

Garden to Café: Food Safety in School Gardens

Webinar Series

November 18, 2020 3:30pm

Professional Standards Learning Code: 1230



Arizona Department of Education (ADE)

This training was sponsored by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS).

Intended Audience

This training is intended for **School Food Authorities (SFAs)** operating the **National School Lunch Program (NSLP)** and the school garden leaders and teachers that support them.

Professional Standards

Information to include when documenting this training for Professional Standards:

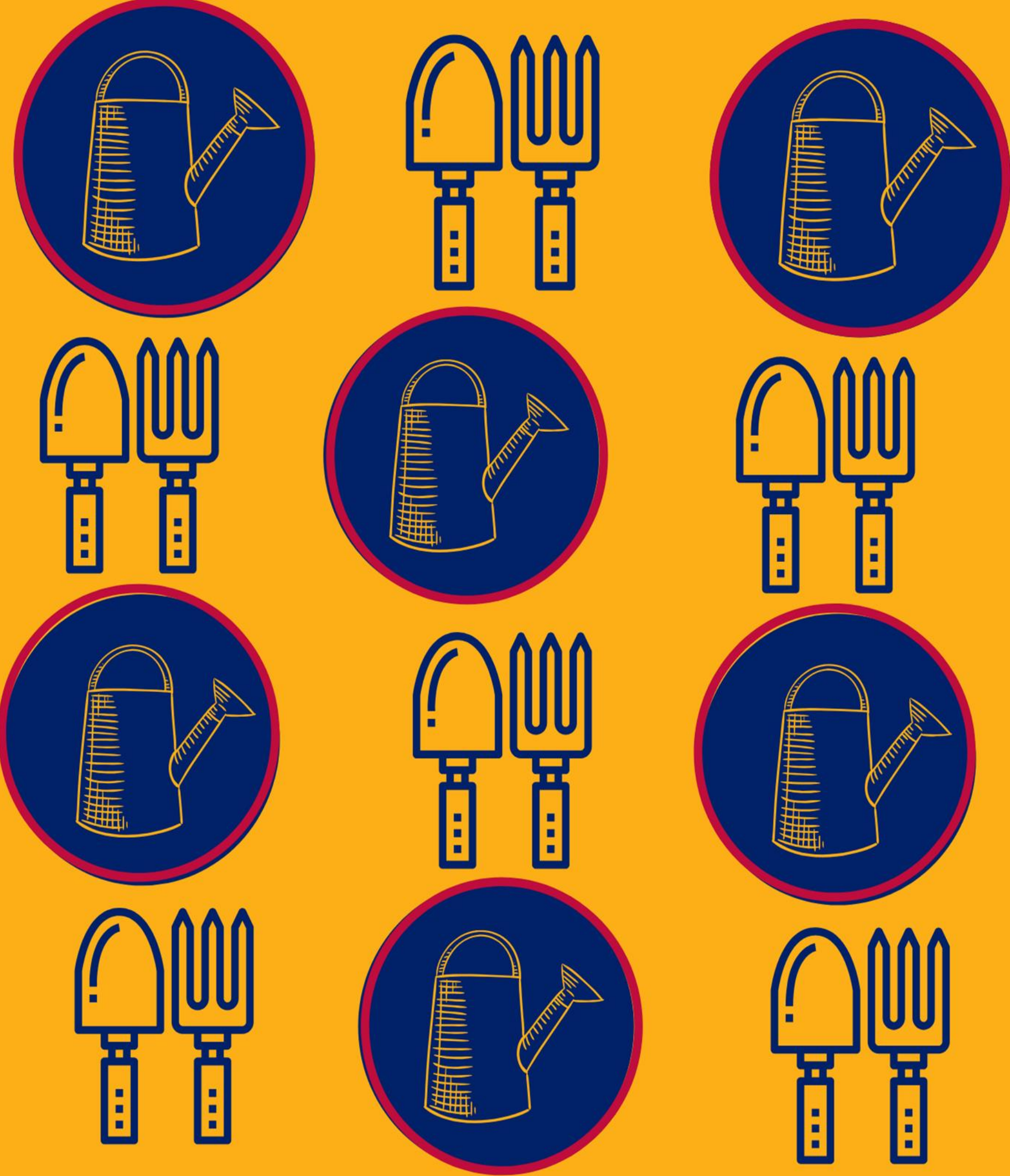
Training Title: Garden to Café: Food Safety in School Gardens

Key Area: 1000- Nutrition

Learning Codes: 1230, 2640

Length: 1 hour





36%

In February 2020 past attendees of the 2019 Arizona School Garden Sustainability series of 2019, responded wanting to learn more about food safety and school garden programs in Arizona.



