Training Your Staff in Food Safety Using Cal-Pro-NET Resources

# Might Cal-Pro-NET consider applying with the American Dietetic Association (ADA) so that the classes offered would also give credit for continuing education for those that are registered dietitians?

The ADA accepts this course for continuing education, however since it is a state level course ADA advises each RD to include it as part of their portfolio plan rather than have it added to the ADA national level database.

# How do we obtain a copy of this curriculum?

The curriculum will be available on the Center for Nutrition in Schools Website (CNS) at [cns.ucdavis.edu](http://cns.ucdavis.edu/) sometime in June 2017. You will receive an email notifying you when it is available and ready to download.

# Has this course been approved by the School Nutrition Association (SNA) to meet the food safety CORE course requirements?

Yes, the School Nutrition Association approves this course to be one of the core courses for certification.

# If the entire course is used, how many hours is it approved for?

The entire course is approved for 8 hours.

# If you were to go through all the training modules, approximately how long would the training be?

The training is approximately 8 hours in length. This may vary depending on the size of your group, how engaged they are, and if there are many questions or sharing experiences.

# Are student helpers who are serving and handling money in school cafeterias required to have food handler cards?

This is a question best addressed by your local environmental health department. As mentioned in the webinar, there are three Southern California counties with special rules. So find out what the policies are locally for student workers.

# Concerning “Food Protection Manager Requirement” can one person’s ServSafe Certificate be at more than one school? In other words, the same manager of operations oversees the operation of multiple kitchens.

The ServSafe certificate, or Food Protection Manager Requirement, is per site. Each site must have a certified manager or employee to meet the Food Protection Manager Requirement.

The California Department of Education (CDE) defines “site” as the physical location, exact address where the program meals are served to students, where students consume a complete reimbursable meal, and where the sponsor claims the meal they serve to students. Each site should be listed the Child Nutrition Information and Payment System (CNIPS).

This requirement also applies to service-only sites. These include, but are not limited to, sites that receive meals from a central kitchen where staff only serve meals, and/or sites that receive prepackaged meals from a vendor and where staff do not prepare or serve meals. This is a requirement for each site participating in the National School Lunch or School Breakfast Program.

# How do I access these lessons?

The lessons for this curriculum will be made available on our website and if you are signed up for this webinar, you will receive an email when they become available.

# Will this webinar be offered again?

The webinar was recorded and is available on our website at <http://cns.ucdavis.edu/resources/webinars/index.html> along with all handouts and downloadable materials.

# Can I present this webinar to my staff for training hours?

Yes, you are able to use this webinar for training hours for your staff if you present it to them.