



SHARE TABLE GUIDANCE



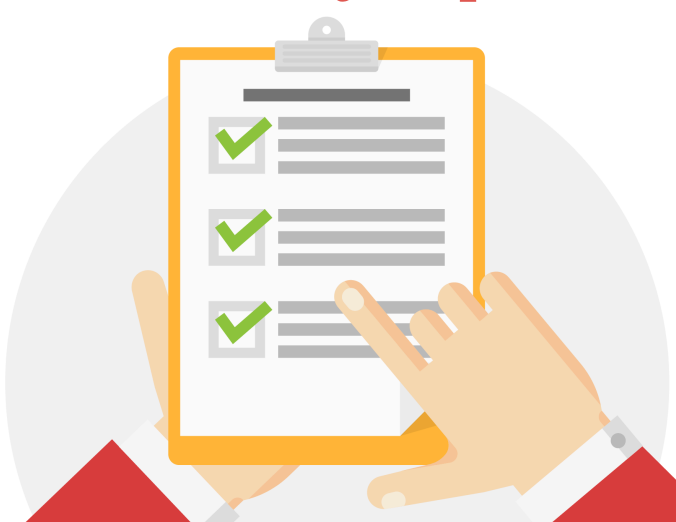
The **United States Department of Agriculture's Food and Nutrition Service** encourages the use of share tables in Child Nutrition Programs if they meet the "local and State health and food safety codes." Share tables are defined by the USDA as carts and/or tables where children can place uneaten food and beverage items.

Refer to the following guidelines to start a share table at your school:

- ✔ Students may take any item on the share table at no additional cost.
- ✔ Display Signage outlining share table "rules".
- ✔ Supervise the share table.

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Follow Federal, State, and Local Health and Food Safety Requirements



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Establish Guidelines for Share Tables

Food Allowed on Share Table:

- ✔ Unopened, commercially pre-packaged items such as bags of fruit, cereal packs, or crackers.
- ✔ Whole pieces of fruit, such as bananas or apples.
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Food Not Allowed on Share Table:

- ✘ Unpackaged items, such as a salad bowl without a lid.
- ✘ Packaged items that can be opened and resealed.
- ✘ Opened items
- ✘ Perishable foods not immediately placed in a cooling bin.
- ✘ Food items brought from a student's home.



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Establish Food Safety Guidelines



- Maintain proper temperatures of food stored in cooling bins.
- Note expiration dates.
- Re-use items no more than once for meals served the following day.
- Take extra precaution with students that have food allergies; it is not recommended they take from the share table.

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Supervise Share Tables

Inform cafeteria managers and supervisors of best practices and monitor items placed on tables or in cooling bins at all times

Invite students to participate as share table helpers and monitors

