**Santa Monica Malibu Unified School District**

**SCHOOL GARDEN FOOD SAFETY CHECKLIST**

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| **PLEASE COMPLETE AND KEEP ON FILE IN SCHOOL OFFICE PRIOR TO USING PRODUCE FROM SCHOOL GARDEN FOR CONSUMPTION**  **If donating to school salad bar send copy to**  **Food and Nutrition Services, Attn: Dona Richwine** | | | | |
|  | We make healthy plants our main food safety strategy. This includes healthy soil, organic pest control, clean water, clean hands and surfaces. | Yes! | No. | ? |
|  | **HEALTHY SOIL:** |  |  |  |
| 2. | Domestic animals and pets are not allowed in the garden. |  |  |  |
| 3. | There are no bins, boxes, buckets, piles of debris where rats, mice or other “vermin” can gather. |  |  |  |
| 4. | The only fertilizers to be used are garden compost and worm castings or tea. This is separate from commercial amendments used to prepare soil. |  |  |  |
| 5. | Raised beds are 8” tall and have plastic lining between it and the ground. |  |  |  |
| 6. | Every soil, compost amendment, mulch or fertilizer that we add anywhere in the garden area has a statement on the bag, or a statement from the supplier or is approved by the Garden Coordinator that: |  |  |  |
| 7. | It is free of weed seeds, chemical contaminants and trash |  |  |  |
| 8. | School Maintenance does not apply any pesticides within 6 feet of the gardens. |  |  |  |
| 9. | Manure is not used for fertilizer. |  |  |  |
|  | **ORGANIC PEST CONTROL:** |  |  |  |
| 10. | NO PESTICIDES were or will be used. |  |  |  |
| 11. | Hand pick most pests and diseased leaves when possible, and throw them in the garbage NOT in the compost. |  |  |  |
| 12. | Never bring or use pesticides from home. |  |  |  |
|  | Never mix any materials, no matter how safe, to kill or control pests. |  |  |  |
|  | **CLEAN WATER:** |  |  |  |
| 13. | No still/standing/grey water is used for irrigation |  |  |  |
| 14. | Water used for irrigation comes from municipal source. |  |  |  |
|  | **CLEAN HANDS AND SURFACES:** |  |  |  |
| 15. | All surfaces and implements that touch fresh produce are treated as food contact surfaces. |  |  |  |
| 16. | Clean all food contact surfaces (tables) and harvest containers with a solution of ½ vinegar and ½ water. Store in spray bottle for easy use. |  |  |  |
| 17. | Hands are washed thoroughly with soap and water for 20 seconds before handling or cutting fresh produce. Re-wash hands after breaks, visiting restrooms, sneezing, coughing, handling trash or anytime hands become soiled or otherwise contaminated. Anyone with open cuts or wounds on their hands or arms do not participate in harvest. |  |  |  |
| 18. | **Washing Fresh Produce Prior to**  **Consumption:** |  |  |  |
|  | Rinse freshly picked produce under running water to remove soil and potential contaminants. |  |  |  |
| Wash carefully in warm water bath. |  |  |  |
| Rinse under cold running water. |  |  |  |
| 19. | Produce to be donated to school salad bar is all usable; delivered free of damaged, brown leaves, dirt and insects. |  |  |  |
| 20. | Produce donated to school salad bar is not stored but taken directly to the school cafeteria. Transport in food storage bags provided by the cafeteria. |  |  |  |
| 21. | Produce to be sold is free of weeds, dirt, damaged, brown leaves. Stored in clean Ziploc bags. Does NOT need to be rinsed. |  |  |  |

NSLP supports concept of school garden-to-cafeteria programs. USDA has stated that schools can serve school garden produce as part of reimbursable school lunch programs provided that school cafeterias comply with any state or local health and sanitation requirements. USDA states “it is important to ensure safe growing principles are used to grow produce from any source, including gardens. Before using any produce from a school garden, visit the garden and ask the master gardener about growing practices ….”

Per National Policy and Legal Analysis Network to Prevent Childhood Obesity: “under California Food code Section 113982 produce from a school garden would qualify as an approved source”.

UC CALIFORNIA Good Agricultural Practices for Control and Management of Microbial Food Safety Concerns for Edible Landscape and Home Gardening adopted in SMUSD Food Safety Protocol.