**SUPPORT SERVICES**

**EFC**

**HAZARD ANALYSIS CRITICAL CONTROL POINT (HAACP) POLICY**

The Tarrant Board of Education recognizes the importance of a food safety program. The Board requires Child Nutrition employees to have training concerning food safety. Child Nutrition employees (including sub-workers) must have passed the food safety exam given by the Jefferson County Health Department. A current food-handlers card will be kept on file at Tarrant Board of Education for all Child Nutrition employees.

To achieve our goal for food safety, a HAACP Plan has been developed and is available in all school cafeterias and with the Child Nutrition Director and/or Coordinator at Tarrant Board of Education.

The HAACP Plan is a work in progress. If the plan is changed it will be amended. Child Nutrition employees will be notified of the amendment and will be trained on that amendment.

HAACP Plan Objectives:

* To create and maintain food safety for our students/faculty
* To protect from food-borne illnesses during food preparation
* To create corrective action plans that will assure food safety
* To promote employee health and personal hygiene
* To create Standard Operation Procedures (SOP’S)
* To control Critical Control Points
* To ensure cleanliness and sanitation of all facilities and equipment of the cafeteria
* To prevent food-borne illnesses by ensuring that **ALL** potentially hazardous foods are held at the proper temperature

Any questions concerning the HAACP Plan should be directed to the person(s) assigned as the Board’s Child Nutrition Director and/or Coordinator.

Approved: April 25, 2006