Public Schools

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Certified Food Safety Manager

Since 2000, California law has required each retail food facility (including schools) to have at least one owner, manager, supervisor, or other person certified as a food safety manager, also known as ServSafe or Food Protection Manager. One person at a minimum must be certified in each school kitchen and the central kitchen where unpackaged food is prepared or served. The course is typically four hours followed by an 80-question multiple choice examination. Examinees have two hours to complete the exam and must score 70% or above to become certified.

Food Handler Card

Enforcement of the CA Food Handler Card Law started on January 1, 2012. All dishwashers, servers, cooks, bartenders, and others that handle or prepare food or beverages must obtain a CA Food Handler Card. The course and exam are available online or in-person. The course is typically two hours followed by a 40-question multiple choice examination, and examinees must score 70% or above to become certified. Public and private schools are exempt from this law, but some schools offer this training to their employees.

Hazard Analysis and Critical Control Point (HACCP) Principles

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended section 9(h) of the Richard B. Russell National School Lunch Act by requiring school food authorities (SFAs) to implement a food safety program for the preparation and service of school meals served to children in the school year beginning July 1, 2005. The program must be based on Hazard Analysis and Critical Control Point (HACCP) principles and conform to guidance issued by the Department of Agriculture (USDA). All SFAs must have a fully implemented food safety program that complies with HACCP principles or with this optional guidance no later than the end of the 2005 – 2006 School Year. A written HACCP program and training are requirements of this program.

Professional Standards

Professional Standards for school nutrition professionals is a key provision of the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). The rule requires a minimum amount of annual training hours for all food service staff members. Required training topic areas will vary according to position and job requirements.

For more information about these training programs, please visit FoodSafetyForSchools.com