Navigating
Nutrition
Standards for
All Foods Sold
in Schools

**An Overview of Requirements** 

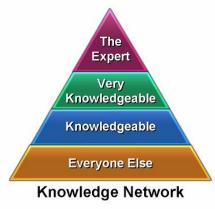
### **Acknowledgment Statement:**

#### You understand and acknowledge that:

- □ The training you are about to take does not cover the entire scope of the program; and that
- You are responsible for knowing and understanding all handbooks, manuals, alerts, notices and guidance, as well as any other forms of communication that provide further guidance, clarification or instruction on operating the program.

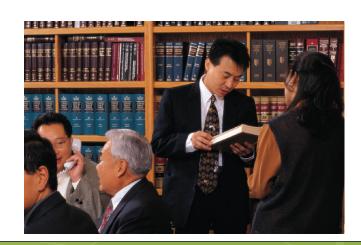
## Course Objectives

- Participants will gain knowledge of:
  - ✓ Texas Specific standards
  - ✓ General standards for foods
  - Specific nutrient standards for foods
  - Beverage standards
  - An overview of resources



# Nutrition Standards for All Foods Sold in School

- Healthy, Hunger Free Kids Act 2010
  - Provided USDA authority to establish:
    - Nutrition standards for all foods and beverages <u>sold</u> outside of the Federal Child Nutrition Programs
    - On the school campus
    - During the school day



# Nutrition Standards for All Foods Sold in School

- Interim Final Rule
  - Released June 28, 2013



- Allows State Agencies to set frequency of "exempted" fundraisers
- Provides school districts the authority to:
  - Implement <u>more</u> restrictive competitive foods standards

# Repeal of Texas Regulation



- Lift the ban on deep fat frying
- No restriction on low/zero calorie "sodas"
- No Texas time and place restrictions

Effective July 01, 2015

### **Exempt Fundraisers**

States allowed to set number of Fundraisers

Texas allows

6 fundraisers

Per Campus,
Per year

Effective July 01, 2015

# **Exempt Fundraisers**



May not be sold in competition with school meals



In the food service area, during meal service

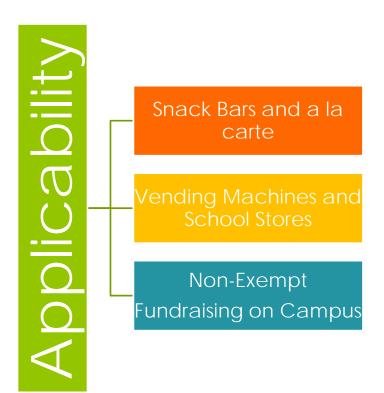
- District LocalWellness Policy
  - District may set standards for food sales and food provided
    - Stricter than federal standard
    - Allows local control
    - Allows parent and community input



#### **Local Control**



# Nutrition Standards for All Foods Sold in School



Effective July 01, 2014



# **School Campus**

 All areas of the property under the jurisdiction of the school that are accessible to students during the school day.



School Day

The period from the midnight before, to 30 minutes after the end of the official school day



#### Competitive Foods

Any food item(s) **sold** on the school campus, during the school day, that **is not** part of the reimbursable school.



#### Applies to

 All ages of Students There's an extra bullet here, deleted it.



#### **Nutrient Standards**

- Calories, Fats
- Sodium & Sugars there are four separate items here, but only two bullets, each one have a bullet or no bullets or all in one bullet??



#### **Exemptions for**

- Entrees
- Specific Foods



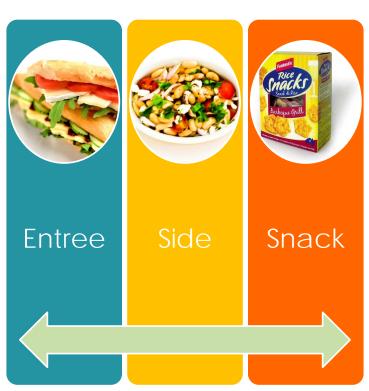
Standards for Foods



# Four General Standards

All food items must meet one of the four general standards to be considered for sale

# Food Item Categories



- An item's category will determine
  - Total Calories Allowed
  - Total SodiumAllowed



#### **Entrée Exemption**

- Entrees served in NSLP or SBP
  - Exempt from all competitive food standards
  - On the day of service and the day after service only



#### **Entrée Exemption**

Entrée items offered for sale as competitive foods must:

