



Nutrition Services Department
(temporary new address)
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2022-2023 PROCEDURE FOR HANDLING AND PREVENTING CROSS CONTAMINATION OF **GLUTEN FREE (GF) MEALS**

It is understood that:

- Gluten is in all wheat (white and “whole wheat”), oats, barley and rye.
- Any tiny amount of gluten can cause damage to the intestinal villi of an affected person.
- Extreme care must be taken to avoid CROSS-CONTAMINATION of gluten into GF foods.
- GF foods will be clearly labeled.

The following safe food-handling procedures will be followed at all schools with GF food items:

- Wash hands and use new gloves when handling GF food.
- A clean apron and towels will be used.
- All GF products will be stored separately (in their own box and individually wrapped and labeled) from other products.
- Separate utensils, cutting boards and sheet pans will be used for GF food than for regular food. These items will be washed and sanitized following the standard dishwashing procedures.
- GF food will be baked in the oven before regular food.
- Fresh parchment paper will cover the workspace used to make GF sandwiches.
- Fresh parchment paper will cover the sheet pans on which GF food is baked.
- GF sandwiches will be assembled FIRST before other sandwiches.
- GF WOW butter and jelly sandwiches will be made before all other WOW butter and jelly sandwiches made on regular bread.
- Kitchen staff will be trained on an on-going basis on the proper safe-handling of GF meals.