

Program Highlights

Rhode Island

Increasing the Number of Food-Safe Schools within Rhode Island and the United States

A Food-Safe School has administrators, staff, teachers, students, and parents who know and practice key principles of food safety when purchasing, preparing, storing, and eating food. By following the principles of food safety, food-safe schools protect students and staff from foodborne illness.

Rhode Island's Department of Education, in collaboration with numerous national organizations and governmental agencies, developed and launched the concept of Food-Safe Schools and the Food-Safe Schools Action Guide. In the 2007-2008 school year, there were 75 food-safe schools in Rhode Island. In addition, all Rhode Island public schools had received a copy of the Food-Safe Schools Action Guide and were at various stages of becoming a food-safe school, and over 22,500 people participated in professional development workshops on the principles of food safety. Members of Rhode Island's food-safe schools team have also assisted other states with their food-safe school activities by providing staff with training and technical assistance. There are now food-safe schools in every state.