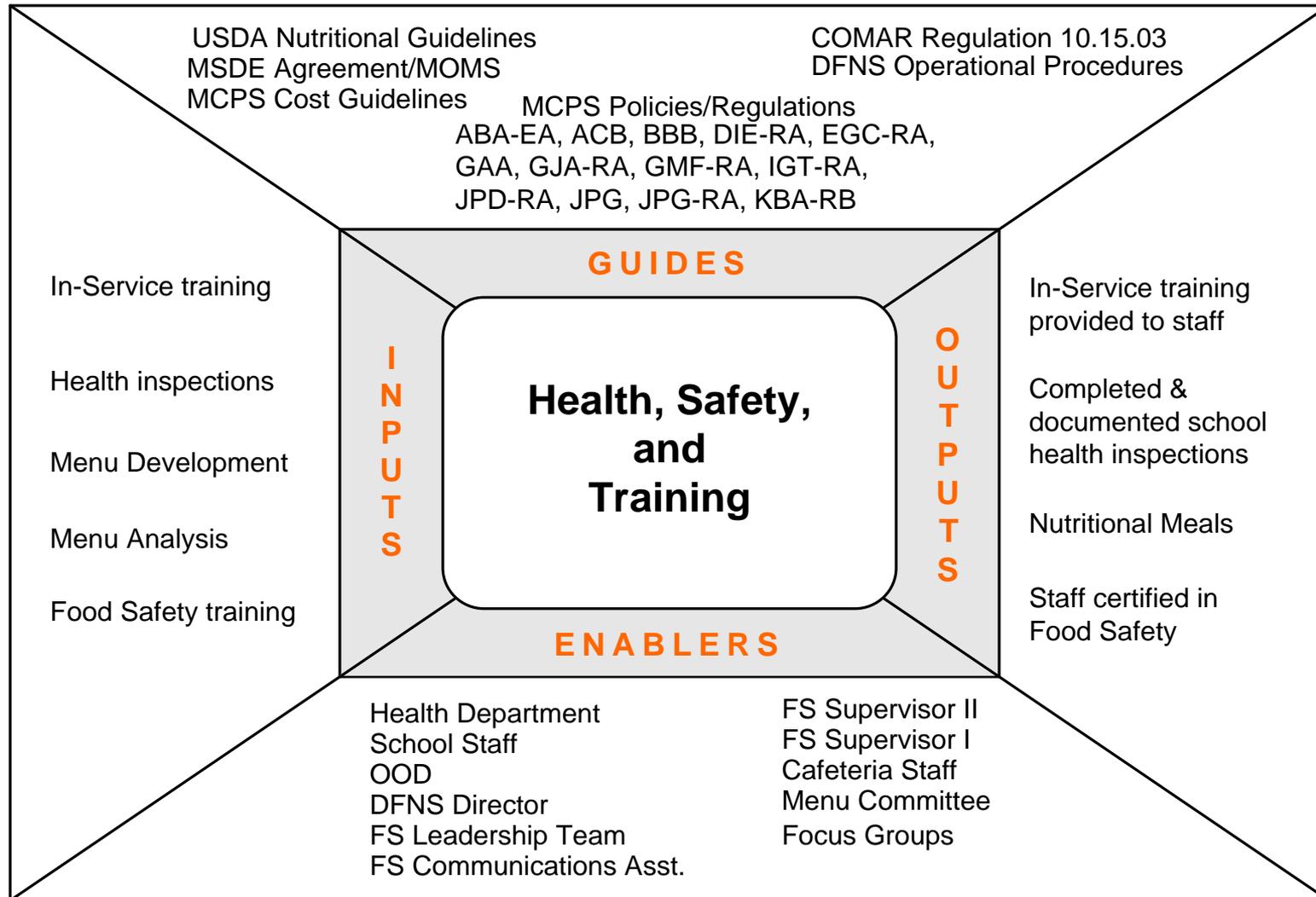


**Process Begins when**

Customer expectations for healthy & safe meals

**Process complete when**

Health & safety expectations are met

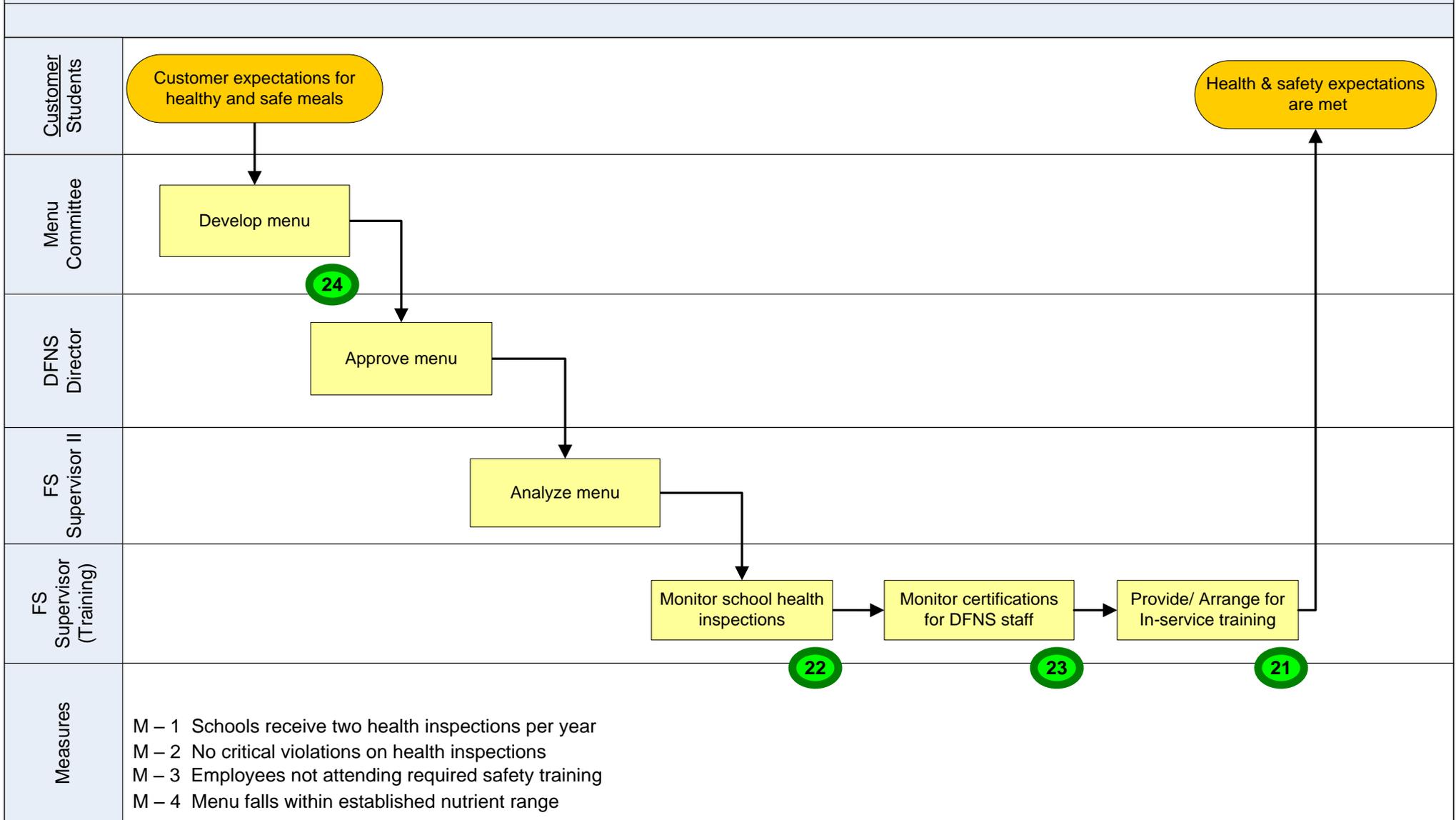


**Performance Measures**

- M – 1 Schools receive two health inspections per year
- M – 2 No critical violations on health inspections
- M – 3 Employees not attending required safety training
- M – 4 Menu falls within established nutrient range



