

# Share Table Guidelines

Clark County Public Health



CLARK COUNTY  
GREEN SCHOOLS

[www.clarkgreenschools.com](http://www.clarkgreenschools.com)

## Food Safety Information

### SHARING TABLE

**What is a sharing table?** A sharing table is a predetermined location where food items that are unwanted by a student can be placed and offered to other students who may want additional food.

**What are best practices?** The share table should be set up in a location that is easily monitored by staff other than the cashier. It is recommended to have the location near where the students exit the service line. Students should place unwanted food onto the table before sitting down to eat. Packaged foods must be clearly labeled and in good condition.

**What foods are allowed?** Only food items provided by the school may participate in share tables. The following foods may be placed on the share table:

- **Prepackaged non-potentially hazardous products that have not been opened** such as crackers, granola bars, bottled water, and packaged fruit or vegetables .
- Unopened pre-packaged, dairy products such as milk, string cheese, and yogurt that will be immediately stored in a cooler or an ice bath.
- Whole fruit with peels that are not edible, such as bananas and oranges.
- Whole fruit with edible peels, such as apples and pears, may be shared after they are rewashed.

**What is not allowed?** The following foods items are not permitted to be shared:

- Food items brought from home.
- Food in opened packages.
- Any food other than prepackaged dairy products that requires temperature control.



### PRODUCE WASHING

While visiting schools, Public Health has noticed different methods of washing fruits and vegetables. Below outlines the appropriate and safe way to wash produce.

- Fresh fruits and vegetables need to be rinsed in running water before being cut, peeled, or otherwise prepared for service. Produce that is soaked or crisped in water will also need to be rinsed in running water after soaking.
- Clean fruits and vegetables must be placed in a clean container after washing. Do not place clean food items back into the box or container they came in.

### GREEN SCHOOLS

**Interested in reducing food waste?** Clark County Green Schools Program can assist schools with implementation and upkeep of food waste composting and recycling in school cafeterias, providing education, containers and sort tables, as needed.

#### Contact us for more information!

Michelle Picinich

Green Schools Environmental Outreach Specialist  
(360) 397-2121 ext. 5290

[Michelle.Picinich@clark.wa.gov](mailto:Michelle.Picinich@clark.wa.gov)

[www.ClarkGreenSchools.com](http://www.ClarkGreenSchools.com)



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ADA Office: **Voice** (360) 397-2322; **Relay** 711  
or (800) 833-6388; **Fax** (360) 397-6165; **E-mail**  
[ADA@clark.wa.gov](mailto:ADA@clark.wa.gov).