

*Riverside County Office of Education*  
*Board Policy 3550 Food Service/Child Nutrition Program*

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**BUSINESS AND NONINSTRUCTIONAL OPERATIONS**

**SUBJECT: Food Service/Child Nutrition Program**

The County Board of Education (County Board) and County Superintendent of Schools or designee (County Superintendent) recognize that students need adequate, nourishing food in order to grow, learn, and maintain good health. The County Superintendent shall develop strategies to increase students' access to and participation in the County Office of Education (County Office) food service programs and maintain fiscal integrity of the programs in accordance with law.

Foods and beverages available through the County Office'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 nutritional standards specified in law and administrative regulation
  - (cf. 3554 - Other Food Sales)
  - (cf. 5030 - Student Wellness)
  - (cf. 5148 - Child Care and Development)
  - (cf. 5148.2 - Before/After School Programs)
  - (cf. 6300 - Preschool/Early Childhood Education)
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 regardless of their eligibility for free or reduced price meals.

- (cf. 3551 - Food Service Operations/Cafeteria Fund)
- (cf. 3553 - Free and Reduced Price Meals)

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

The County Office's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables that are not deep fried.

To the extent possible, the school meal program shall be coordinated with the nutrition education program, instructional program for teachers, parents/guardians and food service employees,

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available community resources, and other related County Office programs.

The County Superintendent shall encourage the participation of students and parents/guardians in the selection of foods of good nutritional quality for school menus.

The County Office desires 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.

(cf. 1312.4 - Williams Uniform Complaint Procedures)

(cf. 3517- Facilities Inspection)

(cf. 7110 - Facilities Master Plan)

In accordance with law, the County Superintendent 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.

The County Superintendent shall periodically review the adequacy of school facilities for cafeteria eating and food preparation. School cafeterias shall comply with the sanitation and safety requirements of the California Uniform Retail Food Facilities Law as set forth in Health and Safety Code 113700-114455. In addition, the County Superintendent shall provide all necessary and available documentation required for the Administrative Review conducted by the California Department 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.

(cf. 1312.4 - Williams Uniform Complaint Procedures)

(cf. 3517- Facilities Inspection)

**Legal Reference:**

**EDUCATION CODE**

35182.5 Contracts, non-nutritious beverages

38080-38103 Cafeteria, establishment and use

45103.5 Contracts for management consulting services; restrictions

49430-49436 Pupil Nutrition, Health, and Achievement Act of 2001

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

49550-49561 Meals for needy students

49565-49565.8 California Fresh Start pilot program

49570 National School Lunch Act

**HEALTH AND SAFETY CODE**

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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  
 15566-15568 California Fresh Start Program  
 UNITED STATES CODE, TITLE 42  
 1751-1769h School lunch programs, including:  
 1751 Note Local wellness policy  
 1771-1791 Child nutrition, especially:  
 1773 School breakfast program  
 CODE OF FEDERAL REGULATIONS, TITLE 7  
 210.1-210.31 National School Lunch Program  
 220.1-220.21 National School Breakfast Program  
 Management Resources:  
 CSBA PUBLICATIONS  
 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 MANAGEMENT BULLETINS  
 06-110 Restrictions on Food and Beverage Sales Outside of the School Meal Program, August 2006  
 CALIFORNIA DEPARTMENT OF EDUCATION PUBLICATIONS  
 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  
 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  
 WEB SITES  
 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 Healthy Kids Resource Center: <http://www.californiahealthykids.org>  
 California Project LEAN (Leaders Encouraging Activity and Nutrition):  
<http://www.californiaprojectlean.org>  
 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>  
 National Association of State Boards of Education: <http://www.nasbe.org>  
 School Nutrition Association: <http://www.schoolnutrition.org>  
 U.S. Department of Agriculture, Food and Nutrition Information Center:

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<http://www.nal.usda.gov/fnic>