

Koraes Food Policy - Updated Guidelines

Nov 4, 2019

[As discussed and agreed upon at a Nov 4, 2019 School Board Meeting. In attendance: George Argires, Penny Vitogiannis, Andy Kladis, George Chipain, Mark Dinos, Vanessa Koutsouris, Elizabeth Chrystofilakis, Mrs. Lind, & Fr. Tom]

- 1) The Koraes Food Policy will cover any food events either during the school day (7:30AM-5PM) or whenever students are in the care, custody and control of school staff during any extra-curricular activities. This policy also includes any food service at staff events.
- 2) There will be no hot lunches until January 2020.
- 3) There will be no food preparation in our Parish kitchen. This includes no cooking or food preparation. Food preparation includes no washing of fruit or vegetables or cutting of any of these items for an event.
 - a) Only pre-packaged bulk items can be split into single serve sizes for student consumption.
 - b) Fruit should be "single serve" such as apples, bananas, or cuties. Washing grapes is not allowed as it is considered food preparation.
- 4) Kitchen use must be limited to serving food and keeping it warm.
- 5) A licensed food safety manager must be present at all food events.
 - a) They are responsible to see that good sanitation practices are followed by all volunteers.
 - b) They are responsible to see that these guidelines are followed.
- 6) Enforcement of the food policy guidelines is the responsibility of the Chairperson of the event, the KPTA president, and then Mrs. Lind. Any food that does not meet the guidelines cannot be served to the student body. Notification of a problem should go first to the chairperson, next to the KPTA president and only to Mrs. Lind when something cannot be resolved internally by the KPTA.
- 7) All foods served at events must be served without nuts.
- 8) All ingredients must be checked prior to serving to identify if any of the foods to be served contain ingredients on the school's allergen or food intolerance list specific to the current school body. Foods that contain ingredients on the school's allergen or food intolerance list should be clearly identified when publishing a menu (i.e. Contains xxxxxxxx).
- 9) Menus must be posted 2 weeks prior to a food event to allow parents the time and discretion to make sure that the menu does not include any allergens or sensitivities for their child. This gives them the opportunity to not allow their child to participate for their safety.
- 10) Guidelines for any event outside of school hours may be developed over time. These guidelines are specific in scope as outlined in section 1.