

MONTGOMERY COUNTY PUBLIC SCHOOLS

Food from Sources Outside of the School

The Division of Licensure and Regulatory Services of the Montgomery County Health Department is concerned about food prepared in the home and brought to schools to be served. These concerns, in view of increased incidences of salmonella contamination, deal primarily with egg and poultry products, but also focus on food products that are highly susceptible to spoilage, such as meats, fish, rice, potatoes, and food preparations containing eggs, dairy products, mayonnaise, and similar ingredients.

Schools planning a pot luck or similar type meal should have parents arrange to bring ingredients to the school where food can be prepared and stored under the direction of cafeteria personnel. After-school bake sales should not be affected, except for cream-filled pies and cakes. Hot dogs may be served at spring fairs or other activities, exercising care in storage and thorough heating.

In light of the focus on childhood obesity and fostering a school environment that supports making wise food choices for a healthy lifestyle, please ask your staff to avoid using candy as a classroom reward. Parents also have expressed concern about food that is given to children to celebrate birthdays or holidays. Please discuss this area of concern with your staff members so they are aware of the parents' concerns and are sensitive to the dietary or medical restrictions of the youngsters under their supervision.

Any questions related to these issues should be referred to your food service supervisor at 301-840-8170.