

Nutrition Services

5.1 ¹	Has a state food service (FS) director	$ullet^2$	
	Requires each district to have an FS director	•	
	Requires each school to have an FS manager	•	
5.2	Requires schools to offer breakfast to	O ⁹	
	students	O	
	Requires schools to offer lunch to students	0	
5.3	Requires or recommends a minimum amount		
	of time students will be given to eat breakfast	$\mathbf{\Theta}^3$	
	once seated		
	Requires or recommends a minimum amount	_	
	of time students will be given to eat lunch	$\mathbf{\Theta}^3$	
	once seated		
5.4	Requires or recommends that schools:		
	Offer three or more different types of milk	\bigcirc^3	
	each day for breakfast	Ç	
	Offer three or more different types of milk	\bigcirc^3	
	each day for lunch	Ů	
	Offer two or more different fruits or types	\bigcirc^3	
	of 100% fruit juice each day for lunch		
	Offer two or more different entrees or	$\mathbf{\Theta}^3$	
	main courses each day for lunch		
	Offer two or more different non-fried	\bigcirc^3	
	vegetables each day for lunch	_3	
	Restrict the availability of deep-fried foods	•	
5.5	Requires or recommends that schools make	\bigcirc^3	
	fruits or vegetables available to students	O	
	whenever other food is offered or sold		
	Requires or recommends that schools make	3	
	healthful beverages available to students	•	
5.6	whenever other beverages are offered or sold Requires or recommends that schools prohibit ju	unk foods in the following school settings:	
5.6	After-school or extended day programs		
		•	
	A la carte during breakfast or lunch periods	$ullet^3$	
	Concession stands	• ³	
	Meetings attended by students' family members	\bigcirc^3	
		•3	
	School stores, canteens, or snack bars		
	Staff meetings	\bigcirc^3	
	Student parties	•3	
	Vending machines	•3	



Restrict times of day certain beverages can be sold in any venue Restrict times of day junk foods ¹⁰ can be sold in any venue Prohibit selling junk foods ¹⁰ for fundraising Prohibit selling junk foods ¹⁰ for fundraising Prohibit selling junk foods ¹⁰ for fundraising Prohibit advertising for candy, fast food restaurants, or soft drinks on school property Elementary Middle High Schools Scho	5.7	Requires or recommends that schools:			
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5.8 Requires or recommends that schools prohibit some student access to vending machines 5.9 Prohibits or discourages using food or food coupons as a reward 5.10 Offers certification, licensure, or endorsement for district FS directors Offers certification, licensure, or endorsement for school FS managers 5.11.1 and 5.11.2 Provided funding for staff development or offered staff development to food service staff during the past two years on the following food service topics: Competitive food policies to create a healthy food environment Cultural diversity in meal planning Customer service Emergency preparedness Facility design and layout Financial management Food bio-security Food safety Food service for students with special dietary needs Healthy food preparation methods Implementing the Dietary Guidelines for Americans in school meals Increasing percentage of students participating in school meals Making school meals more appealing Menu planning for healthy meals Personnel management Procedures for food-related emergencies					
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Personnel management Procedures for food-related emergencies				•	
Procedures for food-related emergencies					
				0	
Procedures for responding to food recalls				•	
		Procedures for responding to food recalls		•	
Selecting and ordering food				O	
Using Hazard Analysis and Critical Control Points (HACCP)				•	
Using the cafeteria for nutrition education				0	

Footnotes

1	Numbers refer to tables in <i>State-Level School Health Policies and Practices: A State-by-State Summary from the School Health Policies and Programs Study 2006</i> , which includes information from all 50 states and the District of Columbia. This document can be downloaded at www.cdc.gov/HealthyYouth/SHPPS/2006/summaries/index.htm.
2	Unless otherwise indicated,
	• Yes
	O No
	? Incomplete Data
	NA Not Applicable
3	Requires
	O Neither Requires, Recommends, nor Encourages
	? Incomplete Data
4	Prohibits
	O Neither Prohibits nor Discourages
	? Incomplete Data
5	SCHIP is the State Children's Health Insurance Program.
6	WIC is the Special Supplemental Food Program for Women, Infants, and Children.
7	Associate's Degree in Nursing
	●● Undergraduate Degree in Nursing
	O Associate's Degree in Any Field
	OO Undergraduate Degree in Any Field
	NA Not Applicable

Incomplete Data

8	•	Undergraduate Degree in Specific Field	
	••	Master's Degree in Specific Field	
	•••	Doctoral Degree in Specific Field	
	0	Undergraduate Degree in Any Field	
	00	Master's Degree in Any Field	
	•	Other Degree	
	NA	Not Applicable	
	?	Incomplete Data	
9	• Ye	s (For Breakfast, All Schools)	
	Yes	s (For Breakfast, Some Categories of Schools)	
	O No		
	? Inc	complete Data	
10	calorie	nk foods are defined as foods or beverages that have low nutrient density, that is, they provide lories primarily through fats or added sugars and have minimal amounts of vitamins and nerals.	
11	Bo	th on School Property and at Off-Campus, School-Sponsored Events	
	On	School Property Only	
	O Ne	either on School Property nor at Off-Campus, School-Sponsored Events	
12	• Re	quired of All Faculty and Staff	
	Re	quired of Some Faculty and Staff	
	O No	ot Required on Any Faculty or Staff	
	? Inc	complete Data	
13	• Sta	ate Offers Coverage	
	Star	ate Requires Districts to Offer Coverage	
	O St	ate Neither Offers Coverage nor Requires Districts to Offer Coverage	
	? Inc	complete Data	

This publication was prepared by the Centers for Disease Control and Prevention (CDC). It summarizes state-level data collected from each of the 50 states and the District of Columbia during the School Health Policies and Programs Study (SHPPS) 2006. SHPPS is conducted periodically to monitor the extent to which school health policies and practices are addressing the leading causes of death, illness, and social problems among young people and adults.

For additional information on SHPPS or to order SHPPS publications, contact the Centers for Disease Control and Prevention, National Center for Chronic Disease Prevention and Health Promotion, Division of Adolescent and School Health, 4770 Buford Highway, NE, Mailstop K-33, Atlanta, GA 30341-3717; 800-CDC-INFO; www.cdc.gov/shpps.