

FOOD SERVICE/CHILD NUTRITION PROGRAM**Nutritional Standards for School Meals**

~~Education Code 49550 requires all school district to provide at least one nutritionally adequate meal each school day to students who meet federal eligibility criteria for free and reduced-price meals, Education Code 49553 defines a nutritionally adequate meal as one that qualifies for reimbursement under federal child nutrition program regulations. 42 USC 1758 and 1773 require schools participating in the National School Lunch and/or breakfast program to extend meal service to all students enrolled in the school.~~

Meals, food items, and beverages provided through the district's food services program shall: (Education Code 49430.7, 4952, 49553, 42 USC 1758, 1773)

1. Comply with National School Lunch and/or Breakfast Program standards for meal patterns, nutrient levels, and calorie requirements appropriate for ages/grade levels served, and the menu planning approach used, as specified in 7 CFR 210.10, 220.8, or 220.23
2. ~~Shall~~ **Not** be deep fried, par fried, or flash fried, as defined in Education Code 49430 and 49430.7

Drinking Water

The district shall provide access to free, fresh drinking water 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)

~~Nutritional Standards for National School Lunch and Breakfast Program~~

~~Any school participating in the National School Lunch Program and/or School Breakfast Program pursuant to 42 USC 1751-1769h and 1771-1791 shall serve meals that, on average over each school week: (Education Code 49531; 42 USC 1758, 1773; 7 CFR 210.10, 220.8)~~

- ~~1. Meet the nutrient levels and calorie requirements appropriate for the ages/grade levels served and the menu planning approach used, as specified in 7 CFR 210.10, 220.8 or 220.23~~
- ~~2. Provide one-fourth (breakfast) or one-third (lunch) of the Recommended Dietary Allowances for protein, calcium, iron, vitamin A, and vitamin C appropriate for the ages/grade levels served and the menu planning approach used~~
- ~~3. Comply with applicable Dietary Guidelines for Americans that recommend:~~
 - ~~a. Limiting the percentage of calories from saturated fat to less than 10 percent of total calories offered~~
 - ~~b. Limiting the percentage of calories from total fat to 30 percent of total calories offered~~
 - ~~c. Reducing sodium and cholesterol levels~~
 - ~~d. Increasing the level of dietary fiber~~
 - ~~e. Provide a diet with plenty of grain products, vegetables and fruits.~~

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Nutritional Standards for Food Outside the National School Lunch or Breakfast Program

For food items that are not sold as part of the National School Lunch or Breakfast Program, the following nutritional standards shall apply:

1. ~~At each elementary school, the only foods that may be sold to a student during the school day are either: (Education Code 49431)~~
 - ~~a. Full meals, defined by Education Code 49430 as a combination of food items that meet 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 CFT 210.10, 220.8 or 220.23 as applicable.~~
 - ~~b. Individually sold portions of nuts, nut butters, seeds, eggs, cheese packaged for individual sale, fruit, vegetables, that have not been fried and legumes.~~
 - ~~c. An individually sold dairy or whole grain food item may be served to students if it meets all of the following standards: (Education Code 49431)~~
 - ~~1. Not more than 35 percent of its total calories from fat.~~
 - ~~2. Not more than 10 percent of its total calories 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.~~
2. ~~For food sold to students in middle schools: (Education Code 49430, 49431.2) each entrée 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~~
3. ~~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.~~

~~Business and Noninstructional Operations~~

~~AR 3550 (c)~~

~~FOOD SERVICE/CHILD NUTRITION PROGRAM~~

~~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 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~~

~~Business and Noninstructional Operations~~

~~AR 3550 (d)~~

~~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 school** food safety program for the **storage**, preparation and service of school meals, which complies with the national Hazard Analysis and Critical Control Point (HACCP) **systems principles**. ~~(42 USC 1758)~~ The district's HACCP plan shall **include, but is be in writing and shall address the components specified in Health and Safety Code 114419.1 including**, but not limited to, a determination of critical control points and critical limits at each stage of food production, monitoring procedure corrective action and recordkeeping procedures (42 USC 17581 7 CFR 210.13, 220.7)

The Superintendent or designee shall **ensure that food service directors, managers, and staff complete an annual continuing education or training as required by law. Each new employee, including a substitute, or volunteer shall complete initial food safety training prior to handling food. For each employee, the Superintendent or designee shall document the date, trainer, and subject of each training.** ~~designate at least one staff member to be responsible for verification of the HACCP plan and shall provide the designated staff member with training in HACCP principles and the contents of the plan. Records of the training shall be retained for the duration of employment or a period of not less than two years, whichever is greater. In addition, the Superintendent or designee shall provide applicable HACCP training to food service employees who work in food preparation and shall document the date, trainer, and subject of the training. (Health and Safety Code 114419.2)~~

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 county regulations. ~~All schools shall post a notice indicating that the most recent inspection report is available to an interested person upon request. (42 USC 1758; 7 CFR 210.13, 220.7; Health and Safety Code 113725.1)~~

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)

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