Subject: Food Service/Child Nutrition Program Policy
Effective Date: March 9, 2017
Approved By: Board of Directors
Policy: 5022.1

Nutritional Standards for School Meals

Meals or food items provided through the school's food services program shall: (Education Code 49430, 49430.5, 49430.7, 49550, 49553; 42 USC 1758, 1773; 7 CFR 210.10, 220.8)

1. Comply with the National School Lunch and/or Breakfast standards for meal patterns, nutrient levels, and calorie requirements for the ages/grade levels served, as specified in 7 CFR 210.10 or 220.8, or the state's menu planning options of Shaping Health as Partners in Education
2. Not to be deep fried, par fried, or flash fried by the school or school or as part of the manufacturing process
2. Not contain artificial trans-fat as defined in Education Code 49430.7

Nutrition Standards for Foods and Beverages Sold Outside the Reimbursable Meal Programs

Any foods or beverages that are not sold as part of the National School Lunch or Breakfast Program shall be sold to students only if they meet the nutrition standards specified in Education Code 49430-49431.7 and 5 CCR 15575-15578.

Drinking Water

The School shall provide access to free, fresh drinking water during meal times in food service areas at all school schools, including, but not limited to, areas where reimbursable meals under the National School Lunch or Breakfast Program are serviced or consumed.

Food Safety

The Superintendent or designee shall ensure that the School'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 school 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 School's HACCP plan shall include, but 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. New employees shall complete initial food safety training prior to handling food. The Superintendent or designee shall document the date, trainer, and subject of each training.

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, and 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 site 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 UC 1758; 7 CFR 210.13, 210.15, 220.7)