

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



Subject: **SANITATION AND SAFETY- SCHOOL GARDEN TO CAFETERIA**

PURPOSE: To prevent contamination of produce and herbs harvested from school gardens and handled by food service employees; to ensure proper washing, storage and service of harvested produce in school meals to prevent food-borne illness.

SCOPE: This procedure applies to foodservice employees who handle, prepare and/or serve food in schools.

KEY WORDS: Contamination, Foodborne Illness, Proper Sanitation, Garden, Washing, Storage

INSTRUCTIONS

Use proper hand washing procedures and do not use bare hands to handle ready-to-eat foods at any time ([Food and Nutrition Procedure H-02](#) and [H-04](#)).

Washing

1. Food service manager/employee washes leafy vegetables, herbs and produce in a colander under cool, running water.
2. Food service manager/employee scrubs vegetables with a thick, outer skin (tubers, roots and gourds) with a brush and then thoroughly rinses produce.
3. Please refer to [Food and Nutrition Procedure H-13](#) for more information on proper washing of fruits and vegetables.

Receiving and storage

1. Fruits and vegetables harvested from the school garden should only be accepted in the kitchen when they are ripe.
2. Fruits and vegetables harvested from the school garden are placed in a separate storage container labeled "School Garden Vegetables" with the date of harvest. Any existing food grade storage container may be used.
3. Vegetables are to be stored in the cooler/refrigerator for one day to reduce their internal temperature to below 41°F (DO NOT FREEZE).

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4. Vegetables can be used in the salad bar or for lunch service the day after the harvest if the temperature is below 41°F. Temperature must be recorded on the Meal Service Temperature Record.
5. Produce grown in a school garden must only be used on site and not transferred to other schools.

Serving

1. Items harvested from school gardens are to be prepared and served within the same week harvested. Please refer to Food and Nutrition Procedure [H-08](#), [H-09](#), [H-10](#) and [H-15](#) for more information on cooling, controlling temperature, holding hot and cold food, and serving foods.
2. Fruit should only be served when ripe.

MONITORING

Food service manager/satellite assistant will visually observe that produce is handled by food service employees according to procedure.

For Action By: Food Service Managers, Satellite Assistants and All Food Service Employees

Refer Questions to: Department of Food and Nutrition

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