

**Michigan Department of Education
Office of Health and Nutrition Services
School Nutrition Programs**

**Local Wellness Policy:
Triennial Assessment Summary**

Background

The Healthy, Hunger-Free Kids Act of 2010 requires Local Educational Agencies (LEAs) to update or modify their wellness policy, as appropriate. When wellness committees meet on a regular basis throughout the school year, an assessment plan should be used to ensure progress is being made on the district's wellness policy and procedures.

Purpose

The template below is offered to help summarize the information gathered during your assessment. Members of a school wellness committee who are completing the triennial assessment for their school wellness policy may use this template. It contains the three required components of the triennial assessment, including 1) compliance with the wellness policy, 2) how the wellness policy compares to model wellness policies, and 3) progress made in attaining the goals of the wellness policy.

Results

The copy of the assessment must be made available to the public. How the assessment is made available is the decision of the LEA. Many LEA's choose to post the results on their district website. The triennial assessment summary and the assessment details must be shared.

Recordkeeping

Keep a copy of the most recent triennial assessment, along with supporting documentation on file. This will be needed when you have a School Nutrition Program administrative review.

Resources

<https://www.fns.usda.gov/tn/local-school-wellness-policy>

https://www.michigan.gov/mde/0,4615,7-140-66254_50144-194546--,00.html

Section 1: General Information

School(s) included in the assessment:

Milan Area Schools: Paddock Elementary, Symons Elementary, Milan Middle School, Milan High School.

Month and year of current assessment: April 2025

Date of last Local Wellness Policy revision: 6/22/22

Website address for the wellness policy and/or information on how the public can access a copy:

<https://www.milanareaschools.org/Page/358>

Section 2: Wellness Committee Information

How often does your school wellness committee meet? 2-3 times yearly.

School Wellness Leader:

Name	Job Title	Email Address
Bryan Girbach	Superintendent	girbachb@milanareaschools.org

School Wellness Committee Members:

Name	Job Title	Email Address
Aaron Shinn	HS Principal	shinna@milanareaschools.org
Jennifer Bookout	Milan Middle School Principal	bookoutj@milanareaschools.org
Sean Desarbo	Paddock Principal	DesarboS@milanareaschools.org
Kristi Schwartz	Symons Principal	schwartzk@milanareaschools.org
Adam Gilles	Health Education Teacher	gillesa@milanareaschools.org

Nichole Kuenzel	Health Education Teacher	kuenzeln@milanareaschools.org
Judi Burgio	Food Service Director	burgioj@milanareaschools.org
Sarah Farmer	Teacher	farmers@milanareaschools.org
Mary Hagley	Parent	hagleym@milanareaschools.org
Julia Farah	Teacher	farahj@milanareaschools.org
Synthia Winnie	Parent	swinnie@med.umich.edu
Christy Aunins	Parent	christy.aunins@gmail.com
Sarah Hanke	Parent	sarahmarie13@gmail.com
Emma Budd	Student	3002010@milanareaschools.org
William Publiski	Student	3005374@milanareaschools.org

Section 3. Comparison to Model School Wellness Policies

Indicate the model policy language used for comparison:

- X Michigan State Board of Education Model Local School Wellness Policy
- ☐ Alliance for a Healthier Generation: Model Policy
- ☐ WellSAT 3.0 example policy language

Describe how your wellness policy compares to model wellness policies.

The Milan Area Schools Local Wellness Policy meets the guidelines and requirements set forth by the model wellness policy. Milan’s Wellness Policy further addresses the demographic and local health needs by creating goals specific to the community and student body. SMART goals on this assessment sheet accompany each statement of the Wellness Policy. Goals are created by the Wellness Committee after reviewing multiple CDC and MDE Wellness Policy resources and seeking input from committee members, students, and community members. Implementation and evaluation are managed by administration and a Wellness Committee. The policy also includes a description of how the public is involved in the policy review process. Updates and evaluations are published on the district website by leadership.

New goals or action steps under established goals were added to address healthy food choice variety, staff wellness, and to encourage more physical activity before and after school.

