

GTINs in K12 - USDA Regulations & Guidance

GTIN Guidance: USDA Menu Planner for School Meals - Chapter 5 Procurement & Inventory Management [USDA Menu Planner for School Meals - Chapter 5 Procurement and Inventory Management.](#)

General terms in a bid specification include: Food safety requirements, including delivery conditions (refrigerated vehicle), Good Agricultural Practices (GAP) for farm-to-school produce (see the Take a Closer Look), *Global Trade Item Number (GTIN)* (see product traceability in Inventory Management section later in the chapter), and allergen labeling. (Product Specifications p. 172)

The Global Trade Item Number (GTIN) is to food service what the UPC is to retail groceries. *Your procurement program should request GTIN technology during the solicitation process. Regardless of whether you have an electronic inventory system, include GTINs in your inventory management.* GTIN allows traceability in case of recalls or other problems with a product and allows verification of compliance with the requirement to buy domestic commodities and products to the maximum extent practicable. Product traceability is now a critical aspect of inventory management. It is another food-safe practice that supports school communities' commitment to a culture of food safety. (Product Traceability p. 184)

Product Specifications p. 172

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Product Traceability p. 184

Electronic inventory systems allow you to trace products easily from farm to table. Food manufacturers have adopted a barcode that is scanned during receiving. You have seen the Universal Product Code (UPC) on products in the grocery store. The Global Trade Item Number (GTIN) is to food service what the UPC is to retail groceries. ***Your procurement program should request GTIN technology during the solicitation process. Regardless of whether you have an electronic inventory system, include GTINs in your inventory management.***

GTIN allows traceability in case of recalls or other problems with a product and allows verification of compliance with the requirement to buy domestic commodities and products to the maximum extent practicable. Product traceability is now a critical aspect of inventory management. It is another food-safe practice that supports school communities' commitment to a culture of food safety.

Food-Safe Receiving and Storing p. 185

Standard operating procedures (SOPs) provide safeguards for food and supplies during receiving and storage. SOPs for receiving provide strict guidelines for your vendor and team during the delivery. Storage SOPs assure proper and safe processes after receipt. If you use a central warehouse, you will need additional SOPs. (Note: Vendors should reflect the GTIN on invoices and Operators should verify that invoices and purchase orders reflect GTINs).

Handling a Food Recall p. 187

The SOP for a food recall requires that your team follow specific steps to help prevent foodborne illness when a food is recalled. Your team must: ... Electronically scan for the recalled GTIN in all areas or use an appropriate approach if scanners are not in place.