



Book	Policies
Section	3000: Business & Non-instructional Operations
Title	Food Service/Child Nutrition
Number	3550 Board Policy
Status	Active
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BOARD POLICY 3550: 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 any district's food service program shall:

- Be carefully selected as to contribute to students' nutritional wellbeing and the prevention of disease.
- Meet or exceed nutritional standards specified in law and administrative regulations. Per Education Code 49431 B (2) a-c, food items should not contain more than 35 percent of its total calories from fat. Not more than 10 percent of a food item's total calories shall be from saturated fat. Not more than 35 percent of a food item's total weight shall be composed of sugar. This subparagraph does not apply to the sale of nuts, seeds, fruits, or vegetables.
- Be prepared in ways that will appeal to students, retain nutritive quality, and foster lifelong healthful eating habits.
- Be served in age-appropriate portions per USDA guidelines.
- Be available to students who meet federal eligibility criteria at no cost or at reduced prices, and to other students at reasonable prices.

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

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 shall develop strategies designed to encourage the participation of 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 as outlined in the Student Wellness Policy, BP 5030. To the extent possible, school, recess, and transportation schedules shall be designed to encourage participation in school meal programs.

The Superintendent or designee shall periodically review the adequacy of school facilities for eating and serving food. School lunch service and dining areas shall comply with the sanitation and safety requirement of the California Uniform Retail Food Facilities Law as set forth in Health and Safety Code 113700-114455.

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 perform site audits for all school sites and lunch vendor kitchen at regular intervals, no less than required by state law.

The Superintendent or designee shall ensure proper standard operating procedures are in place for all activities related to food receiving, holding, and service. These procedures will follow HACCP protocol and will be revisited annually.

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 food and beverages.

Legal Reference:

EDUCATION CODE

38080-38103 Cafeteria, establishment and use

45103.5 Contracts for management consulting services; restrictions

49430-49436 Pupil Nutrition, Health, and Achievement Act of 2001

49490-49493 School lunch programs

49500-49505 School meals

49510-49520 Nutrition

49530-49536 Child Nutrition Act

49547-49548.3 Comprehensive nutrition services

49550-49562 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 Retail Food Code
CODE OF REGULATIONS, TITLE 5
15510 Mandatory meals for needy students
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 programs including:
1758b Local wellness policy
1771-1793 Child nutrition
U.S. CODE OF FEDERAL REGULATIONS, TITLE 7
210.1-210.31 National School Lunch Program
245.1-245.13 Eligibility for free and reduced price meals
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 20

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