# Key Process: DFNS Health, Safety, and Training

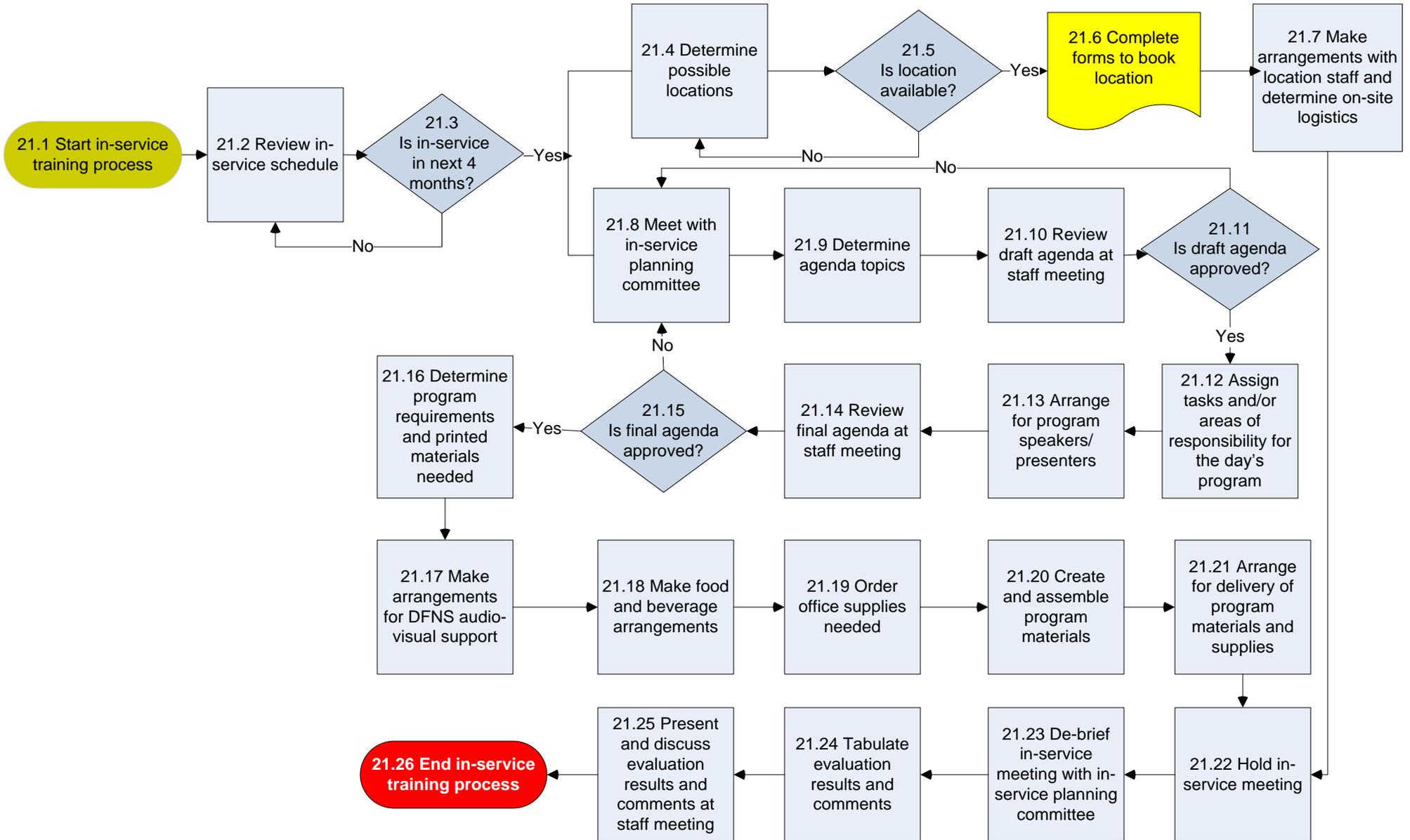


To Sub Processes