Yvonne Naimy, R.S.

**Public Health Sanitarian, School Garden Program
Arizona Department of Health Services, Office of
Environmental Health**

Thank you for joining me today!

Bio: Yvonne Naimy is a Public Health Sanitarian with the Arizona Department of Health Services Office of Environmental Health. In this role she supports schools with School Garden food safety practices and garden certification. Yvonne has been in the environmental health and food safety field for 15+ years including on land, in air, and at sea. She is a registered sanitarian with the state of Arizona and the National Environmental Health Association and is credentialed by FDA as an agent commissioned to perform activities in Arizona relating to food.

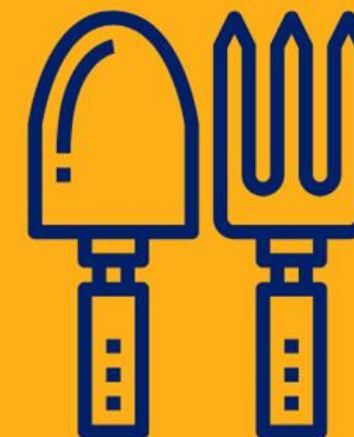
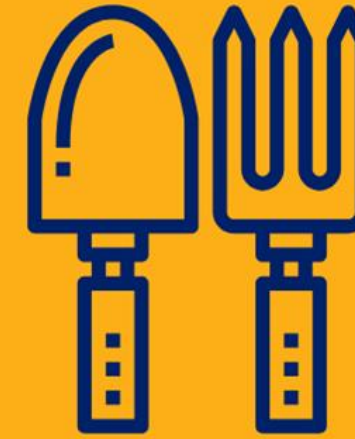
Overview

What is Garden to Café?

- Examples
- Roles & Responsibilities

Best Practice

- School Garden Program
- Certificate Process
- Response in COVID-19



What is Garden to Café?



Arizona Examples



Common Roles & Responsibilities



Gardeners/ Harvest Crew



Management of food-safe
practices (in garden)



Food Service



Management of food-safe
practices (in kitchen)

Est. 2012 ADHS School Garden Program



Overview

- Why should you enroll in this program?
- How do you enroll in the program
- Review process

Why should you enroll in the program?



- ✓ Provide nutritious food
- ✓ Build self-esteem
- ✓ Teach natural science
- ✓ Teach simple math
- ✓ Increase physical activity
- ✓ Wellness Policy
- ✓ Sustainability

School Gardens



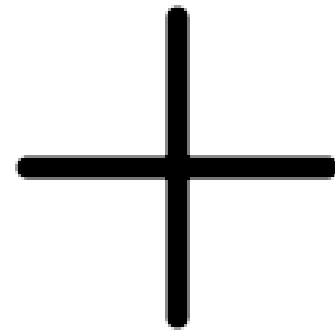
- **Beneficial**
 - Encourage healthy eating
 - Give students' life skills
 - Build students' self-esteem
- **Educational**
 - Teach students' the fruits and vegetables that can be grown in their area
 - Teach students' how to plant, care and harvest crops



ADHS Certification Process



Site Visit/Consultation



Food Safety Plan



Step One:



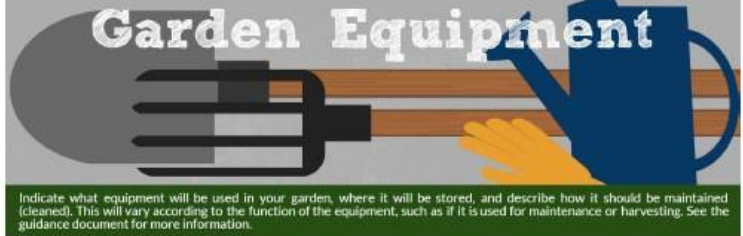
Standard Operating Procedures



Describe the (non-chemical) methods and/or mechanisms that you will use to control the pests that may be an issue in your garden, from weeds to insects to animals.



