

Business and Noninstructional Operations

FOOD SERVICE/CHILD NUTRITION PROGRAM

The Governing Board recognizes that students need adequate, nourishing food in order to grow and learn and maintain good health. The Superintendent/designee shall develop strategies to increase student access to the District food service program and to maximize their participation in available programs. Foods and beverages available through the District's food service program shall:

1. Be carefully selected as to contribute to students' nutritional well-being and the prevention of disease.
2. Meet or exceed nutritional standards specified in law and administrative regulation.
3. Be prepared in ways that will appeal to students, retaining 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 cost or at reduced prices, and other students at reasonable prices.

(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 - Child Health and Disability Prevention Program)

The Superintendent/designee shall develop strategies designed to encourage the participation of students and parents/guardians 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 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.

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FOOD SERVICE/CHILD NUTRITION PROGRAM (continued)

(cf. 7110 - Determining Needs)

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

The Superintendent/designee shall annually report to the Board regarding the District's compliance with state and federal nutrition standards for foods and beverages. In addition, the Superintendent/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 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 Compliance Program)

Legal References:

EDUCATION CODE

38080-38103 Cafeterias – 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

HEALTH AND SAFETY CODE

113700-114455 California Uniform Retail Food Facilities Law

CODE OF REGULATIONS, TITLE 5

15510-Mandatory meals for needy-students
15530-15535 Nutrition education
15550-15565 School lunch and breakfast programs
15566-15569 California Fresh State Pilot Program

UNITED STATES CODE, TITLE 42

1751-1759 School lunch programs, including:
1751-Note Local wellness policy
1771-1791 Child nutrition, especially:
1773-School breakfast program

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FOOD SERVICE/CHILD NUTRITION PROGRAM (continued)

Legal References (continued):

U. S. CODE OF FEDERAL REGULATIONS, TITLE 7

210.1-210.31 National School Lunch Program

220.1-220.21 National School Breakfast Program

Management Resources:

CSBA PUBLICATIONS

Healthy Food Policy Resource Guide, 2003

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

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

WEB SITES

CSBA: <http://www.csba.org>

California Department of Education, Nutrition Services Division:

<http://www.cde.ca.gov/ls/nu>

California Healthy Kids Resource Center:

<http://www.californiahealthykids.org>

California Project L.E.A.N (Leaders Encouraging Activity and Nutrition):

<http://www.californiaprojectlean.org>

Centers for Disease Control and Prevention: <http://www.cdc.gov>

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

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>

U.S. Department of Agriculture, Food and Nutrition Information Center (FNIC):

<http://www.nal.usda.gov/fnic>

Policy

Adopted: 11/13/99

Revised: 01/19/05

Revised: 02/08/05

Revised: 08/15/06

Revised: 08/14/19

CHULA VISTA ELEMENTARY SCHOOL DISTRICT
CHULA VISTA, CALIFORNIA