Section 4. Compliance with the Wellness Policy and progress towards goals

At a minimum, local wellness policies are required to include:

- Specific goals for:
 - Nutrition promotion and education
 - Physical activity
 - Other school based activities that promote student wellness.
- Standards and nutrition guidelines for all foods and beverages sold to students on the school campus during the school day that are consistent with Federal regulations for school meal nutrition standards, and the Smart Snacks in School nutrition standards.
- Standards for all foods and beverages provided, but not sold, to students during the school day (e.g., in classroom parties, classroom snacks brought by parents, or other foods given as incentives).
- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.

Using the table below to indicate the progress made with each goal included in the Wellness Policy. The table may be used for each school separately or the district as a whole.

Tip: When developing a wellness plan, ensure activities are meeting goals by developing SMART objectives:

- **Specific:** Identify the exact area to improve.
- **Measurable:** Quantify the progress.
- **Attainable:** Determine what is achievable.
- **Realistic:** Consider resources and determine what can reasonably be accomplished.
- **Time bound:** Identify deadlines for goals and related tactics.

The Centers for Disease Control and Prevention (CDC) has tips for developing [SMART objectives](#).

Michigan Department of Education Local Wellness Policy Assessment Plan

School Name: Milan Area Schools Date: April 10, 2025

Nutrition Promotion and Education Goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
Nutrition education shall be included in the Health curriculum so that instruction is sequential and standards-based and provides students with the knowledge, attitudes, and skills necessary to lead healthy lives.	A. Health Education staff meet/communicate (regularly) to review curriculum for updates B. Provide teachers with resources and materials from CDC, Nutrition.gov and USDA Research, Education, and Economics Resources to support the curriculum.	Ongoing with annual updates prior to beginning of each school year	<ul style="list-style-type: none"> Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Health Education staff (regularly, often monthly). 	Health Education Teachers	Teachers, staff, students	Yes
Nutrition education shall reinforce lifelong balance by emphasizing the link between caloric intake (eating) and exercise in ways that are age appropriate.	A. Health Education staff teach HS and MS B. Physical Education staff teach at elementary buildings C. Nutrition blocks are taught by elementary teaching staff.	Ongoing Ongoing Goal reinforced/refreshed 2024	<ul style="list-style-type: none"> Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Health Education staff (regularly) 	Principals, Health Education Teachers, Physical Education Teachers, Elementary Teachers	Teachers, staff, students	Yes

Instruction related to the standards and benchmarks for nutrition education shall be provided by highly qualified teachers.	<p>A. Health Education and Physical Education teachers to remain current in newest guideline changes from USDA.</p> <p>B. Provide teachers with resources for training opportunities, planning and materials.</p>	<p>Ongoing</p> <p>Goal reinforced/refreshed 2024</p>	<ul style="list-style-type: none"> • Verbal check-ins with staff to ensure compliance. • Administration meets/communicates with Health Education staff (regularly) 	Principals, Health Education Teachers, Physical Education Teachers	Teachers, staff, students	Yes
Nutrition education information shall be posted/offered throughout the school campus including, but not limited to, school dining areas and classrooms.	<p>A. Health Education and Physical Education teachers post information.</p> <p>B. Food service staff post information.</p>	<p>Goal reinforced/refreshed 2022</p> <p>Ongoing</p>	<ul style="list-style-type: none"> • Principals, health education, physical education, and food service staff regularly conduct visual inspections. 	Principals, Food Service Director	Teachers, staff, and students	Yes
The food service program shall be administered by a qualified nutrition professional.	A. Judi Burgio is the food service program Director for Milan Area Schools. She is an employee of Chartwells. In addition to Mrs. Burgio's qualifications, Chartwells also provides the district with additional resources.	Ongoing	<ul style="list-style-type: none"> • Annual review of credentials • Language included in contract with Chartwells 	Food Service Director	<p>Staff and students</p> <p>Food Service personnel in each building's cafeteria</p>	Yes

