

**Michigan Department of Education  
Office of Health and Nutrition Services  
School Nutrition Programs**

**Local Wellness Policy:  
Triennial Assessment Summary**

## Background

The Healthy, Hunger-Free Kids Act of 2010 requires Local Educational Agencies (LEAs) to update or modify their wellness policy, as appropriate. When wellness committees meet on a regular basis throughout the school year, an assessment plan should be used to ensure progress is being made on the district's wellness policy and procedures.

## Purpose

The template below is offered to help summarize the information gathered during your assessment. Members of a school wellness committee who are completing the triennial assessment for their school wellness policy may use this template. It contains the three required components of the triennial assessment, including 1) compliance with the wellness policy, 2) how the wellness policy compares to model wellness policies, and 3) progress made in attaining the goals of the wellness policy.

## Results

The copy of the assessment must be made available to the public. How the assessment is made available is the decision of the LEA. Many LEA's choose to post the results on their district website. The triennial assessment summary and the assessment details must be shared.

## Recordkeeping

Keep a copy of the most recent triennial assessment, along with supporting documentation on file. This will be needed when you have a School Nutrition Program administrative review.

## Resources

<https://www.fns.usda.gov/tn/local-school-wellness-policy>

[https://www.michigan.gov/mde/0,4615,7-140-66254\\_50144-194546--,00.html](https://www.michigan.gov/mde/0,4615,7-140-66254_50144-194546--,00.html)

## Section 1: General Information

School(s) included in the assessment:

Milan Area Schools

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Month and year of current assessment: May 2022

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Date of last Local Wellness Policy revision: 6/22/22

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Website address for the wellness policy and/or information on how the public can access a copy:

<https://www.milanareaschools.org/Page/358>

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## Section 2: Wellness Committee Information

How often does your school wellness committee meet? Yearly at Minimum

School Wellness Leader:

Name	Job Title	Email Address
Bryan Girbach	Superintendent	girbachb@milanareaschools.org

School Wellness Committee Members:

Name	Job Title	Email Address
Aaron Shinn	HS Principal	shinna@milanareaschools.org
Kim Jasper	MMS Principal	jasperk@milanareaschools.org
Jennifer Bookout	Symons Principal	bookoutj@milanareaschools.org
Sean Desarbo	Paddock Principal	DesarboS@milanareaschools.org
Judee Gniewek	School Nurse	gniewekj@milanareaschools.org

Dawn Hynds	School Nurse	hynds@milanareaschools.org
Adam Gilles	Teacher	gillesa@milanareaschools.org
Nichole Kuenzel	Teacher	kuenzeln@milanareaschools.org
Judi Burgio	Food Service Director	burgioj@milanareaschools.org
Sarah Farmer	Teacher	farmers@milanareaschools.org
Mary Hagley	Parent	hagley@milanareaschools.org
Julia Farah	Parent	farahj@milanareaschools.org
Synthia Winnie	Parent	swinnie@med.umich.edu
Christy Aunins	Parent	christy.aunins@gmail.com
Karen Lambert	Parent	karelambert@gmail.com

### Section 3. Comparison to Model School Wellness Policies

Indicate the model policy language used for comparison:

- Michigan State Board of Education Model Local School Wellness Policy
- Alliance for a Healthier Generation: Model Policy
- WellSAT 3.0 example policy language

Describe how your wellness policy compares to model wellness policies.

The Milan Area Schools Local Wellness Policy meets the guidelines and requirements set forth by the model wellness policy. Milan's wellness policy further addresses the demographic and local health needs by creating goals specific to the community and student body. SMART goals on this assessment sheet accompany each statement of the Wellness Policy. Goals are created by the Wellness Committee after reviewing multiple CDC and MDE Wellness Policy resources and seeking input from committee members, students, and community members. Implementation and evaluation are managed by administration and a Wellness Committee. The policy also includes a description of how the public is involved in the policy review process. Updates and evaluations are published on the district website by leadership.

