

# SHARE TABLES AT SCHOOL SITES

## Background

In September 2017, the California Legislature approved SB 557, authorizing Local Educational Agencies (LEA) to minimize waste and reduce food insecurities. One of the options available for LEA's to achieve these goals is through the use of a share table. The bill also changed the California Retail Food Code (Cal Code), adding a new section regarding the LEA's ability to reserve certain types of foods on a share table. This document is meant to provide LEA's with a guidance document necessary for them to implement a share table at their school sites.

SB 557:

[http://leginfo.ca.gov/faces/billNavClient.xhtml?bill\\_id=201720180SB557](http://leginfo.ca.gov/faces/billNavClient.xhtml?bill_id=201720180SB557)

## What is a Share Table?

Share Tables are tables or a designated space in common student eating areas where students can return unwanted pre-packaged, non-perishable foods and make them available for other students who might be food insecure and require additional food to eat. The California Department of Education created a guidance document regarding "Sharing Tables". While the document needs to be updated to reflect changes made to Cal Code since it was created, the information in the current guidance document supports food safety principles and practices.

CA Department of Education:

<https://www.cde.ca.gov/ls/nu/sn/mbcnp032018.asp>

## What foods are allowed on a Share Table?

All prepackaged, non-potentially hazardous food products with intact packaging (ie. packaged cookies or crackers), prepackaged, unopened bags of sliced fruit, and fruits (whole bananas or oranges) that do NOT require washing or wiping down are allowed on the share table. "Pre-packaged" food

items where the packaging is natural and intended to be consumed (whole apples, pears, etc) that have been handled by students and placed on a share table must be re-washed before being offered for consumption.



Perishable, prepackaged foods, and unopened, individual containers of commercially processed dairy products (milk, yogurt, cheese, etc) maintained under temperature control can be placed on a share table if temperature control is maintained. An example of temperature control may



include a large container of ice where unopened milk cartons can be placed for other students to take. When not held under temperature control, they may be maintained under "Time as a Public Health Control". The school site must have and maintain written procedures that are being strictly followed and comply with Section 114000 of Cal Code.