

THE FOOD-SAFE SCHOOLS

ACTION GUIDE



FOOD-SAFE SCHOOLS

POWERPOINT PRESENTATION SCRIPT



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HOW TO USE THIS PRESENTATION

Whether you're a principal ready to ask the school board to support food safety efforts...

Or a parent who wants to encourage others to ensure that your school—and your children—are food safe...

Or a newly appointed Food-Safe School Team Leader who wants to rally forces... whatever your role, this PowerPoint presentation can be easily adapted to help you:

- * explain why food safety is important for schools
- * win support for making your school food safe
- * recruit members for a Food-Safe School Team
- * rally the community behind your effort to improve the health and well-being of students and staff

Spend a little time reviewing the slides and accompanying suggested speaking notes, then feel free to adapt them to best fit your own presentation style and audience needs.

If you feel you'd like to brush up on your food safety knowledge before making the presentation, the Food Safety 101 section and other sections of the *Food-Safe Schools Action Guide* may be helpful. You can find it—and a wealth of other information and resources from the Centers for Disease Control and Prevention and other members of the National Coalition for Food Safe Schools—at:

www.FoodSafeSchools.org

THE ONE STOP RESOURCE FOR PREVENTING FOODBORNE ILLNESS OUTBREAKS

JOINING FORCES TO PREVENT FOODBORNE ILLNESS OUTBREAKS

Insert name, title and date here



Hello, my name is _____. I'm here today to talk about food safety in our schools. My brief presentation will provide a basic outline of how we can create and maintain a food-safe school: a place where everyone—from administrators to foodservice managers to teachers and parents—works as a team to prevent outbreaks of foodborne illness.

School Challenges Go Beyond the Classroom



Every day our schools strive to keep students safe while achieving high academic standards. The challenges go beyond the classroom. American schools serve more meals than most restaurant chains. On a typical school day, millions of children in the United States eat at their schools, consuming everything from lunch and snacks to foods brought from home or from a classroom potluck. So, while we pay close attention to academic standards, we also must be attentive to food safety practices. Because, after all, safety, attendance, and performance go hand in hand—for students *and* staff.

Foodborne Illness Is Not Just in the Cafeteria



The first thing to remember is that foodborne illness is not a concern that stops at the cafeteria door. School facilities and events play host to dozens of opportunities for foodborne illness, from snacks in the classroom to hot dogs sold at athletic events.

Toll of Foodborne Illnesses*

Each Year

76 million cases

- 325,000 hospitalizations
- 5,000 deaths

* Mead, P.S. et al. Food-related illness and death in the United States. Emerging Infectious Diseases, 1999; 5(5). Available from: www.cdc.gov/ncidod/eid/vol5no5/mead.htm

Foodborne illness outbreaks in schools are relatively uncommon, but unfortunately they still occur. During the 1990s, the Centers for Disease Control and Prevention received reports of 292 foodborne illness outbreaks occurring in schools affecting approximately 16,000 students.^[1] Unfortunately, not every case is reported, and the actual number is believed to be far greater. The Centers for Disease Control and Prevention estimates that approximately 76 million cases of foodborne illness occur in the United States each year, resulting in 325,000 hospitalizations and 5,000 deaths.^[2] No one has estimated how many of those cases occur in schools.

[1] General Accounting Office. Food Safety: Continued Vigilance Needed to Ensure Safety of School Meals. Statement of Lawrence J. Dyckman, Director, Natural Resources and Environment. Washington, DC: April 30, 2002. Available from: <http://www.gao.gov/new.items/do2669t.pdf>.

[2] Mead, P.S. et al. Food-related illness and death in the United States. Emerging Infectious Diseases, 1999; 5(5). Available from: <http://www.cdc.gov/ncidod/eid/vol5no5/mead.htm>.

Medical and Productivity Costs

**\$6.5 billion to
\$34.9 billion
annually**

The U.S. Department of Agriculture estimates that medical costs and productivity losses due to the seven most prevalent and serious foodborne pathogens range between \$6.5 billion and \$34.9 billion annually. Total costs for all foodborne illnesses are likely to be much higher. In addition, these estimates do not include the total burden placed on society by chronic illnesses caused by foodborne pathogens.^[1]

[1] Food and Drug Administration et al. Food Safety From Farm to Table: A National Food Safety Initiative, Report to the President. Washington, D.C.: U.S. Government Printing Office; 1997.

“Do the little bit that’s necessary.”