## Section 4. Compliance with the Wellness Policy and progress towards goals

At a minimum, local wellness policies are required to include:

- Specific goals for:
  - Nutrition promotion and education
  - Physical activity
  - Other school based activities that promote student wellness.
- Standards and nutrition guidelines for all foods and beverages sold to students on the school campus during the school day that are consistent with Federal regulations for school meal nutrition standards, and the Smart Snacks in School nutrition standards.
- Standards for all foods and beverages provided, but not sold, to students during the school day (e.g., in classroom parties, classroom snacks brought by parents, or other foods given as incentives).
- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.

Using the table below to indicate the progress made with each goal included in the Wellness Policy. The table may be used for each school separately or the district as a whole.

**Tip:** When developing a wellness plan, ensure activities are meeting goals by developing SMART objectives:

- **Specific:** Identify the exact area to improve.
- **Measurable:** Quantify the progress.
- **Attainable:** Determine what is achievable.
- **Realistic:** Consider resources and determine what can reasonably be accomplished.
- **Time bound:** Identify deadlines for goals and related tactics.

The Centers for Disease Control and Prevention (CDC) has tips for developing [SMART objectives](#).

## Michigan Department of Education Local Wellness Policy Assessment Plan

School Name: Milan Area Schools

Date: May 24, 2022

### Nutrition Promotion and Education Goal(s):

<b>Goal</b> What do we want to accomplish?	<b>Action Steps</b> What activities need to happen?	<b>Timeline</b> Start dates	<b>Measurement</b> How is progress measured?	<b>Lead Person</b>	<b>Stakeholders</b> Who will be involved and/or impacted?	<b>Complete?</b>
Nutrition education shall be included in the Health curriculum so that instruction is sequential and standards-based and provides students with the knowledge, attitudes, and skills necessary to lead healthy lives.	A. Health Education staff meet/communicate (regularly) to review curriculum for updates B. Provide teachers with resources and materials to support the curriculum.	Ongoing with annual updates prior to beginning of school year	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Health Education staff (regularly).</li> </ul>	Health Education Teachers	Teachers, staff, students	Yes
Nutrition education shall reinforce lifelong balance by emphasizing the link between caloric intake (eating) and exercise in ways that are age appropriate.	A. Health Education staff teach HS and MS B. Physical Education staff teach at elementary buildings C. Nutrition blocks are taught by elementary teaching staff.	Ongoing Ongoing Goal reinforced/refreshed 2022	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Health Education staff (regularly)</li> </ul>	Principals, Health Education Teachers, Physical Education Teachers, Elementary Teachers	Teachers, staff, students	Yes
Instruction related to the standards and benchmarks for nutrition education shall be provided by highly qualified teachers.	A. Health Education and Physical Education teachers to remain current in newest guideline changes from USDA. B. Provide teachers with resources for training opportunities, planning and materials.	Ongoing Goal reinforced/refreshed 2022	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Health Education staff (regularly)</li> </ul>	Principals, Health Education Teachers, Physical Education Teachers	Teachers, staff, students	Yes

<p>Nutrition education information shall be posted/offered throughout the school campus including, but not limited to, school dining areas and classrooms.</p>	<p>A. Health Education and Physical Education teachers post information.  B. Food service staff post information.</p>	<p>Goal reinforced/refreshed 2022  Ongoing</p>	<ul style="list-style-type: none"> <li>Principals, health education, physical education, and food service staff regularly conduct visual inspections.</li> </ul>	<p>Principals, Food Service Director</p>	<p>Teachers, staff, and students</p>	<p>Yes</p>
<p>The food service program shall be administered by a qualified nutrition professional.</p>	<p>A. Judi Burgio is the food service program Director for Milan Area Schools. She is an employee of Chartwells. In addition to Mrs. Burgio's qualifications, Chartwells also provides the district with additional resources.</p>	<p>Ongoing</p>	<ul style="list-style-type: none"> <li>Annual review of credentials</li> <li>Language included in contract with Chartwells</li> </ul>	<p>Food Service Director</p>	<p>Staff and students</p>	<p>Yes</p>
<p>The food service program shall be administered by a director who is properly qualified, certificated, licensed, or credentialed, according to current professional standards.</p>	<p>A. Judi Burgio is the food service program Director for Milan Area Schools. She is an employee of Chartwells. In addition to Mrs. Burgio's qualifications, Chartwells also provides the district with additional resources.</p>	<p>Ongoing</p>	<ul style="list-style-type: none"> <li>Annual review of credentials</li> <li>Language included in contract with Chartwells</li> </ul>	<p>Food Service Director</p>	<p>Staff and students</p>	<p>Yes</p>
<p>All food service personnel shall receive pre-service training in food service operations.</p>	<p>A. Annual training prior to the start of the school year and upon hire.</p>	<p>Ongoing</p>	<ul style="list-style-type: none"> <li>ServSafe credentials are reviewed annually.</li> </ul>	<p>Director of Food Service, District Administration</p>	<p>Staff and students</p>	<p>Yes</p>

