

**MBUSD
BUSINESS AND NONINSTRUCTIONAL OPERATIONS
FOOD SERVICE/CHILD NUTRITION PROGRAM**

BP 3550(a)

The Governing Board recognizes that ~~students need~~ adequate, nourishing food ~~in order to grow, learn, and maintain good health~~ *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. 6300 - Preschool/Early Childhood Education)

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 sold at reasonable prices

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

(cf. 3553 - Free and Reduced Price Meals)

~~*(cf. 3312 - Contracts)*~~

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

~~*(cf. 3553 - Free and Reduced Price Meals)*~~

~~*(cf. 3554 - Other Food Sales)*~~

~~*(cf. 5030 - Student Wellness)*~~

~~*(cf. 5141.32 - Health Screening for School Entry)*~~

~~*(cf. 6142.8 - Comprehensive Health Education)*~~

The district's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables that are not deep fried.

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District schools are encouraged to establish school gardens and/or farm-to-school projects to support the district's nutrition education program.

(cf. 6142.8 - Comprehensive Health Education)

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 *may invite* students and parents/guardians *to participate* 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 meal programs.

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

~~Professional development for food service personnel shall include nutrition education and safe food handling.~~

~~(cf. 4231 - Staff Development)~~

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. *regarding 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. In addition, the superintendent or designee shall provide all necessary and available documentation required for the administrative review conducted by the California Department of Education (CDE) to ensure the food service program's compliance with federal*

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requirements related to nutrition standards, meal patterns, provision of drinking water, school meal environment, food safety, and other areas as required by the CDE.

(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

49490-49493 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

49550-49560 Meals for needy students

~~49565-49565.8 California Fresh Start pilot program~~

49570 National School Lunch Act

49570 School gardens

HEALTH AND SAFETY CODE

~~113700-114455 California Uniform Retail Food Facilities Law~~ ***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

~~15566-15568 California Fresh Start Pilot Program~~

15575-15578 Requirements for foods and beverages outside federal meal programs

UNITED STATES CODE, TITLE 42

~~1751-1769h~~ ***1769j*** School lunch programs, including:

~~1751 Note~~ Local wellness policy

1758b Local Wellness Policy

1761 Summer Food Service Program and Seamless Summer Feeding Option

1769a Fresh Fruit and Vegetable Program

~~1771-1791~~ ***1771-1793*** Child nutrition, especially:

1772 Special Milk Program

1773 School breakfast program

U.S. 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 POLICY BRIEFS~~

~~The New Nutrition Standards: Implications for Student Wellness Policies, November 2005~~

~~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. ~~2005~~**April 2006**~~

~~CENTERS FOR DISEASE CONTROL PUBLICATIONS~~

~~***School Health Index for Physical Activity and Healthy Eating: A Self-Assessment and Planning Guide for Elementary and Middle/High Schools, 2004***~~

~~NATIONAL ASSOCIATION OF STATE BOARDS OF EDUCATION PUBLICATIONS~~

~~***Fit, Healthy and Ready to Learn, 2000***~~

~~U.S. DEPARTMENT OF AGRICULTURE PUBLICATIONS~~

~~***Dietary Guidelines for Americans, 2005***~~

~~***Team Nutrition, Food and Nutrition Services, Changing the Scene, Improving the School Nutrition Environment: A Guide to Local Action, 2000***~~

~~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>

~~Dairy Council of California: <http://www.dairycouncilofca.org>~~

National Alliance for Nutrition and Activity: <http://www.cspinet.org/nutritionpolicy/nana.html>

~~National Association of State Boards of Education: <http://www.nasbe.org>~~

~~National School Boards Association: <http://www.nsba.org>~~

~~School Nutrition Association: <http://www.schoolnutrition.org>~~

National Alliance for Nutrition and Activity: <http://www.cspinet.org/nutrutionpolicy/nana.html>

U.S. Dept. of Agriculture, Food and Nutrition Information Center (FNIC): <http://www.nal.usda.gov/fnic>

Policy

adopted: March 2, 2006

revised: September 5, 2007

revised:

MANHATTAN BEACH
UNIFIED SCHOOL DISTRICT
Manhattan Beach, California

REVISED ADMINISTRATIVE REGULATION

Business and Noninstructional Operations

AR 3550 (a)

FOOD SERVICE/CHILD NUTRITION PROGRAM

Nutrition Standards for School Meals

~~Schools participating in the National School Lunch Program or School Breakfast Program pursuant to 42 USC 1751-1769h and 1771-1791 shall meet the nutritional standards, as well as the nutrient and calorie levels for students of each age or grade group, required by 7 CFR 210.10 and 220.8. (42 USC 1758, 1773)~~

~~(cf. 3533—Free and Reduced Price Meals)~~

~~Beginning July 1, 2007, the only foods that may be sold to a student at an elementary school during the school day are full meals and individually sold portions of nuts, nut butters, seeds,~~

~~eggs, cheese packaged for individual sale, fruit, vegetables that have not been deep fried, and legumes. An individually sold dairy or whole grain food item may be sold if it meets all of the following criteria: (Education Code 49431)~~

- ~~1. Not more than 35 percent of its total calories is from fat.~~
- ~~2. Not more than 10 percent of its total calories is from saturated fat.~~
- ~~3. Not more than 35 percent of its total weight is composed of sugar, including naturally occurring and added sugar.~~
- ~~4. Its total calories do not exceed 175 calories.~~

~~Beginning July 1, 2007, foods sold to students in middle schools, junior high schools, and high schools, except foods served as part of a federally reimbursable meal program, shall meet the following standards: (Education Code 49430, 49431.2)~~

