

Student Nutrition Program

Requirements for safe food handling based on available equipment

All Student Nutrition Programs must have:

1. Dedicated hand washing sink* 2. Sanitizing spray and test strips 3. Clean, dry, pest-free storage 4. One person with food safety training onsite**

Scenarios	Programs	Requirements
Scenario 1- Site has: Limited Facilities <ul style="list-style-type: none"> ✓ Dedicated hand washing sink ✓ Refrigerator equipped with thermometer ✓ Preparation space 	Can offer: <ul style="list-style-type: none"> ✓ Individually portioned foods from a larger package ✓ Pre-packaged foods ✓ Refrigerated food items (e.g. milk, hummus) ✓ Whole fruits that are unpeeled (e.g. bananas, oranges) ✓ Pre-washed whole vegetables & fruit ✓ Foods that have been prepared (washed, cut, portioned or cooked) in an inspected facility off-site (e.g. caterer) Cannot: <ul style="list-style-type: none"> X Prepare (wash, cut, or cook) foods on-site 	<ul style="list-style-type: none"> ✓ Use <u>only</u> disposable plates, cups, bowls, eating and serving utensils ✓ Distribute using bins or trays (non-food contact)
Scenario 2- Site has: <ul style="list-style-type: none"> ✓ Two-compartment sink ✓ Dedicated hand washing sink ✓ Refrigerator equipped with thermometer ✓ Preparation space 	Can offer: <ul style="list-style-type: none"> ✓ Food items listed above and: ✓ Vegetables & fruit washed onsite ✓ Foods cut, portioned and prepared onsite 	<ul style="list-style-type: none"> ✓ Use <u>only</u> disposable plates, bowls, cups and eating utensils ✓ Use reusable or disposable serving utensils, service bowls and trays ✓ Distribute using bins or trays
Scenario 3- Site has: <ul style="list-style-type: none"> ✓ Three-compartment sink ✓ Dedicated hand washing sink ✓ Refrigerator equipped with thermometer ✓ Preparation space 	Can offer : <ul style="list-style-type: none"> ✓ All food items listed above 	<ul style="list-style-type: none"> ✓ Use reusable or disposable plates, cups and eating and serving utensils ✓ Use reusable or disposable serving utensils, service bowls and trays ✓ Distribute using bins or trays
Scenario 4 - Site has: <ul style="list-style-type: none"> ✓ One, two or three-compartment sink ✓ Dishwasher*** ✓ Dedicated hand washing sink ✓ Refrigerator equipped with thermometer ✓ Preparation space 		

* Each dedicated hand washing sink must have hot & cold running water, soap in a dispenser and paper towel in a dispenser.

(Oct. 2018)

** At least one person trained in food safety within the past two years must be present at the SNP at all times.

*** All student nutrition programs using dishwashers must use one that meets the Ontario Food Premises Regulation 493/17.

Student Nutrition Program

Limited Facilities Food Examples

Vegetables & Fruit	Milk & Alternatives	Grains	Meat & Alternatives
<p>Individually prepackaged/ wrapped:</p> <ul style="list-style-type: none"> • Carrot sticks or Baby carrots • Cherry tomatoes • Snow peas or snap peas • Green beans • Red pepper slices • Cucumber slices • Unsweetened applesauce cup • Fruit cups in juice or water • Raisins <p>Unpeeled whole fruit:</p> <ul style="list-style-type: none"> • Banana, orange or clementine <p>Pre-washed:</p> <ul style="list-style-type: none"> • Apples, pears, plums • Mini cucumbers 	<p>Individually packaged:</p> <ul style="list-style-type: none"> • Milk • Fortified soy beverage • Yogurt (cups, drinks, tubes) • Kefir • Cheese strings/sticks • Fresh cheese cups 	<p>Prepackaged/ wrapped:</p> <p>Whole grain or 100% whole wheat:</p> <ul style="list-style-type: none"> • Tortillas • Bannock • Rice • Flat bread, naan, roti, chapatti, • Breads, pita, bagels, buns, English muffins • Melba toast and breadsticks • Granola & cereal • Granola bars • Muffins <p>(less than or equal to 8g of sugar per 30 g serving)</p>	<p>Individually packaged:</p> <ul style="list-style-type: none"> • Pre-boiled Eggs • Hummus • Nuts, seeds, nut butter <p>(always follow your sites' <u>anaphylaxis</u> policy)</p>

Scenario 1 (Limited Facilities): Serve pre-washed, individually wrapped, pre-packaged foods. Use only disposable plates, cups and eating utensils. No on-site preparation.

Scenario 1 Meal Menu Example	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Banana Yogurt cup Granola bar	Applesauce cups Milk carton Melba toast	Raisins Cheese String Crackers	Clementines Fresh cheese cup Muffin	Fruit cup Milk carton Naan & hummus
Week 2	Apple Milk carton Granola Bar	Baby Carrots Cheese stick Pitas	Banana Yogurt drink Muffin	Applesauce cups Cheese stick Roti	Orange Kefir Crackers
Week 3	Mini cucumbers Cheese stick Bread	Snap peas Milk Granola bar	Green beans Fresh cheese Crackers	Fruit cup Kefir Bannock	Baby carrots Yogurt drink Hummus

Based on the Nutrition Guideline for Student Nutrition Programs (SNP). Toronto Public Health (2017)