Continuing professional development shall be provided for all staff of the food service	<p>A. Annual training prior to the start of the school year and upon hire.</p> <p>B. Ongoing training for USDA guideline changes.</p>	Ongoing	<ul style="list-style-type: none"> <li>• ServSafe credentials are reviewed annually.</li> </ul>	Director of Food Service, District Administration	Staff and students	Yes
Create an environment that reinforces the development of healthy eating habits, including offering the following healthy foods that comply with the USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards:	<p>A. a variety of fresh produce to include those prepared without added fats, sugars, refined sugars, and sodium.</p> <p>B. a variety of vegetables daily to include specific subgroups as defined by dark green, red/orange, legumes, and starchy.</p> <p>C. whole grain products - whole grain-rich implementation will follow current USDA guidelines.</p> <p>D. fluid milk that is fat-free (unflavored and flavored) and low-fat (unflavored).</p> <p>E. meals designed to meet specific calorie ranges for age/grade groups</p> <p>F. eliminate trans-fat from school meals</p> <p>G. require students to select a fruit or vegetable as part of a complete reimbursable meal</p> <p>H. provide opportunities for students to develop the knowledge and skills for consuming healthful foods</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>• Primary and alternative balanced meals based on USDA standards are offered and served together as a complete plated or bagged unit, created by the food service staff teams.</li> <li>• Ala cart fruits, vegetables, whole grain, and lean protein alternatives are also offered.</li> <li>• Posters with USDA nutritional facts and meal examples are posted throughout cafeteria and walk-through service line areas.</li> </ul>	Food Service Staff, Director of Food Service Program, District Administration	Staff, Teachers, Students and Families	Yes



Physical Activity Goal(s):

<b>Goal</b> What do we want to accomplish?	<b>Action Steps</b> What activities need to happen?	<b>Timeline</b> Start dates	<b>Measurement</b> How is progress measured?	<b>Lead Person</b>	<b>Stakeholders</b> Who will be involved and/or impacted?	<b>Complete?</b>
A sequential, comprehensive physical education program shall be provided for students in K-12 in accordance with the standards and benchmarks established by the State.	A. Physical Education teachers review and update curriculum annually, prior to the beginning of the school year.  B. Physical Education teachers review/meet and communicate as group and with Administration	Ongoing  Ongoing	<ul style="list-style-type: none"> <li>Assistant Superintendent of Curriculum, principals, and physical education teachers annually review the curriculum to guarantee accordance with standards and benchmarks.</li> </ul>	Physical Education teachers, Assistant Superintendent of Curriculum, Principals	Staff, Teachers, and Students	Yes
The physical education curriculum shall provide sequential instruction related to the knowledge, attitudes, and skills necessary to participate in lifelong, health-enhancing physical activity.	A. Provide Physical Education teachers with resources, planning time and materials to support curriculum.	Ongoing	<ul style="list-style-type: none"> <li>Assistant Superintendent of Curriculum, principals, and physical education teachers annually review the curriculum to guarantee accordance with standards and benchmarks</li> </ul>	Physical Education teachers, Assistant Superintendent of Curriculum, Principals	Staff, Teachers, and Students	Yes
The sequential, comprehensive physical education curriculum shall stress the importance of remaining physically active for life.	A. Physical Education teachers review/meet and communicate as a group and with Administration.  B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.	Ongoing  Ongoing	<ul style="list-style-type: none"> <li>Assistant Superintendent of Curriculum, principals, and physical education teachers annually review the curriculum to guarantee accordance with standards and</li> </ul>	Physical Education teachers, Assistant Superintendent of Curriculum, Principals	Staff, Teachers and Students	Yes

