



Food Safety Requirements for School Nutrition Programs

Each site operating the National School Lunch and Breakfast Programs **must**:

1. **Have a comprehensive food safety plan on-site.** The [food safety plan](#), often referred to as the Hazard Analysis Critical Control Point (HACCP) manual, must contain, at minimum, the following elements:
 - [Standard operating procedures](#)
 - Template food safety logs
 - Menu items sorted by process category
 - Documentation of annual review and revision of the food safety plan
2. **Have a Certified Food Protection Manager on-site.** For more information on how to become a Certified Food Protection Manager or renew your current certificate, visit the [Minnesota Department of Health's Minnesota Certified Food Protection Manager \(CFPM\) website](#).
3. **Have a current Food and Beverage license.** To find your local health department contact information, go to the [Minnesota Department of Health \(MDH\) Licensing Jurisdiction webpage](#).
4. **Receive two health inspections a year or document that two inspections were requested each year.** A [request for inspection](#) is a formal request form for a school authority to request the required sanitation inspection by local, county or state health departments.
5. **Demonstrate compliance with state and local health standards.** In general, this includes:
 - Proper food storage practices
 - Food and equipment temperatures are monitored and kept on file for at least 6 months
 - Proper hygiene
 - Avoidance of cross contamination
 - Employee illness protocol
 - Prep and service areas, utensils, and equipment are kept clean

[Minnesota Food Code 2019 \(MDH\)](#): The Minnesota Food Code, Minnesota Rules Chapter 4626, provides the standards with which food establishments must comply in the handling, storing, preparation and service of food to the retail food consumer.

[Summary of major changes to the Minnesota Food Code 2019 \(MDH\)](#): This handout provides a detailed list of the most relevant changes to the Minnesota Food Code, which was updated as of January 1, 2019, to reflect the most current version of the federal Food Code.

[Minnesota Food Code Fact Sheets \(MDH\)](#): This resource provides full fact sheets for each major provision within the Minnesota Food Code and can help train staff on the requirements.