

	MURFREESBORO CITY SCHOOL BOARD POLICY		
	Descriptor Term:	Descriptor Number:	Date Adopted:
	FOOD SERVICE MANAGEMENT	SS 9	4/79
	Revision Adopted:		
	3/01		

The school system shall operate a nutrition program in each school which shall be under the direction of the school principal. The Supervisor of Food Service shall coordinate the school nutrition program systemwide and provide expertise and leadership in the provision of lunch and breakfast programs that meet the federal dietary guidelines.

The school nutrition program shall include lunch and breakfast through participation in the National School Lunch and Breakfast Program.

As required for participation in the National School Lunch and Breakfast Programs, the Board agrees to the following regulations:

1. That nutritious lunch and breakfast meals which meet the federal dietary guidelines be made available to students.
2. That free and reduced price lunch and breakfast meals be provided to those students who cannot afford to pay the price of the lunch or breakfast.
3. Charges to students for the school lunch program will not be made from cafeteria funds; instead, each school will set up its own fund through the school principal's office from which lunch charges may be made.

Students shall also be permitted to bring their lunches from home.

Sale of competitive foods is disallowed during regular school hours. Machines and other devices used for food sales shall not be allowed.

School food service will be operated on a nonprofit basis and will comply with all rules and regulations pertaining to health, sanitation, internal accounting procedures, and service of foods and will meet all state and federal requirements necessary for participation.

The principal of each school is responsible for administering the program in the particular school. The system's Supervisor of Food Service will oversee the program. All products and services necessary for the operation of the food service department shall be procured under the direction of the Supervisor of Food Service.

The principal shall correlate the food service program with areas of instruction. The principal will be responsible for maintenance of discipline in the cafeteria or lunchroom.

FREE OR REDUCED PRICE MEALS

The criteria and procedures for determining a student's need and steps in securing for students no-cost or reduced-cost lunches as established at the state/federal level will be outlined and made known by the principal/Supervisor of Food Service.

Students who participate in no-cost or reduced-cost meals will not be distinguished in any way from students who pay the regular price. Their names will not be made known to any person except such staff member(s) as needed to make the special arrangements for them.

COMPETITIVE FOODS/VENDING MACHINES

Any sale of food and beverages (other than competitive foods) to students during school hours will be under the supervision of the school food service department and the revenue will be deposited to the food service account. Individual components of the reimbursable meals will be sold as separate items during the meal service period. Money received from these sales will accrue to the school food service fund.

Vending machines in the schools will be controlled so that they will not offer competition to the school lunch program or encourage poor eating habits. Vending machines may be operated by the school in employee lounges for employee use only.

Students will be permitted to bring their lunches from home and to purchase beverages and other food items at school.

SANITATION

Principals shall be responsible for implementing regulations from the Department of Health and seeing that school cafeterias meet acceptable standards of cleanliness at all times.

Legal Reference:

Child Nutrition & Food Distribution 210.11 Competitive Food Services (1994)