

SHARE TABLE GUIDELINES



Allowed

From the **school cafeteria only**, any **unopened, pre-packaged**:

- Shelf-stable items such as a bag of chips, granola bar, fruit cup, or muffins
- Perishable¹ items such as a bag of baby carrots and apples, milk carton, yogurt, cheese, or juice

From the **school cafeteria**, any:

- Whole pieces of fruit, such as a banana, orange, pear, or apple²

Not Allowed

- Foods from home
- Opened packaged items, like a bag of chips or carrots
- Whole food containing bites, tears, or chunks missing
- Packaged items that can be opened and resealed, such as a foil wrapped burrito or salad in a “to go” box
- Food not in a package, like a burger or sandwich on a tray

COMPOST THESE ITEMS INSTEAD!

1. Perishable items must be held under temperature control at 40°F or below, such as in an ice bath, refrigerator, or cooler, for less than 4 hours.
2. Fruits where the peel can be consumed must be washed before re-serving.
3. Sanitize collection surfaces at the end of each day.
4. Share tables must be supervised to ensure guidelines set forth by the California Retail Food Code and California Department of Education are followed.

For more information about Share Tables and Food Safety, visit:

Child and Adult Care Food Program: cdss.ca.gov/cacfp

USDA Food and Nutrition Service: fns.usda.gov/fs/foodsafeschools



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Environmental Health