Describe the policies and procedures for gardener health and hygiene. Be specific about what is required - remember the who, what, when, why and how. See the separate guidance document for help developing your policies/procedures to ensure they are comprehensive.



Indicate what equipment will be used in your garden, where it will be stored, and describe how it should be maintained (cleaned). This will vary according to the function of the equipment, such as if it is used for maintenance or harvesting. See the guidance document for more information.



Describe the procedures you follow for harvesting produce from your garden. Be specific about what should be done, step by step. See the separate guidance document for help developing your procedures to ensure they are comprehensive.



Describe the procedures for receiving, storing, and handling produce from your garden. Be specific about what should be done, step by step. See the separate guidance document for help developing your procedures to ensure they are comprehensive.

Elements of the Food Safety Plan



- Garden Location
- Site Plan
- Water Source
- Soil Composition & Amendments
- Garden Equipment (SOP)
- Pest Management (SOP)
- Health & Hygiene (SOP)
- Harvesting Procedure (SOP)
- Handling Procedures (SOP)

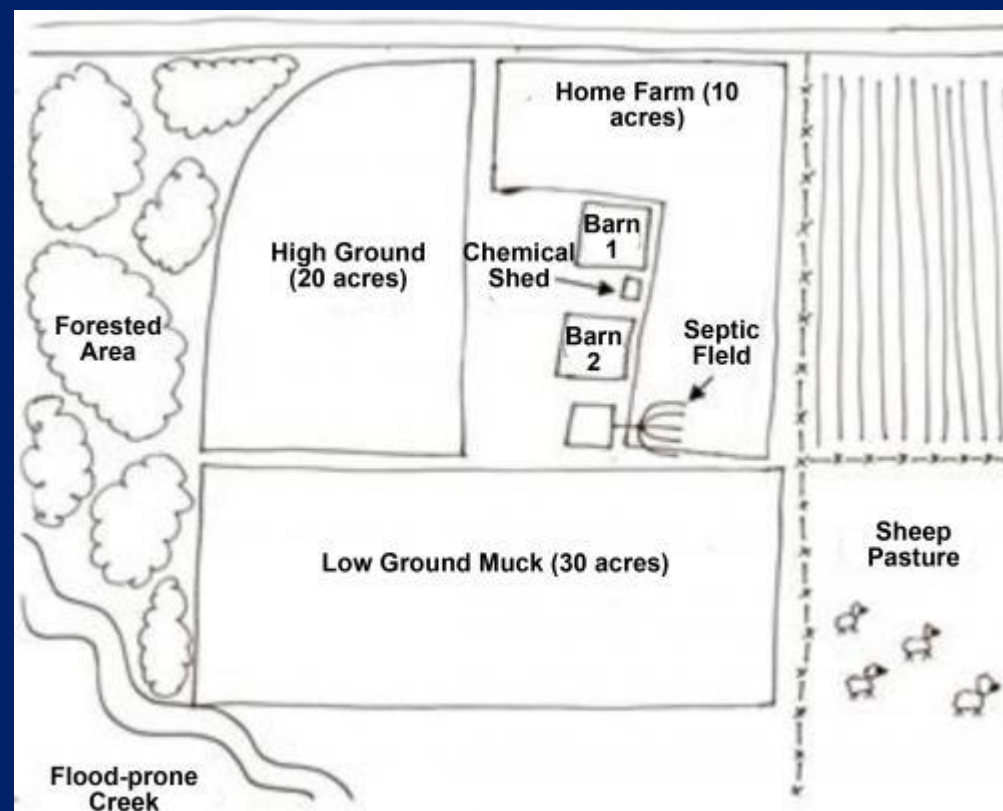
Five Garden Food Safety Risk Factors

1. Location
2. Water Source
3. Soil Composition and Amendments
4. Gardeners/ Personal Hygiene
5. Produce Contact Surfaces



