



LET US WORK WITH YOU TO PROTECT YOUR STUDENTS

EVERY DAY IN CALIFORNIA, FOOD SAFETY SYSTEMS WORKS TO PROTECT OVER 800,000 STUDENTS FROM FOOD-BORNE ILLNESSES

Our Team Provides the Tools to Make USDA Compliance for Food Safety, Sanitation, and Professional Standards Easy



DOES YOUR PROGRAM PROVIDE:

- ✓ A Systematic Approach to Food Safety
- ✓ Standardized HACCP Program Across All Sites
- ✓ Measurable and Manageable Compliance to District's SOPs
- ✓ Mandated USDA Professional Standards Training
- ✓ Mandated Pesticide Training per CA Healthy Schools Act 2016
- ✓ Regularly scheduled On-site Food Safety and Sanitation Assessments

Are Your Schools Meeting This Challenge?





HOW OUR PROCESS WORKS

Food Safety Systems is a leader in providing environmentally responsible products. Our basic cleaning materials are all Green Seal® certified, the safest available in schools today.

Food Safety Systems provides and implements a food safety program based on best practices which is standardized across all K-12 Child Nutrition sites.



The program is all-inclusive. It encompasses analysis, creation, education, sanitation and food safety training, cleaning materials, tools, reporting and HACCP verification.

Food Safety Systems' oversight enables staff to build confidence as they learn and integrate food safety concepts into their behavior, continuously working towards excellence.

Food Safety Systems, an approved SB854 Public Works contractor, was founded in 2001 to help ease the burden of food safety and sanitation requirements for school districts in the greater southern California area.



Your Trusted Resource ♦ Making Compliance Simple