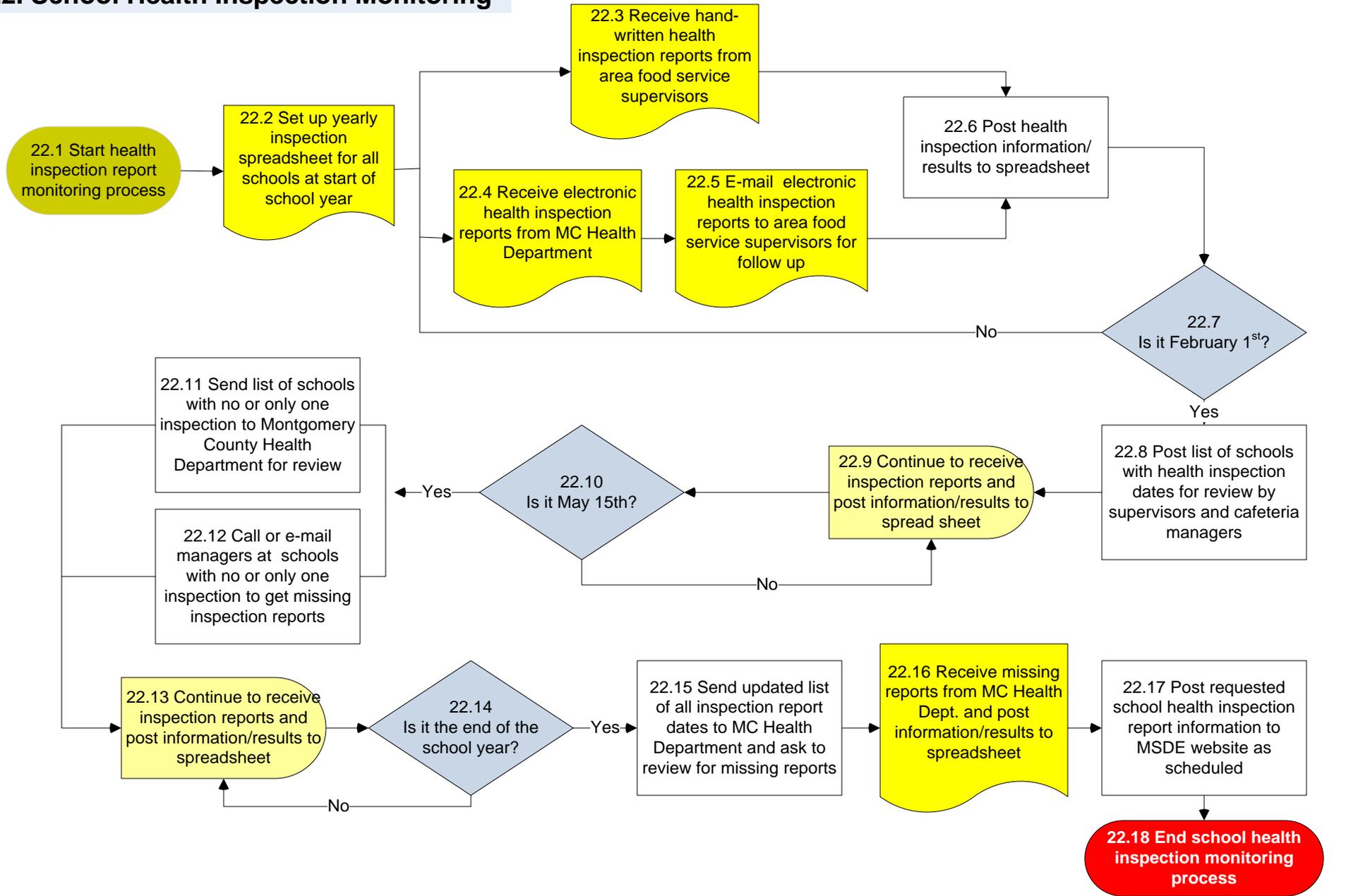


Return to IGOE

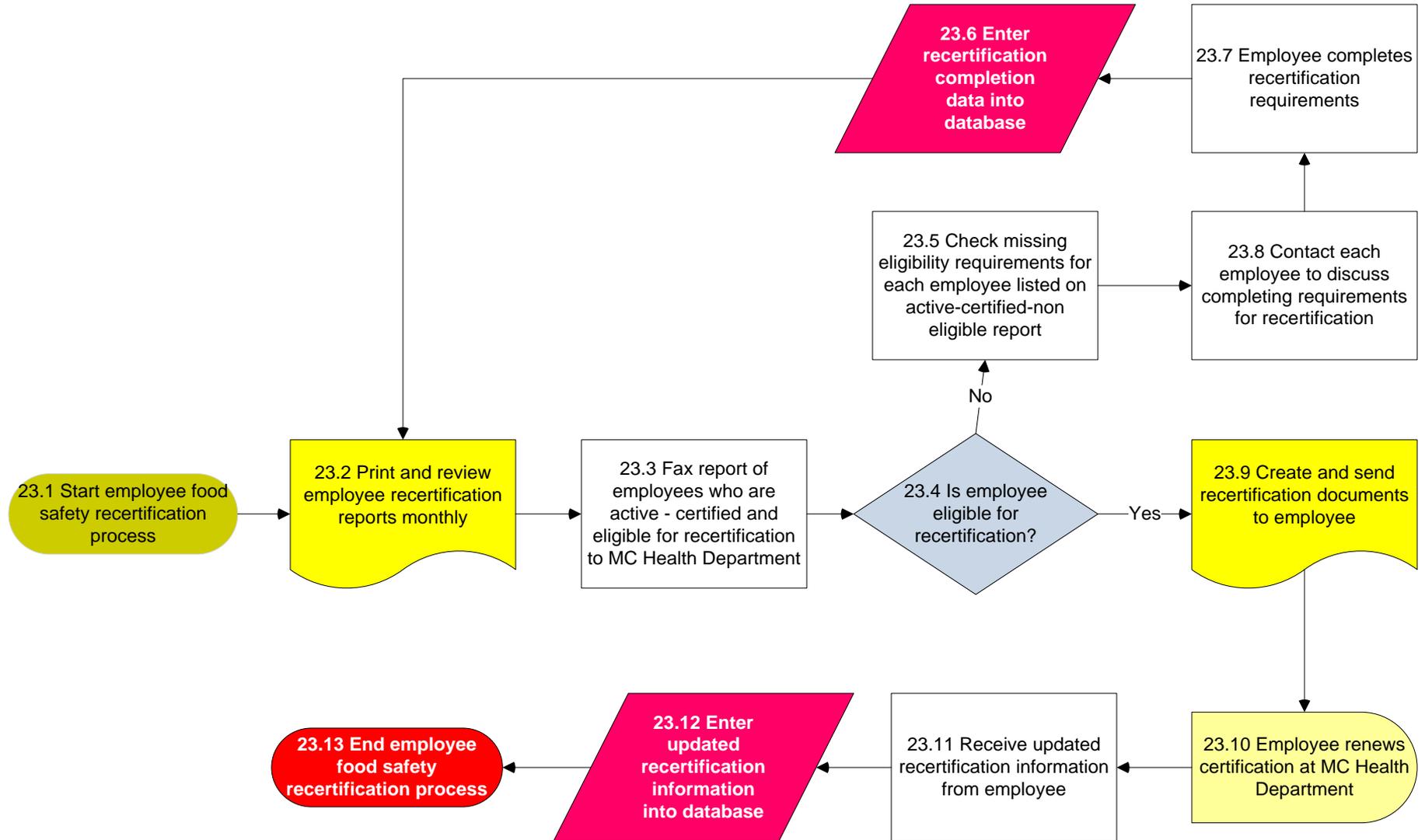
## 21. In-Service Training



## 22. School Health Inspection Monitoring



## 23. Food Safety Recertification



## 24. Published Menus