			benchmarks			
The K-12 program shall include instruction in physical education as well as opportunities to participate in competitive and non-competitive team sports to encourage lifelong physical activity	<p>A. Physical Education teachers review and update curriculum annually, prior to the beginning of the school year.</p> <p>B. Athletic Director and building Administration disseminate information by physical posters and email to students regarding seasonal sports available and tryouts (both school and community).</p>	Ongoing	<ul style="list-style-type: none"> <li>The Athletic Director, coaches, and community athletic organizations regularly review their participation numbers.</li> <li>Principals, health education, physical education, and food service staff regularly conduct visual inspections.</li> </ul>	Physical Education teachers, Athletic Director, Coaching staff.	Staff, students, families and community	Yes
Properly certificated, highly qualified teachers shall provide all instruction in physical education.	A. Central office will review all certifications annually.	Ongoing	<ul style="list-style-type: none"> <li>Regular audits are conducted on teacher certifications.</li> </ul>	Administrative Assistant to the Superintendent	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall teach cooperation, fair play, and responsible participation.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	Ongoing	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Physical Education staff (regularly).</li> </ul>	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall meet the needs of all students, including those who are not athletically gifted.	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.</p>	Ongoing	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Physical Education staff (regularly).</li> </ul>	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall be presented in an environment free of embarrassment,	<p>A. Physical Education teachers review/meet and communicate as a group and with Administration.</p> <p>B. Provide Physical Education</p>	Ongoing	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration</li> </ul>	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes

humiliation, shaming, taunting, or harassment of any kind.	teachers with resources, planning time and materials to support curriculum.		meets/communicate s with Physical Education staff (regularly).			
Planned instruction in physical education shall include cooperative as well as competitive games.	A. Physical Education teachers review/meet and communicate as a group and with Administration.  B. Provide Physical Education teachers with resources, planning time and materials to support curriculum.	Ongoing	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicate s with Physical Education staff (regularly).</li> </ul>	Physical Education teachers, Administration.	Staff, Teachers, and Students	Yes
Planned instruction in physical education shall promote participation in physical activity outside the regular school day.	A. Physical Education teachers review and update curriculum annually, prior to the beginning of the school year.  A. Physical Education teachers and classroom teachers provide instruction, demonstration that can be used during out of school time.  B. Encourage students to bike or walk to school	Ongoing  Ongoing  New 2022	<ul style="list-style-type: none"> <li>Maintain and continue to fund new playground equipment that encourages physical activity</li> <li>Explore providing more bike stop sites</li> </ul>	Physical Education Teachers, Health Education teachers, Administration, Classroom teachers	Staff, students, families and community	Yes
The school shall encourage families and community organizations to institute programs that support physical activity of all sorts.	A. Collaboration between district and Community organizations with participation and volunteer information disseminated to parents and community via School Messenger and email  B. District collaboration with State and National Organizations with participation and volunteer information disseminated to parents and community via School Messenger and email	Ongoing  Ongoing	<ul style="list-style-type: none"> <li>The district collaborates with Milan Parks and Recreation who offer ample outdoor spaces and events that promote physical activities.</li> <li>The district participates in the Presidential Youth Fitness Program, Girls on the Run, Kids Heart Challenge.</li> <li>The district supports the</li> </ul>	Administration, Classroom, Health Education and Physical Education teachers	Staff, students, families, and community	Yes

			collaboration of the Federal Prison System Program with the Rotary Club that repairs and provides renewed repaired bikes to community members.			
All students in grades 6-12 shall have the opportunity to participate in interscholastic sports programs.	A. Collaboration between district and Community organizations with participation and volunteer information disseminated to parents and community via School Messenger and email	Ongoing - Renewed for safe reopen 2021-2022	<ul style="list-style-type: none"> <li>Milan Youth is a comprehensive community involvement program: basketball, swimming, football, baseball, and wrestling programs are available seasonally. (safe reopen 2021-2022).</li> <li>Collaboration with private businesses in the community for Gymnastics and Dancing are also available and promoted to students and families.</li> </ul>	Administration, Classroom, Health Education and Physical Education teachers	Staff, students, families, and community	Yes

