



Austin ISD School Garden to Cafe Program

Conditional Approval of a School Garden Food Source for Austin ISD

A current approval signed by each garden leader should be kept on file at the school café.

Name of School:

Address:

Principal:

Cafeteria Manager:

Phone:

Garden Leader:

Phone:

Garden Co-Leader (if applicable) :

Phone:

Garden Locations on Campus:

Introduction and Purpose

A growing number of schools across the nation recognize the importance of school gardens in addressing childhood obesity and creating a successful learning environment. Austin ISD is taking an important leadership role in the school garden movement by partnering with students, community members, teachers, and administrators to develop a Garden to Café program that extends the lessons learned in the garden to the school café. Garden to Café is about serving healthy, fresh garden grown foods to students through school meal programs.

Ensuring the safety of the food supply is critical to student health. School and retail food facilities regulated under the Texas Food Establishment Rules are required to obtain their food from an approved source. The regulation of food sources helps to ensure a safe food supply. Gardens approved for the Garden to Café program through this form are considered to be approved food sources.

This agreement is intended to ensure that the school gardens identified above is a safe source of food for the participating Garden to Café school kitchen facility. The practices required in this agreement are consistent with standards for approved food sources, in conformity with current public health principles and practices and generally recognized industry standards that protect public health.

School gardens are often led by multiple school staff or community volunteers. Hereafter, when garden leader is referenced, the standards and protocols to follow will apply to all garden leaders. This agreement certifies that the school principal and garden leader understand the critical factors that play a role in preventing microbial or chemical contamination of produce. In addition, it documents that the school and garden leader agree to adhere to these minimum requirements.

This agreement must be reviewed and re-signed whenever a garden leader is replaced.

This document regulates only those foods grown in an approved Garden to Café garden and used by the Nutrition and Food Service Department for school meal programs. The Nutrition and Food Service Department does not take responsibility for the harvest and use of garden grown foods in the school classroom or at other non-approved serving sites. The Nutrition and Food Service Department is not responsible for illness or outbreaks related to improper management of plants or produce by gardens and garden leaders. The Nutrition and Food Service Department is only responsible for garden grown foods after possession of such foods has been taken by Nutrition and Food Service Department staff.

Conditions for Use of Garden-Grown Produce in School Kitchens and Garden Profile

Garden Leader to initial each area to indicate compliance.

Water Quality

- 1) Water used for irrigation must be obtained from a public water system or from wells that have been shown to be free from pathogens. **Initial:**
- 2) Gray water, or recycled water including captured rainwater, is not an approved water source for Garden to Café gardens unless the cistern is certified by a licensed plumber as a potable water source. **Initial:**
- 3) Water runoff from other irrigation practices unrelated to the Garden to Café garden, or rainfall water runoff, must be prevented from coming into contact with the garden. **Initial:**
- 4) Water used for pre-washing the harvest must come from an approved water source. Water baths are not an approved method of pre-washing. **Initial:**

WATER SOURCE:

Protection from Contamination

- 5) Gardens shall not be planted over septic systems or leach fields. **Initial:**
- 6) Raised garden beds shall use only non-toxic, non-leaching materials for the frame such as untreated lumber or limestone blocks. **Initial:**
- 7) Efforts shall be made to exclude animals, including domestic animals, from the growing area. **Initial:**
- 8) Gardens must be protected from other forms of contamination by an appropriate method. This may include: a physical barrier, monitoring program or other effective method. **Initial:**

PLOT PLAN: Attach a plot plan showing the garden, as well as major structures, chemical and equipment storage sheds, and septic systems within 100 feet of the garden.

Plot plans can be obtained from Sustainability Coordinator or Outdoor Curriculum Specialist.

DOMESTICATED ANIMALS RAISED AT THIS LOCATION:

METHOD FOR EXCLUDING ABOVE LISTED ANIMALS FROM GARDEN:

Inputs: Pesticides, Herbicides, Compost, and other Soil Amendments etc.