School Garden Site Map

Example Site Map



Include location of the following:

- Beds
- Water source
- Equipment storage (if applicable)
- Walkways
- Fencing
- Slope
- Dimensions (if possible)
- Parking lots/buildings
- Any other applicable items

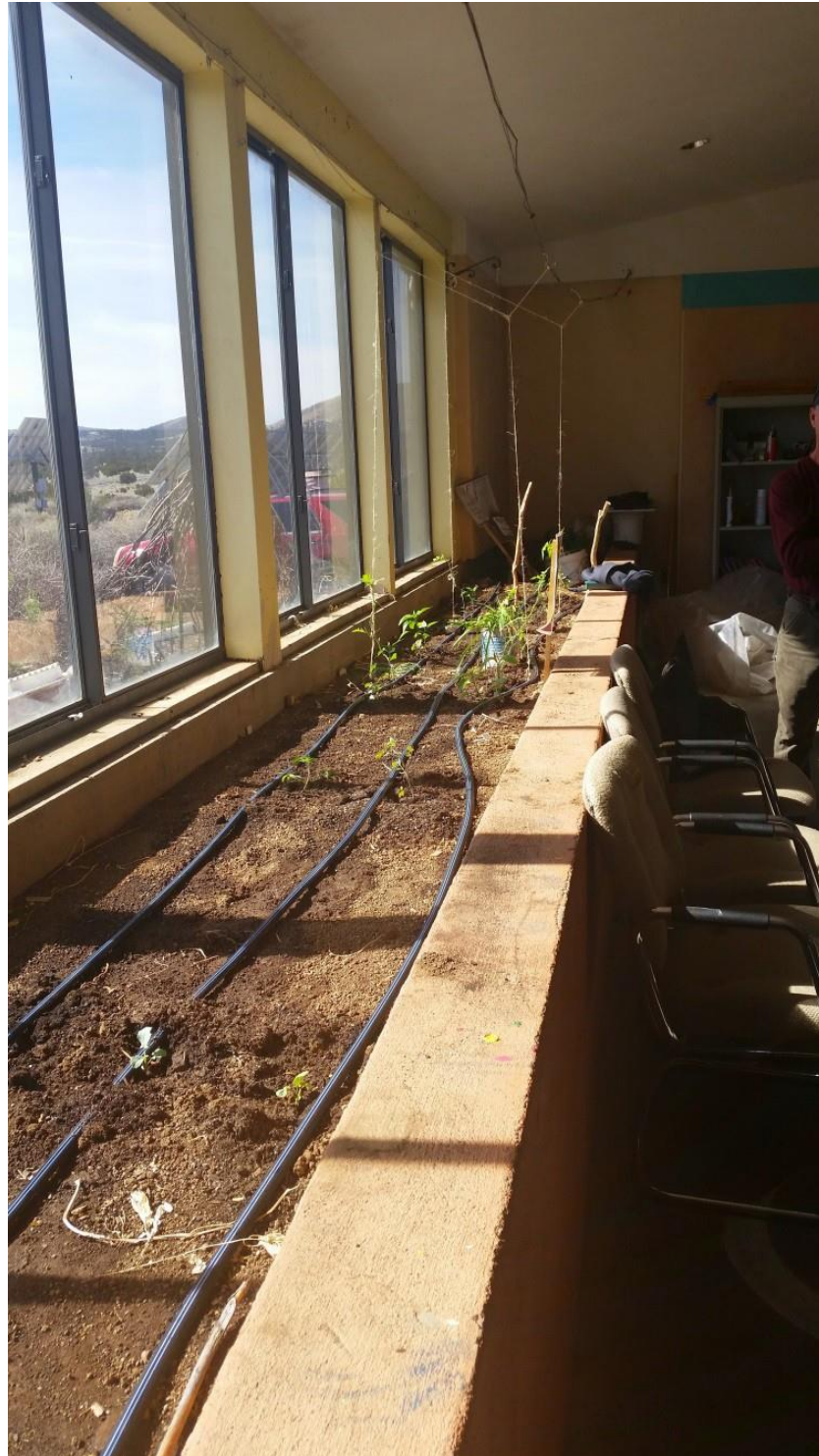


**Example: Garden by the SW
Parking Lot**

Example: School Garden Sites



Example: School Garden Sites



Water Source



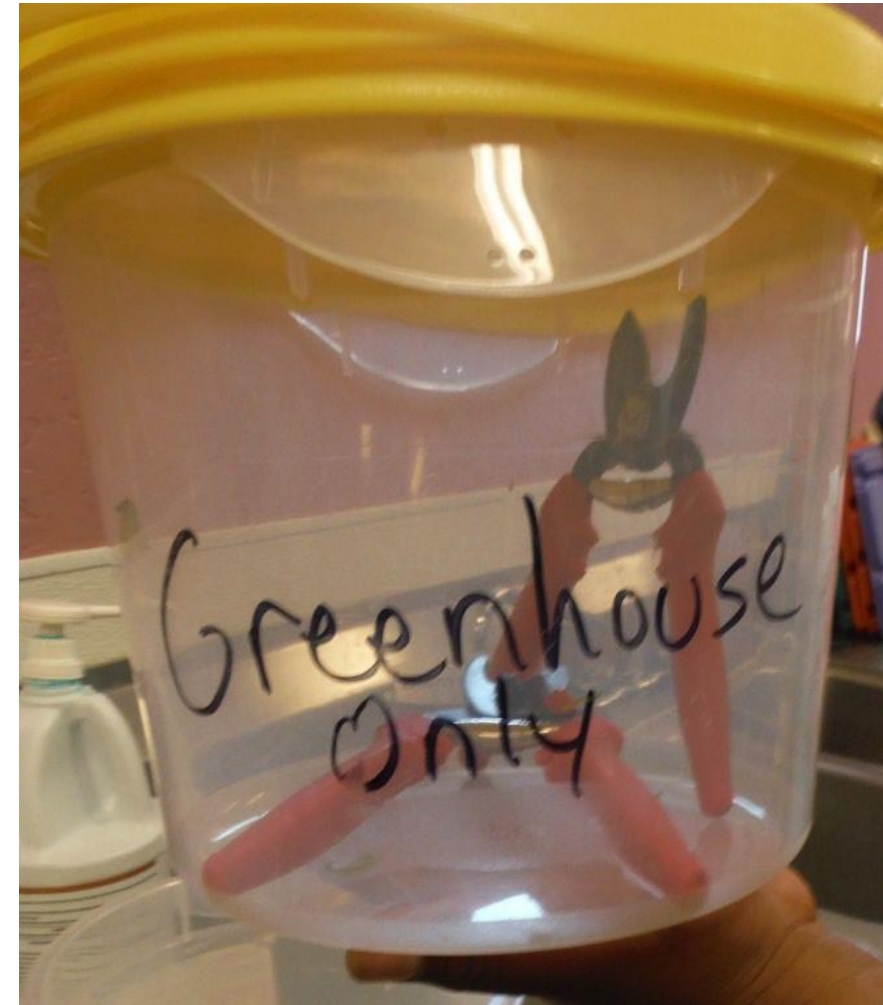
Soil Composition



Gardener Hygiene



Food Contact Surfaces



ADHS School Garden Program



Step one: ADHS reviews documents

- Site Visit Application
- Food Safety Plan
- Garden Map
- Soil test results for lead

Step two: Schedule a Site Visit


- Verify above documents
- Notify school of any corrective actions needed
- Issue a Certificate of Approval

Certificate of Approval

- Good for one year
 - Includes one announced site visit
- Renewal
 - Any changes to the food safety plan?? If so, another announced site visit



ADHS Website



ARIZONA DEPARTMENT OF HEALTH SERVICES
Health and Wellness for All Arizonans

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AUDIENCES

TOPICS

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Food Safety and Environmental Services

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Program Guidelines

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Safe Food Handling in Your Home

Food Processing and Food Handling Basics


Food Equipment Cleaning and Sanitizing >

How to Report a Foodborne Illness

Additional Resources

Behavioral Health Facility Food Establishment License FAQs

School Garden Program - Home



School Garden Program
Produce in your cafeteria.


