

# **A Plus Children's Academy Community School Wellness Policy**

## **Nutritional Goals:**

- ✓ Students in grades K-5 receive nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors.
- ✓ Nutrition education is offered in the school dining room as well as the classroom, with coordination between the foodservice staff and teachers.
- ✓ Students receive consistent nutrition messages throughout schools, classrooms, cafeterias, homes, community and media
- ✓ District health education curriculum standards and guidelines include both nutrition and physical education.
- ✓ Nutrition is integrated into the health education or core curricula (e.g.; math, science, language arts).
- ✓ Schools link nutrition education activities with the coordinated school health program.
- ✓ Staff who provide nutrition education have appropriate training.
- ✓ Schools are enrolled as Team Nutrition Schools, and they conduct nutrition education activities and promotions that involve parents, students, and the community.

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## **Physical Activity Goals:**

- ✓ Students are given opportunities for physical activity during the school day through physical education (PE) classes, daily recess periods, and the integration of physical activity into the academic curriculum.
- ✓ Schools encourage parents and guardians to support their children's participation in physical activities, to be physically active role models and to include physical activity among students.

## **Food and Beverages:**

- ✓ The school district sets guidelines for foods and beverages in the a la carte sales in the food service program or on school campuses.
- ✓ The school district will act as vendor for the lunch program.
- ✓ The school district sets guidelines for foods and beverages sold in vending machines, snack bars, school stores, and concession stands on school campuses.
- ✓ The school district sets guidelines for foods and beverages sold as part of school-sponsored fundraising activities.
- ✓ The school district sets guidelines for refreshments served at parties, celebrations and meetings during the school day.
- ✓ The school district makes decision on these guidelines based on nutrition goals, not on profit making.

**MONITORING:**

- A designated foodservice employee will inspect employees when they report to work to be sure that each employee is following this SOP.
- The designated foodservice employee will monitor that all foodservice employees are adhering to the personal hygiene policy during all hours of operation.

**CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Discard affected food.

**VERIFICATION AND RECORD KEEPING:**

The foodservice manager will verify that foodservice employees are following this SOP by visually observing the employees during all hours of operation. The foodservice manager will complete the Food Safety Checklist daily. Foodservice employees will record any discarded food on the Damaged or Discarded Product Log. The Food Safety Checklist and Damaged or Discarded Product Logs are to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: Sept 12 2012 BY: Beth Brown

DATE REVIEWED: Oct. 25, 2012 BY: Beth Brown

DATE REVISED: 11/17/14 BY: M. Hardgrove