Share Table Food Safety Considerations

USDA Office of Food Safety: Tina Hanes, RD RN
USDA Food and Nutrition Service Office of Food Safety

The OFS’s mission is to protect people served by FNS programs from foodborne illness.

Session Objectives

- Understand the policy on share tables
- Develop a plan for utilizing food and beverage items that are left on share tables
- Understand the food safety considerations for implementing share tables
- Recognize the food and beverage items that are and are not recommended for sharing
Are Share Tables Safe?
USDA Share Table Memo

(June 22, 2016)

Outlines Food Safety Requirements and Other Best Practices
HACCP

The use of share tables should be included in a school's HACCP plan.

Hazard Analysis Critical Control Points
Standard Operating Procedures

- List of allowable foods and beverages
- Location and management of the table
- Storage practices for perishable foods
- Corrective actions
- Recordkeeping
What Foods are Recommended for a Share Table
Recommended for Sharing

• A bag of baby carrots or sliced apples stored in a cooling bin.

• Whole pieces of fruit, such as apples or bananas.

• Unopened milk.
Not Recommended for Sharing

- Unpackaged items
- Packaged items that can be opened and resealed.
- Open items
- Perishable foods
Monitoring and Food Safety at Share Tables
Monitoring and Supervision

Share Tables must be supervised by a responsible person who is educated on food safety principles.
Monitoring and Food Safety

- Re-wash?
- Inspect
- Time or Temperature Control
DON'T cross contaminate
Food Safety Requirements

Federal, State and local health requirements
Food Safety Resources

USDA’s Office of Food Safety Resources

School Food Safety Program Guidance

Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles

United States Department of Agriculture
Food and Nutrition Service

June 2005

Food-Safe Schools Action Guide
Creating a Culture of Food Safety
A food safety resource for School Nutrition Directors
Thank You
PROFESSIONAL STANDARDS CODE

• This session provides one (1) CEU
  – **Key Area**: Administration - 3250
  – **Key Topic**: Share Tables: USDA Policy and Safety Considerations for Success