

The Center of Excellence for
**FOOD SAFETY RESEARCH IN
CHILD NUTRITION PROGRAMS**

HACCP Programs in School Foodservice Operations

Kevin R. Roberts, PhD; Kevin Sauer, PhD, RD; Jeannie Sneed, PhD, RD; Junehee Kwon, PhD, RD; Carol Shanklin, PhD; RD
The Center of Excellence for Food Safety Research in Child Nutrition Programs
Department of Hospitality Management and Dietetics
Kansas State University, College of Human Ecology

Introduction

- Approximately 48 million cases of foodborne illness occur annually in the U.S., yielding 128,000 hospitalizations and 3,000 deaths (Scallan et al., 2011).
- Young children are highly susceptible to foodborne illnesses.
- Schools serve an estimated 32 million meals daily through the National School Lunch Program (USDA, 2011).
- In the 2004 Child Nutrition and WIC Reauthorization Act, Congress mandated schools to adopt a food safety program based on Hazard Analysis Critical Control Point (HACCP) principles.
- To-date, no studies have validated the effectiveness of these programs.

Purpose & Objectives

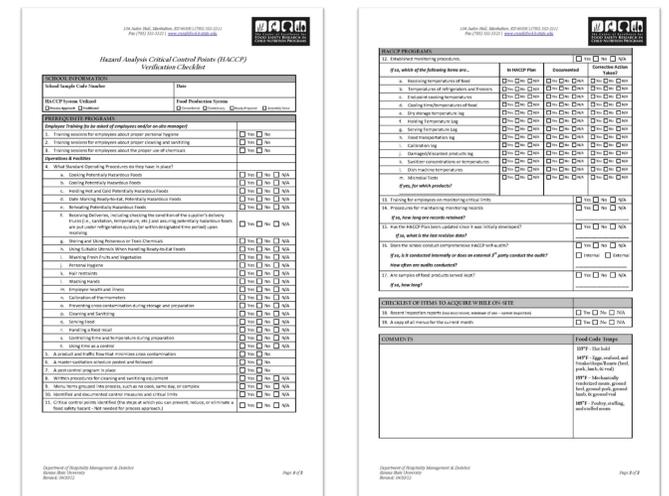
- The purpose of this study was to assess the status and effectiveness of HACCP implementation in schools since the 2004 Child Nutrition and Reauthorization Act.
- Specific objectives include:
 - Identify which components of the HACCP system and prerequisite programs have been implemented.
 - Determine specific challenges and barriers school foodservice directors and employees experienced in implementing and maintaining their HACCP plan.
 - Determine the relationships between HACCP program implementation and actual food safety behaviors.

Methodology

- Schools will be categorized based on total enrollment:
 - Small (< 2,500 students)
 - Medium (2,500 - 19,999 students)
 - Large (20,000 - 44,999 students)
 - Mega (> 45,000 students)
- One state from each of the USDA seven regions will be selected.
- Within each state, the largest mega school district will be chosen. A large, medium, and small district will then be randomly chosen within a 200 miles radius of each mega district (n=35 schools).

Methodology, Continued

- Within each district, one school will be randomly chosen to participate in the study.
- Trained researchers will visit each school to conduct a HACCP inspection.
- A HACCP Verification Checklist will be utilized to conduct the inspections.



- SPSS will be utilized to calculate descriptive statistics and correlations.

Conclusions & Applications

- Validating the effectiveness of HACCP implementation and assessing the potential gaps between practices and requirements will identify changes needed in USDA food safety and HACCP guidelines and training.
- Regulatory agencies can use this data to determine HACCP implementation needs in other segments of the industry.

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