




STATE OF CONNECTICUT
DEPARTMENT OF EDUCATION



TO: Sponsors of the School Child Nutrition Programs

FROM: John Frassinelli, Chief 
Bureau of Health/Nutrition, Family Services and Adult Education

DATE: August 4, 2016 **REVISED January 25, 2017**

SUBJECT: Operational Memorandum No. 6-16
The Use of Share Tables in Connecticut Child Nutrition Programs (CNPs)

The U.S. Department of Agriculture (USDA) recently released memo [SP41 CACFP13 SFSP15-2016](#) on the use of share tables in CNPs. “Share tables” are tables or stations where children may return whole food or beverage items they choose not to eat, if this practice complies with local and state health and food safety codes. These food and beverage items are then available to other children who may want additional servings.

The USDA encourages and supports the use of share tables when the school food authority (SFA) implements measures to prevent foods and beverages from being leftover, and complies with all local and state health and food safety codes. The Connecticut State Department of Education (CSDE) reminds SFAs that the intent of the school nutrition programs is to serve reimbursable meals to students, and SFAs must take steps to minimize leftovers. If a SFA continually has excessive quantities of leftovers, the food service program must review production records, and appropriately revise production practices.

It is important to note that there are many food safety concerns that SFAs must consider when opting to implement a share table. The CSDE has consulted with the Connecticut Department of Public Health’s (DPH) Food Protection Program to provide SFAs with guidance on the application of Connecticut [Public Health Code \(PHC\) 19-13-B42](#) to share tables in CNPs. **DPH indicates that Connecticut PHC 19-13-B42 prohibits share tables from including any potentially hazardous foods (PHFs), as defined by the Food and Drug Administration’s (FDA) [Food Code](#).**

PHFs are foods that require temperature control because they are capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms. They include all foods of animal origin that are raw or heat-treated, and foods of plant origin that are heat-treated or consist of raw seed sprouts, cut melons, and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth.

Connecticut CNPs must comply with Connecticut PHC 19-13-B42, which supersedes some of the recommendations in step 2 of the chart in USDA memo SP41 CACFP13 SFSP15-2016. The chart on the next page summarizes the requirements for foods and beverages on share tables in Connecticut CNPs. SFAs that choose to implement a share table must comply with these requirements, and the food safety requirements outlined in steps 1, 3 and 4 of the chart in USDA’s memo on share tables. SFAs should contact their local health department with specific questions about the application of Connecticut PHC 19-13-B42 to share tables.

Connecticut Requirements for Foods and Beverages on Share Tables in CNPs

Complying with Connecticut Public Health Code 19-13-B42

ALLOWED	NOT ALLOWED
<ul style="list-style-type: none"> Whole pieces of fruit with a peel that is removed by the consumer before eating, e.g., bananas and oranges. 	<ul style="list-style-type: none"> Whole pieces of fruit without a peel, e.g., apples, peaches, grapes and plums.
<ul style="list-style-type: none"> Commercially packaged unopened intact fruits and vegetables, such as cans and plastic-type containers where the consumer pulls the lid or covering off, e.g., individual containers of fruit cup, peaches, and applesauce. 	<ul style="list-style-type: none"> Fruits and vegetables that have been prepared and packaged by the CNP's food service staff, e.g., apples wrapped in plastic, and canned fruit portioned into plastic cups with lids.
<ul style="list-style-type: none"> Bags of commercially packaged pre-cut fruits and vegetables, such as bags of baby carrots or sliced apples, <i>except for commercially packaged cut melons, cut tomatoes, or cut leafy greens.</i> 	<ul style="list-style-type: none"> Bags of fruits and vegetables packaged by the CNP's food service staff, e.g., bags of baby carrots or sliced apples. Commercially packaged cut melons, cut tomatoes, or cut leafy greens.
<ul style="list-style-type: none"> Commercially packaged unopened intact grain items such as crackers, croutons, and cookies. 	<ul style="list-style-type: none"> Grain items packaged by the CNP's food service staff, e.g., rolls wrapped in plastic or cookies in plastic bags.
<ul style="list-style-type: none"> Bags of commercially packaged nuts and seeds, such as peanuts, sunflower seeds, or trail mix. 	<ul style="list-style-type: none"> Nuts and seeds packaged by the CNP's food service staff in bags or plastic cups with lids, e.g., peanuts, sunflower seeds, and trail mix.
<ul style="list-style-type: none"> Commercially packaged unopened intact condiments such as portion control packages of ketchup, mustard, mayonnaise, relish, and salad dressing. 	<ul style="list-style-type: none"> Condiments packaged by the CNP's food service staff, such as ketchup, mustard, mayonnaise, relish, and salad dressing packaged into plastic cups with lids.
<ul style="list-style-type: none"> Air-cooled hard-boiled egg with shell intact. 	<ul style="list-style-type: none"> Meat/meat alternate items, such as poultry (e.g., chicken and turkey), meat, cheese, fish, eggs (including water-cooled hard-boiled egg with shell intact).
<ul style="list-style-type: none"> Unopened shelf-stable aseptically packaged juice <i>Note: Shelf-stable aseptically packaged juice does not require refrigeration until after opening.</i> 	<ul style="list-style-type: none"> Opened shelf-stable aseptically packaged juice Opened or unopened frozen or refrigerated juice that is not shelf stable aseptically packaged
	<ul style="list-style-type: none"> Unopened or opened containers of milk.

Questions may be directed to your school nutrition consultant.

Consultants for School Nutrition Programs	
County	Consultant
<ul style="list-style-type: none"> • Fairfield County (Includes Region 9) • Litchfield County (Includes Regions 1, 6, 7, 12 and 14) 	<p>Fionnuala Brown fionnuala.brown@ct.gov 860-807-2129</p>
<ul style="list-style-type: none"> • Hartford County (Includes Region 10) 	<p>Teri Dandeneau teri.dandeneau@ct.gov 860-807-2079</p>
<ul style="list-style-type: none"> • Middlesex County (Includes Regions 4, 13 and 17) • Tolland County (Includes Regions 8 and 19) • Windham County (Includes Region 11) 	<p>Susan Alston susan.alston@ct.gov 860-807-2081</p>
<ul style="list-style-type: none"> • New Haven County (Includes Regions 5, 15 and 16) 	<p>Jackie Schipke jackie.schipke@ct.gov 860-807-2123</p>
<ul style="list-style-type: none"> • New London County 	<p>Kelly Mero kelly.mero@ct.gov 860-807-2073</p>

JF:sff

Attachment

Important: This is a numbered Connecticut State Department of Education (CSDE) operational memorandum that contains important program information. Please read carefully and retain in a binder for future reference. All CSDE operational memoranda are posted on the CSDE's [Operational Memoranda for School Nutrition Programs](#) Web page.