



6690 C

Non-Meal Program Food

Regulation 6690 C

Original Adoption: 09/25/1973

Effective Date: 7/1/2017

Revision Dates: 02/23/1976, 08/13/1985, 8/16/2011, 6/30/2017

Review Dates:

I. PURPOSE

Minneapolis Public Schools recognizes that many occasions include food as part of the approved activity that are not part of the school meal program, or food offered in the classroom as part of the curriculum. The purpose of this regulation is to establish general rules for the serving of foods not part of Nutrition Services provided school meal programs.

II. DEFINITIONS

- A. "School Day" for the purposes of this regulation is defined as from Midnight (12:00 a.m.) to thirty (30) minutes past the final dismissal of students.
- B. "Healthy choices" or "healthy food options" shall mean food or snacks permitted under USDA standards for reimbursable meals or that meet the Smart Snacks criteria of the USDA.
- C. "offered" means food given or provided to students at no cost to them.

III. GENERAL STATEMENT OF REGULATION

- A. Food shall not be served as a reward, incentive or as part of a personal celebration whether prepared by the teacher or by a student or student's family, unless the food served is part of a student's IEP (Individual Education Plan) or IAP (Individual Accommodation Plan)
- B. All foods and beverages served must:
 - 1. Be commercially prepared; or prepared by the District's nutrition services department;
 - 2. Be served with single service containers and utensils.

IV. FOOD AS PART OF CURRICULUM

- A. The decision to serve foods in the classroom as part of the curriculum shall be made by the teacher.
- B. Teachers shall notify principals when food will be provided students as part of the curriculum in their classrooms.
- C. Teachers shall consult with the Licensed School Nurse for the school or program to determine if there exist any health concerns for students in the classes in which she or he intends to serve food to make the necessary accommodations in plans to make sure that there is no negative impact on any student's health.



- D. Teachers shall provide for the necessary disposal of unused food, utensils and service dishes in an appropriate manner.
- E. Teachers shall determine what food is served in the classroom based on the following:
 - 1. Connection of the food to be served to the curriculum standards being met.
 - 2. Students' health concerns, including conditions such as diabetes, food allergies, or dietary restrictions;
 - 3. Students' non-health based dietary restrictions;
 - 4. Compliance with the Smart Snacks standards of the USDA;
 - 5. Time constraints of the instructional day;
 - 6. Compliance with the other requirements of this regulation.
- F. Foods and beverages served in a classroom should be appropriate in quantity for consumption by students.
- G. Teachers must provide for appropriate hand washing practices.
- H. Teachers must insist on proper hygiene in serving food to students, including hand washing and the use of appropriate serving utensils.
- I. Classrooms may not use Nutrition Services equipment, supplies, utensils or storage for classroom food use or services.

V. SCHOOL AND CLASSROOM CELEBRATIONS

- A. Schools may choose to hold school-wide celebrations that include the service of food. Food served as part of the school celebration shall not come as a replacement for the school meal programs offered at the school. Food offered must meet the Smart Snacks standards of the USDA.
- B. All-school celebrations must be approved by the principal.
- C. School Principals may allow classroom-wide celebrations that include the service of food. Food served as part of the classroom celebration shall not come as a replacement for the school meal programs offered at the school. Food offered must meet the Smart Snacks standards of the USDA.
- D. Principals shall coordinate with the school health office to identify student food allergies or sensitivities before approving food offerings.
- E. Use of Nutrition Services equipment or storage may only be permitted under the supervision and control of Nutrition Services staff.



- F. Appropriate hand-washing facilities must be available at all-school celebrations where food will be served.

VI. SNACKS

- A. Donated snacks that meet the Smart Snacks Standards of the USDA are permitted to be offered to students during the school day. If snacks are not available in individually wrapped portions the snack may be served onto an individual serving holder following food safety rules.
- B. Nutrition and Culinary Services prepared snacks offered to schools during the school day or in after school care or after school enrichment programs shall meet the Smart Snacks standards of the USDA.
- C. Individual snacks sent by a parent for the use of their own student need not meet the standards of Smart Snacks as defined by the USDA. The school will provide parents with suggestions for snacks that meet the Smart Snacks Standards.

VII. CONCESSIONS, SCHOOL STORES, VENDING MACHINES

- A. Food sold through school operated concessions, school stores or vending machines during the school day shall be limited as follows:
1. ***In Elementary Schools.***
 - a) Reimbursable meal items;
 - b) Fruits;
 - c) Vegetables;
 - d) Lowfat dairy items; including fluid milk and cheese.
 - e) Yogurt;
 - f) Bottled water;
 - g) 100% juices.
 2. ***In Secondary Schools.***
 - a) Reimbursable meal items;
 - b) Fruits;
 - c) Vegetables;
 - d) Lowfat dairy items; including fluid milk and cheese;
 - e) Foods that contain 7 grams of fat or less per serving;
 - f) Foods that do not have sugar or other caloric sweeteners as the first ingredient;
 - g) Yogurt;
 - h) Bottled water;
 - i) 100% juices.



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- B. Student access to vending machines in schools containing grades kindergarten through eighth grade is prohibited. Student access to vending machines other than water-only vending machines in high schools must be mechanically limited to after the school day.
- C. Concession stands, school stores or vending machines that sell food or beverages during the school day must offer only:
- a) Whole-grain rich grain products;
 - b) Food with a first ingredient that is a fruit, a vegetable, a dairy product or a protein food;
 - c) Food that is a combination of at least $\frac{1}{4}$ (one quarter cup) of fruit and/or vegetable
 - d) Food that contains at least ten percent (10%) of the daily value (DV) of one of the nutrients of public health concern such as calcium, potassium, vitamin D or dietary fibre;
 - e) Food that if a snack:
 - [1] Has no more than 200 calories;
 - [2] Has no more than 200 mg of sodium;
 - [3] Has no more than 35% of calories from total fat;
 - [4] Has no more than 10% of calories from saturated fat;
 - [5] Has no trans fat.
 - f) Food that if an entrée:
 - [1] Has no more than 350 calories;
 - [2] Has no more than 480 mg sodium;
 - [3] Has no more than 35% of calories from total fat;
 - [4] Has no more than 10% of calories from saturated fat;
 - [5] Has no trans fat.
 - g) Plain water, with or without carbonation;
 - h) Unflavored, low fat milk
 - i) Unflavored, or flavored, fat free milk and milk alternatives permitted by the NSLP/SBP
 - j) 100% fruit or vegetable juice, or
 - k) 100% fruit or vegetable juice diluted with water with or without carbonation and without added sweeteners.

VIII. FUNDRAISING

- A. School fundraisers, school approved student activity fundraisers and classroom fundraisers shall limit the use of food items sold for the purposes of fundraising to those items that could be sold through school stores or school operated concession stands during the school day.
- B. School fund raising by third party groups shall be encouraged to offer healthy choices if food is used for fundraising. Food that does not meet the standards for food sold at school above, may not be sold during the school day by anyone.



Legal References:

Cross References:

MPS Policy 3550 (Nutrition Services)

MPS Policy 6690 (Health/ Nutrition / Wellness Education)

MPS Regulation 6138A (Guidelines on Observances of Religious Holidays)