The food service program shall be administered by a director who is properly qualified, certificated, licensed, or credentialed, according to current professional standards.	A. Judi Burgio is the food service program Director for Milan Area Schools. She is an employee of Chartwells. In addition to Mrs. Burgio's qualifications, Chartwells also provides the district with additional resources.	Ongoing	<ul style="list-style-type: none"> • Annual review of credentials • Language included in contract with Chartwells 	Food Service Director	Staff and students	Yes
All food service personnel shall receive pre-service training in food service operations.	A. Annual training prior to the start of the school year and upon hire.	Ongoing	<ul style="list-style-type: none"> • ServSafe credentials are reviewed annually. 	Director of Food Service, District Administration	Staff and students	Yes
Continuing professional development shall be provided for all staff of the food service	A. Annual training prior to the start of the school year and upon hire. B. Ongoing training for USDA guideline changes.	Ongoing	<ul style="list-style-type: none"> • ServSafe credentials are reviewed annually. 	Director of Food Service, District Administration	Staff and students	Yes

Create an environment that reinforces the development of healthy eating habits, including offering the following healthy foods that comply with the USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards:	A. A variety of fresh produce to include those prepared without added fats, sugars, refined sugars, and sodium.	Ongoing	<ul style="list-style-type: none"> Primary and alternative balanced meals based on USDA standards are offered and served together as a complete plated or bagged unit, created by the food service staff teams at elementary levels and for alternative breakfast and lunch choice in all buildings. Ala cart fruits, vegetables, whole grain, and lean protein alternatives are also offered. Posters with USDA nutritional facts and meal examples are posted throughout cafeteria and walk-through service line areas. 	Food Service Staff, Director of Food Service Program, District Administration	Staff, Teachers, Students and Families	Yes
	B. A variety of vegetables daily to include specific subgroups as defined by dark green, red/orange, legumes, and starchy.	Ongoing				
	C. Whole grain products - whole grain-rich implementation will follow current USDA guidelines.	Ongoing				
	D. Fluid milk that is fat-free (unflavored and flavored) and low-fat (unflavored).	Ongoing				
	E. Meals designed to meet specific calorie ranges for age/grade groups.	Ongoing				
	F. Eliminate trans-fat from school meals.	Ongoing				
	G. Stationed personnel require students to select a fruit or vegetable as part of a complete reimbursable meal.	Ongoing				
	H. Each cafeteria station has choices and limits posted to instruct and provide opportunities for students to develop the knowledge and skills for consuming healthful foods.	Ongoing				
	I. New item/menu choices that reflect the above USDA standards are rotated into the menu to encourage variety and new healthy choices. **This is a new goal 2025	Established and ongoing				

Physical Activity Goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete ?
A sequential, comprehensive physical education program shall be provided for students in K-12 in accordance with the standards and benchmarks established by the State.	<p>A. Physical Education teachers review and update curriculum annually, prior to the beginning of the school year.</p> <p>B. Physical Education teachers review/meet and communicate as group and with Administration</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Assistant Superintendent of Curriculum, principals, and physical education teachers annually review the curriculum to guarantee accordance with standards and benchmarks. 	Physical Education teachers, Assistant Superintendent of Curriculum, Principals	Staff, Teachers, and Students	Yes
The physical education curriculum shall provide sequential instruction related to the knowledge, attitudes, and skills necessary to participate in lifelong, health-enhancing physical activity.	A. Provide Physical Education teachers with resources, planning time and materials to support curriculum.	Ongoing	<ul style="list-style-type: none"> Assistant Superintendent of Curriculum, principals, and physical education teachers annually review the curriculum to guarantee accordance with standards and benchmarks 	Physical Education teachers, Assistant Superintendent of Curriculum, Principals	Staff, Teachers, and Students	Yes
The sequential, comprehensive physical education curriculum shall stress the importance of remaining physically active for life.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Assistant Superintendent of Curriculum, principals, and physical education teachers annually review the curriculum to guarantee accordance with standards and benchmarks 	Physical Education teachers, Assistant Superintendent of Curriculum, Principals	Staff, Teachers and Students	Yes

The K-12 program shall include instruction in physical education as well as opportunities to participate in competitive and non-competitive team sports to encourage lifelong physical activity	<p>A. Physical Education teachers review and update curriculum annually, prior to the beginning of the school year.</p> <p>B. Athletic Director and building Administration disseminate information by physical posters and email to students regarding seasonal sports available and tryouts (both school and community).</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> The Athletic Director, coaches, and community athletic organizations regularly review their participation numbers. Principals, health education, physical education, and food service staff regularly conduct visual inspections. 	Physical Education teachers, Athletic Director, Coaching staff.	Staff, students, families and community	Yes
Properly certificated, highly qualified teachers shall provide all instruction in physical education.	A. Central office will review all certifications annually.	Ongoing	<ul style="list-style-type: none"> Regular audits are conducted on teacher certifications. 	Administrative Assistant to the Superintendent	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall teach cooperation, fair play, and responsible participation.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	Ongoing	<ul style="list-style-type: none"> Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Physical Education staff (regularly). 	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall meet the needs of all students, including those who are not athletically gifted.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	Ongoing	<ul style="list-style-type: none"> Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Physical Education staff (regularly). 	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes

