

Lakewood School District

MEMORANDUM

OFFICE OF THE SUPERINTENDENT

Larry Francois
Superintendent
Lakewood School
District #306
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TO: School District User Groups

FROM: Larry Francois, Superintendent

DATE: November 19, 2007

RE: Serving Food at Events Held at Lakewood Schools

In recent years, we have all become much more aware of the increase in food allergies and food-borne illnesses. We have a number of students in our district with severe or life threatening food allergies. There have also been several news stories in recent years about individuals becoming ill after eating improperly prepared foods.

Several years ago, the District implemented new procedures for classroom parties/celebrations following recommendations from the Snohomish County Health District (attached). These procedures require that all foods served be commercially produced and packaged. Commercially prepared and packaged foods are generally much safer and more reliable than homemade goods. To date, these procedures have not been formally extended to foods served by other school-affiliated groups (PTAs, Booster Clubs, etc.) using District facilities.

Because of the growing health and liability concerns surrounding homemade foods or foods prepared on-site, we are implementing new requirements for school-affiliated groups using our facilities. Groups serving or selling foods must either follow the procedures in place for our school functions (commercially produced and packaged foods only), or obtain a temporary permit from the Snohomish County Health Department to prepare and serve food on -site. Information on how to obtain a permit and what type of permit may be required for specific events can be obtained from:

Snohomish Health District – Environmental Health Division – Food Section
3020 Rucker Avenue, Suite 104
Everett, WA 98201-3900
(425) 339-5250 Fax: (425) 339-5254
flequestions@shd.snohomish.wa.gov
<http://www.snohd.org/snoEnvHealth/index.htm>

If your group does not intend to serve homemade or on-site prepared food, no permit is necessary. If you intend to serve food that would require a permit (homemade or prepared on-site), please submit the approved permit along with your facility use application to Jane Stauffer in the Operations Office.

“IN PARTNERSHIP FOR QUALITY EDUCATION”



**SNOHOMISH
HEALTH
DISTRICT**

M. Ward Hinds, M.D., M.P.H.
Health Officer

Environmental Health Division

3020 Rucker Avenue, Suite 104

Everett, WA 98201-3900

(425) 339-5250 (425) 339-5270

Fax: (425) 339-5254 TDD: (425) 339-5252

February 10, 1998

To: All Interested Parties

From: Rick Miklich, R.S., M.P.H., Supervisor
Environmental Health Division

Subject: Guidelines for Food Served at Room Parties or Brought to School by Students

Many classes have room parties which include refreshments for the holidays or other special occasions. In addition, students often bring treats from home to celebrate a birthday or other special day. Since improperly prepared or handled food can be the source of foodborne illness, it is wise to use caution when planning these events. Safe food handling practices are important for any occasion or age group.

The Snohomish Health District offers the following guidelines when planning these events:

- Limit the types of food you allow. Cakes, breads, cookies, and other non-potentially hazardous baked goods are preferred. Food prepared from a commercial source is more desirable than food made in the home or classroom.
- Because of the difficulty of providing adequate refrigeration, do not allow any foods containing custard or cream fillings. Commercial fruit pies are fine, but do not allow pumpkin or other custard pies made with eggs. Meat dishes, meat filled pies, and potato or macaroni salads should be prohibited.
- Do not allow any home canned products.
- Use only cookie dough which has been made with pasteurized eggs. Always keep cookie dough refrigerated.
- Fresh fruit can be served if it is cut just before the time it is to be served. All cut melons are considered potentially hazardous and must be kept refrigerated.
- Never serve unpasteurized juice of any kind, especially apple juice or cider. Commercially canned or bottled, pasteurized juice is preferable to drinks mixed at home.
- Food served to children should be served with tongs, spatulas, or other utensils. Disposable utensils and cups are preferable. Try to minimize the handling of all paper cups and utensils.

If you have any questions concerning these guidelines, please contact me at 425-339-5250.