

Beaver Local School District

District Nutrition Compliance Report

Beaver Local School utilizes Board Docs to assist in policymaking and to ensure that the district follows state standards. The two policies that focus on nutritional standards adopted by the state and enforced by the district are: Food Sale Standard Policy (*Code EFF*) and Secondary Wellness Policy (*Code EFG*) these policies are easily accessible on Beaver Local School's website. To comply with the standards, the district utilized many different techniques and internal safeguards.

- The district only purchases from vetted vendors who ensure that all products meet nutritional standards and that labeling of their products is clear and concise.
- The daily availability of fresh fruits and vegetables, that are sourced as locally as possible, helps encourage students to make healthier decisions about their meals.
- All recipes are approved by The Nutrition Group's Corporate dietitian. The district utilizes an online menu system, Nutrislice, where all nutritional information is available for each meal. Nutrislice includes carb counts, allergens, etc. and is easily accessible by students, parents, the school nurse, and all district staff.
- The district strictly enforces the Smart Snack guidelines and ensures that any food or beverage served during the restricted times complies with those standards. All food items and beverages available for sale to students for consumption on the school campus between midnight and thirty (30) minutes after the close of the regular school day, as well as food items and beverages from vending machines, from school stores, or as fund-raisers, including those operated by student clubs and organizations, parent groups, or boosters clubs is prohibited.
- The cafeteria performs Nutrition Education in the district at minimum of 2 times per year and has many internal programs that are designed to help students make healthier choices and to introduce them to foods that may be out of their normal diet, such as Wellness Wednesday and Recipes of the Month.
- The district strictly enforces an approved HACCP (Hazard Analysis Critical Control Point) plan and mandates that employees attend period training on the HACCP plan and on food safety in general. In addition to food safety training, the employees must meet the USDA required minimum hours for professional development on a yearly basis. All cafeteria employees attend Professional Development Day with The Nutrition Group at the beginning of each school year.

Overall, the district has many programs and policies in place to ensure they are meeting the state standards and the district strives to not only meet but exceed nutritional standards prescribed under Ohio Revised Code [3313.814](#)