

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

AR 3550(a)

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)~~

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- ~~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)

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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.

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
reviewed: March 2, 2006
reviewed: September 5, 2007
reviewed:

MANHATTAN BEACH
UNIFIED SCHOOL DISTRICT
Manhattan Beach, California