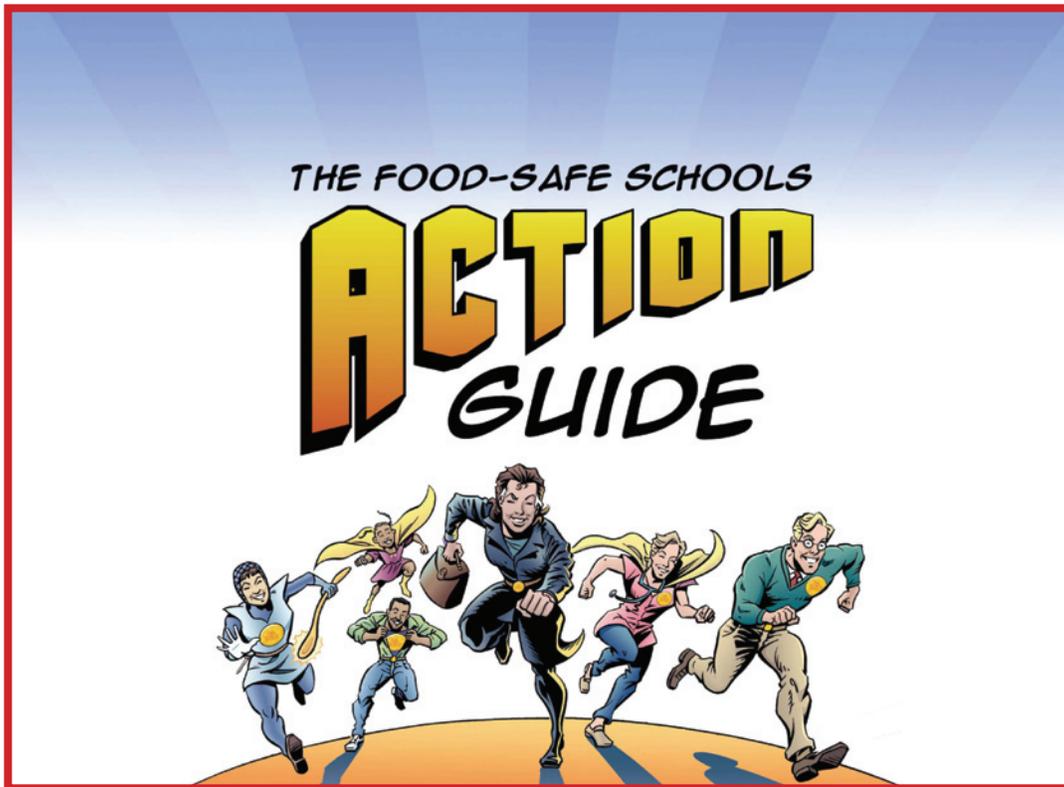
It doesn’t cost much. It’s not worth taking the chance with such a frightening experience. It is too risky to ignore!” *



* Robert Van Slyke, superintendent, Finley School District #53, Finley, WA.

Just *one* case can be devastating to a school system. Outbreaks can threaten children’s lives. Parents can panic. Districts can be held financially liable. It’s happened in places such as Sacramento, California, and Kennewick, Washington. When five schools in Sacramento served bacteria-tainted spaghetti, for example, 400 children fell ill. In the state of Washington, Finley Elementary School was hit with a \$4.6 million judgment after 11 children were infected with *E. coli* O157:H7 bacteria, which were linked to ground beef served in a school lunch.^[1] I want to read to you what the superintendent of the Finley school district said after the *E. coli* outbreak: “You do not want to walk into the hospital as a superintendent and watch those kids suffer.... Do the little bit that’s necessary. It doesn’t cost much. It’s not worth taking the chance with such a frightening experience. It is too risky to ignore!”

[1] National School Boards Association. Experts advise schools on food safety issues. School Board News: Conference Daily, Alexandria, VA: March 26, 2001.



This presentation is our first step. The next several slides explain some basic concepts about food safety and outline some of what's involved in creating a food-safe school. It's a simple process, thanks to new step-by-step guidance contained in the Food-Safe Schools Action Guide.

Causes and Symptoms

Causes

- Bacteria
- Viruses
- Toxins
- Parasites
- Contaminants

Usual Symptoms

- Diarrhea
- Vomiting
- Stomach cramps
- Headache
- Fever

What causes foodborne illness? Bacteria and viruses are the most common causes, but illness also may be caused by toxins, parasites, or physical or chemical contaminants. A small portion of unsafe food can cause serious health consequences. When there is a problem, symptoms can range from mild discomfort such as diarrhea, vomiting, stomach cramps, headache, and fever to chronic illness such as nerve, liver, heart, and kidney damage or even death. Most foodborne illnesses last hours or days; others last months or even years.

Simple Steps Save Lives



Foodborne Illness is Preventable

Foodborne illness outbreaks are preventable. In general, to keep harmful bacteria and other organisms under control, everyone involved in food preparation or serving—from the cafeteria and classrooms to potlucks and sporting events—should know and follow four basic recommendations:

1. Clean hands and food preparation surfaces often.
2. Separate foods during preparation to prevent cross-contamination.
3. Cook foods to the appropriate temperatures, and keep hot foods hot until they are eaten.
4. Chill foods quickly to safe temperatures, and keep cold foods cold until they are eaten.

These are simple concepts. But turning these recommendations into reality requires the teamwork of everyone involved, from the parent who packs their child's lunch to the person managing concessions at the football game.

Is Your School Food Safe?

Written policies on food safety?

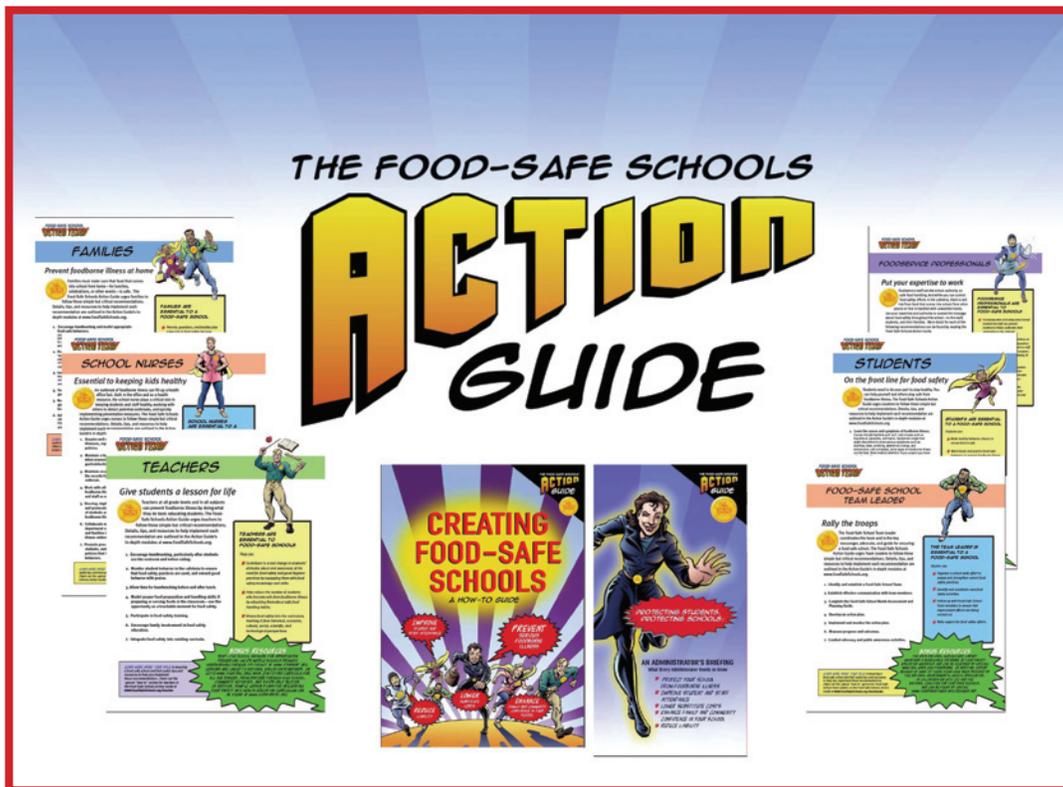
Trained staff with copies of policies?

Time for students to wash hands?

**Adequate supplies for handwashing/
warm, running water?**

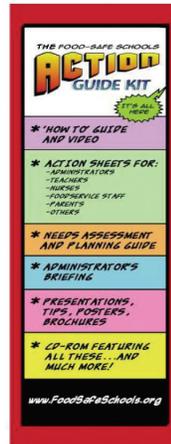
Can you tell if your school is food safe? See how many of these questions you can answer with “yes.”

1. Does your school have written policies or procedures on food safety?
2. Are all staff trained on and given copies of the food safety policies and procedures—including a crisis management plan—related to their job responsibilities?
3. Do students have adequate time to wash their hands before meals and snacks?
4. Are all school handwashing facilities stocked with soap and paper towels or hand dryers, and do they have warm running water?



