Backgrounder Introduction
Proper operation of a school food service operation minimizes the risks of food-related illness and the spread of infectious diseases. The procedures and training required to achieve proficiency in a school-based food safety and education program have been detailed in the USDA’s program, Serving It Safe: A Manager's Tool Kit (publication FCS-295).

Additional copies are available from:
National Food Service Management Institute (NFSMI)
The University of Mississippi
P.O. Drawer 188
University, MS 38677-0188
Phone: (800)321-3054
Fax: (800)321-3061

Copies are $25.00 each plus shipping.

For implementation of this resource and training, it is recommended that you contact your Landgrant University and local Extension Service for assistance.

Major topic areas of Serving It Safe: A Manager's Tool Kit include:
• Getting the Most from "Serving It Safe"
• First Line of Defense - Food Safety Hazards
• Focus on Foodborne Illness
• Equipment Sanitation
• Hazardous Analysis of Critical Points - (purchasing, receiving, storing, preparing, cooking, serving and holding, cooling and reheating)
• What Does Safe and Sanitary Look Like?
• Personal Injury Protection (burns, cuts, electrical shock, strains, slips and falls, fires, choking, exposure to hazardous chemicals)
• Managing the Food Safety System

Checklist
A brief self-inspection checklist from Serving It Safe: A Manager's Tool Kit follows. For more detailed assessments, refer to the kit.