

We are not posting this section with track changes. The old section focused on permitted school kitchens and no longer seems useful for this Guide. The 2024 draft section below focuses on classroom food safety to address frequently asked questions. The 2003 version is at the end for comparison.

References:

[Chapter 246-366 WAC](#): Food Handling Section 130

[Chapter 246-215 WAC](#): Food Service

[Chapter 246-217 WAC](#): Food Worker Cards

[Washington State Food Worker Manual](#)

Developing A School Food Safety Program Using HACCP (USDA): <https://www.fns.usda.gov/fs/developing-school-food-safety-program-based-process-approach-haccp>

Institute of Child Nutrition Food Safety Resources: <https://theicn.org/icn-resources-a-z/food-safety/>

L&I Teen Worker Safety: www.lni.wa.gov/safety-health/safety-topics/topics/teen-worker-safety

Washington Department of Health Food Safety Toolkits: www.doh.wa.gov/foodrules

School Gardens (WSDA): <https://agr.wa.gov/departments/business-and-marketing-support/farm-to-school-toolkit/school-gardens-and-farms>

J. Food Safety in Classrooms		WAC or other Code Reference	Standard/Recommended Practice	Plan Review
J 001	All school-sponsored food service activities, such as school cafeteria, concession stands, school stores, and similar food service activities shall be maintained and operated in accordance with Washington State Board of Health food regulations. Check with your local health jurisdiction for more information.	246-366-130 246-215 246-217		x
J 002	Milk coolers, food storage refrigerators, and ice machines shall be dedicated for food. Coolers and refrigerators shall be maintained at ≤ 41°F. Thermometers are required for refrigerators used for food storage intended for student consumption.	246-215-04248		
J 003	Career & Technical Education. Classes and groups such as FFA, FCCLA, FBLA, and DECA that prepare food using advanced processes (vacuum packaging, curing, acidification, sous vide, canning, meat processing, etc.) must be conducted under a specialized process approval from the local health jurisdiction. Groups preparing food for the public must operate under local health permitting and food worker card requirements. L&I's worker safety restrictions for minors, such as prohibitions from using powered equipment such as mixers or slicers or other activities, also must be followed.	246-215-03535 296-125		
J 004	Classrooms. Food and meals served in classrooms must follow food safety guidelines such as temperature control, handwashing, cleaning of surfaces, and pest prevention practices. Classrooms with potential biological or chemical contaminants, such as laboratories, art rooms, and CTE, may not be used for food storage or as eating areas.	246-215-03375		

J. Food Safety in Classrooms		WAC or other Code Reference	Standard/Recommended Practice	Plan Review
J 005	Food storage, preparation, and service in classrooms should follow food safety practices, such as health, hygiene, temperature control, cross-contamination prevention, and cleaning, as described in the Washington State Food Worker Manual.		WS Food Worker Manual	
J 006	Staff and students may not handle food for others if they have symptoms of foodborne illness such as diarrhea or vomiting.	246-215-02200 – 02255	WADOH Toolkit: Employee Health	
J 007	Always wash hands with soap and warm water for at least 20 seconds before serving food. Stocked handwashing sinks must be conveniently located for use. Handwashing facilities shall be provided with hot water at a maximum of 120°F. If the handwashing water is delivered at only one temperature it should be 95-105°F for comfortable and thorough handwashing. Liquid or powdered soap in dispensers and disposable towels should be used. Common-use towels, except roller systems that provide each user with a clean towel, are prohibited. Although warm air dryers are allowed in WAC 246-366-060, they are not recommended. Warm air dryers can suspend and spread airborne infectious particles.			
J 008	Avoid handling ready-to-eat foods with bare hands by using appropriate utensils or single-use gloves	246-215-03300		
J 009	Allergen awareness. Staff, students, and volunteers preparing or serving food for others should be aware of food allergens.	246-215-02100 246-215-02115	WADOH Toolkits: Allergens	
J 010	Approved sources. Foods provided from non-school sources, such as for potlucks, cultural events, and holiday events should follow school-approved guidelines. Properly operated bake sale fundraisers may provide homemade baked goods. See local health jurisdiction for guidance.	246-215-03200		
J 011	Ensure that outside food vendors (e.g., a local pizza supplier or any local restaurant) are permitted by and in good standing with the local health jurisdiction.	246-215-03200		
J 012	School gardens, local suppliers, and many traditional foods may provide wholesome food for use in schools.	246-215-03200	WADOH Toolkit: Local Food Sources	
J 013	Fruits and vegetables must be properly washed under running water in a clean sink before use.	246-215-03318		
J 014	Undercooked or raw animal foods and unpasteurized juices may not be served. Packaged food items should be cooked according to package instructions if provided.	246-215-03400(4) 246-215-03800		

