



# Utilizing Raw Animal Proteins in School Meals

Resources for schools that are currently using, or considering using, raw animal proteins in their kitchens.

## Local Health Jurisdictions

- Establish a relationship with your Local Health Jurisdiction (LHJ). They are a resource for you!
  - [OSPI Food Safety Inspection Reference Sheet](#)
  - [LHJ food safety contact list](#)
- Understand the risk level of your kitchen as determined by your LHJ. Confirm whether cooking with raw meat is permitted.

## Staff Training Requirements

- Each LEA must have at least one Certified Food Protection Manager (CFPM).
- [Nutrition Professional Standards](#) for hiring and annual training requirements are set by USDA.

## Food Safety Training

- Find an online [CFPM accredited training](#).
- The [Washington State Food Worker Manual](#) covers food safety and how to prevent foodborne illnesses.
- A [Washington Food Worker Card](#) is required for working in a school kitchen.
  - An [online testing](#) option is available.

## Food Safety Resources

- 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 [food safety resources for child nutrition programs](#) including [writing or revising HACCP-based plans](#) and [Food Safety Mini-Posters](#).
- The Lunch Box offers steps to follow when [cooking fresh animal proteins](#) and [Standard Operating Procedure \(SOP\) examples](#) for working with different raw meats.

## Cultural Considerations

Keep cultural considerations in mind when purchasing and cooking raw meats.

- [USDA's Culturally and Religiously Inclusive Foods webpage](#) provides resources and trainings for Child Nutrition programs.
- USDA webinar on [Kosher and Halal Foods](#).



## Funding for Equipment

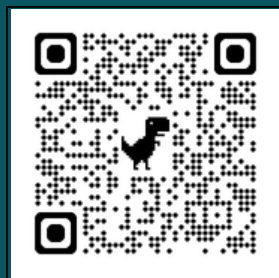
- OSPI administers [grants that can support the purchase of kitchen equipment](#) to help you utilize raw meats.
- The [School Nutrition Association equipment grant](#) applications open annually in January.

## Procurement Resources

- Find a Local meat or seafood vendor using the [Washington Food & Farm Finder](#).
- [WSDA Meat to School Reference Sheet](#) outlines state and federal food safety inspection requirements for meat and poultry.
- WSDA has sample solicitation documents for the [Procurement of Local Meat and Poultry](#).

## Recipes

- ICN's [Child Nutrition Recipe Box](#) has USDA standardized recipes.
- The Seafood Nutrition Partnership has [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.
- WSDA's [Washington Grown Food and Recipe Kit](#) has recipes for beef and chicken.
- WSDA has short culinary training videos, and LHJ presentations about [Cooking from Raw](#).



Scan the QR code to access this document online, under Food Safety.

