

Produce Safety in Schools

Setting the Scene

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October 28, 2009

School Food Safety

- 31 million lunches every day
- 9 million breakfasts every day
- Low rate of illness
- Low turn-over in staff
- Food Safety Program based on HACCP principles required in 2004 CN + WIC Reauthorization
 - Implementation started 2005

School Food Safety

- Today's Meeting: Are there any risks to children from
- Infusion of funds into NSLP for an increase in fresh produce
- Volume and type of produce
- Novel procurement methods: e.g., farm to school
- Novel delivery systems: outside of cafeteria

School Food Safety

- Hear from a variety of speakers
- Integrate into specific concerns for schools
- Goal for today:
 - Good overview of food safety hazards likely to occur, specifically in schools
- Identify research and education needs for schools



USDA Foods

School Year 2009 Entitlement Expenditures

\$1.05 Billion

Processed & Fresh Fruits & Vegetables

Total \$241

USDA purchased = \$187m

DOD Fresh = \$54 M

Poultry \$243 M

Meat / Fish \$258 M

Grain, Peanut, Oil & Dairy \$307 M



USDA Foods

School Year 2009 Entitlement In Pounds

- Estimated Total Pounds 1.32 billion lbs
- Processed & USDA Fresh & DOD fresh

Fruits & Vegetables 377 M lbs

- ONLY Fresh pounds (USDA+DOD) = 64.3 M lbs



USDA Foods Fresh Fruits and Vegetables

Regular USDA fresh direct SY 2009

Entitlement purchases in 40,000 lb trucks:

\$ 5.5 M dollars - 5.3 million pounds Apples, oranges, bartlett pears, russet potatoes

Fresh Apples Slices through commercial distributors

SY 2009 - \$4.4 million “bonus” buy piloted in 5 states

SY 2010 - Expanded to more states

Apple Slices & Baby Carrots about \$6 M against entitlement



USDA Foods DoD Fresh Program

- **2008 Farm Bill –
Required at least \$50 m per year for fresh**

\$54 M allocated in SY 2009
\$64 M allocated in SY 2010
- **Schools order domestically grown produce directly
from DoD vendors**
- **Over half is ordered in fresh apple products**
- **10% each in citrus, leafy greens, salad vegetables**
- **Some melons**