



Long Branch Public Schools

"Together We Can, Juntos Nós Podemos, Juntos Podemos"

Feeding Hungry Bellies

Food Share Program Training Video

#GreenWaveGreener

"The Food is Right"

Click to Watch



 **the
FOOD
is
Right**



Students at the George L. Catrambone School go over guidelines for the LBPS Food Share Program. This fun video provides a brief explanation of the program and highlights best practices.



Feeding Hungry Bellies

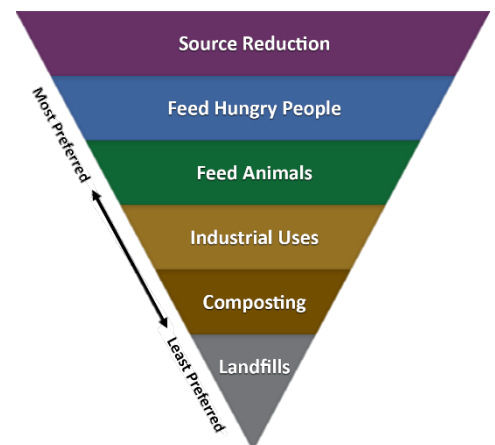
Food Share Program Overview

#GreenWaveGreener

Approximately 40% of the food produced in the United States is thrown away. Food waste in educational institutions, such as schools, stems from both kitchen preparations and student themselves. Students may take more food than necessary or select required items they do not intend to consume. Food wastage poses a significant issue due to its contribution to the release of greenhouse gases, which are more potent than carbon dioxide. Meanwhile, despite the substantial food wastage, **1 in 8 children worry about their next meal (Feeding America, 2023).**

One effective strategy for reducing food waste involves the implementation of "share tables." This is a program allowed and encouraged by the [United States Department of Agriculture \(USDA, 2023\)](#). These tables serve as collection points where students can deposit unopened food and beverages, which can then be freely taken by other students. Alternatively, the food left on the share table after lunch can be repurposed for use by sports teams, or after-school programs, or given out at dismissal, ensuring that children have access to it later in the day.

Food Recovery Hierarchy



[The Good Samaritan Food Donation Act](#) provides protections against liability for this program.

Objective: The Food Share Table Program aims to reduce food waste and promote a sense of community by providing students the opportunity to donate unwanted food from their lunch trays. This program utilizes new food share refrigerators installed in every Pre-K-5 cafeteria. Let's minimize food waste, nourish those in need, and instill values of compassion and responsibility among students in Pre-K-5 cafeterias!

Hygiene and Safety: Promote good hand hygiene before and after handling food items. Ensure that all donated items are stored in sealed containers or packages to prevent contamination.



1. Establishment of Food Share Tables:

Food Share Tables should be prominently located in each Pre-K-5 cafeteria, easily accessible to students. Designate a responsible staff member (e.g., cafeteria monitor or volunteer) to oversee the Food Share Table during lunch periods.

2. Acceptable Donations:

Only unopened, pre-packaged food items and beverages from students' lunch trays are acceptable for donation. Items should be within their labeled expiration dates.

3. Donation Process:

Encourage students to donate foods they do not intend to consume. Students may voluntarily place unwanted items on the Food Share Table before leaving the cafeteria. Emphasize the importance of hygiene and cleanliness when handling food items.

4. Food Share Refrigerators:

Each cafeteria is equipped with a designated Food Share Refrigerator to store donated items. Food Share Refrigerators must be kept at the recommended temperature to ensure food safety. Food items should be promptly transferred from the Food Share Table to the refrigerator.

5. Monitoring and Maintenance:

Regularly inspect the Food Share Refrigerators for cleanliness and organization. Discard any items that do not meet the donation criteria or have exceeded their expiration dates. Rotate items to ensure that older donations are used first.

6. Promoting Awareness:

Educate students about the Food Share Table Program through assemblies, posters, and classroom discussions. Encourage a culture of sharing and empathy, emphasizing how their contributions help reduce food waste and support peers.

7. Access and Redistribution:

Designate specific times (e.g., after lunch or during snack breaks) when students can access the Food Share Refrigerator. Teachers and staff may request items from the Food Share Refrigerator for use in after-school programs or emergency situations.