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J 015	Student share tables or backpack brigades that re-serve unpackaged produce (such as whole oranges) or packaged TCS foods (such as cheese sticks) from one person to another must have an approved plan with the local health department to ensure the produce is washed and the TCS food is refrigerated. Commercially packaged, shelf-stable foods or packaged TCS foods that haven't been served to another person do not need an additional approved plan for donation.	246-215-03372	WADOH Toolkit: Share Tables	
J 016	Toxic materials, including bleach, ammonia, rodent poison, bug spray, and cleaning supplies, shall not be stored with food items. (See Pesticide Use in Schools section Q).	246-215		

Health and Safety Guide for K-12 Schools in Washington State –2003 Edition

J. Food Service		WAC or other Code Reference	Standard/Recommended Practice	Plan Review
J001	Food storage, preparation, and service facilities shall be maintained and operated in accordance with Washington State Board of Health food regulations.	246-366-130 246-215 246-217		x
J002	Food transported between central kitchens and schools shall be kept at required temperatures, in tightly covered food containers, and shall be transported in enclosed vehicles.	246-366-130 246-366-070(3)(f)		
J003	Toxic materials, including bleach, ammonia, rodent poison, bug spray, and cleaning supplies, shall not be stored with dry food items. (See Pesticide Use in Schools section).	EPA & FIFRA 246-215-140 16-228-1200(7) 16-228-1220(6)(7)		x
J004	Clean and sanitize equipment, using the heat method or chemical method, during each step of the food production process to help prevent cross-contamination. (See "Serving It Safe," Chapter 4, pgs 96, 97.)	246-215-100		
J005	Chill all cooked leftovers to an internal temperature below 40 degrees F to avoid potentially hazardous conditions. Place hot foods into shallow pans, food depth less than two (2) inches, then place directly into refrigerator and allow to cool uncovered. Check temperature regularly	246-215-070(6)		

J. Food Service		WAC or other Code Reference	Standard/Recommended Practice	Plan Review
J006	Establish a Hazard Analysis Critical Control Point (HACCP) food safety system that focuses on food to ensure safe food for students and staff. (See HACCP for Child Nutrition Programs: "Building on the Basics" available from OSPI, Nutrition Services).		OSPI and DOH	
J007	Always wash hands with soap and warm water for at least 20 seconds before serving food. Avoid handling ready-to-eat foods with bare hands by using appropriate utensils or single-use gloves. (See "Serving It Safe" page 133 available from OSPI, Nutrition Services).	246-215-080 246-215-030		
J008	To avoid contamination, always wash hands, utensils, and other food-contact surfaces after contact with raw meat or poultry and before handling ready-to-eat food. (See "Serving It Safe" page 133 available from OSPI, Nutrition Services).	246-215-050 246-215-080		
J009	Establish procedures in the school kitchen to ensure that Child Nutrition Program Personnel learn to prevent unsafe acts and correct unsafe conditions. See "Working Safe: Accident Prevention in Child Nutrition Programs" available from OSPI, Nutrition Services).		OSPI and DOH	
J010	Develop a system to record food temperatures when it comes from the oven, stove, or refrigerator to the holding containers, when they are placed on the serving line, and after the last customer is served.		OSPI and DOH	
J011	If a district transports or receives food to, or from, another site, take the temperature of food when it leaves the preparation site and when it arrives at the serving site. Keep daily temperature records on file for the school year. Record any corrective actions taken when food is at improper temperatures.		OSPI and DOH	
J012	Undercooked, raw or unpasteurized meats, eggs, aquatic foods or juices should not be served.	246-215-040(10)		
J013	Sufficient equipment shall be provided to rapidly cool, reheat, cook, hot hold, cold hold, or process foods.	246-215-050		x
J014	Maintain the internal temperature of food at 45 degrees F or below, or 140 degrees F or above, at all times except during necessary preparation.	246-215-050(3)(a)		
J015	All fruits and vegetables served raw shall be thoroughly washed under running water with agitation. All produce washing shall be performed in a clean and sanitized food preparation sink.	WAC 246-215-050(3)(e); WAC 246-215-100		x
J016	Ensure that outside food vendors (e.g., a local pizza supplier or any local restaurant) are permitted by and in good standing with the local health jurisdiction.	246-215-020(1)(a)		

J. Food Service		WAC or other Code Reference	Standard/Recommended Practice	Plan Review
J017	A metal stem-type thermometer, digital thermometer, or thermocouple, shall be used to test foods. The thermometer shall be checked for accuracy on a regular basis.	246-215-070		
J018	Food and beverage worker service permits are current for all food workers.	246-215-080(6)		
J019	Hand washing sinks shall be located to permit convenient use by all food workers in food preparation, food service, and utensil washing areas and in, or immediately adjacent to, toilet facilities. Hand washing sinks shall be provided with hot water at 100 degrees F to 120 degrees F and are supplied with soap and paper towels.	246-215-120(9)		x
J020	Ill workers shall be prohibited from handling food.	246-215-260(3)		
J021	Store raw meats and seafood below and away from other foods.	246-215-030(1)(B) (h)		