

School level

Each school within **(The CAWHI)** will establish an ongoing Healthy School Team that will meet **bi-annually** (*specify frequency of meetings per year*) to ensure compliance and to facilitate the implementation of **(the LEA's)** wellness policy.

- The school principal and local school staff shall have the responsibility to comply with federal and state regulations as they relate to **(the CAWHI)** wellness policy.
- In each school, the **(CAWHI)** will be responsible for establishing the Healthy School Team that will ensure compliance with the policy.
- The Healthy School Team should include, but not be limited to, the following stakeholders: parents, students, school food service program representatives, school administrators, school health professionals, physical education teachers and the public.
- The Healthy School Team is responsible for:
 - Ensuring compliance with federal and state regulations for competitive food and beverage items sold on the school campus (7 CFR 210.11 and FAC 5P-2.002);
 - Maintaining a school calendar identifying the dates when exempted competitive food fundraisers will occur in accordance with the frequency specified in paragraph (c) of FAC 5P-2.002;
 - And reporting its school's compliance of the regulations to the **(CAWHI)**, the person responsible for ensuring overall compliance with **(The CAWHI)** wellness policy.

(The LEA) will review and consider evidence-based strategies and techniques in establishing goals for nutrition promotion and education, physical activity and other school-based activities that promote student wellness to include, at a minimum, a review of Smarter Lunchroom tools and techniques.

- **Nutrition Promotion**

Nutrition promotion can positively influence lifelong eating behaviors by creating food environments that encourage healthy choices and encourage participation in the school meal programs.

- At a minimum, utilize Smarter Lunchroom tools and strategies to promote and reinforce healthy eating in the school environment, ensuring that messages are clear and consistent.
- Increase student awareness of useful nutrition information from brochures, worksheets, handouts and digital content by **5%-15%** (specify a realistic percentage increase).
- Increase the variety of opportunities that allow parents to engage in support of school wellness initiatives by **5%-15%** (specify a realistic percentage increase).
- Discover effective ways to communicate school wellness messages and identify healthy eating and active living messages that resonate with parents. Examples may include presentations, newsletters, social media posts, and printed materials which highlight a wellness topic of interest.
- Nutrition education messages from the classroom will be modeled in the cafeteria and across campus by offering locally-grown food whenever possible within the school meals programs as well as in a la carte sales, including vending machines.
- School food service, in partnership with other school departments and community organizations, will work to creatively market and promote locally-produced food to students, through activities such as:
 - Featuring food grown in the school garden in the cafeteria, through sampling and inclusion in school meals based upon availability and acceptability.
 - Developing cafeteria themes relating to local farmers and products grown in the region.
 - Developing creative campus fundraisers based on healthy food items, integrating farm-grown produce where appropriate.

- **Nutrition Education**

Academic performance and quality of life issues are affected by the choice and availability of nutritious foods in our schools. Healthy foods support student physical growth, brain development, resistance to disease, emotional stability and ability to learn.

- Students will understand how food reaches the table and the implications that has for their health and future. Staff and school food service in partnership with

community organizations will integrate hands-on experiences **at least once per month** (specify frequency of experiences per week, month or year) such as:

- Farmer's market tours and visits to community gardens integrating core curriculum whenever possible.
- Use of school gardens and cafeteria as a learning lab, harvesting vegetables from the school garden and incorporating them into school meals/snacks whenever possible.
- Hosting farmers in the classroom and cafeteria for interactive discussions and presentations
- The staff responsible for nutrition education will be adequately prepared and participate regularly in professional development activities to effectively deliver an accurate nutrition education program as planned. Preparation and professional development activities will provide basic knowledge of nutrition combined with skill practice in program-specific activities and instructional techniques and strategies designed to promote healthy eating habits.

- **Physical Activity**

(The CAWHI) shall ensure that physical activity is an essential element of each school's instructional program. The program shall provide the opportunity for all students to develop the skills, knowledge and attitudes necessary to participate in a lifetime of physical activity.

- All students in grades K-5 shall receive 150 minutes per week of instructionally relevant physical education. For middle school physical education in grades 6-8, all students shall receive a minimum of one semester of physical education in each of the three years. In grades 9-12, students receive a minimum of one credit of physical education in senior high school as required. One semester must be personal fitness while the second semester may be any physical education course offered by **(the CAWHI)** with the approved state course codes. (Sunshine State Standards)
- Students will have an increase in the number and variety of physical activity opportunities offered to them.
- Regular classroom teachers will be encouraged to provide short physical activity breaks between lessons or classes, **at least biweekly** (specify frequency of breaks per week), as appropriate.

- **Other School-Based Activities**

(The CAWHI) will integrate wellness activities across the entire school setting. These initiatives will include nutrition, physical activity and other wellness components so that all efforts work towards the same set of goals and objectives used to promote student well-being, optimal development and strong educational outcomes.

