

**FOOD SERVICE/CHILD NUTRITION PROGRAM**

**Nutritional Standards for School Meals**

Meals, food items, and beverages provided through the district's food services program shall: (Education Code 49531, 49553; 42 USC 1758, 1773)

1. Comply with National School Lunch and/or Breakfast Program standards for meal patterns, nutrient levels, and calorie requirements for the ages/grade levels served, as specified in 7 CFR 210.10, 220.8, 220.23 as applicable
2. Not to be deep fried, par fried, or flash fried, as defined in Education Code 49430 and 49430.7.

**Drinking Water**

The district shall provide access to free, fresh drinking water during meal times in food service areas at all district schools, including but not limited to, areas where reimbursable meals under the National School Lunch or Breakfast Program are served or consumed. (Education Code 38086; 42 USC 1758)

**Food Safety**

The Superintendent or designee shall ensure that the district's food service program meets the applicable sanitation and safety requirements of the California Retail Food Code as set forth in Health and Safety Code 113700-114437.

For all district schools participating in the National School Lunch and/or School Breakfast program, the Superintendent or designee shall implement a written food safety program for the storage, preparation, and service of school meals which complies with the national Hazard Analysis and Critical Control Point (HACCP) system. The district's HACCP plan shall include, but is not limited to, a determination of critical control points and the critical limits at each stage of food production, monitoring procedures, corrective actions, and record keeping procedures. (42 USC 1758: 7 CFR 210.13, 220.7)

The Superintendent or designee shall provide ongoing staff development on food safety to food service managers and employees. Each new employee, including a substitute, or volunteer shall complete initial food safety training prior to handling food. The Superintendent or designee shall document the date, trainer, and subject of each training.

**FOOD SERVICE/CHILD NUTRITION PROGRAM** (continued)

**Inspection of Food Facilities**

All food preparation and service areas shall be inspected in accordance with Health and Safety Code 113725-113725.1 and applicable regulations. Each school participating in the National School Lunch and/or Breakfast Program shall during each school year, obtain a minimum of two food safety inspections conducted by the county environmental health agency. (42 USC 1758; 7 CFR 210.13, 220.7)

The Superintendent or designee shall retain records from the most recent food safety inspections. All schools shall post a notice indicating that the most recent inspection report is available to any interested person upon request. (Health and Safety Code 113725.1; 42 USC 1758; 7 CFR 210.13, 210.15, 220.7)

*(cf. 1340 – Access to District Records)*

*(cf. 3580 – District Records)*

Regulation  
approved: August 17, 2006  
revised: February 4, 2010  
revised: May 12, 2016

**MURRIETA VALLEY USD**  
Murrieta, California