

S.H.A.C.

Focus: Share Tables

Key Imperatives



-  Mental Health
-  Nutrition
-  Family Engagement



reach
EVERY STUDENT



excellence
IN EVERY
SCHOOL



high
performance
FROM EVERY
EMPLOYEE



opportunities
& choice
FOR EVERY
FAMILY



engaged
stakeholders
IN EVERY
COMMUNITY



Guidelines and Procedures

- The table must be monitored by a trained share table monitor at all times during meal service
- Only allowable items on the approved list of food items may be shared
- Students are encouraged to place shareable items on the table before taking a seat at their assigned table
- Time/Temperature Control for Safety (TCS) foods must be stored on ice to hold safely below 41°F and recorded on a temperature log by the table monitor
- All temperature control food that is leftover at the end of meal service will be refrigerated and redistributed
- Temperature logs must be saved and kept on file
- Clear signage outlining allowable foods must be displayed on the share table
- Food allergy statement must be displayed on the share table

Child Nutrition will provide

- Training of school designated share table monitors
- Temperature Log
- Thermometer (calibrated by child nutrition staff weekly)
- Ice provided for bins or ice chest for cold items during meal times
- Allergy statement
- List/signage of allowable items

Food Items Safe to be Shared:

- Shelf-stable, sealed fruit cups
- Unopened bags of crackers, cookies, chips, dried cranberries, or sunflower seeds
- Unopened cartons of dried mixed fruit or raisins
- Unopened packages that contain shelf stable whole grain bars, or granola bars
- Unopened condiments
- If unopened and not heated, students may share the marinara cup and the salsa cup
- Oranges & bananas with the peel intact
- **Foods allowed with cold temperature control and temperature monitoring:**
 - Unopened milk & juice
 - Unopened cheese stick or cheese cubes
 - Sealed yogurt
 - Apple slices in a sealed bag

Food Items not Safe to be Shared:

- Foods that cannot be monitored for tampering (such as resealable containers) or controlled for temperature (such as hot foods)
- Unsealed foods that are served in an open-face container or with an edible skin that must be washed after handling
- Outside foods that did not come from the cafeteria

Our Share Table Campuses:

Twin Creeks Middle School

Ponderosa Elementary

Let's add pictures of the presentation at the campuses....

Sharing is caring,
don't waste it!

