



3550 A

School Meal Programs

Regulation 3550A

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I. PURPOSE

The provision of school meals by the district Culinary & Wellness Services requires the cooperation between that service and the individual schools it serves. The purpose of this regulation is to establish those areas where joint or several decisions regarding these services shall be made. The school meal programs are an opportunity not only to prepare students for their academic endeavors and improve their health, but may also serve as a positive learning experience.

II. GENERAL STATEMENT OF REGULATION

- A. School staff shall assure that all students have access to hand washing facilities before and after eating a meal. Staff supervising the meal, including those staff accompanying students to and from a meal, shall encourage students to use the hand washing facilities provided for them.
- B. Nutrition service staff and school staff shall work together to provide a relaxed, cheerful, welcoming atmosphere at meals.
- C. Principals or site administrators shall work with nutrition service staff to promote the meal programs available at the school or program, including encouraging all students and their families to complete the application for educational benefits.
- D. Culinary & Wellness Services staff and school principals shall work together to establish a schedule for school meals that:
 - 1. Provides adequate space to allow all students to be served and seated;
 - 2. Provides 20 minutes for elementary and 30 minutes for secondary students to be served and to eat their meals;
 - 3. Allows adequate food and service preparation time between meal periods;
 - 4. Does not require students to wear outdoor clothing in the food service location;
 - 5. Allows sufficient time for students to eat breakfast in the cafeteria, allow for breakfast in the classroom, or second-chance breakfast, including giving students whose buses arrive late excused passes within the school's tardy program to allow students the time to eat breakfast.
- E. Principals shall provide for adequate adult supervision of students in the cafeteria. Culinary staff shall provide supervision ancillary to their job performance.
- F. Culinary & Wellness service staff and school staff shall join in encouraging all students to choose and eat well-balanced and nutritious meals as established by USDA Guidelines to promote good eating habits.



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- G. Principals, Culinary & Wellness service staff, and school custodians shall join in promoting ecologically sound disposal of food and service waste.
 - H. Principals shall assure that school staff, visitors and volunteers are aware of restrictions regarding use of Culinary & Wellness Services provided equipment, storage, utensils and supplies.
 - I. Principals shall not permit the sale of foods that compete with the authorized school meal program for students in their buildings. Meals provided for a student by the student's home are not competition for the authorized school meal program.

Legal References:

42 USC §1751 *et seq.* (Richard B. Russell National School Lunch Act)
42 USC §1771 *et seq.* (Child Nutrition Act of 1966)
7 USC § 5341 (Establishment of Dietary Guidelines)
7 CFR § 210.10 (School Lunch Program Regulations)
7 CFR §220.8 (School Breakfast Program Regulations)
Minn. Stat. §123B.02, subd.13 (General Powers of Independent School Districts)
Minn. Stat. §124D.1158 (School Breakfast Program)
Minn. Stat. §124D.117 (Districts to Offer School Breakfast Program)

Cross References:

MPS Policy 3261 (Vending Machines)
MPS Policy 6690 (Wellness)