

– Using School Garden Produce in the Cafeteria Standard Operating Procedure

Policy: Receiving produce from a school garden for use in the cafeteria.

Procedure:

1. Fill a sanitized prep sink with tap water and thoroughly scrub the produce with a clean/sanitized vegetable brush to remove all visible dirt.
2. Remove produce from the sink, rinse them again and drain in a colander.
3. Place produce in a clean and sanitized storage container (food grade containers only).
4. Label the produce “School Garden Produce”. Include the date of harvest on the label.
5. Store vegetables in cooler/refrigerator to reduce their temperature to below 41 degrees F.
6. Prep produce for service according to Food Safety Plan/Standardized Recipe.
7. Post a sign on service line informing students which items came from the school garden.

Corrective Action:

Reject/discard produce from School Garden that is not wholesome.

Date of implementation or most recent revision: _____



This institution is an equal opportunity provider.