

# **BLUEPRINT FOR DEVELOPING A SCHOOL FOOD SAFETY PLAN 137 - FACT SHEET 3 hour module**

**Course Objective:** Develop a written food safety plan for each food preparation and service site based on the Process Approach to Hazard Analysis and Critical Control Points (HACCP) principles.

## **LESSON – 3 HOURS**

### **COURSE OVERVIEW:**

Prerequisite program checklist

Food Safety and HAACP SOP Checklists

Requirements for a School Food Safety Program

- Standard Operating Procedures (SOP)
- Categorize menu items according to Process Approach
- Identify control measures and critical limits
- Establish Monitoring Procedures
- Establish Corrective Actions
- Record Keeping
- Review of Food Safety Program and Plan References