

**REVISED POLICY - VOL. 26, NO. 2**

**FOOD SERVICES**

The Board will provide cafeteria or serving facilities in all schools where space and facilities permit and food service for the purchase and consumption of lunch for all students.

The food-service program will comply with Federal and State regulations pertaining to the selection, preparation, consumption, and disposal of food and beverages as well as to the fiscal management of the program. In addition, as required by law, a food safety program that is based on the principles of the Hazard Analysis and Critical Control Point (HACCP) system shall be implemented with the intent of preventing food-borne illnesses. For added safety and security, access to the facility and the food stored and prepared therein shall be limited to food service program staff and other authorized persons.

Substitutions to the standard meal requirements shall be made, at no additional charge, for students who are certified by a licensed physician to have a disability that restricts his/her diet, in accordance with the criteria set forth in 7 CFR Part 15B. To qualify for such substitutions the medical certification must identify:

- A. the student's disability and the major life activity affected by the disability;
- B. an explanation of why the disability affects the student's diet; and
- C. the food(s) to be omitted from the student's diet and the food or choice of foods that must be substituted (e.g., caloric modifications or use of liquid nutritive formula).

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- [x ] On a case-by-case basis, substitutions to the standard meal requirements may be made, at no additional charge, for students who are not "disabled persons," but have a signed statement from a qualified medical authority that the student cannot consume certain food items due to medical or other special dietary needs. To qualify for such consideration and substitutions the medical statement must identify:
- A. the medical or dietary need that restricts the student's diet; and
  - B. the food(s) to be omitted from the student's diet and the food(s) or choice of foods that may be substituted.

For non-disabled students who need a nutritionally equivalent milk substitute, only a signed request by a parent or guardian is required.

Lunches sold by the school may be purchased by students and staff members and community residents in accordance with the procedures established by the Superintendent.

The operation and supervision of the food-service program is the responsibility of the Director of Food Services. Food services will be operated on a self-supporting basis with revenue from students, staff, Federal reimbursement, and surplus food. The Board will assist the program by furnishing available space, initial major equipment, and utensils.

In accordance with Federal law, Director of Food Services will take such actions as are necessary to obtain a minimum of two (2) food safety inspections per school year, which are conducted by the State or local governmental agency responsible for food safety inspections. The report of the most recent inspection will be posted in a publicly visible location, and a copy of the report will be available upon request. **[Please note: Schools participating in more than one (1) child nutrition program are only required to obtain two (2) food safety inspections per school year if the nutrition programs offered use the same facilities for the preparation and service of meals. Also, the requirement for two (2) inspections does not apply to schools that only offer the Special Milk Program.]**

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A periodic review of the food-service accounts will be made by the Business Manager\_\_\_\_\_. Any surplus funds from the National School Lunch Program will be used to reduce the cost of the service to students or to purchase cafeteria equipment. Surplus funds from a-la-carte foods may accrue to the food service program, ~~(-) the school, (-) or a student activity fund.~~

~~The Superintendent will prepare administrative guidelines for the conduct of the school food service program that will include provisions for:~~

- ~~(-) the maintenance of sanitary, neat premises free from fire and health hazards;~~
- ~~(-) the preparation and consumption of food;~~
- ~~(-) the purchase of foods and supplies in accordance with law;~~
- ~~(-) the accounting and disposition of food service funds;~~
- ~~(-) the safekeeping and storage of food and food equipment;~~
- ~~(-) the maintenance and replacement of equipment.~~

~~No foods or beverages, other than those associated with the Corporation's food service program, are to be sold during food service hours. The Corporation's food service program will serve only food items and beverages as determined by the Food Service Department to be in compliance with the current USDA Dietary Guidelines for American. Any competitive food items and beverages that are available for sale to students à la carte in the dining area between midnight and (-) thirty (30) (-) sixty (60) minutes following the end of the last lunch period between 12:01AM and thirty (30) minutes after the close of the instructional day shall also comply with the current USDA Dietary Guidelines for Americans and the USDA's Smart Snacks in Schools regulations. Foods and beverages unassociated with the food-service program may be sold or vended in the dining area during the school day, which is defined as 12:01AM to thirty (30) minutes after the end of the instructional day, and are subject to the limitations of State law, this policy and in accordance with the rules and regulations set forth in Policy 8540.~~

The Superintendent will ensure a wholesome, nutritious food-service program in the schools of the Corporation that reinforces the concepts taught in the classrooms.