

Business and Noninstructional Operations

FOOD SERVICE/CHILD NUTRITION PROGRAM

The Governing Board recognizes that adequate, nourishing food is essential to student health and well-being, development, and ability to learn. The Superintendent or designee shall develop strategies to increase students' access to and participation in the district's food service programs and maintain fiscal integrity of the programs in accordance with law.

Foods and beverages available through the district's food service program shall:

1. Be carefully selected so as to contribute to students' nutritional well-being and the prevention of disease.
2. Meet or exceed nutrition standards specified in law
3. Be prepared in ways that will appeal to students retain nutritive quality, and foster lifelong healthful eating habits.
4. Be served in age-appropriate portions.
5. Be provided at no cost to students who request a meal.

At the beginning of each school year, the Superintendent or designee shall communicate information related to the district's food service programs to the public through available means, including, but not limited to, the district's website, social media, flyers, and school publications.

The district's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables.

District schools are encouraged to establish school gardens and/or farm-to-school projects to increase the availability of safe, fresh, seasonal fruits and vegetables for school meals and to support the district's nutrition education program.

To the extent possible, the school meal program shall be coordinated with the nutrition education program, instructional program for teachers, parents/guardians and food service employees, available community resources, and other related district programs.

To encourage student participation in school meal programs, schools may offer multiple choices of food items within a meal service, provided all food items meet nutritional standards and all students are given an opportunity to select any food item.

The Superintendent or designee may invite students and parents/guardians to participate in the selection of foods of good nutritional quality for school menus.

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Students shall be allowed adequate time and space to eat meals. To the extent possible, school, recess, and transportation schedules shall be designed to promote participation in school meal programs.

The Superintendent or designee shall periodically review the adequacy of school cafeterias and facilities for food preparation and consumption.

In accordance with law, the Superintendent or designee shall develop and maintain a food safety program in order to reduce the risk of foodborne hazards at each step of the food preparation and service process.

The Superintendent or designee shall annually report to the Board on student participation in the district's nutrition programs and the extent to which the district's food service program meets state and federal nutrition standards for foods and beverages. In addition, the Superintendent or designee shall provide all necessary and available documentation required for the Administrative Review conducted by the California Department of Education (CDE) to ensure the food service program's compliance with federal requirements related to nutrition standards, meal patterns, provision of drinking water, school meal environment, food safety, and other areas as required by the CDE.

Legal Reference:

State

5 CCR 15510

5 CCR 15530-15535

5 CCR 15550-15565

5 CCR 15575-15578

Ed. Code 35182.5

Ed. Code 38080-38103

Ed. Code 45103.5

Ed. Code 48432.3

Ed. Code 49430-49434

Ed. Code 49490-49494

Ed. Code 49500-49505

Ed. Code 49501.5

Ed. Code 49510-49520

Ed. Code 49530-49536

Ed. Code 49540-49546

Ed. Code 49547-49548.3

Ed. Code 49550-49562

Ed. Code 49570

Ed. Code 51795-51797

Description

Mandatory meals for needy students

Nutrition education

School lunch and breakfast programs

Requirements for foods and beverages outside the federal meals program

[Contracts for advertising](#)

[Cafeteria; establishment and use](#)

[Contracts for management consulting services; restrictions](#)

[Voluntary enrollment in continuation education](#)

[Pupil Nutrition, Health, and Achievement Act of 2001](#)

[School breakfast and lunch programs](#)

[School meals](#)

[California Universal Meals Program](#)

[Nutrition](#)

[Child Nutrition Act](#)

[Child care food program](#)

[Comprehensive nutrition services](#)

[Meals for needy students](#)

[National School Lunch Act](#)

[School instructional gardens](#)

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Legal Reference:

State

H&S Code 113700-114437

Federal

42 USC 1751-1769j

42 USC 1758b

42 USC 1761

42 USC 1769a

42 USC 1771-1793

42 USC 1772

42 USC 1773

7 CFR 210.1-210.33

7 CFR 215.1-215.18

7 CFR 220.2-220.22

7 CFR 245.1-245.13

Management ResourcesCalifornia Department of
Education PublicationCalifornia Department of
Education PublicationCalifornia Project Lean
Publication

CSBA Publication

CSBA Publication

CSBA Publication

CSBA Publication

U.S. Department of
Agriculture PublicationU.S. Department of
Agriculture PublicationU.S. Department of
Agriculture PublicationU.S. Department of
Agriculture PublicationU.S. Department of
Agriculture Publication**Description**[California Retail Food Code; sanitation and safety requirements](#)**Description**

School Lunch Program

Local wellness policy

Summer Food Service Program and Seamless Summer Feeding
Option

Fresh Fruit and Vegetable Program

Child Nutrition Act

Special Milk Program

School Breakfast Program

[National School Lunch Program](#)

Special Milk Program

National School Breakfast Program

Eligibility for free and reduced-price meals and free milk

Description

Healthy Children Ready to Learn, January 2005

Professional Standards in the School Nutrition Programs,
Management Bulletin SNP-13-2020, Updated January 2022Policy in Action: A Guide to Implementing Your Local School
Wellness Policy, October 2006Monitoring for Success: Student Wellness Policy Implementation
Monitoring Report and Guide, 2007Nutrition Standards for Schools: Implications for Student
Wellness, Policy Brief, rev. October 2007[Building Healthy Communities: A School Leader's Guide to
Collaboration and Community Engagement, 2009](#)[Student Wellness: A Healthy Food and Physical Activity Policy
Resource Guide, rev. April 2006](#)

School Breakfast Toolkit

Civil Rights Compliance and Enforcement - Nutrition Programs
and Activities, FNS Instruction 113-1, November 2005

Dietary Guidelines for Americans, 2005

Food Buying Guide for Child Nutrition Programs, December 2007

Fresh Fruit and Vegetable Program: Handbook for Schools,
December 2010

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Legal Reference:

Management ResourcesU.S. Department of
Agriculture Publication

Website

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DescriptionGuidance for School Food Authorities: Developing a School
Food Safety Program Based on the Process Approach to HACCP
Principles, June 2005[CSBA District and County Office of Education Legal Services](#)[U.S. Department of Agriculture, Food and Nutrition Service](#)[California Farm Bureau Federation](#)[Nourish California](#)[California Project LEAN \(Leaders Encouraging Activity and
Nutrition\)](#)[Centers for Disease Control and Prevention](#)[California School Nutrition Association](#)[California Department of Education, Nutrition Services Division](#)[National Alliance for Nutrition and Activity](#)[California Department of Public Health](#)[California Healthy Kids Resource Center](#)[CSBA](#)**WESTMINSTER SCHOOL DISTRICT**

Westminster, California

Policy Adopted: July 5, 1990

Revised: April 17, 1997

Revised: June 15, 2006

Revised: August 21, 2014

Revised: December 10, 2015

Revised: January 18, 2024