

FOOD SALE STANDARDS AND SERVICES

The Board of Education hereby adopts nutrition standards governing the types of food and beverages that may be sold on school premises and specifying the time and place for such approved food and beverages to be sold. In developing those standards, the Board has:

1. Considered the nutritional value of each food or beverage;
2. Consulted with a licensed dietitian, a registered dietetic technician, or a certified or credentialed school nutrition specialist who may be a Board employee, a consultant, or a volunteer; and
3. Consulted the USDA Dietary Guidelines for Americans and incorporated to the extent possible.

No food or beverage may be sold on school premises during the regular or extended school day except in accordance with the following standards:

- A. Decisions regarding the food to be sold shall be based on its potential to contribute significantly to the daily nutritional needs of children and to enhance the school district's nutrition philosophy and nutrition education curriculum.
- B. The time of day and place for the sale of food to students shall be consistent with the nutrient intake needs and eating patterns of students and compatible with class schedules for schools within the district.
- C. Effective July 1, 2011, no *a la carte* beverage may be sold on school premises except in accordance with the standards set forth in O.R.C. §§3313.816 and 3313.817 or regulations or guidelines adopted thereunder, or successor legislation, regulations, or guidelines.
- D. Vending machines shall not be placed in any classroom unless the classroom is also used to serve student meals. This does not apply to vending machines that sell only milk, reimbursable meals provided under the National School Lunch Program, or food and beverage items that are part of a reimbursable meal and are sold individually in the same portion size as found in the reimbursable meal.

Enforcement of Standards

The Board directs the Superintendent or his/her designee to ensure that district schools meet the nutrition standards adopted by the Board. The Superintendent or his/her designee shall prepare an annual report regarding compliance with these standards and make a presentation to the Board at one of its regular meetings. Copies of the report shall be made available to the public upon request.

During school hours, food sold in the schools or cafeteria must adhere to criteria established by the USDA as meeting the reimbursable meal criteria. Free and reduced-priced lunch and (when applicable) breakfast will be provided to students who cannot afford to pay the price of the meal.

Such food items will not come under this classification during:

- A. Athletic events;
- B. Special holiday programs; and
- C. Special events which do not supplement the regular lunch program.

This classification of food will not encompass regular employees, certificated or classified.

At least one employee who has received instruction in methods to prevent choking and has demonstrated an ability to perform the Heimlich maneuver shall be present while students are being served food.

Food Allergies and Intolerances

Food substitutions, including but not limited to milk for individual students with lactose intolerance, may be made at the discretion of the Board, only for a child who is medically certified as having a special medical or dietary need. Such determinations shall only be made on a case-by-case basis and must be supported by a statement signed by a recognized medical authority that indicates which foods to avoid and to substitute and that exposure to such foods may result in severe, life-threatening reactions.

LEGAL REFS: O.R.C. §§3313.814; 3313.815

Revised: December 20, 2012