

CLASSROOM PARTY REGULATIONS 2007 - 2008 SCHOOL YEAR

*A new law, regarding food safety, was effective January of 2000. A policy has been adopted by our Board of Trustees, which reflects the new legislation and went into effect at the beginning of the 2000 - 2001 school year. **Classroom parties are greatly affected by this law.** The purpose of this law is to insure safe preparation and service of food. **Our children's health is our first concern.** Therefore, the following guidelines for classroom parties are as follows:*

*All prepackaged foods may be used. Homemade cupcakes, cakes, cookies and commercial ice cream may be served as long as the frosting does not contain uncooked eggs and dairy products. All prepackaged beverages may be served. All ice must be commercially packaged and gloves must be worn when dispensing. **The following foods are on the State of California's hazardous food list and may not be served: Milk and milk products, poultry, fish and shellfish, meat and meat products as well as cooked meat products, shell eggs, cooked rice, beans or potatoes, soy protein foods, garlic and oil mixtures, melons, tofu and sprouts.** The people serving the food and beverages (as well as ice) must wash and sanitize their hands and then wear gloves.*

*Parties must be held **after lunch** and **not instead of lunch**. The National School Lunch Program dictates that all of our children must be offered a regulation reimbursable Meal, that meets the nutritional guidelines. This year we are allowing classes to have pizza in their classrooms. The pizza party **must not** be held during lunch. It can only be cheese or pepperoni and it must be delivered and temped by the cafeteria.*

Thank you for your cooperation. Our only goal is to protect your child's health as well as follow the law. Food born illness can be a deadly proposition. If you have any questions regarding this regulation, please feel free to call Irene Keener, Director of Food Services, 683-2182.