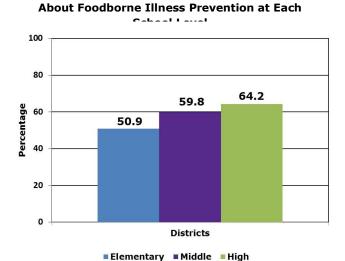
# **Food Safety**

**About SHPPS:** SHPPS is a national survey periodically conducted to assess school health policies and practices at the state, district, school, and classroom levels. SHPPS was conducted in 1994, 2000, and 2006. The 2012 study collected data at the state and district levels only. School- and classroom-level data collection will take place in 2014.

## **Health Education**

During the 2 years before the study, 43.1% of states and 45.1% of districts provided funding for professional development or offered professional development to those who teach health education on foodborne illness prevention.
 Percentage of Districts That Required Teaching

Percentage of States Providing Assistance to Districts or Schools on Foodborne Illness Prevention Education		
Type of Assistance	States	
Developed, revised, or assisted in developing model policies, policy guidance, or other materials*	35.3	
Distributed or provided model policies, policy guidance, or other materials*	49.0	
Provided technical assistance <sup>†</sup>	54.0	
*During the 2 years before the study.  †During the 12 months before the study.		



#### **Health Services**

Percentage of States Providing Assistance to Districts or Schools on Foodborne Illness Prevention		
Type of Assistance	States	
Developed, revised, or assisted in developing model policies, policy guidance, or other materials*	32.7	
Distributed or provided model policies, policy guidance, or other materials*	35.3	
Provided technical assistance <sup>†</sup>	64.7	
*During the 2 years before the study.		
<sup>†</sup> During the 12 months before the study.		

- The percentage of districts that provided ideas on how to use the cafeteria as a place where students might learn about food safety, food preparation, or other nutrition-related topics increased from 36.9% in 2000 to 47.3% in 2012.<sup>1</sup>
- The percentage of districts with food procurement contracts that addressed food safety increased from 83.5% in 2006 to 93.6% in 2012.
- The percentage of districts with food procurement contracts that addressed Hazard Analysis and Critical Control Points (HACCP) increased from 74.1% in 2006 to 92.1% in 2012.

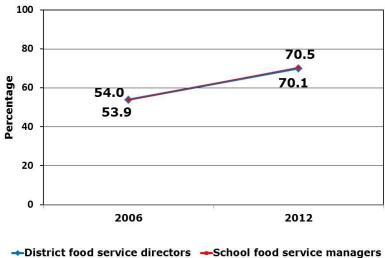
<sup>&</sup>lt;sup>1</sup> Regression analyses were performed that took all available years of data into account. To account for multiple comparisons, selected changes are included only if the p-value from the trend analysis was less than .01, and either the difference between the two endpoints (2000 and 2012 or 2006 and 2012) was greater than 10 percentage points or the 2012 estimate increased by at least a factor of two or decreased by at least half as compared to the 2000 or 2006 estimate.



## **Nutrition Services (continued)**

- The percentage of districts that required schools to have written plans for implementation of a risk-based approach to food safety, such as a HACCP-based program, increased from 58.2% in 2006 to 78.3% in 2012.
- 78.3% of districts required and 12.0% recommended that schools have written plans for implementation of a risk-based approach to food safety, such as a HACCP-based program.
- During the 30 days before the study, 78.4% of districts almost always or always used HACCP-based recipes.
- Among state nutrition services coordinators who responded to the state-level nutrition services SHPPS questionnaire, 10.3% were certified food safety managers.

Percentage of Districts That Required Newly Hired Food Service Staff to Have ServSafe or Other Food Safety Certification-2006 and 2012



Among district food service directors who responded to the district-level nutrition services SHPPS questionnaire, 53.2% were certified food safety managers.

### During the 12 months before the study:

- 90.2% of states provided technical assistance to districts and schools on developing food safety plans.
- 78.4% of states provided technical assistance to districts and schools on using the cafeteria as a place where students might learn about food safety, food preparation, or other nutrition-related topics.

## During the 2 years before the study:

- 82.4% of states developed, revised, or assisted in developing model policies, policy guidance, or other materials on food safety for districts or schools.
- 88.2% of states distributed or provided model policies, policy guidance, or other materials on food safety for districts or schools.
- 70.6% of states evaluated food safety procedures at the district or school level and 95.2% of districts evaluated food safety procedures in their school nutrition services program.

Percentage of States That Provided Funding for Professional Development or Offered Professional Development to Nutrition Services Staff on Food Safety Topics During the 2 Years Before the Study			
Topic	States	Districts	
Food safety	92.2	87.1	
Procedures for responding to food recalls	66.7	72.6	

Where can I get more information? Visit www.cdc.gov/shpps or call 800 CDC INFO (800 232 4636).



