

---

FRESNO COUNTY SUPERINTENDENT OF SCHOOLS  
FRESNO COUNTY BOARD OF EDUCATION

**Business and Noninstructional Operations**  
**FOOD SERVICE / CHILD NUTRITION PROGRAM**

The County Superintendent and County Board recognize that adequate, nourishing food is essential to student health, development, and ability to learn. The County Superintendent or designee shall develop strategies to increase students' access to food service programs and to maximize their participation in available programs. Foods and beverages available through the County Superintendent's food service program shall:

1. Be carefully selected so as to contribute to students' nutritional well-being and the prevention of disease.
2. Meet or exceed nutrition standards specified in law and administrative regulation.
3. Be prepared in ways that will appeal to students, retain nutritive quality, and foster lifelong healthful eating habits.
4. Be served in age-appropriate portions.
5. Be provided at no cost to students who request a meal..

At the beginning of each school year, the County Superintendent or designee shall communicate information related to the food service programs to the public through available means, including, but not limited to, the County Superintendent's web site, social media, flyers, and school publications.

The County Superintendent's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables.

Schools are encouraged to establish school gardens and/or farm-to-school projects to increase the availability of safe, fresh, seasonal fruits and vegetables for school meals and to support the County Superintendent's nutrition education program.

To encourage student participation in school meal programs, schools may offer multiple choices of food items within a meal service, provided all food items meet nutritional standards and all students are given an opportunity to select any food item.

The County Superintendent and County Board desire to provide students with adequate time and space to eat meals. To the extent possible, school, recess, and transportation schedules shall be designed to encourage participation in school meal programs.

The County Superintendent or designee shall periodically review the adequacy of school facilities for cafeteria eating and food preparation.

In accordance with law, the County Superintendent or designee shall develop and maintain a food safety program in order to reduce the risk of foodborne hazards at each step of the food preparation process, from receiving to service.

---

**FRESNO COUNTY SUPERINTENDENT OF SCHOOLS**  
**FRESNO COUNTY BOARD OF EDUCATION**

Staff shall annually report to the County Superintendent on student participation in nutrition programs and the extent to which the food services program meets state and federal nutrition standards for foods and beverages. In addition, the County Superintendent or designee shall provide all necessary and available documentation required for the Administrative Review conducted by the California Department of Education (CDE) to ensure the food service program's compliance with federal requirements related to nutrition standards, meal patterns, provision of drinking water, school meal environment, food safety, and other areas as required by the CDE.

Adopted: 11/15/2007

Amended: 01/19/2012, 12/12/2023

**Legal References**Education Code

35182.5 Contracts, non-nutritious beverages  
38080-38103 Cafeteria, establishment and use  
45103.5 Contracts for management consulting services; restrictions  
49430-49434 Pupil Nutrition, Health, and Achievement Act of 2001  
48432.3 Voluntary enrollment in continuation education  
49490-49494 School breakfast and lunch programs  
49500-49505 School meals  
49510-49520 Nutrition  
49530-49536 Child Nutrition Act  
49540-49546 Child care food program  
49547-49548.3 Comprehensive nutrition services  
49550-49562 Meals for needy students  
49570 National School Lunch Act  
51795-51797 School gardens

Health and Safety Code

113700-114437 California Retail Food Code

Code of Regulations, Title 5

15510 Mandatory meals for needy students  
15530-15535 Nutrition education  
15550-15565 School lunch and breakfast programs  
15575-15578 Requirements for foods and beverages outside federal meal programs

United States Code, Title 42

1751-1769j National School Lunch Program  
1758b Local wellness policy  
1761 Summer Food Service Program and Seamless Summer Feeding Option  
1769a Fresh Fruit and Vegetable Program  
1771-1793 Child nutrition, especially:  
1772 Special Milk Program  
1773 National School Breakfast Program

FRESNO COUNTY SUPERINTENDENT OF SCHOOLS  
FRESNO COUNTY BOARD OF EDUCATION

Code of Federal Regulations, Title 7

- 210.1-210.31 National School Lunch Program
- 215.1-215.18 Special Milk Program
- 220.2-220.22 National School Breakfast Program
- 245.1-245.13 Eligibility for free and reduced-price meals and free milk

**Management Resources**

CSBA Publications

- Building Healthy Communities: A School Leader's Guide to Collaboration and Community Engagement, 2009
- Nutrition Standards for Schools: Implications for Student Wellness, Policy Brief, rev. October 2007
- Monitoring for Success: Student Wellness Policy Implementation Monitoring Report and Guide, 2007
- Student Wellness: A Healthy Food and Physical Activity Policy Resource Guide, rev. April 2006

California Department of Education Publications

- Professional Standards in the School Nutrition Programs, Management Bulletin SNP-17-2016, October 2016
- School Meals Initiative Summary
- Healthy Children Ready to Learn, January 2005

California Project Lean Publications

- Policy in Action: A Guide to Implementing Your Local School Wellness Policy, October 2006

U.S. Department of Agriculture Publications

- School Breakfast Toolkit
- Fresh Fruit and Vegetable Program: Handbook for Schools, December 2010
- Food Buying Guide for Child Nutrition Programs, December 2007
- Civil Rights Compliance and Enforcement - Nutrition Programs and Activities, FNS Instruction 113-1, November 2005
- Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles, June 2005
- Dietary Guidelines for Americans, 2005

Websites

- CSBA: <http://www.csba.org>
- California Department of Education, Nutrition Services Division: <http://www.cde.ca.gov/ls/nu>
- California Department of Public Health: <http://www.cdph.ca.gov>
- California Farm Bureau Federation: <http://www.cfbf.com>
- California Food Policy Advocates: <http://www.cfpa.net>
- California Healthy Kids Resource Center: <http://www.californiahealthykids.org>
- California Project LEAN (Leaders Encouraging Activity and Nutrition): <http://www.californiaprojectlean.org>

FRESNO COUNTY SUPERINTENDENT OF SCHOOLS  
FRESNO COUNTY BOARD OF EDUCATION

California School Nutrition Association: <http://www.calsna.org>

Centers for Disease Control and Prevention: <http://www.cdc.gov>

National Alliance for Nutrition and Activity: <http://www.cspinet.org/nutritionpolicy/nana.html>

U.S. Department of Agriculture, Food and Nutrition Service: <http://www.fns.usda.gov/fns>