



# Adding Raw Animal Proteins to K-12 School Scratch Cooking in Washington State

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## Introduction



Washington Office of Superintendent of  
**PUBLIC INSTRUCTION**

### Office of Superintendent of Public Instruction (OSPI)

- Child Nutrition Services (CNS) is a division of OSPI
- CNS works with school districts in providing quality nutrition programs including National School Lunch Program and School Breakfast Program
- CNS encompasses the Farm to Child Nutrition Program which supports bringing local foods into schools

### PROJECT GOALS:

Identify and address current challenges and barriers with using local raw animal proteins in school scratch cooking to support the FY24 USDA Farm to School Grant.

## Methods

### Research

- Background research on cooking raw meats in school kitchens to inform the needs assessment

### Needs Assessment

- Assessed needs and barriers to using local raw meats in school scratch cooking
- Administered and analyzed via Alchemer
- Advertised at USDA Foods Shows in University Place and Spokane, WA; School Meals webinar

### Resource Development

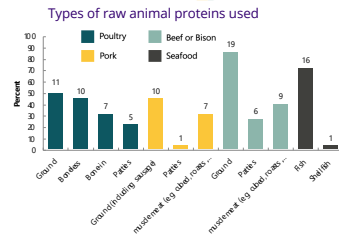
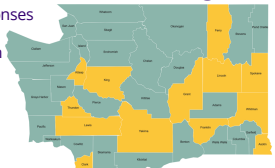
- Created a resource to support schools in using raw meat in scratch cooking
- Included challenges found in needs assessment

### LHJ Deep Dive

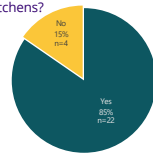
- Outlined the different requirements across local health jurisdictions (LHJ)

## Needs Assessment Findings

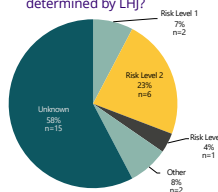
26 total responses from schools located within gold counties



Does your district or school currently cook raw animal proteins in one or more of your kitchens?



Current menu risk level as determined by LHJ?



### SUMMARY

- Many schools are already cooking raw animal proteins from scratch
- Funding is one barrier to using local products
- Staff training, along with kitchen space and equipment, are barriers to using raw animal proteins in scratch cooking
- A better understanding of LHJ requirements to use raw meat in scratch cooking in schools is needed**
- Cultural accommodations are not generally considered when purchasing raw animal proteins

## Local Health Jurisdiction Findings

Vast differences in requirements and fees across the 35 local health jurisdictions in WA

- Annual fees range from **\$200** in Lincoln county to **\$1,578** in Clark county
- Some LHJ's base their kitchen risk categories off the FDA Food Code - Annex 5
- Other LHJ's determine risk level by number of risk factors such as:
  - Potential for bare hand contact with ready-to-eat foods
  - Cold holding of time/temperature-controlled (TCS) foods
  - Hot holding of TCS foods
  - Cooling
- Some LHJ's have a specific category for school cafeterias while others use the same categories as other food establishments

## Resource for Schools Supporting Cooking with Raw Animal Proteins

**School Meals**

**Cooking with Raw Animal Proteins**

**Purpose:** To provide a comprehensive resource of useful information and links for schools currently using, or interested in using, raw animal proteins in their kitchens.

**Local Health Jurisdictions (LHJ)**

- Know your kitchen risk level per your LHJ
  - is cooking with raw meats allowed?
- Engage with your LHJ and establish a relationship with them. They are a resource for you!
  - LHJ food safety contact list
  - LHJ menu risk categories/permit fees

**Food Safety Resources**

- The USDA provides guidance on developing a school food safety program that utilizes the Hazard Analysis and Critical Control Point (HACCP) principles
- The Institute of Child Nutrition (ICN) has many food safety resources for child nutrition programs including writing or revising HACCP-based plans

**Staff Training Requirements**



### Food Safety Training

- Find an online CFPM accredited training
- A Washington Food Worker Card is required for working in a school kitchen
- The WA food worker card cost \$10 and the online course and test are linked here

### Funding Opportunities

- Many grant applications open in late January each year. Check the OSPI Child Nutrition Grants page for opportunities
- In need of additional kitchen equipment? The School Nutrition Association equipment grant applications open annually in January.

### Recipes

- The ICN Child Nutrition Recipe Box has USDA standardized recipes
- The Seafood Nutrition Partnership has 5 Recipe Cards and other resources that promote seafood in schools
- The Lunch Box has many school recipes that you can scale to yield any amount you need
- The Washington State Beef Commission has a School Foodservice Resource guide with recipes starting on page 17
- If utilizing raw animal proteins through the Local Foods for Schools program, check out OSPI's Fact Sheets for culinary tips, recipe ideas and more!

### Procurement Resources

- OSPI Procurement Web Page has several

## Next Steps + Future Needs

### FOR SCHOOLS:

- Reach out to LHJ's and establish a relationship with them to determine if scratch cooking with raw meats is a possibility
- Ensure adequate kitchen staff training

### FOR LHJ'S:

- Collaborate and coordinate to establish consistency for kitchen risk levels
- Create a school specific track that allows scratch cooking while maintaining adequate food safety measures

### ACKNOWLEDGEMENTS

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