

Food Safety

Student safety is always of paramount importance. As a result, Dillon Three takes every reasonable precaution with regard to food safety. Our workers are dedicated individuals who have been trained and certified in safe food handling procedures through the National Restaurant Association's ServSafe Training Program. School kitchens are regularly inspected by the SC Department of Health and Environmental Control and proudly display DHEC's seal of compliance at each cafe site.

Food recall procedure:

The U.S. Department of Agriculture and the Centers for Disease Control and Prevention use an automatic notification system that alerts all state educational agencies in case of food recalls.

State agencies then immediately notify school districts of food recalls. The S.C. Department of Education has also developed a notification plan in cooperation with the International Compliance Information Exchange Corp. (iCiX), which facilitates the ability of industry and government to participate in secure, online communities to store, manage and share compliance information. The recall feature of the service is used for product withdrawal when products do not meet regulatory or industry standards. Vendors notify iCiX of food recalls, and an email is immediately sent to all participating school districts.

School cafeteria staff conducts a complete inventory to verify that no products on hand are affected by the recall. Once the products are cleared, all cafeterias and principals are informed that they may resume using the products.