



NUTRITION SERVICES BULLETIN
SEATTLE PUBLIC SCHOOLS
PROCEDURES

2013/2014 Memo No. 26 X E S

Attn: Elementary & Secondary Lunchroom Managers & Staff
From: Wendy Weyer, Nutrition Services Director
Subject: Share Tables
Date: January 14, 2014

In an effort to reduce the amount of food waste and encourage the consumption of food served, many schools have established "**sharing tables.**" Within Seattle Public Schools the presence and subsequent monitoring of share tables is a function of building Administration rather than Nutrition Services.

Sharing tables are carts and/or tables where students can place unconsumed food and beverage items (pre-packaged food and beverages, unopened wrapped food and beverages, or food items with a peel) that they choose not to eat/drink. **Food items that have had direct bare hand contact such as whole fruit without a peel are not appropriate for the share table.** Share tables provide an opportunity for other student's to take additional helpings of food or beverages at no cost to them.

Food that is not removed from the share table should be discarded at the end of each lunch period. Food and beverage waste should be disposed of in the corresponding food waste/compost receptacle. Food waste containing animal proteins (meat, eggs, cheese or dairy) should be placed in the container for offsite food composting where available rather than composted on-site or put in a worm bin.

To discourage food waste, a student should be encouraged at the point of sale to select food choices for that meal's consumption while continuing to follow all USDA requirements for what is necessary to achieve a reimbursable school breakfast or lunch. Students should be discouraged from taking extra servings of food or beverages to place on the share table, create a surplus supply for school or after school programs, food drives, etc.

No food or beverage may be returned to the food preparation, food service, or food storage areas for use by the food service operation, including unopened milk.

Per WAC 246-215 Regulation, the following information on “returned untouched food” is detailed below:

3-306.14 Returned Food and Re-service of Food (page 25)

(A) Except as specified in (B) of this section, after being served or sold and in the possession of a CONSUMER, FOOD that is unused or returned by the CONSUMER may not be offered as FOOD for human consumption.

(B) Except as specified und 3-801.11(C), a container of FOOD that is not POTENTIALLY HAZARDOUS may be transferred from one CONSUMER to another if:

- a. The FOOD is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine; or
- b. The FOOD, such as crackers, salt, or pepper, is in an unopened original PACKAGE and is maintained in sound condition.

3—308.11 Pasteurized Foods, Prohibited Reservice, and Prohibited Food (page 34)

In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION:

(C) FOOD in an unopened original package may not be re-served;

Manager's signature date

Assistant(s) signature & date