Fortunately, the steps for preventing many foodborne illness outbreaks are simple. CDC and its partners in the National Coalition for Food-Safe Schools have developed the Food-Safe Schools Action Guide, a comprehensive tool that can make this job even easier for everyone. It covers everything from simple tips to encourage proper handwashing to customized recommendations on what teachers, nurses, families, administrators, foodservice personnel, and others can do. No one person can ensure that the entire school environment is food safe. We should work as a team to prevent foodborne illness outbreaks.

Needs Assessment and Planning Guide



*** NEEDS ASSESSMENT AND PLANNING GUIDE**

- Assess policies and practices
- Identify gaps
- Create an action plan

The Action Guide also contains a Needs Assessment and Planning Guide that will help the team assess the school's existing food safety policies and practices, identify gaps, and make an action plan for becoming food safe.



The Action Guide and a wealth of other food safety resources and information have been brought together in one convenient Web site, www.FoodSafeSchools.org, where they are available for everyone.

[Note to presenter: Adapt the following information as appropriate for you and your audience.]

[Note: The following list will be the visual on the slide — **do not read the list**. Instead, with each click of the mouse, one step will be revealed until the entire list appears on the slide. As you click the mouse, you will talk about each step]

- **Familiarize** yourself with information in the Food-Safe Schools Action Guide and Web site, www.FoodSafeSchools.org.
- **Brief** your school administrator on the importance of creating a food-safe school.
- **Assemble** a Food-Safe School Team and identify a leader.
- **Identify** your school's current food safety policies and practices.
- **Assess** strengths and weaknesses using the Needs Assessment and Planning Guide.
- **Develop** a plan for improvement.
- **Take action!**

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org

The Action Guide suggests following these simple steps for taking action now to make our schools food safe:

(Click #1 to reveal text: Familiarize yourself with information in the Food-Safe Schools Action Guide and Web site, www.FoodSafeSchools.org)

There is a wealth of information in the Food-Safe Schools Action Guide and on the Web site to help us get started and to make our job even easier. Each of us should take advantage of these resources.

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org
2. **Brief** your administrator

(Click #2 to reveal text: Brief your school administrator on the importance of creating a food-safe school)

School administrators have a lot on their plates, so the CDC and its partners in the National Coalition for Food-Safe Schools have created a short, easy-to-read brochure for administrators. We can use this Administrator's Briefing to secure administrative support. It's one of the great resources on www.FoodSafeSchools.org.

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org
2. **Brief** your administrator
3. **Assemble** a team & identify a leader

(Click #3 to reveal text: Assemble a Food-Safe School Team and identify a leader)

With administration on board, it's time to begin recruiting a diverse team from both outside and inside the school and then to identify someone to coordinate the process—a Food-Safe School Team Leader—someone with a passion for this issue and the ability to head a team that might include:

- The school foodservice director, manager, registered dietitian, or designee
- A health department representative and member of the local cooperative extension
- Classroom teacher(s)
- Family member(s) of students
- School nurse(s) or other school health professional(s)
- Facilities management or custodial services staff
- Representatives of school food producers, suppliers, and distributors

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org
2. **Brief** your administrator
3. **Assemble** a team & identify a leader
4. **Identify** current policies and practices

(Click #4 to reveal text: Identify your school's current food safety policies and practices)

The Action Guide provides everything we need to help the team assess the school's existing food safety policies and practices, identify gaps, and make a plan.

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org
2. **Brief** your administrator
3. **Assemble** a team & identify a leader
4. **Identify** current policies and practices
5. **Assess** strengths and weaknesses

(Click #5 to reveal text: Assess strengths and weaknesses using the Needs Assessment and Planning Guide)

Using the Needs Assessment and Planning Guide in the Action Guide will help us assess where we are and where we need to go to ensure a food-safe school.

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org
2. **Brief** your administrator
3. **Assemble** a team & identify a leader
4. **Identify** current policies and practices
5. **Assess** strengths and weaknesses
6. **Develop** a plan

(Click #6 to reveal text: **Develop a plan for improvement**)

Based on what we learn from the needs assessment, we will create an action plan and then...

Steps to Make our Schools Food Safe

1. **Familiarize** yourself with information at www.FoodSafeSchools.org
2. **Brief** your administrator
3. **Assemble** a team & identify a leader
4. **Identify** current policies and practices
5. **Assess** strengths and weaknesses
6. **Develop** a plan
7. **Take action!**

(Click #7 to reveal text: Take action!)

...we'll put it into action!

But it won't stop there! We'll assess our progress at least annually to see how effective our efforts have been.

Everyone Has a Role in Food Safety



Everyone can have a role in ensuring that the school is food safe. To be successful, everyone needs to pitch in. Here are just a few examples of what each of us can do.