General Guidelines

- (The CAWHI) shall consider the components of the Centers for Disease Control's Whole School, Whole Community, Whole Child (WSCC) model in establishing other school-based activities that promote wellness.
- The goals outlined by the wellness policy will be considered in planning all school-based activities (such as school events, field trips, dances and assemblies).
- Afterschool programs will encourage healthy snacking and physical activity.
- (The CAWHI) shall actively develop and support the engagement of students, families and staff in community health-enhancing activities and events at the school or throughout the community.
- Each school within (The CAWHI) shall be in compliance with drug, alcohol and tobacco-free policies.

Eating Environment

- Students will be provided an adequate amount of time to consume their meal with a minimum of 20 minutes after receiving their food from the line.
- School food service will work with school departments, community partners and the student health council to facilitate student understanding of fresh, local, sustainably grown food.
- Convenient access to facilities for hand washing and oral hygiene will be available during meal periods.

Recycling

- Each school shall maximize the reduction of waste by recycling, reusing, composting and purchasing recycled products.

Employee Wellness

- All staff will be provided with opportunities to participate in physical activities and healthy eating programs that are accessible and free or low-cost.

Use of School Facilities Outside of School Hours

- Each school will promote the use of school facilities outside of school hours for physical activity programs offered by community-based organizations and for the school community's use. Parents will be allowed to bring their children to the school and have access to basketball courts, playgrounds and track facilities.

Behavior Management

- **(The CAWHI)** is committed to prohibiting the use of food as a reward, unless incorporated into an activity that promotes positive nutrition messages (such as a guest chef or field trip to a farm).

- Teachers and other school personnel will not deny or require physical activity as a means of punishment.

- **Guidelines for All Foods and Beverages Available During the School Day**

(The CAWHI) shall operate and provide food service in accordance with USDA's National School Lunch Program (NSLP) standards and applicable laws and regulations of the state of Florida. The guidelines for reimbursable school meals shall not be less restrictive than regulations and guidance issued by USDA.

General Guidelines

- All reimbursable meals will meet nutrition standards mandated by USDA, as well as any additional state nutrition standards that go beyond USDA requirements.
- School meals will include a variety of nutrient-dense foods, including whole grains and fiber-rich fruits and vegetables, while accommodating special dietary needs and ethnic and cultural food preferences.
- To the maximum extent possible, all schools in **(the CAWHI)** will participate in available federal school meal programs, including the SBP, NSLP, ASSP, AMP, and SFSP.
- Free, potable water will be made available to all children during each meal service.
- **(The CAWHI)** will source 5-10% of all fresh fruits and vegetables from local farmers when practicable.

- Schools are encouraged to offer fresh, seasonal, locally grown food at every location on the school site where food is sold and at all school-sponsored events and activities.

Competitive Foods

- All foods and beverages sold on the school campus to students outside of reimbursable school meals are considered “competitive foods,” and must comply with the nutrition standards for competitive food as defined and required in 7 CFR 210.11.
 - *School campus means, for the purpose of competitive food standards implementation, all areas of the property under the jurisdiction of the school that are accessible to students during the school day.*
 - *School day means, for the purpose of competitive food standards implementation, the period from the midnight before, to 30 minutes after the end of the official school day.*
- Competitive foods include items sold a la carte in the cafeteria, from vending machines, school stores, snack bars and for in-school fundraisers.
- Unless being sold by **(the CAWHI’s)** food service program, it is impermissible for any competitive food item sold to students during the school day to consist of ready-to-eat combination foods of meat or meat alternate and grain products, as defined in 7 CFR 210.10 and 210.11. (FAC 5P-2.002)
- To be allowable, all competitive food items sold to students must meet general nutrition requirements and nutrient standards.

General nutrition requirements for competitive foods:

- Be a grain product that contains 50 percent or more whole grains by weight or have a whole grain as the first ingredient; or
- Have as the first ingredient one of the non-grain major food groups: fruits, vegetables, dairy or protein foods (meat, beans, poultry, seafood, eggs, nuts, seeds, etc.); or
- Be a combination food that contains 1/4 cup of fruit and/or vegetable.
- If water is the first ingredient, the second ingredient must be one of the above.

Nutrient standards for competitive foods:

Nutrient Standard

Snack Items and Side Dishes

(including any added accompaniments)

Entrée Items

(including any added accompaniments)

Calories

200 calories or less

350 calories or less

Sodium Limits

200 mg or less

480 mg or less

Total Fat Limits

35% or less of total calories

35% or less of total calories

Saturated fat

Less than 10% of total calories

Less than 10% of total calories

Trans fat

0 g of trans fat as served

(less than or equal to 0.5 g per portion)

0 g of trans fat as served

(less than or equal to 0.5 g per portion)

Sugar

35% of weight from total sugar as served or less

35% of weight from total sugar as served or less

Exemptions:

- Any entrée item offered as part of the breakfast or lunch program is exempt if it is served as a competitive food on the day of service or the day after service in the breakfast or lunch program.
- Fresh or frozen fruits and vegetables with no added ingredients, except water.
- Canned fruits with no added ingredients except water, which are packed in 100 percent juice, extra light syrup or light syrup.
- Low sodium/No salt added canned vegetables with no added fats.
- Reduced fat cheese, nuts, seeds and nut/seed butters, as well as seafood and whole eggs with no added fat are exempt from the total fat and saturated fat standards.

