Produce Safety in Schools
Setting the Scene

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JIFSAN
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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
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
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