

### **Food Service/Child Nutrition Program**

The Board of Trustees recognizes that adequate, nourishing food is essential to student health, development, and ability to learn. The Board further recognizes that the district food services program is an important complement to the nutritional responsibilities of parents/guardians. 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. [3554](#) - Other Food Sales)

(cf. [5030](#) - Student Wellness)

(cf. 5148.2 - Before/After School Programs)

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

4. Be served in age-appropriate portions

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)

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 to participate in the selection of foods of good nutritional quality for school menus.

In collaboration with the Wellness Advisory Council, the Superintendent or designee shall develop strategies designed to encourage the participation of students and parents/guardians in the selection of foods of high nutritional quality for school menus.

The Board desires to provide students with adequate time and space to eat meals. To the extent possible, school and transportation schedules shall be designed to encourage participation in school meal programs. It will continue to be the district's goal to provide quick and efficient food service and distribution.

The Superintendent or designee shall periodically review the adequacy of school facilities for cafeteria eating and food preparation. Food preparation and service areas shall comply with the sanitation and safety requirements of the California Uniform Retail Food Facilities Law as set forth in Health and Safety Code [113700-114455](#).

(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. To ensure qualified nutrition professionals administer school meal programs, professional development for food service personnel shall include nutrition education and safe food handling in accordance with their level of responsibility.

(cf. [4231](#) - Staff Development)

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](#) Cafeteria, establishment and use

[45103.5](#) Contracts for management consulting services; restrictions

[49430-49436](#) 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

[49550-49562](#) Meals for needy students

[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 Program, including:

[1758b](#) Local wellness policy

[1761](#) Summer Food Service Program and Seamless Summer Feeding Option

[1769a](#) Fresh Fruit and Vegetable Program

[1771-1793](#) 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>

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>

Policy SEQUOIA UNION HIGH SCHOOL DISTRICT

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