

FOOD SERVICES/CHILD NUTRITION PROGRAM

A program of Food Services shall be provided to the students and staff of the Fullerton Joint Union High School District. The Food Services Department shall operate the program in conformance with the provisions of the Education Code of California and other applicable codes dealing with the preparation and serving of food to the students of the District. The Food Services program shall be operated with the application of good business practice so as to minimize the financial support required from the General Funds of the school district.

The preparation and/or presentation of food items by any organization shall be subject to the approval of the Assistant Superintendent, Business Services, or his/her designee.

The Governing Board recognizes that students need adequate, nourishing food in order to grow, learn, and maintain good health. 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 nutritional standards specified in law and administrative regulation.
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 sold at reasonable prices.

The District's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables that are not deep fried.

The Superintendent or designee shall 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, recess, 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.

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 regarding the District's compliance with State and Federal nutritional standards for foods and beverages.

Fullerton Joint Union High School District
BP 3400(b)

Legal Reference:

EDUCATION CODE

35182.5 – *Contracts, non-nutritious beverages*
38080-38103 – *Cafeteria, establishment and use*
45103.5, *Contracts for management consulting services; restrictions*
49430-48436 – *Pupil Nutrition, Health, and Achievement Act of 2001*
49490-49494 – *School breakfast and lunch programs*
49500-49404 – *School meals*
49510-49520 – *Nutrition*
49540-49546 – *Child care food program*
49547-49548.3 – *Comprehensive nutrition services*
49550-49561 – *Meals for needy students*
49565-49565.8 – *California Fresh Start pilot program*
49570 – *National School Lunch Act*

HEALTH AND SAFETY CODE

113700-114437 – *California Retail Food Code*
CODE OF REGULATIONS, TITLE 5
15510 – *Mandatory meals for needy students*
15530-15535 – *Nutrition education*
15550-155565 – *School lunch and breakfast programs*
15566-15568 – *California Fresh Start Program*

UNITED STATES CODE, TITLE 42

1751-1769h – *School lunch programs, including:*
1751 – *Note Local wellness policy*
1771-1791 – *Child nutrition, especially:*
1773 – *School breakfast program*

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

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

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

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

CALIFORNIA DEPARTMENT OF EDUCATION MANAGEMENT BULLETINS

06-119 *Restrictions on Food and Beverage Sales Outside of the School Meal Program, August 2006*

CALIFORNIA DEPARTMENT OF EDUCATION PUBLICATIONS

Healthy Children Ready to Learn, January 2005

CALIFORNIA PROJECT LEAN PUBLICATIONS

Policy in Action: A Guide to Implementing Your Local School Wellness Policy, October 2006

Management Resources: (continued)

US DEPARTMENT OF AGRICULTURE PUBLICATIONS

Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principals, June 2005

Dietary Guidelines for Americans, 2005

WEB SITES:

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

California Department of Education, Nutrition Services Division: <http://www.cde.ca.gov/ls/nu>

California Department of Public Health: <http://www.cdph.ca.gov>

California Healthy Kids Resource Center: <http://www.californiahealthykids.org>

California Project LEAN (Leaders Encouraging Activity and Nutrition):

<http://www.californiaprojectlean.org>

California School Nutrition Association: <http://www.calsna.org>

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

National Alliance for Nutrition and Activity: <http://www.cspinet.org/nutritionpolicy/nana.html>

National Association of State Boards of Education: <http://www.nasbe.org>

School Nutrition Association: <http://www.schoolnutrition.org>

US Department of Agriculture, Food and Nutrition Information Center:

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

Reference: Education Code Sections 39870, 39890, 39900

Policy adopted: June 26, 1980; December 6, 1982; September 23, 2014