

Food On Campus Guidelines

In accordance with federal regulations to update and adopt Wellness Policies by June 30, 2017, the District has updated and adopted the revisions to Wellness Board Policy 5030. The following guidelines are for all foods available on campus during the school day and for District programs except for one of the four site designated parties.



- ☆ Schools make every attempt to have **nut-and seed-free zones** to avoid accidental exposure to students and staff with allergies.
- ☆ Students do not share food. Not sharing protects the safety of students with food allergies and dietary restrictions.
- ☆ Homemade items to be shared are strictly forbidden at all times.
- ☆ Food is not used as an incentive or reward for academic performance, accomplishments, or student behavior.
- ☆ Schools support the use of ***non-food celebratory activities***



Birthday Celebrations

- Each school recognizes students' birthdays uniquely. Some active, non-food celebrations include the following –
 - Sing a birthday song
 - Share appreciations/kind stories
 - Student shares photo timeline
 - Birthday show and tell or crown
 - Is teacher's assistant for the day or line leader
 - Student chooses and/or reads the class a story
 - Create a birthday book or poster
 - Special art activity or game

Food On Campus Guidelines

Class Parties

- Schools decide when and if class parties will take place during the school day based on individual site needs. Principals reserve the right to determine what is the least disruptive to their schools and instruction.
 - Parties that include food cannot take place at any time that interferes with National School Lunch, School Breakfast, or After-School Snack Programs.
- **No more than four food parties a year** are permitted, generally one per quarter.
- Parties will be communicated to staff and parents at the beginning of each school year.
- Food must be store-bought, pre-packaged, shelf-stable (not require refrigeration), and with label listing ingredients and small portions are requested.
 - These items should not require heating.
 - Pre-packaged items that do require refrigeration may be served only when brought to campus at the time of the event.
- Please check with your site as they may have other restrictions or items that are prohibited.



Cooking Projects

- They must serve an academic purpose related to the Common Core State Standards and adhere to state and federal nutrition standards and health and safety practices.
- All involved persons must have access to warm water to wash hands, wear a hair restraint and gloves.
- Hot plates, microwaves, and other similar appliances are not allowed in classrooms for cooking projects.
- Access to warm water and a separate sink for food item preparation must be available.
- Food served as a cooking project may not compete with breakfast/brunch, lunch, or snack programs.
- Knives may only be used by an adult and must be locked up when the adult is not using it.
- Wash all raw fruits and vegetables before using.
- Avoid touching food as much as possible. Use the proper utensils.
- Handle all utensils and serving equipment by handles and bases to avoid touching areas that will later come in contact with food.



Food Sales on Campus

- The sale of food items on campus can only take place 30 minutes after the last dismissal bell and must meet state and federal guidelines regarding food safety.
- The Board prohibits marketing and advertising of non-nutritious food and beverages on our campuses.

SALE

For more information, please review the California Department of Education Competitive Foods and Beverages Quick Reference Cards -- Public Schools: <http://www.cde.ca.gov/ls/nu/he/compfoods.asp>