The Arizona Department of Health Services School Garden Program offers free certification for school and community gardens. Certification makes it easy and safe to bring your garden produce into the school cafeteria or the community. Certified gardens implement best practices for growing and harvesting fruits and vegetables so that the foods grown are safe to eat and serve.

At the heart of certification is a Food Safety Plan. Each garden seeking certification will customize their own Food Safety Plan that outlines the policies and procedures the garden will follow, taking in to account best practices and the School Garden Program Guidelines.

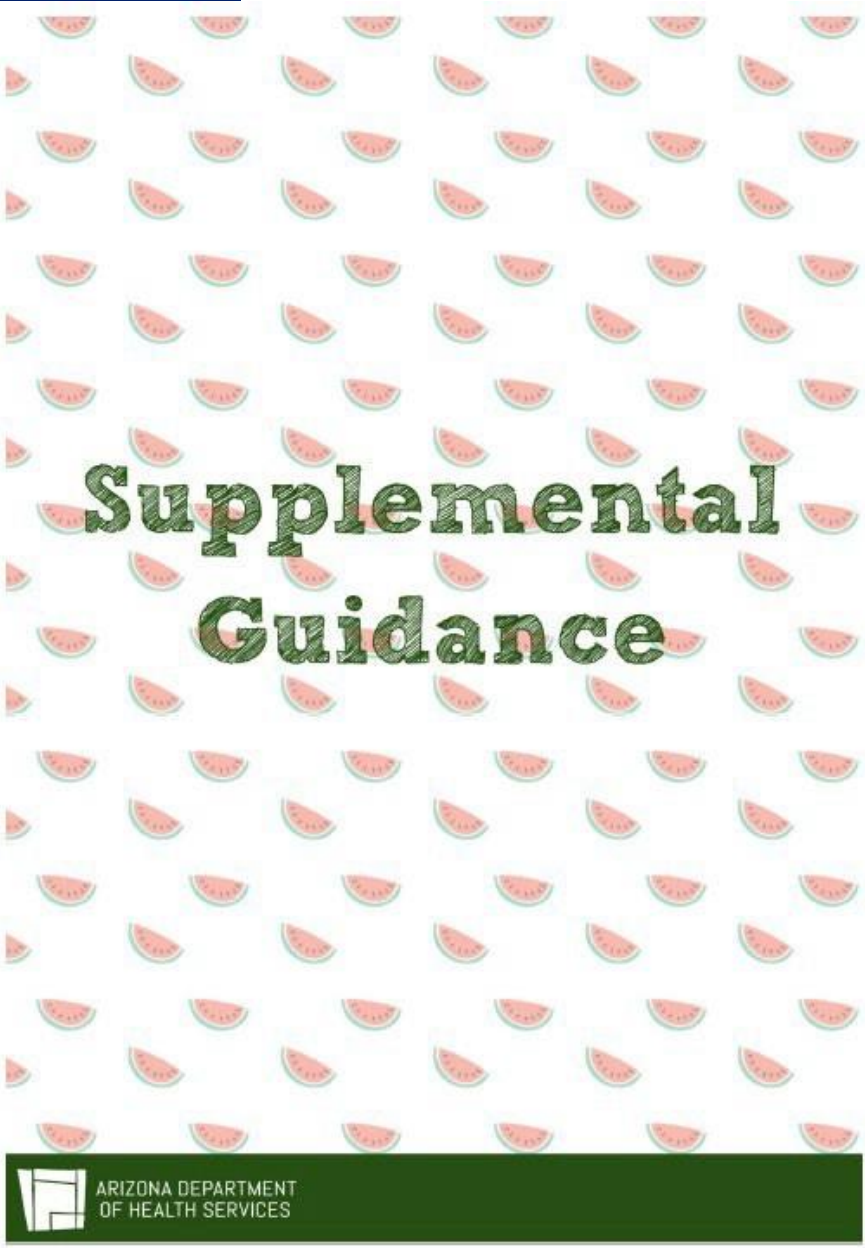
The School Garden Program will help you all the way, from providing a customizable Food Safety Plan template, to a guidance document that will help you write comprehensive policies and procedures, to an in-person site visit! Learn more by clicking on the links below and contact us with any questions.

