

Adoption Date: August 16, 2006

FOOD AND BEVERAGES SOLD AND/OR SERVED IN SCHOOLS

A. All Schools:

1. The Principal will ensure that all food items offered or served are in compliance with these procedures.
2. All food sold or offered on District property must meet the Health Department standards related to storage, preparation, and serving. 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 Washington State Department of Health. Only a supervised student worker in the Nutrition Services operation or those who operate of site or use the kitchen facilities do not each need a food handlers permit, but must be supervised by an adult with a food handlers permit. All food items sold or served on school district property, on behalf of the school district, or at school district events including, but not limited to, ASB and clubs must follow these procedures. All of these will coordinate with the Food Services Department.
3. 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 pot lucks and celebrations are excluded. Those for after the end of the school day must follow proper approval procedures thru administration, ASB and/or the Food Services Department.
4. The 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 Services representative, and ASB representative, regularly communicate and coordinate food sale issues in a cooperative manner.
5. Direct 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 Food Services program. The break-even status refers to the Food 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.
6. Food sales before school, lunch periods, and after school will recognize the need for student educational opportunities and will create cooperative partnerships between student groups and the Food Services Department. Due to a finite number of school days and the need to minimize the financial impact on each group involved, food sales should be limited and monitored. Food sales that are fundamentally a part of the curriculum, and not just a fund-raiser, will be given first priority. The nutritional needs of students and

the break-even status of the District's Food Services program shall also be a high priority when making decisions.

7. All food sales during the school day must comply with all nutrition requirements noted in Procedure 6700A. The extra-curriculum programs may, in certain circumstances, sell food items that are outside of the nutrition requirements. Beverages sold or offered to students during the school day must comply with beverage requirements noted in Procedure 6700A. Every effort should be made to comply with the nutrition standards in Procedure 6700A. Staff is encouraged to model healthy choices.

B. Vending Sales:

1. 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 6700A are permitted, provided the sales do not conflict with the State competitive food guidelines for being served in the cafeteria.

C. Purchasing:

1. No exclusive District-wide beverage product rights or bid agreement, that would encompass all vending, Food 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.

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

II. Sanitation Permits and Procedures:

All food sales on District property must comply with the Washington State Department of Health rules and regulations.

A. 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 serving the food complies with the WSDH regulations. This will preserve sanitation standards and reduce the risk of a food borne illness. The Food Services Department shall monitor the District's compliance with WSDH regulations. Any group wanting to serve any high-risk food item to students or the public must coordinate with the Food Services Department to ensure compliance.

B. Public versus Non-Public: Food sales by District groups must comply with the WSDH process. 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 permit is required. Sites should call the Food Services Department for the specific requirements.

All non-District events that are held on District property, District events held off or on site must follow these procedures.

C. Kitchen Use: To prevent food borne illnesses and ensure the safety of staff and students, District kitchens may not be used without prior written approval from the Food Services Department. A Food Services Department staff member must be present when kitchen equipment is used for an event and/or follow the State guidelines for food handling with a valid food handlers permit.

D. 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 food handler's card or the presence of a Food Services Department staff member. The Food Services office will provide a list of these exempt foods, upon request, that comply with the Washington State Department of Health guidelines.

E. 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 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.

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School District Name: Wellpinit School District