 Be offered in the same or smaller portions as offered at breakfast or lunch

- Calories
- Sugars
- Sodium
- Total Fat
- Saturated Fat
- Trans fat

#### **Nutrient Standards**



## Standards for Beverages



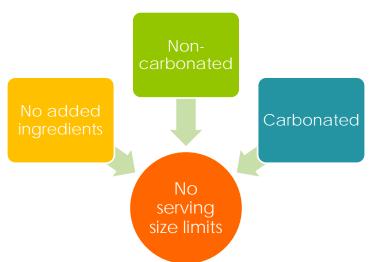
- Vary by Grade Level
- Identify Specific
   Types of
   Beverages
   Allowed
- Address
   Container Size

# Beverages for All



- Water
- Milk
- 100% Juice
- 100% juice diluted with water (with no added sugars)

# Water





# Milk

#### **Types**

- Unflavored nonfat & low fat (1%) milk
- Flavored nonfat milk

#### **Serving Size**

- 8 fluid ounces for elementary schools
- 12 fluid ounces for middle and high schools



#### Juice



#### **Types**

- 100% fruit and/or vegetable juice
- 100% fruit and/or vegetable juice diluted with water
  - carbonated or noncarbonated

#### **Serving Size**

- 8 fluid ounces for elementary school
- 12 fluid ounces for middle and high schools

Other"BeverageCategory

- AddedSweeteners
  - Caloric or
  - Non-caloric

Caffeinated beverages



Allowed in High School (9-12) ONLY!

# Low Calorie Beverages for High School



- Maximum serving size
  - 12 ounces
- Maximum Calories
  - 60 calories per 12 ounces
  - 40 calories per 8 ounces
  - ≤ 5 calories per ounce

- MaximumServing Size
  - o 20 ounces

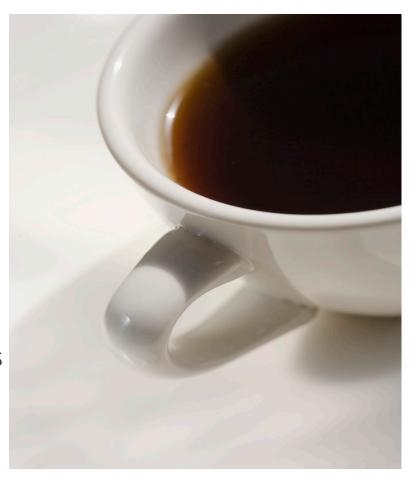
- MaximumCalories
  - ≤ 5 calories per 8 oz.
  - ≤ 10 calories per20 oz.



# Beverages for High School "Zero" Calorie

### Caffeine

- Elementary & Middle School
- Foods and beverages must be caffeine-free
- High School
- No caffeine restrictions for this grade group





#### **Getting Started**

Choosing items for sale

### Evaluating Food Items for Sale

Item meets one of four General Standards

Determine Product's Classification Entrée or Snack?

Determine if item meets nutrient standards

## **Evaluating Beverages for Sale**

Determine Beverage Classification

(Water, Juice, Milk or "Other")

Determine Product's Portion Size

Determine if item meets standards based on age/grade of students

# **Approved Products**

Alliance for a Healthier Generation

Approved Product List



# Tips for Using the Calculator

- Know how to categorize item
  - Beverage
  - Food
    - Entrée
    - Snack
    - Side



Categorize item correctly

- Enter your product's nutrition information:
  - per amount <u>SOLD</u>
  - Include all components and accompaniments



# Tips for Using the Calculator

**Entering information** 

# Tips for Using the Calculator







-2 cups sugar -1 cup hot water -2 cups fresh lemon juice

1 gallon cold water 1 lemon, sliced

Directions
Using a 1 gallon container, put sugar and hot water inside.
Stir until sugar dissolves.
Add lemon juice and enough cold water to make 1 gallon.
Stir well until mixed.

Drink up and enjoy



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Drink up and enjoy!

- Items you will need
  - Product ingredient list and
  - Nutrition facts label <u>OR</u>
  - Recipe and
  - Nutrient analysis for recipe

# Tips for Using the Calculator



- Enter Product information for print out
- Print out "Product is compliant" statement
- Attach product label to statement
- Keep on file for documentation

#### Clarifications

- USDA Policy Memo
  - SP 23-2014 (V. 3)
    - "Questions & Answers Related to the Smart Snacks Interim Rule"



### Clarifications



- Beverages:
  - ClassifyingSmoothies
    - Beverage
    - Food
    - AddedSweeteners

#### Clarifications

- Fundraisers
  - What are sales?
  - When do standards apply?
  - Appropriate documentation



- Squaremeals.org
- USDA SmartSnackswebpage
- Alliance for a Healthier Generation

# Additional Resources



### Questions?





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