- Program Guidelines
- Certification Process
- Food & Garden Safety Basics
- FAQs

www.azdhs.gov/schoolgardens



Guidance



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Harvesting Procedures

Having a comprehensive set of harvesting procedures makes it easy for those supervising and working in the garden – it's like a road map for food safety. You may consider creating this set of procedures in the form of a checklist.

A comprehensive procedure will include the following:

- Checking to exclude ill gardeners
- Ensuring gardeners take steps to ensure good hygiene
- Someone to supervise gardeners
- Obtaining clean garden equipment
- Obtaining clean and sanitized harvest equipment (e.g., produce baskets)
- Visually inspecting produce for damage or decay
- Transporting to food service area

Handling Procedures

Just like for harvesting, having a comprehensive set of handling procedures makes it easy for those handling the produce to know what to do and how to do it. In a school setting, you may consider including cafeteria staff to help create the procedure if they will be doing the produce handling.

Your procedures for handling are very important, because these procedures lay the groundwork for effective traceback in the event of a foodborne illness outbreak. "Traceback" constitutes the means and methods of finding the source of a food implicated in an outbreak.

A comprehensive procedure will include the following information:

- Who is responsible for receiving produce in the cafeteria
- How produce should be logged
- How produce should be stored (such as: not co-mingled with produce from another source, properly labeled, dated, put in a cold holding unit, put in a dry storage area, etc.)
- How to track whether/when produce was used in a meal or whether/when produce is sold (e.g., at a farmer's market), as applicable

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Writing a Standard Operating Procedure

Writing a standard operating procedure (SOP) is easier than it may seem. Below are elements of effective written SOPs. Use them to help write your own SOPs for your Food Safety Plan.

It is important to remember that the work of creating SOPs is, in a way, never finished. As the operation, management, or purpose of a garden changes over time, so too should your SOPs. As part of the certification through the ADHS School Garden Program, you will review your SOPs for updates at least once per year.

Purpose

The purpose is a brief statement summarizing why the standard operating procedure is in place. In other words, why the standard operating procedure is needed/important/significant.

Contacts/Person(s) in Charge

Identify the primary contact or person in charge for the SOP. This may be more than one person. For example, in your health and hygiene policy, you may list both the School Garden Manager and the school nurse. Or for your pest management policy, you may list the School Garden Manager and the school facilities manager.

Policy

The policy is a brief statement of principle. This can be drawn from the stated purpose. For example, in a pest management SOP, if the purpose is to prevent children's exposure to pesticides from the garden, the policy may be to use only non-chemical methods of pest deterrents.

Procedures

The procedures translate the policy into specific actions and steps. A well written SOP should allow someone with no knowledge of the procedure to follow and accomplish it. Some procedures may best be organized in the form of linear, step-by-step sequences. Other procedures may not fit that mold. Regardless of the form they take or the way they are organized, your procedures should be specific, and tailored to how your garden is operated.

Additional ADHS Resources



COVID-19 Considerations

- ✓ Food not identified as a vehicle of transmission of COVID-19.
- ✓ Maintain general infection control practices used in the school.
- ✓ Ensure that sanitizer being used in is on EPA list of disinfectants.

Resources:

- <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
- <https://www.epa.gov/pesticide-registration/list-n-disinfectants-coronavirus-covid-19>

ADE Memo #1

HNS# 11-2016

Safely Using Produce Grown from School Gardens in School Meals

Best Practices:

- Revisions to A.R.S. 36-136 H.4(h)
- ADHS School Garden (Food Safety) Program
- University of Arizona Online School Garden Trainings
- Produce Safety University Resources



State of Arizona
Department of Education
Office of Diane M. Douglas
Superintendent of Public Instruction

HNS-11-2016

Memorandum

To: Sponsors of the National School Lunch Program, Child and Adult Care Food Program and Summer Food Service Program

From: Mary Szafranski, Associate Superintendent
Arizona Department of Education, Health & Nutrition Services Division

Date: August 9, 2016

Subject: Safely Using Produce Grown from School Gardens in School Meal Programs

Original Signed

This memo replaces all previous memos¹ developed by the Arizona Department of Education, Health and Nutrition Services on the topic of food safety and school garden produce used in school meal programs. It provides updated information on new legislation, per HB2518, that clarifies how produce grown in school gardens may be used in School Meal Programs in every county of Arizona.

