
[princi_elem] [principals] Wellness Policy & End of Year Parties

From : Holly Langan <langan_h@4j.lane.edu> Mon, May 23, 2022 09:59 AM
Sender : princi_elem <princi_elem-bounces@4j.lane.edu>
Subject : [princi_elem] [principals] Wellness Policy & End of Year Parties
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Hello All!

Nutrition Services is receiving emails from kitchen staff about what is permissible to be served outside of 4J Nutrition Services meal support. **At all times, we are federally & locally required to follow the Wellness Policy** as part of our agreement to participate in the National School Lunch Program.

For quick resources and answers, please review the Wellness Policy, including snacks, parties, and school store guidelines: <https://www.4j.lane.edu/nutrition/wellness/>

- PTO/PTAs may provide special foods - just make sure they are commercially prepared and are not served at the same time as school meals if onsite
- Remember to tell your kitchen staff at least two weeks in advance if students will not dine with nutrition services; they need to reduce inventory ordered and prepared
- Field trip meals are possible - but require some time to order inventory (e.g. bread for sandwiches); please give them at least two weeks notice

Note that any allergen considerations for food served outside of school meal services should be coordinate with your school nurse. **At no time are shellfish or nut products allowed in the kitchen, and storage of non-program food is discouraged, and not allowed in the case of raw foods and allergens.** If you need food storage, request a meeting with the nutrition services supervisor assigned to your region (Brooke or Carolyn) as this food must be stored properly (we were cited this year by the Lane County Health Inspector when a school stored non-allowed food in the school kitchen area - *this can shut down the kitchen for all services*).

Finally, it is worth noting that when schools serve meals outside of the school nutrition program, the cost to the district is more than doubled. Nutrition Services is treated like a self-sustaining business (by federal requirements); when schools "compete" with nutrition services in providing meals to students, the district loses revenue and retains the costs of labor and food prepared but not served. For example, when a school chooses not to offer a reimbursable meal as a second breakfast, it costs the district more then \$10,000 instead of receiving more than \$10,000 in revenue - a loss of \$20,000 for an 8 week period. Any loss sustained by Nutrition Services is also required to be paid by the general fund - again by federal statute.

Please consider both the wellness policy and the financial impact of outsourcing nutrition as you plan special parties and events throughout the year. We will support schools and students to the best that we can - and have created special menus for these purposes.

Holly

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