[NOTE: The next six slides detail what specific audiences can do. Only use the slides that are appropriate for the presentation audience.]

Administrators

- Provide support and approval
- Develop and/or implement policies
- Make food safety a priority



Administrators can:

- Provide support and approval for implementing a food-safe school program.
- Develop and/or implement policies, protocols, and procedures for school staff to ensure a food-safe school eating environment.
- Make food safety a priority in schools to protect students, staff, and the school from foodborne illness outbreaks.

The Food-Safe School Team Leader

- Unite team efforts
- Explore and organize new activities
- Follow up with team members
- Rally support



The Food-Safe School Team Leader can:

- Unite team efforts to assess and strengthen current school food safety practices.
- Explore and organize new food safety activities.
- Follow up with food-safe school team members to ensure that improvement efforts are carried out.
- Rally support for food safety efforts.

Foodservice Professionals

- Take steps to prevent outbreaks
- Provide leadership and educate others
- Develop guidelines



Foodservice professionals can:

- Take steps to prevent foodborne illness outbreaks from originating in the foodservice area in order to reduce the risk of students and staff becoming seriously—or even fatally—ill with a foodborne illness.
- Provide leadership and educate others in the school—such as teachers who prepare foods in the classroom—to practice proper food safety.
- Develop and follow clear guidelines in the event of a real or suspected foodborne illness outbreak.

School Nurses

- Promote prevention strategies
- Identify potential outbreaks
- Collaborate with teachers



School nurses can:

- Promote essential prevention strategies, such as handwashing.
- Play a key role in identifying a potential outbreak.
- Collaborate with teachers to develop and incorporate food safety in the health education curriculum.

Teachers

- Provide students with knowledge and skills
- Incorporate concepts into curriculum
- Empower students
- Send information to families
- Promote and model proper behavior



Teachers can:

- Provide students with food safety knowledge and skills they can use every day to keep them safe and healthy throughout their lives.
- Incorporate food safety concepts into the curriculum, teaching it from historical, economic, cultural, social, scientific, technological, or other perspectives.
- Help students better understand decisions and practices that affect their health and empower them to take an active role in preventing foodborne illness.
- Send information on safe food practices to the families of students.
- Promote and model proper handwashing practices to prevent foodborne illness.

Families and Students

- Advocate
- Model and enforce practices at home
- Make healthy choices



Families and students can:

- Play a key role in food safety because they are ultimately responsible for their child or adolescent's health, behavior, and care.
- Advocate for the health, safety, and well-being of students in school, through avenues such as the Parent Teacher Association (PTA) and Parent Teacher Organization (PTO) and with health care providers.
- Model and enforce appropriate food safety practices at home.
- Make healthy behavior choices—like handwashing—to ensure food is safe.

Local Health Departments

- Assist schools in developing policies and procedures
- Be a resource
- Conduct routine inspections
- Implement outbreak control measures



Local health departments can:

- Assist schools in developing food safety policies and procedures.
- Be resources for training and information on food safety and foodborne illness.
- Conduct routine inspections to ensure schools are food safe.
- Implement outbreak control measures to stop person-to-person transmission, remove any sources of infection (e.g., contaminated food or drink), find out why the outbreak occurred, and prevent outbreaks from occurring.

Cooperative Extension Services

- Provide curricula and materials
- Be knowledgeable
- Provide recognition for and publicize activities
- Join or advise Food-Safe School Teams



Cooperative extension services can:

- Provide food safety curricula and materials to schools.
- Be knowledgeable about current food safety practices and participate in trainings for school staff.
- Provide recognition for and publicize food safety activities of schools.
- Join or advise Food-Safe School Teams.

We All Can Help to Prevent School Foodborne Illness Outbreaks



Together we can all make a difference. But all of us need to be involved if we're to keep our students and staff safe. I am asking you to... **[Choose as appropriate to audience]**

- Become a volunteer member of the Food-Safe School Team.
- Approve a food-safe school program for our school.
- Provide necessary resources so we can ensure that our school's facilities have adequate supplies, such as soap and paper towels, for simple but critical food safety behaviors such as handwashing.
- Implement food safety practices in your homes.
[Name other participants as appropriate]
- We will *all* benefit: student and staff attendance and academic achievement will improve, our community's confidence in our school will be enhanced, we'll lower costs, and we'll increase safety. It's worth the effort.
- **[If recruiting]** I have sign-up sheets with me. Just come forward and sign up to help.
- If you need to contact me later _____



Thank you for your time and interest in helping to make
EVERY school a food-safe school.

