

**Food Safety Plans:
For Satellite or School Purchasing Meals
With No On-Site Food Preparation and No Leftovers**

This plan was developed (month and year) by (name, job title, place of employment)

Assistance was provided by (names)

Description of this School Site

1. Name of School Agency

2. Name of Serving Site

3. Name and Title of Person in Charge for Food Service at this Site

4. Type of Site:

No on-site food preparation and storage of milk– All food items delivered daily are ready-to-serve. The milk component is delivered to the site with the meals. All leftovers are discarded.

No on-site food preparation and milk is stored at site – All food items are ready-to-serve. All leftovers from food delivery are discarded. The milk component is delivered by milk distributor and milk is stored in cooler.

Compartmentalize meals and the milk component are delivered daily and all leftover meals (including the milk) are discarded at the site or returned.

Compartmentalize meals are delivered day to the site. All leftover meals are discarded or returned. The milk component is delivered by milk distributor and kept in cooler at site.

Other

5. Number of daily meals served:

Breakfast:

Lunch:

After School Care Snacks:

6. Number of food service employees/volunteers working at this site:

Part-time employees

Adult volunteers

Student workers

Substitutes specifically for this site

Substitutes shared with other sites

7. Equipment used at site for school meal preparation and service.

Check all that apply and list number of units

Refrigerator

Milk coolers

Upright Freezer

Walk-in Freezer

Chest-type Freezer

Oven Range

Convection Oven

Other

8. Additional comments about site: