

**NUTRITION SERVICES****NUTRITION STANDARDS FOR SCHOOL MEALS**

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

1. Comply with the National School Lunch and/or Breakfast 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, as applicable.
2. Not be deep fried, par fried, or flash fried in our schools as defined in Education Code 49430 and 49430.7.

**DRINKING WATER**

The district shall provide access to free, fresh drinking water during meal times in food service 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.

**FOOD SAFETY**

The Superintendent or designee shall ensure that the district's food service program meets the applicable sanitation and safety requirements of the California Retail Food 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 that 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 food service 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.

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, and thermometer calibration), corrective actions, verification or review of safety efforts, and staff training.

**INSPECTION OF FOOD FACILITIES**

All food preparation and service areas shall be inspected in accordance with Health and Safety Code 113725-113725.1 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 REFERENCE:****EDUCATION CODE**

38086 Cafeteria, establishment and use Child  
49430-49430.7 Pupil Nutrition, Health and Achievement Act of 2001  
49531 Child Nutrition Act  
49553 Meals for needy students

**HEALTH AND SAFETY CODE**

113700-114437 California Retail Food Code

**UNITED STATES CODE, TITLE 42**

1758 Local wellness policy  
1773 National School Breakfast Program

**CODE OF FEDERAL REGULATIONS, TITLE 7**

210.13-210.15 National School Lunch Program  
220.7 National School Breakfast Program