

FOOD SERVICES

Code **EF** *Issued* **5/09**

Purpose: To establish the board's vision and the basic structure for district food services.

The district participates in the national school lunch program and provides nutritional, well-balanced breakfasts and lunches in all schools.

The purpose of the district food program is as follows.

- to maintain and improve the health and physical fitness of the school child by providing him/her with an adequate meal
- to provide a satisfactory learning experience in the food program which will contribute to the overall development of the child
- to provide free or reduced-price meals for students from economically deprived families

The board, with the recommendation of the food service supervisor, sets meal prices for students and adults.

The principals are responsible for the overall operation of the cafeteria in their schools. Individual school lunchroom managers work under the supervision of school principals.

The food service program will be operated under the general recommendations and standards established by the South Carolina State Board of Education.

The district will not deny any child who a principal or teacher believes is improperly nourished a free lunch, milk or other food simply because the district has not received proper application from the child's parent/legal guardian.

The administration will establish rules and procedures which conform with state and federal requirements regarding participation in programs for free and reduced price meals and supplementary food. The administration will report such regulations to the board from time to time for its approval.

Commodities for the district will be equitably distributed to the schools based on the percent of each school student participation rate in relation to the total district student participation rate in the food service program. Food service personnel should maintain accurate monthly inventories reconciled periodically.

School fundraising events

Any food product that is prepared, cooked, served and/or sold to students, staff, PTO and/or the community for any fundraising reason will be from sources approved or considered satisfactory by local, state and/or federal authority and must be done so under the authorization of the food service department of Dillon School District 3. The food service director is responsible for the administration of proper health and dietary guidelines, rules and/or regulations in regard to these events.

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Student events

Any food product that is purchased, donated or provided from any outside source(s) for student consumption will be properly labeled, free from spoilage or contamination, not adulterated, safe for human consumption, properly sealed and prepared and/or distributed under regulation of all proper health authorities and guidelines and will come under authority of the food service department of Dillon School District 3.

Staff events

The food service director and district/school administration will develop appropriate safety guidelines for events that feed staff.

Adopted 8/13/91; Revised 10/13/92, 6/13/00, 8/10/04, 5/12/09

Legal references:

A. Federal law:

1. Section 10(a) of the Child Nutrition Act of 1996 (CNA), as amended by P.L.95-166 in 1997.
2. National School Lunch Program Regulations, Section 210.11.
3. School Breakfast Program Regulations, Section 220.12.

B. S. C. Code of Laws, 1976 as amended:

1. Students Health and Fitness Act of 2005, Sections 59-10-310 through 380 - Nutrition standards.

C. State Board of Education Regulations:

1. R43-168 - Nutrition standards for elementary (K-5) school food service meals and competitive foods.