For the school nurse

Food Safety In The Grow Lab

Boston Youth Farm Project

What students taste

Kale, arugula and radish microgreens grown in the classroom from seed, in potting soil, under LED lights. Served plain, with dressing on the side. Nothing else is grown or served.

Handwashing

Every student washes hands with soap and water before touching the greens. Harvest cups and scissors are cleaned before use.

Harvest checks

Three checks from the Harvest lesson: remove any dirt; cut above the base; spot check every cut for soil.

Allergies

Families can opt a student out of tasting with the Tasting And Allergy form. Students with a known allergy to any crop do not taste it. Dressing ingredients are listed on the bottle; skip it for any student with a listed allergen.

Who to ask

The classroom teacher, and Oliver Homberg at Boston Youth Farm Project, oliver@bostonyfp.org.

Plain-language summary for planning, not legal advice. District policy governs.