**Refer to 7 CFR 210.11 competitive food service standards for additional exemptions.*

Nutrition standards for beverages:

Portion sizes listed are the maximum that can be offered.

Beverages

Elementary

Middle

High

Plain water

unlimited

unlimited

unlimited

Unflavored low-fat milk

8 fl. oz.

12 fl. oz.

12 fl. oz.

Unflavored or flavored fat-free milk

8 fl. oz.

12 fl. oz.

12 fl. oz.

100% fruit or vegetable juice

8 fl. oz.

12 fl. oz.

12 fl. oz.

100% fruit or vegetable juice diluted with water but no added sweeteners

8 fl. oz.

12 fl. oz.

12 fl. oz.

Other flavored and/or carbonated beverages that are labeled to contain 5 calories or less per 8 fl. oz., or 10 calories or less per 20 fl. oz.

Not allowed

Not allowed

20 fl. oz.

Other flavored and/or carbonated beverages that are labeled to contain 40 calorie or less per 8 fl. oz. or 60 calories or less per 12 fl. oz.)

Not allowed

Not allowed

• fl. oz.

For elementary and middle school students: foods and beverages must be caffeine-free except for trace amounts of naturally occurring caffeine substances. Food and beverages for high school students may contain caffeine.

**Standards for food and beverages available during the school day that are
not sold to students:**

- Class parties or celebrations shall be held after the lunch period and only foods that meet the Smart Snacks in School nutrition standards can be served.
- Schools will limit celebrations that involve food during the school day to no more than one party per class per month.

Fundraising

- No fundraisers that include the sale of food items will occur until thirty (30) minutes after the conclusion of the last designated meal service period.
- The school board is permitted to grant a special exemption from the standards for competitive foods as specified above for the purpose of conducting infrequent school-sponsored fundraisers, not to exceed the following maximum number of school days per school campus each school year:

School Type

Maximum Number of School Days to Conduct Exempted Fundraisers

Elementary Schools

5 days

Middle School/Junior High Schools

10 days

Senior High Schools

15 days

Combination Schools

10 days

• Policy for Food and Beverage Marketing

School-based marketing will be consistent with policies for nutrition education and health promotion. As such, the following guidelines apply:

- **(The CAWHI)** will foster a cafeteria environment that promotes healthy eating, including the incorporation of fresh, locally grown foods into student meals.
- **(The CAWHI)** nutrition department's replacement and purchasing decisions will reflect the marketing guidelines mentioned above.

- **Evaluation and Measurement of the Implementation of the Wellness Policy**

(The CAWHI) wellness committee will update and make modifications to the wellness policy based on the results of the annual review and triennial assessments and/or as local priorities change, community needs change, wellness goals are met, new health information and technology emerges and new federal or state guidance or standards are issued. The wellness policy will be assessed as indicated at least every three years following the triennial assessment.

Triennial Progress Assessments

(The CAWHI) will assess the local school wellness policy to measure wellness policy compliance **at least once every three years**. This assessment will measure the implementation of the local school wellness policy, and include:

- The extent to which (The CAWHI) is in compliance with the local school wellness policy;
- The extent to which the local school wellness policy compares to model local school wellness policies; and
- A description of the progress made in attaining the goals of the local school wellness policy.

- **Informing the Public**

(The CAWHI) will ensure that the wellness policy and most recent triennial assessment are always available to the public. (The CAWHI) will also actively notify households on an annual basis about any updates made to the wellness policy and the availability of the triennial assessment results, as well as provide information to the community about the school nutrition environment.

- (The CAWHI) will ensure the most updated version of the wellness policy and triennial assessments are always available on the school website for the public to view.
- (The CAWHI) will present wellness policy updates, as applicable, during meetings with the Parent Teacher Association/Organization, school board, district superintendent, health and wellness committee and other interested groups or stakeholders.

- **Community Involvement**

(The CAWHI) is committed to being responsive to community input, which begins with awareness of the wellness policy. (The CAWHI) will actively communicate ways in which parents, students, representatives of the school food authority, teachers of physical education, school health professionals, the school board, school administrators, representatives from the local agriculture community, food and nutrition professionals and the public can participate in the development, implementation and annual review of the local school wellness policy through a variety of means, including:

- (The LEA) will consider student needs in planning for a healthy nutrition environment. Students will be asked for input and feedback using surveys and attention will be given to their comments.
- A team of district and community representatives will be established to support the food service director and teachers in implementing local purchasing and other farm to school activities on an ongoing basis.

Record Keeping

Records to document compliance with the requirements of the local school wellness policy will include, but is not limited to the following:

- The written local school wellness policy;
- Documentation of the triennial assessment of the local school wellness policy.

This institution is an equal opportunity provider.