Planned instruction in physical education shall be presented in an environment free of embarrassment, humiliation, shaming, taunting, or harassment of any kind.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	Ongoing	<ul style="list-style-type: none"> • Verbal check-ins with staff to ensure compliance. • Administration meets/communicates with Physical Education staff (regularly). Milan is an inclusive community. 	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall include cooperative as well as competitive games.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	Ongoing	<ul style="list-style-type: none"> • Verbal check-ins with staff to ensure compliance. • Administration meets/communicates with Physical Education staff (regularly). 	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall promote participation in physical activity outside the regular school day.	<p>A. Physical Education teachers review and update curriculum annually, prior to the beginning of the school year.</p> <p>A. Physical Education teachers and classroom teachers provide instruction, demonstration that can be used during out of school time.</p> <p>B. Encourage students to bike or walk to school.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> • Maintain and continue to fund new playground equipment that encourages physical activity • Bike stop sites/racks were provided at each building. Walk and Roll event added to encourage participation * New 2025 	Physical Education Teachers, Health Education teachers, Administration, Classroom teachers	Staff, students, families and community	Yes
The school shall encourage families and community organizations to institute programs that support physical activity of all sorts.	<p>A. Collaboration between district and Community organizations with participation and volunteer information disseminated to parents and community via School Messenger and email</p> <p>B. District collaboration with State and National Organizations with participation and volunteer information disseminated</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> • The district collaborates with Milan Parks and Recreation who offer ample outdoor spaces and events that promote physical activities. • The district participates in the Presidential Youth 	Administration, Classroom, Health Education and Physical Education teachers	Staff, students, families, and community	Yes

	to parents and community via School Messenger and email		<p>Fitness Program, Girls on the Run, Kids Heart Challenge.</p> <ul style="list-style-type: none"> • The district supports the collaboration of the Federal Prison System Program with the Rotary Club that repairs and provides renewed repaired bikes to community members. • After lunch, free choice gym and/or recess activities are available to all students. 			
All students in grades 6-12 shall have the opportunity to participate in interscholastic sports programs.	A. Collaboration between district and Community organizations with participation and volunteer information disseminated to parents and community via School Messenger and email	Ongoing -	<ul style="list-style-type: none"> • All Milan Youth is a comprehensive inclusive community involvement program: basketball, soccer, cheerleading, swimming, football, baseball, track, tennis, bowling and wrestling programs are available seasonally. • Collaboration with private businesses in the community for Gymnastics and Dancing are also available and promoted to students and families. 	Administration, Classroom, Health Education and Physical Education teachers	Staff, students, families, and community	Yes

School-based activities to promote student wellness goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
The schools shall provide at least twenty-five (25) minutes daily for students to eat.	<p>A. Provide Food Service staff with preparation time and materials to prepare meals in advance of arriving students.</p> <p>B. Classes are arranged for specific lunch blocks to allow ample time for eating.</p> <p>C. Service line is organized for efficiency.</p> <p>D. Electronic digital payment system utilized for efficient service time.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Days and clock hours allow for a minimum of 25 minute lunch periods. 	Administration	Teachers, food service staff, and students	Yes
The schools shall schedule mealtimes so there is minimum disruption by bus schedules, recess, and other special programs or events.	<p>A. Classes are arranged for specific lunch blocks to allow ample time for eating.</p> <p>B. Meals are prioritized</p> <p>C. Students are allowed to eat during a special program, student meeting, or events if they occur when lunch is scheduled.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Students are not delayed from their scheduled lunch time. Student meetings, programs and events are planned in advance to cause least disruption to mealtimes. Students are informed in advance, so they obtain their lunch if attending a meeting that occurs during lunchtime. 	Administration, teachers	Administration, teachers, students	Yes

The school shall provide attractive, clean environments in which the students eat.	<p>A. The cafeteria is cleaned and disinfected before, in between if necessary, and after each lunch block.</p> <p>B. The district provides the necessary materials for a clean and attractive cafeteria</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> The cafeteria is visually inspected by Food service and maintenance staff for cleanliness and inviting environment for meals. 	Director of Food Service Program, Maintenance Staff	Maintenance staff, Food Service Staff, Students	Yes
Activities, such as tutoring or club meetings, shall not be scheduled during mealtimes, unless students may eat during those meetings.	<p>A. Meals are prioritized</p> <p>B. Students are allowed to eat during a special program, student meeting, or events if they occur when lunch is scheduled.</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Students are not delayed from their scheduled lunch time during testing or other necessary schedule changes. Student meetings, programs and events are planned in advance to cause least disruption to mealtimes. Students are informed in advance, so they obtain their lunch if attending a meeting that occurs during lunchtime. 	Administration, teachers	Administration, teachers, students	Yes
Each school may develop guidelines for celebrations, occurring during the school day, that involve serving food.	<p>A. Teachers plan celebrations within policy guidelines then communicate plans to Principals who will advise on Wellness Policy guidelines for food and SMART Snacks.</p> <p>B. Non food celebrations are prioritized.</p>	Ongoing	<ul style="list-style-type: none"> Teachers prioritize nonfood celebrations. When choosing to utilize food in celebrations, particularly for cultural experiences, healthy, balanced USDA guided food choices are served with safety protocols in place. 	Teachers, Principals	Teachers, students, parents.	Yes
Schools may limit the number of celebrations involving serving food during the school day.	<p>A. Teaching staff prioritize nonfood celebrations.</p> <p>B. Teachers will plan for</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Verbal check-ins with staff to ensure compliance. 	Teachers, Principals	Teachers, Principals, students, parents	Yes

	<p>recognizing multiple students in one celebration instead of many single celebrations</p> <p>C. Teachers will communicate plans for food related parties with Principals</p> <p>D. No more than 2 celebrations or parties involving food occur per class per month</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Administration meets/communicates with Teachers 			
Schools in our system utilize electronic identification and payment systems (POS), therefore, eliminating any stigma or identification of students eligible to receive free and/or reduced meals.	A. Students all use the same POS electronic digital system when obtaining lunch. There is no physical identifier that distinguishes between free, reduced, or pay in full when students reach the checkout point at lunch.	Ongoing	<ul style="list-style-type: none"> Financial meal assistance remains stigma free, equitable, and accessible. 	Administration Food Service Director	Students, Technology staff	Yes
Students are discouraged from sharing their foods or beverages with one another during meal times, given concerns about allergies and other restrictions on some students' diets.	<p>A. Inclusive but separated tables are provided for the safety of students with allergies.</p> <p>B. Lunchroom supervisors monitor lunchrooms and discourage sharing of food in any manner.</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Verbal check-ins with staff to ensure compliance. Administration meets/communicates with lunchroom supervisors 	Food Service Director Principals	Teachers, Nurse, Students, Parents	Yes
Mental Health and Wellness are addressed for students and staff.	<p>A. Students with mental health needs have certified Social Work, Behavioral Specialists and Counselors on staff at all buildings. Psychologists are also employed in the district.</p> <p>B. SIT meetings occur every other week at MMS and monthly at Elementary buildings.</p> <p>C. Grade level RPZ and staff for emotional regulation and support.</p>	Ongoing	Administration meets with staff regularly	Administration, Mental Health and Behavioral specialist staff teams	Staff, Students and families	Yes- many Action Plan items are new for 24/25.

Snacks in School nutrition standards, as well as to the fiscal management of the program.	<p>also a new goal to be discussed and collaborated by the Wellness Committee and FFA staff in 25/26.</p> <p>C. The Food Service Director continually reviews and implements USDA standards. Some examples of changes for this Triennial Assessment are summarized in the USDA publication: IMPLEMENTATION TIMELINE FOR UPDATING THE SCHOOL MEAL STANDARDS FINAL RULE</p> <p>This includes:</p> <p>a).Limit on added sugars in cereals, yogurt, and milk.</p> <p>b). Allow flavored milk with limits on added sugars. No fat products are served for both flavored and unflavored milk.</p> <p>c). Additional Menu Options are being served in weekly rotations to offer local, vegetarian, and culturally appropriate menu items.</p> <p>*"Apple Crunch" event at Symons where the students got a sample of an apple salad, voted, and received fruit/vegetable books.</p> <p>*At the HS we have had a Student Choice event offering 2 samplings of 2 different cuisines: India Chaat House vs Bok Choy.</p>		inspected by the health department annually.			
The sale of foods and beverages to students that do not meet the USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards to be consumed on the school	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p> <p>B. Vending machines are on locked timers during the school day.</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Ala carte menu items meet or exceed USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards. 	District Administration, Principals, Food Service Director	Food Service Program staff, teachers, students, parents	Yes

campus during the school day is prohibited.	C. Only staff has access to school store food items during the school day	Ongoing	<ul style="list-style-type: none"> Students only have access to food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards. 			
As set forth in Policy 8531, entitled Free and Reduced Price Meals, the guidelines for reimbursable school meals are not less restrictive than the guidelines issued by the U.S. Department of Agriculture (USDA). The sale of foods of minimal nutritional value in the food service area during the lunch period is prohibited.	A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.	Ongoing	<ul style="list-style-type: none"> Students only have access to food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards. All students are served the same approved plated complete meal regardless of reimbursable status. 	District Administration, Principals, Food Service Director	Food Service Program staff, teachers, students, parents	Yes
All food items and beverages available for sale to students for consumption on the school campus (any area of property under the jurisdiction of the school that is accessible to students during the school day) between midnight and thirty (30) minutes after the close of the regular school day shall comply with the current	A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements. B. Vending machines are on locked timers between midnight and thirty (30) minutes after the close of the regular school day. C. Only staff have access to the school	Ongoing Ongoing Ongoing	<ul style="list-style-type: none"> Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards before, during and 30 minutes after the school day. 	Food Service Director, Principals	Teachers, Coaches, Athletic Director, Parents, Students	Yes

<p>USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards, including, but not limited to, competitive foods that are available to students a la carte or as entrees in the dining area (except entree items that were offered on the National School Lunch Program (NSLP) or School Breakfast Program (SBP) menu on the day of and the day after they are offered on the NSLP or SBP menu), 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 club</p>	<p>store during the school day.</p> <p>D. Principals, Coaching Staff and Athletic Director will approve items to be sold in fundraisers or in school stores before, during and 30 minutes after the school day.</p> <p>E. Fundraisers will prioritize nonfood items.</p>	<p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> • Verbal check-ins with staff to ensure compliance. • Administration meets/communicates with Teachers, Coaches, Parents and students 			
<p>All foods offered on the school campus during the school day shall comply with the current USDA Dietary Guidelines for Americans, including competitive foods that are available to students a la carte in the dining area, as classroom snacks, or from vending machines.</p>	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p> <p>B. Vending machines are on locked timers between midnight and thirty (30) minutes after the close of the regular school day.</p> <p>C. Only staff have access to the school store during the school day.</p> <p>D. Principals, Coaching Staff and Athletic Director will approve items to be sold in fundraisers or in school stores before,</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> • Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards before, during and 30 minutes after the school day. • Verbal check-ins with staff to ensure compliance. • Administration 	<p>Food Service Director, Principals</p>	<p>Teachers, Coaches, Athletic Director, Parents, Students</p>	<p>Yes</p>

	during and 30 minutes after the school day. E. Fundraisers will prioritize nonfood items.	Ongoing	meets/communicates with Teachers, Coaches, Parents and students			
The school food service program may involve students, parents, staff, and/or school officials in the selection of competitive food items to be sold in the schools.	A. As needed, the school food service program will involve students, parents, staff, and/or school officials in the selection of competitive food items to be sold in the schools.	Ongoing	<ul style="list-style-type: none"> Suggestions from students, parents, staff, and/or school officials are incorporated into the meal rotation. 	Food Service Director, Staff,	Parents, Physical education and Health education Teachers, Parents and Students	Yes
The food service program will strive to be financially self-supporting; however, if it is necessary to subsidize the operation, it will not be through the sale of foods with minimal nutritious value.	A. The Finance Director and Food Service Director will meet regularly to review the food service budget.	Ongoing	<ul style="list-style-type: none"> Annual food service budgets are amended and audited annually. 	Finance Director and Food Service Director	Students, staff	Yes
The food service program will provide all students affordable access to the varied and nutritious foods they need to be healthy and to learn well.	A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they are nutritious and affordable.	Ongoing	<ul style="list-style-type: none"> Annual food service budgets are amended and audited annually 	Finance Director and Food Service Director	Students, staff	Yes

