

Business and Noninstructional Operations

FOOD SERVICE/CHILD NUTRITION PROGRAM

The Governing Board recognizes that adequate, nourishing food is essential to student health, development, and ability to learn. The Superintendent or designee shall develop strategies to increase students' access to the district's food service programs and to maximize their participation in available programs.

Foods and beverages available through the district's food service program shall:

1. Be carefully selected so as to contribute to students' nutritional well-being and the prevention of disease;

(cf. 5141.27 - Food Allergies/Special Dietary Needs)

2. Meet or exceed nutritional standards specified in law and administrative regulation;

(cf. 3552 - Summer Meal Program)

(cf. 3554 - Other Food Sales)

(cf. 5030 - Student Wellness)

(cf. 5148 - Child Care and Development)

(cf. 5148.2 - Before/After School Programs)

(cf. 5148.3 - Preschool/Early Childhood Education)

3. Be prepared in ways that will appeal to students, retain nutritive quality, and foster lifelong healthful eating habits;

(cf. 6142.8 - Comprehensive Health Education)

4. Be served in age-appropriate portions; and

5. Be available to students who meet federal eligibility criteria at no cost or at reduced prices, and to other students at reasonable prices.

(cf. 3551 - Food Service Operations/Cafeteria Fund)

(cf. 3553 - Free and Reduced Price Meals)

The district's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables.

District schools are encouraged to establish school gardens and/or farm-to-school projects to increase the availability of safe, fresh, seasonal fruits and vegetables for school meals and to support the district's nutrition education program.

(cf. 6142.8 - Comprehensive Health Education)

FOOD SERVICE/CHILD NUTRITION PROGRAM (continued)

To encourage student participation in school meal programs, schools may offer multiple choices of food items within a meal service, provided all food items meet nutrition standards and all students are given an opportunity to select any food item.

The Superintendent or designee may invite students and parents/guardians in the selection of foods of good nutritional quality for school menus.

The Board desires to provide students with adequate time and space to eat meals. To the extent possible, school, recess, and transportation schedules shall be designed to encourage participation in school and meal programs.

The Superintendent or designee shall periodically review the adequacy of school facilities for cafeteria eating and food preparation.

(cf. 1312.4 – Williams Uniform Complaint Procedures)

(cf. 3517 – Facilities Inspection)

(cf. 7110 – Facilities Master Plan)

In accordance with law, the Superintendent or designee shall develop and maintain a food safety program in order to reduce the risk of foodborne hazards at each step of the food preparation process, from receiving to service.

The Superintendent or designee shall annually report to the Board regarding the district's compliance with state and federal nutrition standards for foods and beverages. The Superintendent or designee shall annually report to the Board on student participation in the district's nutrition programs and the extent to which the district's food services program meets state and federal nutrition standards for foods and beverages.

(cf. 0500 - Accountability)

(cf. 3555 - Nutrition Program Compliance)

*Legal Reference:*EDUCATION CODE

35182.5 Contracts, non-nutritious beverages

38080-38103 Cafeterias – establishment and use

45103.5 Contracts for management consulting services; restrictions

49430-49434 Pupil Nutrition, Health, and Achievement Act of 2001

49490-49494 School breakfast and lunch programs

49500-49505 School Meals

49510-49520 Nutrition

49530-49536 Child Nutrition Act

49540-49546 Child care food program

49547-49548.3 Comprehensive nutrition services

49550-49561 Meals for needy students

49565-49565.8 California Fresh Start pilot program

49570 National School Lunch Act

51795-51797 School gardens

HEALTH AND SAFETY CODE

113700-114437 California Uniform Retail Food Facilities Law

FOOD SERVICE/CHILD NUTRITION PROGRAM (continued)CODE OF REGULATIONS, TITLE 5*15510 Mandatory meals for needy pupils**15530-15535 Nutrition education**15550-15565 School lunch and breakfast programs**15575-15578 Requirements for foods and beverages outside federal meal programs*UNITED STATES CODE, TITLE 42*1751-1769j National School Lunch Program, including:**1758b Local wellness policy**1761 Summer Food Service Program and Seamless Summer Feeding Option**1769a Fresh Fruit and Vegetable Program**1771-1794 Child Nutrition, especially:**1772 Special Milk Program**1773 National School breakfast program*CODE OF FEDERAL REGULATIONS, TITLE 7*210.1-210.31 National School Lunch Program**215.1-215.18 Special Milk Program**220.1-220.21 National School Breakfast Program**245.1-245.13 Eligibility for free and reduced-price meals and free milk**Management Resources:*CSBA PUBLICATIONS*Building Healthy Communities: A School Leader's Guide to Collaboration and Community Engagement, 2009**Nutrition Standards for Schools: Implications for Student Wellness, Policy Brief, rev. October 2007**Monitoring for Success: Student Wellness Policy Implementation Monitoring Report and Guide, 2007**Student Wellness: A Healthy Food and Physical Activity Policy Resource Guide, rev. April 2006*CALIFORNIA DEPARTMENT OF EDUCATION PUBLICATIONS*School Meals Initiative Summary**Healthy Children Ready to Learn, January 2005*CALIFORNIA PROJECT LEAN PUBLICATIONS*Policy in Action: A Guide to Implementing Your Local School Wellness Policy, October 2006*U.S. DEPARTMENT OF AGRICULTURE PUBLICATIONS*School Breakfast Toolkit**Fresh Fruit and Vegetable Program: Handbook for Schools, December 2010**Food Buying Guide for Child Nutrition Programs, December 2007**Civil Rights Compliance and Enforcement - Nutrition Programs and Activities, FNS Instruction 113-1, November 2005**Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles, June 2005**Dietary Guidelines for Americans, 2005*WEB SITES*CSBA: <http://www.csba.org>**California Department of Education, Nutrition Services Division: <http://www.cde.ca.gov/ls/nu>**California Department of Public Health: <http://www.cdph.ca.gov>**California Farm Bureau Federation: <http://www.cfbf.com>**California Food Policy Advocates: <http://www.cfpa.net>**California Healthy Kids Resource Center: <http://www.californiahealthykids.org>**California Project LEAN (Leaders Encouraging Activity and Nutrition):**<http://www.californiaprojectlean.org>*

FOOD SERVICE/CHILD NUTRITION PROGRAM (concluded)

WEB SITES (concluded)

California School Nutrition Association: <http://www.calsna.org>

Centers for Disease Control and Prevention: <http://www.cdc.gov>

National Alliance for Nutrition and Activity:

<http://www.cspinet.org/nutritionpolicy/nana.html>

U.S. Department of Agriculture, Food and Nutrition Service:

<http://www.fns.usda.gov/fns>

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Reviewed:

WRIGHT ELEMENTARY SCHOOL DISTRICT

Santa Rosa, California