References & Resources

<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>

<https://www.feedingamerica.org/hunger-in-america/child-hunger-facts>

<https://www.fns.usda.gov/cn/use-share-tables-child-nutrition-programs>

<https://www.usda.gov/sites/default/files/documents/usda-good-samaritan-faqs.pdf>

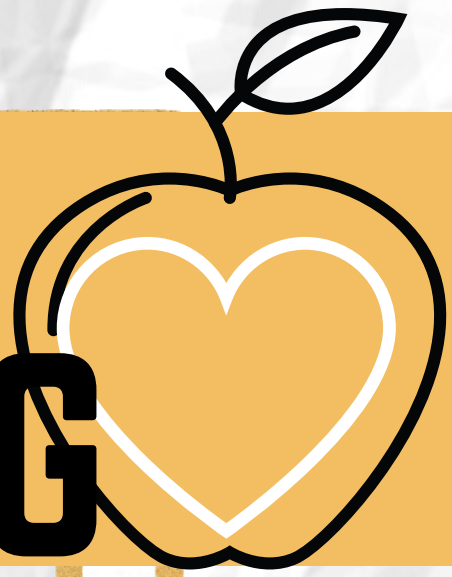


FOOD SHARE!

The food share refrigerator should only be used for uneaten, unopened, and perishable foods!



SHARING IS CARING



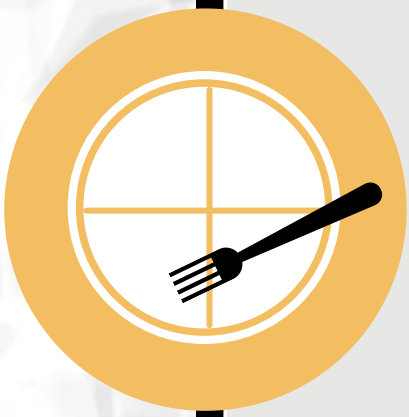
Share tables in K-12 schools help redistribute food between students and prevent food waste.



share ta·ble
/SHer/ /tābəl/

noun
A place where students can place whole, unopened food for other students to take for free.

Keys to share table success



Share tables are more likely to be used if placed in high traffic areas. They can be placed near the cashier or end of the food service line.

Talk to students about the importance of reducing food waste and how to use the share table through assemblies, flyers and lesson plans.



Items left on the share table at the end of lunch may be donated to local food pantries or soup kitchens.

Learn more through the New Jersey School Food Waste Guidelines
www.nj.gov/dep/seeds/sfwg/

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SHARE TABLES FACT SHEET

Form 397

10. 2019

Definition

Share Tables are designated stations where children may return whole and/or unopened food or beverage items that are not consumed in compliance with local and state health and food safety regulations. Food and beverage items then become available to other children who may want additional servings. The use of share tables may help to minimize food waste in the Child Nutrition Programs.

Regulation

For all foods and beverages prepared for the NSLP, SBP, CACFP, and SFSP, Child Nutrition Program (CNP) operators choosing to use share tables must follow the food safety requirements outlined in 7 CFR 210.13, 220.7, 226.20(l), and 225.16(a), respectively.

In addition, CNP operators must be aware of all applicable local and State health and food safety codes to ensure their use of share tables does not violate any of those codes.

Best Practices

- Children may take an additional helping of a food or beverage item from the share table at no cost.
- Food or beverage items left on the share table may be served and claimed for reimbursement during **one** additional meal service *only* (i.e., during an afterschool program when leftover from a school lunch).
- Food or beverage items may be donated to a non-profit organization, such as a community food bank, homeless shelter or other non-profit charitable organization. For more information, see SP 11-2012, CACFP 05-2012, SFSP 07-2012, Guidance on the Food Donation Program in Child Nutrition Programs

http://www.fns.usda.gov/sites/default/files/SP11_CACFP05_SFSP07-2012os.pdf

Monitoring

- Ensure the packaging of items on the share table is not opened, punctured, or otherwise compromised.
- Maintain proper temperature and temperature logs by storing food components in a temperature controlled storage bin such as an ice tub or cooler.
- Monitor expiration dates on packaged foods and do not mix reused items with items that have not yet been prepared and served. Reused items must be clearly marked.
- Invite students to participate as “share table helpers” or assistant monitors. Teach them about the importance of food safety and recycling. Date and label share table items to ensure they are reused **only once**. Do not mix reused items with items that have not yet been prepared.

Allowable Products

- Shelf stable pre-packaged products like cereal packs, crackers, muffins, food bars, and beverages
- Perishable pre-packaged products such as milk, cheese, and yogurt placed in cooler, ice bath, or refrigerator consumed within the same lunch period
- Fruits or vegetables that are wrapped or that have inedible skin ex: bananas, oranges, and kiwis

Unallowable Products

- Food items that can be opened and resealed (i.e. a sandwich or salad in a clamshell, burgers wrapped in foil)
- Foods brought from home
- Opened items of any kind (i.e. opened bag of baby carrots)
- Perishable foods that have *not been placed in a cooler, ice bath, or refrigerator*
- Unpackaged items, such as chicken nuggets, pizza, and pasta



For more information about safety considerations when re-serving food, see section 3-306.14 of the 2013 the Food and Drug Administration (FDA) Food Code available at: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/>.

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