FOOD HYGIENE PRACTICES IN SCHOOL CANTEEN

by:
Marites P. Tria
Teacher III, Orani North Elementary School

Aside from academic pursuit, the health condition of every child in the school is very important. They need to avail of healthy foods and drinks from the school canteen.

The canteen itself should be clean. It is expected that the canteen facilities are well-sanitized in all corners for the health benefit of the students. Having tidy school canteen facilities is important to be from any kind of bacterial hazards that would endanger the health of the students. It should be inspected by the municipal sanitary team. Having secured a health sanitary permit before a canteen start to operate is very essential. But a thorough inspection of the health team is required in order to fully ensure that the school canteen is ready for the students.

Good knowledge and practices on the prevention of food contamination is necessary to be learned by the people in charge in the school canteen. The primary concern of the canteen is to provide nourishment and good health for the school children therefore it is anticipated that the foods they serve are clean and safe.

Hand washing procedure is very important in the canteen. Food handlers should maintain cleanliness in the way they handle and prepare the foods for the children most especially the ones that need preparation before to be served.
The personal hygiene of the canteen personnel is required and they are also necessitated to secure a health permit to ensure that they are not detrimental to the health of the schoolchildren.

The use of disposable gloves and hairnet should be obtained by food handlers in the school canteen. These are essential in order to maintain sanitation.

The school canteen is very essential part of the school and it needs to be protected and be maintained safe for the health cause of every child.

References: