

"A Culture of High Expectations and Excellence!"

To: Christopher Norman, CFO/Assistant Superintendent – Finance and Facilities
From: Pam Russell, Director of Child Nutrition Services
Date: Tuesday, November 11, 2025
Subject: Smart Snack Guidelines

The federally mandated Smart Snacks in School nutrition standards were implemented during the 2014-2015 school year. The Smart Snack guidelines include all foods and beverages sold outside of the National School lunch, breakfast, and after school snack program. These areas include: a' la carte, snack carts, vending, and fundraisers. These guidelines are in effect 30 minutes before and 30 minutes after every school day.

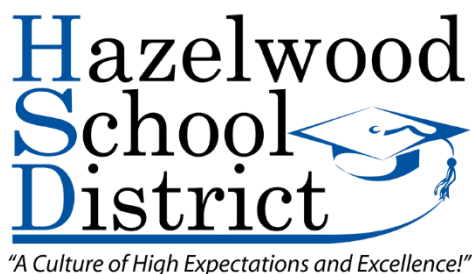
Students will be able to buy snacks that meet standards for fat, saturated fat, sugar, and sodium - while promoting products that have whole grains, low fat dairy, fruits, vegetables or protein foods as their main ingredients. These standards include:

- 1) Be a grain product that contains 50 percent or more whole grains by weight (have a whole grain as the first ingredient: or
- 2) Have as the first ingredient a fruit, vegetable, dairy product or protein food; or
- 3) Be a "combination food" with at least ¼ cup fruit and/or vegetable; or
- 4) The food item must meet the nutrient standards for calories, sodium, sugar, and fat

For fundraising purposes:

- 1) Each school is allowed 5 exempt fundraisers per year.
- 2) These fundraisers must be approved by the school administrator.
- 3) These fundraisers must be recorded on the "Exempt Fundraiser Tracking Tool."
- 4) Any food sold in competition with school meals must be sold outside of the food service area. The term "food service area" refers to any area on school premises where program meals are served or eaten. The entire room constitutes the food service area.
- 5) Smart Snacks do not apply to bagged lunches being brought from home, evening, weekend, or community events.

***All fundraisers must remain in compliance with Board Policy ADF District Wellness Program and Board Policy JHCF Student Allergy Prevention and Response.



Tools and Resources for Successful Fundraisers

The USDA released science-based nutrition standards for all foods and beverages sold to students during the school day. Smart Snacks in School nutrition standards were implemented during the 2014-2015 school year. Below we have provided some frequently asked questions, the answers, and resources for school staff to conduct successful fundraisers.

What are Smart Snacks?

The Smart Snacks in School nutrition standards support better health for our kids and echo the good work already taking place in schools across the country. The new standards preserve flexibility for time-honored traditions like fundraisers and bake sales. USDA is committed to working closely with students, parents, and school stakeholders to make the healthy choice the easy choice for America's young people.

What are the Smart Snacks standards for food?

Students will be able to buy snacks that meet standards for fat, saturated fat, sugar, and sodium - while promoting products that have whole grains, low fat dairy, fruits, vegetables or protein foods as their main ingredients. The guidelines include:

- 1) Be a grain product that contains 50 percent or more whole grains by weight (have a whole grain as the first ingredient); or
- 2) Have as the first ingredient a fruit, vegetable, dairy product or protein food; or
- 3) Be a "combination food" with at least $\frac{1}{4}$ cup fruit and/or vegetable; or
- 4) The food must meet the nutrient standards for calories, sodium, fats, and total sugars.

Why are Smart Snacks important?

Healthy, well-nourished students are better learners! Students who consume healthier foods and beverages are more likely to get the nutrients they need to learn, play and grow. Having healthier foods and beverages available contributes to the overall health and well-being of youth.

What do parents need to know?

- 1) Smart Snacks will apply to all foods and beverages sold to students outside of the school meals programs - including vending machines, a la carte, school stores, snack carts and in-school fundraising.
- 2) Smart Snacks will be in effect all school day - including before school and 30 minutes after the end of the school day - across each school campus.
- 3) Smart Snacks will not apply to foods being sent from home, such as a bagged lunch. In addition, the standards do not apply to classroom celebrations and during evening, weekend or community events.

What do staff and volunteers need to know?

Standards for Smart Snacks in Schools include before school and 30 minutes after the school day. Special exemption is provided for infrequent fundraisers. Each school building, every school year can have a maximum of 5 fundraisers that sell or serve foods to students that do not meet the Smart Snack Standards. A tracking sheet is provided for those exempt fundraisers. It is up to each building which fundraisers are chosen for exemption and to document those exemptions.

Sale of Competitive foods or Foods of Minimal Nutritional Value (FMNV) are prohibited from being sold in the food Service area during breakfast or lunch service times. The term "food service area" refers to any area on school premises where program meals are either served or eaten. The typical meal service arrangement throughout this Region is one in which reimbursable meals are served to children, and eaten, in a cafeteria-type setting in a single room. In all such situations, the entire room constitutes the food service area. Furthermore, if children are served their meals in one room and then go into another room where they are to eat their meals, each room is a "food service area" for the purpose of applying the competitive food and FMNV rules.

All fundraisers must remain in compliance with Board Policy ADF District Wellness Program and Board Policy JHCF Student Allergy Prevention and Response.

Resources for School Staff and Volunteers

1. Amazon Healthier Generation Store

https://www.amazon.com/b/?&node=13951371011&suppress-ve=1&ref=b2b_ahg_w

2. Alliance for a Healthier Generation

<https://www.healthiergeneration.org/take-action/schools/wellness-topics/smart-snacks>

3. Tools for Schools

<https://www.fns.usda.gov/school-meals/tools-schools>

4. Hazelwood School District, Pam Russell, Director Child Nutrition Services Department at 953-5990 or via email at prussell1@hazelwoodschooldistrict.org

Exempt Fundraiser Tracking Sheet

School Name	Building Name
<p>The Healthy Hunger-Free Kids Act of 2010 directed the United States Department of Agriculture (USDA) to establish nutrition standards for all foods and beverages sold to students, in school during the school day, including foods sold through school fundraisers. The standards provide a special exemption for infrequent fundraisers that do not meet the nutrition standards. A maximum of five exempt fundraisers, per school building, per school year, with a duration of one day, will be allowed for schools participating in the National School Lunch Program in Missouri.</p>	
Exempt Fundraiser #1	Date:
Organization Name:	
Description of Event and Products Sold?	
Exempt Fundraiser #2	Date:
Organization Name:	
Description of Event and Products Sold?	
Exempt Fundraiser #3	Date:
Organization Name:	
Description of Event and Products Sold?	
Exempt Fundraiser #4	Date:
Organization Name:	
Description of Event and Products Sold?	
Exempt Fundraiser #5	Date:
Organization Name:	
Description of Event and Products Sold?	