School-based activities to promote student wellness goal(s):

<b>Goal</b> What do we want to accomplish?	<b>Action Steps</b> What activities need to happen?	<b>Timeline</b> Start dates	<b>Measurement</b> How is progress measured?	<b>Lead Person</b>	<b>Stakeholders</b> Who will be involved and/or impacted?	<b>Complete?</b>
The schools shall provide at least twenty-five (25) minutes daily for students to eat.	<p>A. Provide Food Service staff with preparation time and materials to prepare meals in advance of arriving students.</p> <p>B. Classes are arranged for specific lunch blocks to allow ample</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>Days and clock hours allow for a minimum of 25 minute lunch periods.</li> </ul>	Administration	Teachers, food service staff, and students	Yes

	time for eating.					
	C. Service line is organized for efficiency.	Ongoing				
	D. Electronic digital payment system utilized for efficient service time.	Ongoing				
The schools shall schedule mealtimes so there is minimum disruption by bus schedules, recess, and other special programs or events.	A. Classes are arranged for specific lunch blocks to allow ample time for eating.	Ongoing	<ul style="list-style-type: none"> <li>Students are not delayed from their scheduled lunch time.</li> </ul>	Administration, teachers	Administration, teachers, students	Yes
	B. Meals are prioritized	Ongoing	<ul style="list-style-type: none"> <li>Student meetings, programs and events are planned in advance to cause least disruption to mealtimes.</li> </ul>			
	C. Students are allowed to eat during a special program, student meeting, or events if they occur when lunch is scheduled.	Ongoing	<ul style="list-style-type: none"> <li>Students are informed in advance, so they obtain their lunch if attending a meeting that occurs during lunchtime.</li> </ul>			
The school shall provide attractive, clean environments in which the students eat.	A. The cafeteria is cleaned and disinfected before, in between if necessary, and after each lunch block.	Ongoing	<ul style="list-style-type: none"> <li>The cafeteria is visually inspected by Food service and maintenance staff for cleanliness and inviting environment for meals.</li> </ul>	Director of Food Service Program, Maintenance Staff	Maintenance staff, Food Service Staff, Students	Yes
	B. The district provides the necessary materials for a clean and attractive cafeteria	Ongoing				
Activities, such as tutoring or club meetings, shall not be scheduled during mealtimes, unless students may eat during those meetings.	A. Meals are prioritized	Ongoing	<ul style="list-style-type: none"> <li>Students are not delayed from their scheduled lunch time.</li> </ul>	Administration, teachers	Administration, teachers, students	Yes
	B. Students are allowed to eat during a special program, student meeting, or events if they occur when lunch is scheduled.	Ongoing	<ul style="list-style-type: none"> <li>Student meetings, programs and events are planned in advance to cause least disruption to mealtimes.</li> </ul>			

			<ul style="list-style-type: none"> <li>Students are informed in advance, so they obtain their lunch if attending a meeting that occurs during lunchtime.</li> </ul>			
Each school may develop guidelines for celebrations, occurring during the school day, that involve serving food.	A. Teachers plan celebrations within policy guidelines then communicate plans to Principals who will advise on Wellness Policy guidelines for food and SMART Snacks.	Ongoing	<ul style="list-style-type: none"> <li>Teachers prioritize nonfood celebrations.</li> <li>When choosing to utilize food in celebrations, particularly for cultural experiences, healthy, balanced USDA guided food choices are served with safety protocols in place.</li> </ul>	Teachers, Principals	Teachers, students, parents.	Yes
Schools may limit the number of celebrations involving serving food during the school day.	<p>A. Teaching staff prioritize nonfood celebrations.</p> <p>B. Teachers will plan for recognizing multiple students in one celebration instead of many single celebrations</p> <p>C. Teachers will communicate plans for food related parties with Principals</p> <p>D. No more than 2 celebrations or parties involving food occur per class per month</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Teachers</li> </ul>	Teachers, Principals	Teachers, Principals, students, parents	Yes
Schools in our system utilize electronic identification and payment systems, therefore, eliminating any stigma or identification of students eligible to receive free and/or reduced meals.	A. Students all use the same electronic digital system when obtaining lunch. There is no physical identifier that distinguishes between free, reduced, or pay in full when students reach the checkout point at lunch.	Ongoing	<ul style="list-style-type: none"> <li>Financial meal assistance remains stigma free, equitable, and accessible.</li> </ul>	Administration Food Service Director	Students, Technology staff	Yes

Students are discouraged from sharing their foods or beverages with one another during meal times, given concerns about allergies and other restrictions on some students' diets.	A. Inclusive but separated tables are provided for the safety of students with allergies.	Ongoing	<ul style="list-style-type: none"> <li>Verbal check-ins with staff to ensure compliance.</li> </ul>	Food Service Director Principals	Teachers, Nurse, Students, Parents	Yes
	B. Lunchroom supervisors monitor lunchrooms and discourage sharing of food in any manner.	Ongoing	<ul style="list-style-type: none"> <li>Administration meets/communicates with lunchroom supervisors</li> </ul>			

**Nutrition guidelines for all foods and beverages for sale on the school campus (i.e. school meals and smart snacks):**

<b>Goal</b> What do we want to accomplish?	<b>Action Steps</b> What activities need to happen?	<b>Timeline</b> Start dates	<b>Measurement</b> How is progress measured?	<b>Lead Person</b>	<b>Stakeholders</b> Who will be involved and/or impacted?	<b>Complete?</b>
In accordance with Policy 8500, entitled Food Service, the food service program shall comply with Federal and State regulations pertaining to the selection, preparation, consumption, and disposal of food and beverages, including but not limited to the USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards, as well as to the fiscal management of the program.	A. The Food service Director supervises menu items and ala carte items served to students.	Ongoing	<ul style="list-style-type: none"> <li>Annual audits of food service are conducted to guarantee that the selection, preparation, consumption, and disposal of food and beverages comply with Federal and State regulations.</li> <li>All kitchens and food service areas are inspected by the health department annually.</li> </ul>	Administration, Food Service Director	Food Service Program staff, students	Yes
The sale of foods and beverages to students that do not meet the USDA Dietary Guidelines for Americans and	A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.	Ongoing	<ul style="list-style-type: none"> <li>Ala carte menu items meet or exceed USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School</li> </ul>	District Administration, Principals, Food Service Director	Food Service Program staff, teachers, students, parents	Yes

<p>the USDA Smart Snacks in School nutrition standards to be consumed on the school campus during the school day is prohibited.</p>	<p>B. Vending machines are on locked timers during the school day.</p> <p>C. Only staff has access to school store food items during the school day</p>	<p>Ongoing</p> <p>Ongoing</p>	<p>nutrition standards.</p> <ul style="list-style-type: none"> <li>Students only have access to food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards.</li> </ul>			
<p>As set forth in Policy 8531, entitled Free and Reduced Price Meals, the guidelines for reimbursable school meals are not less restrictive than the guidelines issued by the U.S. Department of Agriculture (USDA). The sale of foods of minimal nutritional value in the food service area during the lunch period is prohibited.</p>	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p>	<p>Ongoing</p>	<ul style="list-style-type: none"> <li>Students only have access to food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards.</li> <li>All students are served the same approved plated complete meal regardless of reimbursable status.</li> </ul>	<p>District Administration, Principals, Food Service Director</p>	<p>Food Service Program staff, teachers, students, parents</p>	<p>Yes</p>
<p>All food items and beverages available for sale to students for consumption on the school campus (any area of property under the jurisdiction of the school that is accessible to students during the school day) between midnight and thirty (30) minutes after the close of the regular school day shall comply with the current USDA Dietary Guidelines for</p>	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p> <p>B. Vending machines are on locked timers between midnight and thirty (30) minutes after the close of the regular school day.</p> <p>C. Only staff have access to the school store during the school day.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards before, during and 30 minutes after the school day.</li> <li>Verbal check-ins with staff to ensure</li> </ul>	<p>Food Service Director, Principals</p>	<p>Teachers, Coaches, Athletic Director, Parents, Students</p>	<p>Yes</p>



