

Share Table Guidelines



WHAT IS A SHARE TABLE

A share table is an established location where students can place unwanted food items to be offered to other students who may want additional food. Incorporating a share table into your food service reduces wasted food while also increasing access to healthy foods.

HOW TO SET UP A SHARE TABLE

To ensure food safety and that only approved foods are shared, consider the following when setting up your share table:

- The share table should be in a location that is easily monitored by staff other than the cashier.
- Position the share table where the students exit the service line so items can be shared prior to sitting down.
- Provide clear signage for what is and is not allowed using pictures and words as able.
- If items require temperature control, provide ice or other means to keep items cold.

For questions about your set up, contact your food safety team at DLCntyHealthSchools@clark.wa.gov!

PRODUCE RINSING

Whole fruit with edible peels, such as apples and pears, may be shared only after they are rinsed again. This is to remove any germs that may have contaminated the food once it has left the kitchen.

To properly rinse produce for the share table:

- Monitor the share table and remove all fruit with an edible peel prior to a student claiming the item.
- Return to the kitchen to rinse the fruit under running water using friction to ensure the germs are removed.
- Place the rinsed edible peel fruit in a clean container that can be returned to the share table for immediate consumption or returned to storage for distribution at a later time.

WHAT FOODS ARE ALLOWED

Only food items provided by the school may participate in share tables. The following foods have been identified as low risk when shared properly:

- Unopened commercially pre-packaged foods that do not require temperature control such as crackers, granola bars, bottled water and prepackaged fruit or vegetables.
- Unopened prepackaged dairy products such as milk, string cheese and yogurt that will be immediately stored in a cooler or an ice bath.
- Whole fruit with rinds or peels that are not edible such as bananas and oranges.
- Whole fruit with edible peels with intact and undamaged skin, such as apples and pears, may be shared after they are rinsed by trained food workers.

WHAT FOODS ARE PROHIBITED

To ensure the safety of the foods that are shared, the following foods items are not permitted to be included:

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

CLARK COUNTY GREEN SCHOOLS

Interested in reducing food waste? Clark County Green Schools Program is here to help! Our team 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:

info@clarkgreenschools.org



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