

**FOOD SERVICE/CHILD NUTRITION PROGRAM**

The Governing Board recognizes that adequate, nourishing food is essential to student health and well-being, development, and ability to learn. The Superintendent or designee shall develop strategies to increase students' access to and participation the district's food service programs and to maintain fiscal integrity of the programs in accordance with law.

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
2. Meet or exceed nutrition standards specified in law
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 provided and no cost to students who request a meal

At the beginning of each school year, the Superintendent or designee shall communicate information related to the district's food service programs to the public through available means, including, but not limited to, the district's web site, social media, flyers, and school publications.

The district's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables.

District schools are encouraged to establish school gardens and/or farm-to-school projects to increase the availability of safe, fresh, seasonal fruits and vegetables for school meals and to support the district's nutrition education program.

To the extent possible, the school meal program shall be coordinated with the nutrition education program, instructional program for teachers, parents/guardians and food service employees, available community resources, and other related district programs.

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 may invite students and parents/guardians to participate in the selection of foods of good nutritional quality for school menus.

Students shall be allowed adequate time and space to eat meals. To the extent possible, school,

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recess, and transportation schedules shall be designed to promote participation in school meal programs.

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.

The Superintendent or designee shall annually report to the Board on 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 requirements related to nutrition standards, meal patterns, provision of drinking water, school meal environment, food safety, and other areas as required by the CDE.

State

5 CCR 15510: Mandatory meals for needy students  
5CCR 15530-15535: Nutrition education  
5CCR 15550-15565: School lunch and breakfast programs  
5CCR 15575-15578: Requirements for foods and beverages outside the federal meals program  
Ed. Code 35182.5: Contracts, non-nutritious beverages  
Ed. Code 38080-3810:3 Cafeteria, establishment and use  
Ed. Code 45103.5: Contracts for management consulting services; restrictions  
Ed. Code 48432.8: Voluntary enrollment in continuation education  
Ed. Code 49430-49436: Pupil Nutrition, Health, and Achievement Act of 2001  
Ed. Code 49490-49494: School breakfast and lunch programs  
Ed. Code 49500-49505: School meals  
Ed. Code 49501.5: California Universal Meals programs  
Ed. Code 49510-49520: Nutrition  
Ed. Code 49530-49536: Child Nutrition Act  
Ed. Code 49540-49546: Child care food program  
Ed. Code 49547-49548.3: Comprehensive nutrition services  
Ed. Code 49550-49562: Meals for needy students  
Ed. Code 49570 :National School Lunch Act  
Ed. Code 51795-51797: School instructional gardens  
H&S Code 113700-114437: California Retail Food Code; sanitation and safety requirements

Federal

42 USC 1751-1769j: National School Lunch Program  
42 USC 1758b: Local wellness policy  
42 USC 176:1 Summer Food Service Program and Seamless Summer Feeding Option  
42 USC 1769a: Fresh Fruit and Vegetable Program  
42 USC 1771-1793: Child Nutrition Act  
42 USC 1772: Special Milk Program  
42 USC 1773: School Breakfast Program  
7 CFR 210.1-210.31: National School Lunch Program  
7 CFR 215.1-215.18: Special Milk Program  
7 CFR 220.1-220.21: National School Breakfast Program

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7 CFR 245.1-245.13: Eligibility for free and reduced-price meals and free milk

Management Resources:

CA Project Lean Publication: Policy in Action: A Guide to Implementing Your Local School Wellness Policy, October 2006

California Department of Education Publication: Healthy Children Ready to Learn, January 2005

California Department of Education Publication: Professional Standards in the School Nutrition Programs, Management Bulletin SNP-13-2020, Updated January 2022

CSBA Publication: Building Healthy Communities: A School Leader's Guide to Collaboration and Community Engagement, 2009

CSBA Publication: Nutrition Standards for Schools: Implications for Student Wellness, Policy Brief, rev. October 2007

CSBA Publication: Monitoring for Success: Student Wellness Policy Implementation Monitoring Report and Guide, 2007

CSBA Publication: Student Wellness: A Healthy Food and Physical Activity Policy Resource Guide, rev. April 2006

U.S. Department of Agriculture Publication: School Breakfast Toolkit

U.S. Department of Agriculture Publication: Civil Rights Compliance and Enforcement - Nutrition Programs and Activities, FNS Instruction 113-1, November 2005

U.S. Department of Agriculture Publication: Dietary Guidelines for Americans, 2005

U.S. Department of Agriculture Publication: Food Buying Guide for Child Nutrition Programs, December 2007

U.S. Department of Agriculture Publication: Fresh Fruit and Vegetable Program: Handbook for Schools, December 2010

U.S. Department of Agriculture Publication: Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles, June 2005

Website: U.S. Department of Agriculture, Food and Nutrition Service

Website: California Farm Bureau Federation

Website: Nourish California

Website: California Project LEAN

Website: Centers for Disease Control and Prevention

Website: National Alliance for Nutrition and Activity

Website: California School Nutrition Association

Website: California Department of Education, Nutrition Services Division

Website: California Department of Public Health

Website: California Healthy Kids Resource Center

Website: CSBA

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ORCUTT UNION SCHOOL DISTRICT  
Orcutt, CA