REGULATION

ANNE ARUNDEL COUNTY PUBLIC SCHOOLS

Related Entries: EB, KC, KC-RA **Responsible Offices:** FOOD AND NUTRITION SERVICES

STUDENT NUTRITION SERVICES – WHOLE SCHOOL

A. PURPOSE

To establish procedures for the implementation and review of the accompanying policy. To encourage Anne Arundel County Public Schools (AACPS) students to make healthy food and beverage choices, which help create healthy bodies and minds, and promote academic achievement.

B. BACKGROUND

All foods and beverages sold to students during the school day are consistent with federal, State, and local laws, regulations and standards.

C. PROCEDURES

- School meals shall meet or exceed established federal, State and local laws, regulations and standards regarding the nutrient content and portion size for all foods. AACPS promotes healthy lifestyles. AACPS also educates students about the importance of nutrition in the classroom and cafeteria by placing an emphasis on multiple offerings, including local offerings of fresh fruits and vegetables, on a daily basis.
- 2. The *Healthy Hunger-Free Kids Act of 2010* requires that all food sold inside and outside of the school's *National School Lunch Program* and *School Breakfast Program* meet the programs' nutrition standards, including nutrient content and portion size. These nutrition standards for all foods sold in school address criteria for allowable foods and beverages. The nutrition standards apply to the following:
 - a. Vending machines;
 - b. A la carte sales;
 - c. Fundraisers; and
 - d. School stores.

- 3. No foods or beverages offered for sale on school premises shall compete with the *National School Lunch and School Breakfast Programs*, from 12:01 a.m. until 30 minutes after the end of the instructional day.
- 4. Lunch meal service may not be scheduled prior to 10:00 a.m. or after 2:00 p.m.
- 5. School administration vending machines shall have and use a timing device to automatically prohibit access to the vending machines from 12:01 a.m. until 30 minutes after the end of the instructional day. Vending machines that are not accessible to students are exempt from the above limitations.
- 6. For the safety and security of the food at each facility, access to food service facilities shall be limited to authorized personnel.
- 7. Hazard Analysis and Critical Control Point plans and guidelines shall be implemented to prevent food borne illness. Commercially processed, shelf stable foods in sealed containers are not potentially hazardous and are exempt.
- 8. Anne Arundel County Department of Health regulations require that food served to the public be prepared in a licensed facility. The license for Food and Nutrition Services is nontransferable to outside caterers or groups applying for use of the facilities. However, such groups are invited to apply for use of Food and Nutrition Services' kitchen facilities, in accordance with guidelines provided by the *AACPS Community Use of Facilities Manual*.
- 9. Foods made available through school-sponsored activities shall meet Code of Maryland Regulations guidelines regarding safe and healthy food and beverage preparation, handling, storage, and serving of food. Parents/guardians providing food must purchase pre-packaged, store bought items for these events. Nutrition labels and ingredient lists shall be made available for all foods.
- 10. Food and beverages may not be used as an educational tool or offered as a reward for achievement or good behavior.
- 11. The marketing and advertising of foods and beverages shall meet the U.S. Department of Agriculture (USDA) *Smart Snacks in School* nutrition standards and the *Maryland Nutrition Standards for All Foods Sold in Schools*. The nutrition standards apply to all foods and beverages offered to students from 12:01 a.m. to 30 minutes after the school day.
- 12. Nutrition values for food and beverages sold or provided to students by Food and Nutrition Services shall be made readily available to parents/guardians, students, and members of the community by Food and Nutrition Services. This information can be located on the AACPS website or by contacting Food and Nutrition Services.

- 13. All schools promote student wellness activities in conjunction with multiple community partners and many schools offer meals beyond the traditional school day and school year. Opportunities include:
 - a. Health Fairs promoting physical activity and healthy food choices;
 - b. **Tasting of the Rainbow** offering new fresh fruits and vegetables, which are often local;
 - c. **Tasting Events** providing tastings of fresh fruits and vegetables to all students during lunch;
 - d. Brain Boost promoting physical activity during class time;
 - e. **Breakfast Meals** promote providing a healthy breakfast every day to ensure that all students are consuming a healthier diet and are fueled for learning;
 - f. **Dinner Meals** offering healthy food choices and enhancing academic achievement after the school day; and
 - g. **Summer Meals** providing healthy meals and keeping the youth in Anne Arundel County fueled and ready to play and learn during the summer.
- 14. The marketing and advertising of foods and beverages offered via fundraisers shall meet USDA *Smart Snacks in School* nutrition standards and the *Maryland Nutrition Standards for All Foods Sold in Schools*.
- 15. Schools shall use a coordinated approach for the management of food allergies in the school environment to reduce food allergy related complications in students. Food and Nutrition Services staff shall receive professional development pertaining to the daily management of food allergies. The comprehensive school plan shall include discussions with the appropriate Food and Nutrition Services staff, registered dietitian(s), registered nurse(s), and parent(s)/guardian(s). Each student allergy shall be identified in the student database and individual consultations with the appropriate staff, parent(s)/guardian(s), and student(s) shall occur on an as needed basis.
- 16. Drinking water shall be available to all students in all schools during breakfast and lunch meal services.
- 17. Handwashing facilities and supplies shall be located in close proximity to school cafeterias. Students shall be taught the importance of frequent hand washing, especially prior to eating.
- 18. Any AACPS student without money to purchase a school lunch shall be granted a predetermined number of meals, or until the negative balance reaches the charge threshold established by the Board of Education of Anne Arundel County. Once the

negative balance threshold is met, the student shall receive an alternate meal. This information shall be noted in the AACPS *Parent Handbook* and on the AACPS website. The student's parent(s)/guardian(s) shall receive automated phone messages indicating there is a negative account balance and whether the student received an alternate meal. A school must notify the student's parent(s)/guardian(s) about the application process and eligibility requirements for the school's free or reduced-price meal program. However, school staff may not communicate directly with the student about any unpaid meal debt. On or about the last day of school, Central Office Division of Financial Operations shall deduct the negative balance and alternate meals costs from the schools account and transfer to Food and Nutrition Services to clear all outstanding debts.

- 19. If a student has an unpaid meal debt, a school may not:
 - a. Require the student to wear a wristband, hand stamp, sticker, or other identifying mark;
 - b. Require the student to complete chores or tasks;
 - c. Deny a meal to the student or dispose of a meal after it has been served; or
 - d. Restrict the student from access to school records or participation in any school-related extracurricular activity.

Regulation History: Issued 07/12/06; Revised 09/06/17; 04/21/21

Note Previous Regulation History: Replaces Policy 701.03, adopted 07/03/74 and revised 11/20/89 Developed by Superintendent 02/08/06 Reviewed by Board of Education 07/12/06

Legal Reference: Section 7-125 of the Education Article; The Healthy Hunger-Free Kids Act of 2010