- ~~1. Each entree item shall:
 - ~~a. Not exceed 400 calories~~
 - ~~b. Contain no more than four grams of fat per 100 calories~~
 - ~~c. Be categorized as an entree item in the National School Lunch or School Breakfast program~~~~
- ~~2. For each snack item that supplements a meal:
 - ~~a. Not more than 35 percent of its total calories shall be from fat, excluding nuts, nut butters, seeds, eggs, cheese packaged for individual sale, fruits, vegetables that have not been deep fried, or legumes.~~
 - ~~b. Not more than 10 percent of its total calories shall be from saturated fat, excluding eggs or cheese packaged for individual sale.~~
 - ~~c. Not more than 35 percent of its total weight shall be composed of sugar, including naturally occurring and added sugar, excluding fruits or vegetables that have not been deep fried.~~
 - ~~d. Its total calories shall not exceed 250 calories.~~~~

~~The district's food service program shall give priority to serving unprocessed foods and ingredients and fresh fruits and vegetables that have not been deep fried.~~

***Meals, food items, and beverages provided through the district's food services program shall:
(Education Code 49531, 49553; 42 USC 1758, 1773)***

- 1. Comply with National School Lunch and/or Breakfast Program standards for meal***

patterns, nutrient levels, and calorie requirements for the ages/grade levels served, as specified in 7 CFR 210.10, 220.8, or 220.23 as applicable

2. Not be deep fried, par fried, or flash fried, as defined in Education Code 49430 and 49430.7

(cf. 3552 - Summer Meal Program)

(cf. 3553 - Free and Reduced Price Meals)

(cf. 3554 - Other Food Sales)

(cf. 5030 - Student Wellness)

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

Nutritional Standards for Beverages

~~The only beverages that may be sold to elementary students, regardless of the time of day, are:
(Education Code 49431.5)~~

- ~~1. Fruit based drinks that are composed of no less than 50 percent fruit juice and have no added sweetener~~
- ~~2. Vegetable based drinks that are composed of no less than 50 percent vegetable juice and have no added sweetener~~
- ~~3. Drinking water with no added sweetener~~
- ~~4. Milk that is 1 percent fat, 2 percent fat, or nonfat; soy milk, rice milk, or other similar nondairy milk~~

~~The only beverages that may be sold to middle school or junior high school students from one-half hour before the start of the school day until one-half hour after the end of the school day are:
(Education Code 49431.5)~~

- ~~1. Fruit based drinks that are composed of no less than 50 percent fruit juice and have no added sweetener~~
- ~~2. Vegetable based drinks that are composed of no less than 50 percent vegetable juice and have no added sweetener~~
- ~~3. Drinking water with no added sweetener~~
- ~~4. Milk that is 1 percent fat, 2 percent fat, or nonfat; soy milk, rice milk, or other similar nondairy milk~~
- ~~5. Electrolyte replacement beverages that contain no more than 42 grams of added sweetener per 20 ounce serving~~

Beginning July 1, 2007, at least 50 percent of the beverages sold to high school students from

~~one half hour before the start of the school day until one half hour after the end of the school day shall be those specified in items #1-5 above. Beginning July 1, 2009, all of the beverages sold to high school students from one half hour before the start of the school day until one half hour after the end of the school day shall meet the standards specified in items #1-5 above. (Education Code 49431.5)~~

Drinking Water

The district shall provide access to free, fresh drinking water through installed water fountains or other sources during meal times in food service areas at all district schools, including, but not limited to, areas where reimbursable meals under the National School Lunch or Breakfast Program are served or consumed. (Education Code 38086; 42 USC 1758)

Food Safety

The Superintendent or designee shall ensure that the district's food service program meets the applicable sanitation and safety requirements of the California Retail Food Code as set forth in Health and Safety Code 113700-114437.

For all district schools participating in the National School Lunch and/or School Breakfast Program, the Superintendent or designee shall implement a written food safety program for the storage, preparation, and service of school meals which complies with the national Hazard Analysis and Critical Control Point (HACCP) system. The district's HACCP plan shall include, but is not limited to, a determination of critical control points and critical limits at each stage of food production, monitoring procedures, corrective actions, and recordkeeping procedures. (42 USC 1758; 7 CFR 210.13, 220.7)

The Superintendent or designee shall provide ongoing staff development on food safety to food service managers and employees. Each new employee, including a substitute, or volunteer shall complete initial food safety training prior to handling food. The Superintendent or designee shall document the date, trainer, and subject of each training.

(cf. 4231 - Staff Development)

The Superintendent or designee shall assign staff to maintain records and logs documenting food safety activities, including, but not limited to, records of food deliveries, time and temperature monitoring during food production, equipment temperature (freezer, cooler, thermometer calibration), corrective actions, verification or review of safety efforts, and staff training.

Inspection of Food Facilities

All food preparation and service areas shall be inspected in accordance with Health and Safety Code 113725-113725.1 and applicable county regulations.

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Each school participating in the National School Lunch and/or Breakfast Program shall, during each school year, obtain a minimum of two food safety inspections conducted by the county environmental health agency. (42 USC 1758; 7 CFR 210.13, 220.7)

The Superintendent or designee shall retain records from the most recent food safety inspection. All schools shall post a notice indicating that the most recent inspection report is available to any interested person upon request. (Health and Safety Code 113725.1; 42 USC 1758; 7 CFR 210.13, 210.15, 220.7)

(cf. 1340 - Access to District Records)

(cf. 3580 - District Records)

Regulation MANHATTAN BEACH UNIFIED SCHOOL DISTRICT

approved: March 2, 2006 Manhattan Beach, California

revised: September 5, 2007

reviewed: