

## FOOD SERVICE MANAGEMENT

All food service personnel will be directly responsible to the food service management company and ultimately responsible to the building principal, superintendent, or designee.

The food service management company is responsible for the planning and preparation of food served in the food service program, ensuring full compliance with the State of New Hampshire's education rules and regulations. All food will comply with the nutrition standards as set forth by the school wellness program.

The food service management company will order supplies, keep accurate records of financial transactions connected with the food service program, and prepare all records and reports as required.

The food service management company will be certified by a NH Department of Education approved program.

All food service employees shall, within their first year of employment, obtain a certificate of completion for an approved sanitation course.

The food service management company will make recommendations to the building principal, the superintendent, or designee concerning personnel and operational matters related to the food service program.

### Legal References:

*RSA 189:11-a, Food and Nutrition Programs*

*NH Code of Administrative Rules, Section Ed. 306.11, Food and Nutrition Services*

*Section 204 of Public Law 108-265, Child Nutrition and WIC Reauthorization Act of 2004*

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