

# FACILITY OVERVIEW

This program was developed in \_\_\_\_\_ by \_\_\_\_\_, Foodservice Director. The program follows the USDA guidance on developing a food safety program based on the Process Approach to HACCP. All standards in this food safety program are based on recommendations in the Food Code and the New Jersey State Health Code Chapter XXIV.

**School Building:** \_\_\_\_\_

**Ages:** \_\_\_\_\_

## Average Daily Funded Meal Participation:

Breakfasts - \_\_\_\_\_

Lunches - \_\_\_\_\_

## School Foodservice Staff:

\_\_\_\_\_ Manager/Unit Leader/Lead Cook

# \_\_\_\_\_ Staff

## Kitchen Equipment:

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## Type of Food Operation:

- Self-Prep (prepares meals on site)
- Central Kitchen (prepares; serves on site and transports to other sites)
- Satellite Kitchen (receives meals or food from a central or production kitchen)
- Vended Kitchen (receives meals from a contracted vendor or other district)

## Comments:

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