

Helpful Reminders for Classroom Treats

The following reminders will help you and your child when preparing to send treats for sharing with your child's classmates. Food means fun for most children. When parents and school staff work together, safe use of food at school can be a reality.

- Talk to your child's teacher to find out if there are any children with food allergies in the class and avoid sending in those foods. If there are children with food allergies, always be sure to let the teacher know about the ingredients in the treats brought to school.
- Provide labels for foods used whenever possible.
- We prefer that you provide a treat that was baked in a commercial kitchen (there are strict rules from the Health Department that they must follow). Homemade treats are not forbidden, but please consider purchasing your child's treat for the class.
- Food should be brought in single servings to minimize the handling of the food being served.
- Avoid certain foods (big bags of popcorn, dip with dipping bowls, large cakes) as these can easily spread germs.
- Make sure items (containing mayonnaise, meats, cheese, and dairy products) remain refrigerated.
- If baking at home, please be sure to clean all food preparation areas with warm soapy water before you start and again if the area becomes contaminated.
- Have your child wash his/her hands for at least 30 seconds with warm soapy water before handling food and again if they become contaminated during preparation. They should also be washed when serving food.
- Items containing mayonnaise, raw eggs, milk products, custard, cream pies, filled pastries, creamed sauces, dips, meat or cheese products are not appropriate for school snacks. We cannot accept home canned foods.

Thank you for your support in keeping treat time a pleasant and healthy experience!