

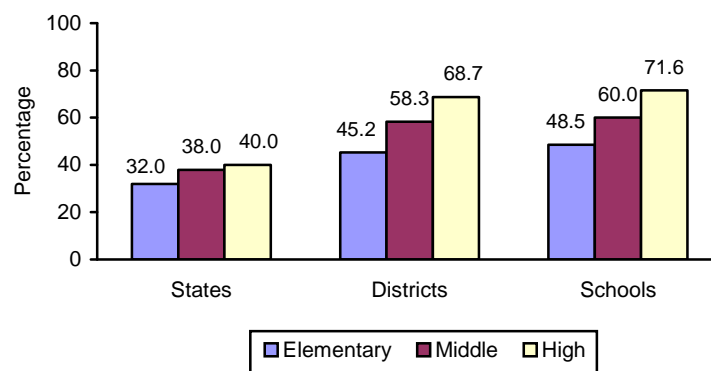
Food Safety

About SHPPS: SHPPS is a national survey periodically conducted to assess school health policies and programs at the state, district, school, and classroom levels. Comprehensive results from SHPPS 2006 are published in the *Journal of School Health*, Volume 77, Number 8, October 2007.

Health Education

- During the 2 years preceding the study, 47.9% of states and 41.3% of districts provided funding for staff development or offered staff development on foodborne illness prevention to those who teach health education.

Percentage of States, Districts, and Schools That Required Teaching Foodborne Illness Prevention, by School Level



Health Services

During the 2 years preceding the study:

- 51.0% of states and 29.9% of districts provided funding for staff development or offered staff development on foodborne illness outbreak detection and response to school nurses.
- 28.9% of school health services coordinators who served as study respondents received staff development on foodborne illness outbreak detection and response.

Nutrition Services

- 32.0% of states required and 30.0% recommended that districts or schools implement food safety practices school wide (i.e., both inside and outside the cafeteria).
- 38.8% of districts required and 44.7% recommended that schools implement food safety practices school wide.
- During the 12 months preceding the study, the health department inspected the school's cafeteria more than 2 times in 19.7% of schools, 2 times in 42.8% of schools, 1 time in 32.7% of schools, and never in 4.7% of schools.
- During the 30 days preceding the study, 56.9% of schools had a food service staff member conduct a formal food safety self-inspection of the cafeteria, for example, using the USDA's Manager Self-Inspection Checklist.

Nutrition Services (continued)

- All food service staff in 86.7% of schools received basic food safety training before they were allowed to prepare or serve food.
- A certified food safety manager was present while food was being prepared in 83.1% of schools and while it was being served in 82.6% of schools.
- 58.2% of districts required and 26.9% recommended that schools have written plans for implementation of a risk-based approach to food safety, such as a Hazard Analysis and Critical Control Points (HACCP)-based program; 71.4% of school nutrition services programs had such a written plan.
- During the 30 days preceding the study, 69.0% of districts and 63.0% of schools almost always or always used HACCP-based recipes.

Event	Districts That Required	Districts That Recommended	Schools That Had a Written Plan
Equipment failure (e.g., refrigerator or freezer breakdown)	42.6	35.6	69.6
Food biosecurity breaches	37.9	27.5	53.0
Food recall	50.4	30.5	72.9
Natural disasters (e.g., blizzards or tornadoes)	54.6	24.4	71.7
Other terrorist events (e.g., bomb threat)	52.7	24.3	60.1
Suspected foodborne illness outbreak	49.3	30.9	69.4
Water, gas, or electrical outages	47.9	31.5	66.6

Topic	States	Districts	Food Service Managers
Emergency preparedness	66.0	72.2	60.4
Food biosecurity (i.e., prevention of intentional contamination of food to cause illness)	46.0	55.1	49.8
Food safety	100.0	91.0	83.9
Procedures for food-related emergencies (e.g., choking or severe food allergy reactions)	60.0	68.5	63.0
Procedures for responding to food recalls	74.0	67.8	63.4
Using Hazard Analysis and Critical Control Points	98.0	81.6	75.4

*During the 2 years preceding the study.
†Among those who served as study respondents.

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