

Business and Non-Instructional Operations

Nutrition Services/Child Nutrition Program

1. Nutrition Standards for School Meals

Meals, food items, and beverages provided through the District's nutrition services program shall:

- a. Comply with 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 CFR 210.10 (,) OR 220.8, (or 220.23) as applicable.
- b. Not be deep fried, par fried, or flash fried.

2. Drinking Water

The District shall provide access to free, fresh drinking water during meal times in nutrition services 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.

3. Food Safety

The Superintendent or designee shall ensure that the District's nutrition services program meets the sanitation and safety requirements of the California Retail Food Code as set forth in Health and Safety Code.

For all District 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 District's HACCP plan shall include, but is 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.

The Superintendent or designee shall provide ongoing staff development on food safety to nutrition services managers and employees. Each new employee, including a substitute, or volunteer shall complete initial food safety training prior to handling food. The Superintendent or designee shall document the date, trainer, and subject of each training.

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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.

4. Inspection of Food Facilities

All food preparation and service areas shall be inspected in accordance with Health and Safety Codes and applicable county regulations.

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.

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.

Legal References: Education Code, Sections 38086; 49430; 49430.7; 49531, 49553  
Code of Federal Regulations, Title 7, 210.10, 210.13, 210.15, 220.7,  
220.8, or 220.23  
California Retail Food Code, Health and Safety Code, 113700- 114437  
United States Code, Title 42, 1758; 1773

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Formerly BP 3560

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Safety Code, 113700-114437

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