



ADMINISTRATIVE PROCEDURE

SAN DIEGO UNIFIED SCHOOL DISTRICT

NO: 2270

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CATEGORY: **Fiscal Management, Associated Student Body**

EFFECTIVE: **5-24-77**

REVISED: **3-12-07**

SUBJECT: **ASB Food Sales/Wellness Policy**

A. PURPOSE AND SCOPE

- 1. To outline administrative procedures governing food sales by student organizations on school premises during the school day.
- 2. **Related Procedure:**
Student body fund raising 2265

B. LEGAL AND POLICY BASIS

- 1. **Reference:** Board Policy D-4010; Education Code Section 48931; California Code of Regulations, Title 5, Sections 15500, 15501; USDA, 7 CFR, Parts 210 and 220; California Senate Bills 12 and 965.
- 2. **Child Nutrition Program.** It is the intent of federal, state, and district policies to provide healthful foods and nutrition education for all students. The basic programs designed to meet these objectives are the regular food service program, free and reduced-price morning and noon meals, and nutrition education. Food sales by student body organizations are closely governed by federal (USDA, 7 CFR, Parts 210 and 220) and state regulations (California Code of Regulations, Title 5, Sections 15500 and 15501; California Senate Bills 12 and 965).
- 3. **Board Policy.** In compliance with federal and state requirements, the Board of Education has adopted the following policy:
 - a. **Elementary school food sales.** Four sales per year are permitted at least one-half hour after the end of the school day or off the school premises. A maximum of one food item, a nutritious dessert-type food not sold in the food service program at that school during that school day, may be sold during a given food sale. This food sale item shall not be prepared on the premises.
 - b. **Secondary school food sales.** Food sales during the school day (including lunch period) are not authorized (except that one student organization per school day may sell *three* of the following five food categories, *only one of which may come from "a" or "b"*):

(1) Individually sold snacks may have no more than:

- 35% of its calories from fat (excluding legumes, nut butters, seeds, eggs, vegetables that have not been deep-fried, and cheese packaged for individual sale).
- 10% of its calories from saturated fat (excluding eggs and cheese packaged for individual sale).
- 35% sugar by weight.
- 250 calories.

(2) Individually sold entrees may have no more than:

- 4 grams of fat per 100 calories.
- 400 calories.

These foods shall not be prepared on the premises and *shall not* include specific items sold by the district in the food service program at that school during that school day.

c. **Beverage vending machines, secondary schools.** Installation of such machines shall not be interpreted as implying endorsement of any product by the school or the school district.

- (1) Soft drink vending machines may be installed in any secondary school for exclusive use of the staff.
- (2) Beverage vending machines are permitted in any school. They may be installed in any senior high school for student body use subject to the following conditions:
 - (a) Soft drinks cannot be sold from one-half hour before the school day until one-half hour after the school day.
 - (b) The only beverages that may be sold during the school day are:
 - Fruit-based and vegetable-based drinks that are at least 50%

juice without added sweeteners.

- Drinking water without added sweeteners.
 - Milk products including two-percent, one-percent, non-fat, soy, rice and other similar non-dairy milk.
 - An electrolyte replacement beverage that contains no more than 42 grams added sweetener per 20-ounce serving.
- (c) Machines shall supply only cold drinks; only plastic bottles or cans shall be used. (Glass containers are *not* permitted.)
- (d) Installation shall conform to California state safety standards; location shall be determined by the principal.
- (e) Machines shall be self-contained units which require no water connections or drains.
- (f) Supplier shall provide complete servicing and maintenance.
- (g) Machines shall be insured at supplier's expense against damage or loss.
- (h) Successful contractors shall provide certificate of insurance covering product liability, public liability, and property liability.

C. GENERAL

1. **Originating Office.** Suggestions or questions concerning this procedure should be directed to the Business Operations Division, Food Services Department.
2. **Definition. School day** (for purposes of this procedure): The school day begins and ends when a majority of students are in attendance.

D. IMPLEMENTATION (Section B.3.)

E. FORMS AND AUXILIARY REFERENCES

F. REPORTS AND RECORDS

SUBJECT: **ASB Food Sales/Wellness Policy**

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G. APPROVED BY

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For the Superintendent of Schools