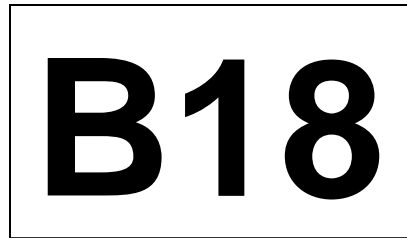


FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



Subject: **SCHOOL GARDEN TO CAFETERIA**

PURPOSE

The purpose of this procedure is to incorporate school garden produce into the school food service program.

PROCEDURE

General Information

School Garden to Cafeteria initiatives allow food service staff to serve produce grown by teachers and students in school gardens through the school meal program. Miami-Dade County Public Schools' Department of Food and Nutrition encourages schools and food service staff to incorporate garden-to-cafeteria in their existing meal programs using this procedure. This initiative is one of several components of the Farm to School Program which seeks to improve student nutrition, support local farmers and reduce environmental pollution caused by the long transport of food by providing locally-grown foods at school meals.

The National Farm to School Network defines Farm to School as “a comprehensive program that extends beyond farm fresh salad bars and local foods in the cafeteria to include waste management programs like composting and experiential education opportunities such as planting school gardens, cooking demonstrations and farm tours”. Garden to Cafeteria provides students hands-on opportunities to learn about science and nutrition which has been proven to increase children’s consumption of fresh fruits and vegetables.¹ Since school garden-grown produce and herbs are available within a day of harvest and often grown using organic methods, students are provided with the freshest and healthiest items available.

Instructions

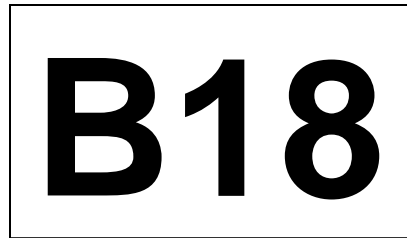
HACCP

Use proper hand washing procedures and do not use bare hands to handle ready-to-eat foods at any time (Refer to Food and Nutrition Procedures [H-02](#) and [H-04](#)).

¹ http://opensiuc.lib.siu.edu/cgi/viewcontent.cgi?article=1103&context=gs_rp&sei-redir=1#search=%22study%20garden%20cafeteria%20fresh%20fruit%20vegetable%20consumption%22
<http://www.farmtoschool.org/publications.php?pt=eval>

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools



Subject: **SCHOOL GARDEN TO CAFETERIA**

Washing

- A. Food service manager/satellite assistant/employee washes leafy vegetables, herbs and produce in a colander under cool, running water.
- B. Food service manager/satellite assistant/employee scrubs vegetables with a thick, outer skin (tubers, roots and gourds) with a brush and then thoroughly rinses produce.
- C. Please refer to Food and Nutrition Procedure [H-13](#) for more information on proper washing of fruits and vegetables.

Receiving and Storage

- A. Fruits and vegetables harvested from the school garden should only be accepted in the kitchen when they are ripe.
- B. Fruits and vegetables harvested from the school garden are placed in a separate storage container labeled "School Garden Vegetables" with the date of harvest. Any existing food grade storage container may be used.
- C. Vegetables are to be stored in the cooler/refrigerator for one day to reduce their internal temperature to below 41°F (DO NOT FREEZE).
- D. Vegetables can be used in the salad bar or for lunch service the day after the harvest if the temperature is below 41°F. Temperature must be recorded on the Meal Service Temperature Record.
- E. Produce grown in a school garden must only be used on site and not transferred to other schools.

Serving

- A. Items harvested from school gardens are to be prepared and served within the same week harvested. Please refer to Food and Nutrition Procedure [H-08](#), [H-09](#), [H-10](#) and [H-15](#) for more information on cooling, controlling temperature, holding hot and cold food, and serving foods.
- B. Fruit should only be served when ripe.

**FOOD AND NUTRITION
PROCEDURES**
Miami-Dade County Public Schools



Subject: **SCHOOL GARDEN TO CAFETERIA**

For Action By: Principals, Food Service Managers and Satellite Assistants

Refer Questions to: Department of Food and Nutrition

*Created: July 2011
Reviewed: June 2019*