<p>Americans and the USDA Smart Snacks in School nutrition standards, including, but not limited to, competitive foods that are available to students a la carte or as entrees in the dining area (except entree items that were offered on the National School Lunch Program (NSLP) or School Breakfast Program (SBP) menu on the day of and the day after they are offered on the NSLP or SBP menu), as well as food items and beverages from vending machines, from school stores, or as fund-raisers, including those operated by student clubs and organizations, parent groups, or boosters club</p>	<p>D. Principals, Coaching Staff and Athletic Director will approve items to be sold in fundraisers or in school stores before, during and 30 minutes after the school day.</p> <p>E. Fundraisers will prioritize nonfood items.</p>	<p>Ongoing</p> <p>Ongoing</p>	<p>compliance.</p> <ul style="list-style-type: none"> <li>Administration meets/communicates with Teachers, Coaches, Parents and students</li> </ul>			
<p>All foods offered on the school campus during the school day shall comply with the current USDA Dietary Guidelines for Americans, including competitive foods that are available to students a la carte in the dining area, as classroom snacks, or from vending machines.</p>	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p> <p>B. Vending machines are on locked timers between midnight and thirty (30) minutes after the close of the regular school day.</p> <p>C. Only staff have access to the school store during the school day.</p> <p>D. Principals, Coaching Staff and Athletic Director will approve items to be sold in fundraisers or in school stores before, during and 30</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards before, during and 30 minutes after the school day.</li> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Teachers,</li> </ul>	<p>Food Service Director, Principals</p>	<p>Teachers, Coaches, Athletic Director, Parents, Students</p>	<p>Yes</p>

	minutes after the school day. E. Fundraisers will prioritize nonfood items.	Ongoing	Coaches, Parents and students			
The school food service program may involve students, parents, staff, and/or school officials in the selection of competitive food items to be sold in the schools.	A. As needed, the school food service program will involve students, parents, staff, and/or school officials in the selection of competitive food items to be sold in the schools.	Ongoing	<ul style="list-style-type: none"> <li>Suggestions from students, parents, staff, and/or school officials are incorporated into the meal rotation.</li> </ul>	Food Service Director, Staff,	Parents, Physical education and Health education Teachers, Parents and Students	Yes
The food service program will strive to be financially self-supporting; however, if it is necessary to subsidize the operation, it will not be through the sale of foods with minimal nutritious value.	A. The Finance Director and Food Service Director will meet regularly to review the food service budget.	Ongoing	<ul style="list-style-type: none"> <li>Annual food service budgets are amended and audited annually.</li> </ul>	Finance Director and Food Service Director	Students, staff	Yes
The food service program will provide all students affordable access to the varied and nutritious foods they need to be healthy and to learn well.	A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they are nutritious and affordable.	Ongoing	<ul style="list-style-type: none"> <li>Annual food service budgets are amended and audited annually</li> </ul>	Finance Director and Food Service Director	Students, staff	Yes

Guidelines for other foods and beverages available on the school campus, but not sold:

<b>Goal</b> What do we want to accomplish?	<b>Action Steps</b> What activities need to happen?	<b>Timeline</b> Start dates	<b>Measurement</b> How is progress measured?	<b>Lead Person</b>	<b>Stakeholders</b> Who will be involved and/or impacted?	<b>Complete?</b>
Outside of lunch periods, all food and beverages consumed on the school campus during the school day (which may include classroom snacks, classroom parties, and holiday celebrations) shall comply with the food and beverage standards approved by the building Principal.	A. Teaching staff prioritize nonfood celebrations. B. Teachers will plan for recognizing multiple students in one celebration instead of many single celebrations C. Teachers will communicate plans for food related parties with Principals D. No more than 2 celebrations or parties involving food occur per class per month	Ongoing  Ongoing  Ongoing  Ongoing	<ul style="list-style-type: none"> <li>Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards before, during and 30 minutes after the school day.</li> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Teachers, Parents and students</li> </ul>	Food Service Director, Principals	Teachers, Students, Parents	Yes
All food and beverages that are provided, other than through sale, on the school campus during the school day (which may include classroom snacks, for classroom parties, and at holiday celebrations) shall comply with the food and beverage standards approved by the building Principal.	A. Teachers will communicate plans for food related parties with Principals B. The principal will approve all parties involving food.	Ongoing Reviewed/ Renewed  Ongoing	<ul style="list-style-type: none"> <li>Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day.</li> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Teachers, Parents, and students</li> </ul>	Principals	Teachers, Students, Parents	Yes

Marketing and advertising of only foods and beverages that meet Smart Snacks:

<b>Goal</b> What do we want to accomplish?	<b>Action Steps</b> What activities need to happen?	<b>Timeline</b> Start dates	<b>Measurement</b> How is progress measured?	<b>Lead Person</b>	<b>Stakeholders</b> Who will be involved and/or impacted?	<b>Complete?</b>
With regard to nutrition promotion, any foods and beverages marketed or promoted to students on the school campus, during the school day, will meet or exceed the USDA Smart Snacks in School nutrition standards.	<p>A. All staff will prioritize nonfood items for rewards and celebrations</p> <p>B. Principals will approve any food/beverages that are promoted or marketed in each school building</p>	<p>Ongoing</p> <p>Reviewed/Re newed</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day.</li> <li>Verbal check-ins with staff to ensure compliance.</li> <li>Administration meets/communicates with Teachers, Parents, and students</li> </ul>	Principals	Teachers, Staff, Students, Parents	Yes
All foods and beverages sold to students as fund-raisers outside of the school meals program during the regular and extended school day for consumption on the school campus shall meet the USDA Competitive Food regulations, the Alliance for A Healthier Generation's Competitive Foods and Beverages Guidelines, and the USDA	<p>A. All staff will prioritize nonfood items for fund-raisers</p> <p>B. All staff will communicate plans to Principal or Athletic Director</p> <p>C. The Principal or Athletic Director will approve all fundraiser items.</p> <p>D. Explore promotion of farm to table by Parents ordering vegetables started in Greenhouse by FFA.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>New 2022</p>	<ul style="list-style-type: none"> <li>Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day.</li> <li>Verbal check-ins with staff to ensure</li> </ul>	Principals Athletic Director, District Nurse, FFA	Teachers, Staff, Coaching Staff, Students, Parents	Yes

Smart Snacks in School nutrition standards.			<p>compliance.</p> <ul style="list-style-type: none"> <li>• Administration meets/communicates with Teachers, Parents and students</li> <li>• Nurse will contact teachers involved with the greenhouse and FFA.</li> </ul>			
All foods available on campus at any time shall comply with the current USDA Dietary Guidelines for Americans, including competitive foods that are available to students a la carte in the dining area, as well as foods that are served as classroom snacks, from vending machines, for fund-raisers, for classroom parties, at holiday celebrations, at concession stands, or at any school-related event.	<p>A. The Food Service Director supervises menu items and all ala carte items served to students to guarantee that they comply with all state and federal requirements.</p> <p>B. Vending machines are on locked timers between midnight and thirty (30) minutes after the close of the regular school day.</p> <p>C. Only staff have access to the school store during the school day.</p> <p>D. Principals, Coaching Staff and Athletic Director will approve items to be sold in fundraisers or in school stores before, during and 30 minutes after the school day.</p> <p>E. Fundraisers will prioritize nonfood items.</p>	<p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	<ul style="list-style-type: none"> <li>• Students are only offered food and beverages that meet USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards during the school day.</li> <li>• Verbal check-ins with staff to ensure compliance.</li> <li>• Administration meets/communicates with Teachers, Parents and students</li> </ul>	Food Service Director, Principals	Teachers, Staff, Coaching Staff, Students, Parents	Yes