- 9) Synthetic pesticides and synthetic herbicides shall not be applied on or around Garden to Café gardens. **Initial:**

10) Compost or other soil amendment applied to culinary gardens must be fully composted in an appropriate vessel or container, and may not contain animal fecal materials. Dillo Dirt is not an approved input. Vermicompost may be applied to participating gardens. **Initial:**

11) Commercially produced compost or non-commercial compost produced on campus that follows USDA National Organic Program best practices are approved inputs. Non-commercial compost produced off campus is not an approved input. **Initial:**

INPUTS USED:

Sanitary Practices

12) Gardening and harvest equipment must be maintained in a clean condition and stored in a clean and enclosed location. Garden to Café gardens must have equipment dedicated to the school garden and not used for other purposes on the property (i.e. animal pens). **Initial:**

Dedicated vegetable garden tools can be checked out from the science department.

13) Keep area surrounding gardens free of debris to prevent harborage places for pests. **Initial:**

Harvesting Garden Produce

14) A Garden to Café Program garden leader must be present when food is harvested. **Initial:**

15) After washing, harvested produce must be stored in clean, non-porous, food grade containers. Unacceptable containers include wicker baskets, cloth or burlap bags, and any containers that originally held chemicals, such as cleaners or pesticides. Kitchens can provide food grade containers such as stainless steel bowls. **Initial:**

16) All harvested produce must be weighed and indicated on harvest receipts. **Initial:**

17) **Produce must be delivered to kitchens pre-washed and whole on the harvest day or the morning after harvest if cafe is closed at time of harvest with a harvest receipt.** **Initial:**

18) Produce must be re-washed in a food preparation sink by an approved method in the cafeteria kitchen by Nutrition and Food Service staff. **Initial:**

19) After each use, the harvest container should be run through a dishwasher, 3 compartment sink or equivalent washing system before the next harvest, and stored in the cafeteria. **Initial:**

20) Sprouted seeds and garden harvested fresh fruits and vegetables that have been juiced will not be served at schools as part of the Garden to Café program. **Initial:**

Sanitation

21) Sick or potentially ill students and garden leaders exhibiting symptoms are not allowed to participate in the harvest of foods for use by the kitchen at any time. **Initial:**

22) Students, staff, garden leaders, or any gardeners harvesting produce from Garden to Café gardens, must properly wash their hands including use of liquid soap and single use paper towel, before handling produce and be free of open cuts or wounds on their extremities. **Initial:**

23) Hand washing facilities must be readily accessible to anyone working in the garden. **Initial:**

24) Gardeners should avoid cross-contamination of produce by ensuring equipment, gloves, and other sources of contamination do not come into contact with produce after being potentially contaminated by compost or other materials. **Initial:**

Conditional Approval of a School Garden Food Source

Please email completed form to foodservicesprocurement@austinsd.org for Conditional Approval from Food Service. Once Conditional Approval is granted Principal and Cafe Manager will receive approval email.

Garden Leader Certification

I certify that I am authorized to enter into this agreement on behalf of _____ (campus name). I am, at this time, the garden leader of this Garden to Café garden. This campus, garden leader, and school principal agree to adhere to the requirements listed above, to implement best agriculture practices in this Garden to Café garden and certify that the above information is true and correct.

Garden Leader Printed Name	Signature	Date
Garden Leader Printed Name	Signature	Date
School Principal Printed Name	Signature	Date

Nutrition & Food Service Department’s Conditional Approval of Food Source

The Nutrition and Food Service Department approves the Garden to Café garden identified above as an approved food source for school-food facilities. The approval is conditioned upon the garden leaders’ and school site’s adherence to the requirements and best agricultural practices described above, and shall be null and void if those practices are not followed. I certify that I have inspected the Garden to Café garden identified above and that it conforms to the regulations as outlined above.

Printed Name & Title	Signature	Date
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Cafeteria Area Supervisor & Cafeteria Manager Acknowledgement

I acknowledge that I have been made aware of this Garden to Café garden as an approved source of food for use in the school meal programs.

Area Supervisor Initials	Date	Cafeteria Manager Initials	Date
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