

Food and Beverage Sales, and Sanitation Requirements

Food and Beverages Sold and/or Served in School

All Schools:

The building principal will ensure that all food items offered or served prior to the start of school until the end of the regularly scheduled school day are in compliance with these procedures.

All food sold or offered on District property must meet the Health Department standards related to storage, preparation, and servicing. Any person involved in the handling of unpackaged food items must hold a valid food handler's permit, unless the individuals are only handling low risk foods as defined by the Tri-County Health District. No food items may be sold or served within the District without the appropriate Health Department Permit.

No outside vendors, individual students, or community groups may sell or serve any food items on District property prior to the start of the school day until the end of regularly scheduled classes. Only approved District programs and staff noted in this Procedure may sell or serve food items during the school day. Staff potlucks and celebrations are excluded.

High Schools:

The building principal will ensure that all food sales are coordinated and communicated within the building in compliance with this Procedure. The principal will further ensure that a Food Sales Coordination Committee, composed of the site kitchen manager, nutrition services area supervisor, students, and student group advisors, exists for the purpose of regularly communicating and coordinating food sale issues in a cooperative manner.

District food sales shall occur in a cooperative manner between all school groups to ensure that curricular, nutritional, sanitation and monetary needs of the school community are met, including the break-even status of the District's nutrition services program. The break-even status refers to the nutrition services ability to generate sufficient funds to pay for all direct and indirect expenses as determined by the District, to include equipment replacement, and program development.

Food sales, before school, during morning breaks, lunch periods, and after school will recognize the need for student educational opportunities and will create cooperative partnerships between student groups. Due to a finite number of school days and the need to

minimize the financial impact on each group involved, food sales shall be limited and monitored. Food sales that are fundamentally a part of the curriculum, and not just a fundraiser, will be given first priority. The nutritional needs of students and the breakeven status of the District's Nutrition Services program shall also be a high priority when making decisions. All food sales during the school day must comply with all nutrition requirements noted in Procedure 6730.

Middle and Elementary Schools:

Food sales prior to the start of the school day until the end of the regularly scheduled classes shall be limited to the District Nutrition Services meal programs. This limitation will help meet the nutritional needs of students and ensure the required break-even status of the District's Nutrition Services program.

Vending Sales:

A ration of $\frac{1}{4}$ soda pop (1:4) to other beverages that meet nutrition standards shall be offered in the vending machines. All vending machines will be programmed off from beginning of school day until 15 (fifteen) minutes into the lunch period. Water, artificially sweetened water, diet soda, 100% juice, low-fat milk, and snack item vending machines that comply with the nutrition standards listed in Procedure 6730 are permitted in senior high schools and middle schools, provided the sales do not occur in the cafeteria and that the purchase and sale of beverages are in accordance with the terms and conditions of the school board approved beverage contract and procurement guidelines. Vending machine access is not permitted for grades K-5. Staff are encouraged to model healthy choices. Placing more nutritious foods and beverages that align with the nutrition standards in Procedure 6730 in staff vending machines is strongly encouraged.

Purchasing:

No exclusive District-wide beverage product rights or bid agreement, that would encompass all vending, Nutrition Services beverage products, and all other beverage sales throughout the District, will be allowed as a part of the beverage bid process. Bids for each beverage segment (i.e. vending) may be let and awarded to a single vendor.

Language will be added to the appropriate bids allowing nutrition information and promotional materials to be placed on all vending machines on District property.

Sanitation Permits and Procedures:

All food sales on District property must comply with the Tri-County Health District rules and regulations.

No high risk or potentially hazardous foods (usually protein food items and melons) may be served to students or the public on District property unless the group servicing the food complies with the Tri-county Health District regulations. This will preserve sanitation

standards and reduce the risk of a food borne illness. The Nutrition Services Department shall monitor the District's compliance with Tri-County health District regulations. Any group wanting to serve any high-risk food item to students or the public must notify the Nutrition Services Department to ensure compliance.

Public versus Non-Public:

Food sales by District groups must comply with the Tri-County Health District permitting process. If the event is a non-public event, there are no required permits. A non-public event only involves a specific or limited group of people, and does not allow the general public access to the event. An example would be a staff potluck or an awards dinner for the soccer team. If the general public is invited, food handler cards are required and a permit must be in place for the event. Sites should call the Tri-County Health District for the specific requirements and permit options. All non-District events that are held on District property must coordinate with Facility Services and contact the Tri-County Health District to arrange for the appropriate permit if potentially hazardous foods are served.

Kitchen Use:

To prevent food borne illnesses and ensure the safety of staff and students, District kitchens may not be used without prior approval from the kitchen manager and the Nutrition Services supervisor or director. A nutrition services staff member must be present when kitchen equipment is used for an event.

Low Risk Foods (i.e., whole fruit, popcorn, candy, snack, chips) are items that do not pose a significant health risk, and therefore do not require a permit or food handler's card. The Nutrition Services office will provide a list of these exempt foods that comply with the Tri-County Health District Department guidelines.

Basic Sanitation:

To ensure the health and safety of District staff and students, the following basic sanitation procedures must be followed when handling food:

- Thorough hand washing for anyone involved with handling or serving food products.

- Washing with soap and warm water for 20 seconds.

- Hot foods shall be cooked rapidly to a minimum 165 degrees F. internal temperature.

- Food handling and Service must be conducted in a clean and safe environment.

- Maintain foods at the appropriate temperature (less than 41 degrees F. for cold foods, and over 140 degrees F. for hot).

- Cool foods quickly to 41 degrees F in 4 hours.

- Food items should be no thicker than 2 inches.

- Gloves should be worn when handling ready-to-eat foods.