HACCP Plan:
FACILITY OVERVIEW

This program was developed in ______(date)________ by
______________________________, foodservice director, for the
_____________________________ School District. 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 2001 Food
Code (as amended August 29, 2003 in the Supplement to the 2001 Food Code) and the New
Jersey State Health Code.

School Building: __________________________
Grade Levels: __________________________

Average Daily Funded Meal Participation:
Breakfasts - _________

Lunches - _________

School Foodservice Staff:
Manager
#_____ Staff

Major Kitchen Equipment:
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________

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 school district)