

Breakout Group Discussion Questions

Group 1

Farm-to-school sources and school gardens

1. What are the most significant food safety risks to schools related to produce procured this way?
2. What best practices should be used to minimize risk when purchasing fresh produce from sources such as local farms, or harvesting from school gardens?
3. What best practices should be used during the receiving process for fresh produce procured this way?
4. What best practices should be used during storing, preparing, holding, and serving fresh produce?
5. What best practices should be used to minimize the risk when purchasing local fresh-cut or ready-to-eat produce?
6. How can school food service managers minimize risk from in-coming fresh produce?
7. What, if any, novel delivery systems (outside of the cafeteria) to students do you use, or are aware of?
8. What training is needed by school food service employees? For school food service managers and directors?
9. What educational materials would be useful to train school food service employees?
10. What research is needed to learn more about any risks and mitigation strategies needed to assist schools?
11. Are there educational materials or training that you use currently that you would recommend?

Group 2

Traditional Fruit and Vegetable Sources

1. What are the most significant food safety risks to schools related to produce procured this way?
2. What best practices should be used to minimize risk when purchasing fresh produce from traditional sources?
3. What are the key practices to follow during the receiving process for fresh produce procured this way?
4. What are the key practices to follow during storing, preparing, holding, and serving fresh produce?
5. What “best practices” should be used to minimize the risk when purchasing fresh-cut or ready-to-eat produce?
6. How can school food service managers minimize risk from in-coming fresh produce?
7. What, if any, novel delivery systems (outside of the cafeteria) to students do you use, or are aware of?
8. What training is needed by school food service employees? For school food service managers and directors?
9. What educational materials would be useful to train school food service employees?
10. What research is needed to learn more about any risks and mitigation strategies needed to assist schools?
11. Are there educational materials or training that you use currently that you would recommend?

