

Guidance for the use of Share Tables School Settings, Child and Adult Health Care Food Programs and Summer Feeding

This information is pertinent to those food service programs that are operating under the guidance of the United States Department of Agriculture (USDA) programs that include the School Breakfast Program, National School Lunch Program, Child and Adult Care Food Program (At Risk Program) and the like. It is not permissible for any other permitted establishment.

The Louisiana Administrative Code Title 51 Part XXIII. Retail Food Establishments§1909 includes strict regulations concerning the *reservice* of food. (The pertinent excerpt of the Code is at the end of this document.)

The Louisiana Department of Health (LDH) in an attempt to assist with controlling food waste will accept variance requests to create share tables in facilities that are operating under the nutritional guidance of the USDA. The mission of the LDH is to promote public health through many avenues with food safety being in the forefront of the goal of Sanitarian Services.

Allowing share tables will in a controlled manner attempt to reduce food waste and allow additional nutrition opportunities for children. Applicants will need to submit a variance request and identify the parameters under which they will conduct the share tables. Submit any requests to the local LDH Environmental Health Sanitarian Services Office in your parish.

In order for consideration of the variance, the plan must include the following:

1. Name of Facility, Location,
2. LDH Permit number and Operator of the food service
3. Operating Days and Times
4. Source of food being served
5. An employee of the food service or an adult volunteer shall monitor the share table at all times. The plan must state who that person is.
6. The share table must be located so that participants move from the food receiving line directly past the share table. The diner must place the unwanted food items there before starting to eat. Include a line drawing of the serving line, dining area and the share table.
7. Items allowed for share table service include pre-packaged, non-potentially hazardous items as identified in the Code. Other acceptable items include individually packaged by a manufacturer choices or those with a removable peel. This includes un-opened juice or milk, pudding, manufacturer sealed fruit cups, and whole fruit such as oranges or bananas that require peeling before consuming.
8. LDH recommends holding time and temperature control for safety foods in a way that maintains temperature control. A small refrigerator or ice sheets/packs may be used. No wet ice allowed.
9. Once the meal shift is over, discard all food requiring time and temperature control for safety.
10. Retain the written plan on site for reference by the participants and the LDH staff inspectors.
11. Make any other additional requests in writing. They will be considered on a case-by-case basis.

§1909. Reservice [formerly paragraph 22:12-5]

A. *Once served to a consumer, portions of left-over food shall not be reserved, except:*

1. *food that is not potentially hazardous, such as crackers and condiments, in an unopened original package and maintained in sound condition may be reserved or resold;*
2. *food that is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine.*

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