Guidelines for other foods and beverages available on the school campus, but not sold:

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
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<p>Outside of lunch periods, all food and beverages consumed on the school campus during the school day (which may include classroom snacks, classroom parties, and holiday celebrations) shall comply with the food and beverage standards approved by the building Principal.</p>	<p>A. Teaching staff prioritize nonfood celebrations.</p> <p>B. Teachers will plan for recognizing multiple students in one celebration instead of many single celebrations</p> <p>C. Teachers will communicate plans for food related parties with Principals</p> <p>D. No more than 2 celebrations or parties involving food occur per class per month</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards before, during and 30 minutes after the school day. Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Teachers, Parents and students 	<p>Food Service Director, Principals</p>	<p>Teachers, Students, Parents</p>	<p>Yes</p>
<p>All food and beverages that are provided, other than through sale, on the school campus during the school day (which may include classroom snacks, for classroom parties, and at holiday celebrations) shall comply with the food and beverage standards approved by the building Principal.</p>	<p>A. Teachers will communicate plans for food related parties with Principals</p> <p>B. The principal will approve all parties involving food.</p>	<p>Ongoing</p> <p>Reviewed/ Renewed</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day. Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Teachers, Parents, and students 	<p>Principals</p>	<p>Teachers, Students, Parents</p>	<p>Yes</p>

Marketing and advertising of only foods and beverages that meet Smart Snacks:

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
With regard to nutrition promotion, any foods and beverages marketed or promoted to students on the school campus, during the school day, will meet or exceed the USDA Smart Snacks in School nutrition standards.	<p>A. All staff will prioritize nonfood items for rewards and celebrations</p> <p>B. Principals will approve any food/beverages that are promoted or marketed in each school building</p>	<p>Ongoing</p> <p>Reviewed/Renewed</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day. Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Teachers, Parents, and students 	Principals	Teachers, Staff, Students, Parents	Yes
All foods and beverages sold to students as fund-raisers outside of the school meals program during the regular and extended school day for consumption on the school campus shall meet the USDA Competitive Food regulations, the Alliance for A Healthier Generation's Competitive Foods and Beverages Guidelines, and the USDA Smart Snacks in School nutrition standards.	<p>A. All staff will prioritize nonfood items for fund-raisers</p> <p>B. All staff will communicate plans to Principal or Athletic Director</p> <p>C. The Principal or Athletic Director will approve all fundraiser items.</p> <p>D. Explore promotion of farm to table by Parents ordering vegetables started in Greenhouse by FFA.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>New 2022 Renewed for 2026.</p>	<ul style="list-style-type: none"> Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day. Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Teachers, Parents and students 	Principals Athletic Director, District Nurse, FFA	Teachers, Staff, Coaching Staff, Students, Parents	<p>Yes</p> <p>No. Covid restrictions delayed this goal.</p>

<p>All foods available on campus at any time shall comply with the current USDA Dietary Guidelines for Americans, including competitive foods that are available to students a la carte in the dining area, as well as foods that are served as classroom snacks, from vending machines, for fund-raisers, for classroom parties, at holiday celebrations, at concession stands, or at any school-related event.</p>	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p> <p>B. Vending machines are on locked timers between midnight and thirty (30) minutes after the close of the regular school day.</p> <p>C. Only staff have access to the school store during the school day.</p> <p>D. Principals, Coaching Staff and Athletic Director will approve items to be sold in fundraisers or in school stores before, during and 30 minutes after the school day.</p> <p>E. Fundraisers will prioritize nonfood items.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day. Verbal check-ins with staff to ensure compliance. Administration meets/communicates with Teachers, Parents and students 	Food Service Director, Principals	Teachers, Staff, Coaching Staff, Students, Parents	Yes