

Pittsford Schools

Making Healthy Food Choices in School and at School Sponsored Events Helpful Reminders

The following reminders will help you and your child when sending in food for classroom celebrations or other pre-approved events. Many students have food allergies, particularly to peanuts, peanut oils, tree nuts and dairy items.

- Parents and guardians may only provide prepackaged, individually wrapped, or single serving items with an ingredient label or allergen warnings visible.
- To minimize food handling in the classroom, treats should be single servings, such as granola bars, rather than cakes, and should not require cooking or refrigeration at school.
- Before serving food, clean all surfaces and utensils with warm soapy water.
- Items containing uncooked eggs, raw meat, raw fish, home canned foods or unpasteurized juice/cider are not permitted.
- Please do not send food that requires further cooking or refrigeration at school unless you have previously arranged this with the teacher/advisor. Cold storage and/or reheating of items in the food service kitchens are not permitted per Monroe County Health Department.
- Please include a list of all ingredients with your treat.
- Before food is served, children and adults wash their hands with warm water and soap for at least 20 seconds.
- Food items that are communal in nature, foods that others touch, such as a big bag of popcorn, dip and dipping bowls are not allowed.
- Consider healthy treats.

By observing these guidelines, you can help us ensure the health and safety of all the children in our district.