Law Prior to HB2518

A.R.S. 36-136 H. 4 (h) instructs the Director of Arizona Department of Health Services to adopt food safety regulations to ensure that all food or drink sold at the retail level, provided for human consumption, is free from unwholesome, poisonous, or other foreign substances, filth, insects or disease-causing organisms. The rules are required to prescribe standards for processing, handling, serving and transporting products and sanitary conditions for facilities. An exemption from regulations exists for food and drinks that is:

¹ NSLP 16-11/SFSP 04-11/ SP# 32-2009 and CN#24-12/ FD#04-12



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ADE Memo #2

In response to COVID-19

HNS# 23-2020....

- Gardening
- Harvesting
- Handling
- Distributing



Arizona Department of Education

HNS# 23-2020

MEMORANDUM

To: Local Educational Agencies and Community Organizations (Sponsors) of the Summer Food Service Program

From: Melissa Conner, Associate Superintendent
Arizona Department of Education, Health and Nutrition Services Division

Original Signed

Date: April 22, 2020

Subject: Harvesting, Handling and Distributing School and Community Garden Produce During COVID-19 School Closures

The purpose of this memorandum is to provide guidance on the harvesting, handling and distribution of school and community garden produce during the COVID-19 school closures. The guidance provided in this memo specifically addresses best practices to consider for the safety of garden caretakers and any guests of the garden. For specific food safety guidance please refer to HNS 11-2016 Safely Using Produce Grown from School Gardens in School Meal Programs.

Across Arizona's five growing climates, school and community gardens may have excess food available as spring gardens close and preparations for summer gardens move into place. For many, spring gardens are at their peak production. In response to feeding families during the Novel Coronavirus outbreak, school and community gardens can be a source of fresh food for communities with limited access otherwise. Many school or community gardens may choose to continue their gardens, may choose to harvest, handle and/or distribute garden produce throughout the shelter-in-place order. For those gardens, please consider the following when distribution along with emergency meals:

The following guidelines have been adopted from Osborn School District, Tucson Unified School District and Purdue University Cooperative Extension:

Gardening

For all garden visitors, volunteers or maintenance groups:

- Communicate to all potential audiences that they should not visit the garden if they feel ill
- Do not allow anyone with signs of illness on the site; volunteers may need to control entrance
- Leave garden gates open during hours of operation to avoid frequent contact

Page 1 of 3

Kathy Hoffman, Superintendent of Public Instruction

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Questions & Answers

For more information, contact:

Yvonne Naimey, REHS/RS

schoolgarden@azdhs.gov

 @azdhs

 facebook.com/azdhs

Upcoming School Garden Webinars:

- December 16th with Humboldt USD
- January 20th with Prescott
- February 17th with Joseph City USD

Register →

<https://bit.ly/AZSchoolGardens>



ARIZONA DEPARTMENT
OF HEALTH SERVICES

Health and Wellness for all Arizonans

Congratulations!

You have completed the *Recorded Webinar: Garden to Café: Food Safety and School Gardens*

To request a certificate, please go to the next slide.

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:

- **Training Title:** Recorded Webinar: *Garden to Café: Food Safety and School Gardens*
- **Learning Codes:** 1230, 2640
- **Key Area:** Nutrition
- **Length:** 1 hour

Please Note: Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.



Congratulations!

Requesting a training certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey. **This will not appear in your Event Management System (EMS) Account.*

<https://www.surveymonkey.com/r/RecordedWebinarOnlineSurvey>

The information below is for your reference when completing the survey:

- **Training Title:** Recorded Webinar: Garden to Café: Food Safety and School Gardens
- **Professional Standards Learning Codes:** 1230, 2640

