



**MENU ITEMS SORTED BY PROCESS**  
**(Sample)**

Developing a School Food Safety Program  
 Based on the Process Approach to HACCP

<b>PROCESS 1 (NO COOK)</b>	<b>PROCESS 2 (COOK &amp; SERVE SAME DAY)</b>	<b>PROCESS 3 (COMPLEX FOOD PREPARATION)</b>
<b>Milk</b>	<b>Green Beans</b>	<b>Bean Burrito</b>
<b>Juice</b>	<b>Chili</b>	<b>Bean Soup</b>
<b>Tuna Salad Sandwich</b>	<b>Macaroni and Cheese</b>	<b>Potato Salad</b>
<b>Waldorf Fruit Salad</b>	<b>Scrambled Eggs</b>	<b>Fruit &amp; Rice Dessert</b>
<b>Lettuce Salad</b>	<b>Sloppy Joe on Bun</b>	<b>Rice Salad</b>
<b>Fresh Fruit</b>	<b>Mexicali Corn</b>	
<b>Egg Salad Sandwich</b>	<b>Scalloped Potatoes</b>	
<b>Broccoli Salad</b>	<b>Chicken Taco</b>	
<b>Three Bean Salad</b>	<b>Taco Salad</b>	
<b>Chicken or Turkey Salad</b>	<b>Refried Beans</b>	
	<b>Broccoli, Cheese &amp; Rice Casserole</b>	

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Adapted from USDA Food and Nutrition Service, June 2005 Guidance for School Food Authorities, Developing a School Food Safety Program Based on the Process Approach to HACCP Principles