

FFVP in the Classroom



Quick Reference Guide for FFVP service in class settings.



Serve perishable FFVP snacks promptly, particularly if cool storage in class is unavailable.

*Handling Fresh Produce in Classrooms ****

- Wash hands thoroughly with soap and water prior to handling or serving fresh fruits and vegetables to students.
- Allow time for students to wash their hands with soap and water prior to eating fresh produce, if possible.
- Use hand sanitizers if soap and water are not available. Hand sanitizers alone kill most, but not all, types of germs.
- **Keep produce cold, or serve produce as soon as possible after it is delivered to the classroom.**
- **Do not serve any cut produce that has been held at room temperature for more than 2 hours or above 90 °F for more than one hour.**
- Distribute produce or allow students to select pre-packaged produce to minimize potential contamination.



FFVP snacks must be served during the school day and may NOT be sent home.



FFVP snacks must be served outside of all other meal service times.

