Welcome to the online training portion for the School Garden Food Safety Guidelines. This training is brought to you by The Arizona Agricultural Literacy Program, a program of The University of Arizona College of Agriculture and Life Sciences, Cooperative Extension.
The following is a supplementary video to the School Garden Food Safety training videos. It provides more detailed information related to the certification process offered by ADHS.
This video will explain the steps associated with developing a food safety plan and the associated documents that you will need to prepare and submit to ADHS for certification.
Understanding the School Garden Food Safety Guidelines and implementing its principles is essential to reducing the risk of microbial contamination. These listed videos were created as a resource to better understand the recommended food safety practices for school gardens.

You are strongly encouraged to review these videos before establishing your garden and before you begin the certification process.
The Food Safety Plan is not a stagnant document written once and never to be altered again. It is a living document that is to be modified as circumstances arise to show that proactive measures are enacted to minimize the risk of illness related to produce contamination. This requires ongoing evaluations of the policies, SOPs, and records related to the safety of your school garden. It documents the way you plan to follow the School Garden Food Safety Guidelines.

For more details regarding the content of the Food Safety Plan, please review the six-minute training video, *Organizing a Food Safety Plan*. 

Creating the Food Safety Plan

- A Living Document
- Demonstrates ongoing evaluation
- Outlines
  - Policies
  - Standard Operating Procedures (SOPs)
  - Records
- Documents the plan to follow the Guidelines
To aid in your development of a Food Safety Plan, ADHS has created an example for you to modify and incorporate your school policies as necessary.
This and the following slide review the first two pages of an example for a Food Safety Plan provided by ADHS. It was an available resource on their website at the time of this video production. Although ADHS may change their example documents, The University of Arizona’s website will always have the most current version of documents offered by ADHS.

As noted in the red box, the document is an example that you are to modify in order to accurately reflect your school’s policies and procedures.

The information in yellow denotes the need for you to either change or include your own information.

The letters in the green box
and the bullets in the green box reflect the principals set forth in the School Garden Food Safety Guidelines.

An example of how a school used this outline to create their Food Safety Plan can be accessed at The University of Arizona’s website under School Examples.
Remember, these trainings are an optional resource to help you understand how to have your school garden certified and for its produce to be served in the school cafeteria. Although a certificate is not required for students to eat the garden’s produce in the classroom or directly from the garden, following the principles outlined in the School Garden Food Safety Guidelines is strongly encouraged for all gardens to reduce health risks.

If you feel that your garden is ready to be certified you can contact Kathryn Mathewson at ADHS.
To begin the certification process, reference the provided information.

ADHS School Garden Program

- Kathryn Mathewson, MAdmin, RS
  - Kathryn.Mathewson@azdhs.gov
  - 602-364-3952
- Request Site Visit
All resources, documents, and forms referenced in these trainings can be accessed at The University of Arizona’s website.
Questions regarding this training can be directed to the shown email address.

Questions
AgLiteracy@cals.arizona.edu