

# **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

## **Preamble**

Whereas, children need access to healthful foods and opportunities to be physically active in order to grow, learn, and thrive;

Whereas, good health fosters student attendance and education;

Whereas, obesity rates have doubled in children and tripled in adolescents over the last two decades, and physical inactivity and excessive calorie intake are the predominant causes of obesity;

Whereas, heart disease, cancer, stroke, and diabetes are responsible for two-thirds of deaths in the United States, and major risk factors for those diseases, including unhealthy eating habits, physical inactivity, and obesity, often are established in childhood;

Whereas, 33% of high school students do not participate in sufficient vigorous physical activity and 72% of high school students do not attend daily physical education classes;

Whereas, only 2% of children (2 to 19 years) eat a healthy diet consistent with the five main recommendations from the Food Guide Pyramid;

Whereas, school districts around the country are facing significant fiscal and scheduling constraints; and

Whereas, community participation is essential to the development and implementation of successful school wellness policies;

Thus, Yuma Private Industry Council is committed to providing school environments that promote and protect children's health, well-being, and ability to learn by supporting healthy eating and physical activity. Therefore, it is the policy of Yuma Private Industry Council to establish to:

- The agency will engage students, parents, teachers, food service professionals, health professionals, and other interested community members in developing, implementing, monitoring, and reviewing agency-wide nutrition and physical activity policies.
- All students in grades 9-12 will have opportunities, support, and encouragement to be physically active on a regular basis.
- The menus provided will offer students access to a variety of affordable, nutritious, and appealing foods that meet the health and nutrition needs of students; will accommodate the religious, ethnic, and cultural diversity of the student body in meal planning; and will provide clean, safe, and pleasant settings and adequate time for students to eat.
- The Educational Opportunity Center will participate in available federal school

# **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

meal programs of the School Breakfast Program and the National School Lunch Program.

- Schools will provide nutrition education and physical education to foster lifelong habits of healthy eating and physical activity, and will establish linkages between health education and school meal programs, and with related community services. Students must have 180 hours of physical and/or health education to receive a high school Diploma. And in-line with the Nutrition Education Act 50 hours will be dedicated to school nutrition education per school year.

## **POLICY GOALS:**

### **I. Nutritional Quality of Foods and Beverages Sold and Served on Campus**

#### **School Meals**

Meals served through the National School Lunch and Breakfast Programs will:

- be appealing and attractive to children;
- be served in clean and pleasant settings;
- meet, at a minimum, nutrition requirements established by local, state, and federal statutes and regulations;
- offer a variety of fruits and vegetables;
- serve only low-fat (1%) and fat-free milk and nutritionally-equivalent non-dairy alternatives (to be defined by USDA); and
- ensure that half of the served grains are whole grain

**Breakfast.** To ensure that all children have breakfast, either at home or at school, in order to meet their nutritional needs and enhance their ability to learn:

- The school will, to the extent possible, operate the School Breakfast Program.
- The school will, to the extent possible, arrange bus schedules and utilize methods to serve school breakfasts that encourage participation, including serving breakfast in the classroom, "grab-and-go" breakfast, or breakfast during morning break or recess.
- The school will notify parents and students of the availability of the School Breakfast Program.
- The school will encourage parents to provide a healthy breakfast for their children through newsletter articles, take-home materials, or other means.

**Free and Reduced-priced Meals.** The school will make every effort to eliminate any social stigma attached to, and prevent the overt identification of, students who are eligible for free and reduced-price school meals<sup>5</sup>. Toward this end, schools may utilize coded identification and payment systems; at times the school may provide meals at no

# **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

charge to all children, regardless of income; promote the availability of school meals to all students; and/or use nontraditional methods for serving school meals, such as "grab-and-go" or classroom breakfast.

**Summer Food Service Program.** If the school operates a summer program in which the students are on sight for more than three hours the school will attempt to operate a school lunch program for the duration of the summer program or find similar services.

## **Meal Times and Scheduling.**

- will provide students with at least 10 minutes to eat after sitting down for breakfast and 20 minutes after sitting down for lunch;
- should not schedule tutoring, club, or organizational meetings or activities during mealtimes, unless students may eat during such activities;
- will provide students access to hand washing or hand sanitizing before they eat meals or snacks.

**Qualifications of School Food Service Staff.** Staff that has completed food service training as part the National School Lunch Program will lead the food service line. As part of the school's responsibility to operate a food service program, we will provide continuing professional development for all nutrition professionals in schools.

**Sharing of Foods and Beverages.** Schools should discourage students from sharing their foods or beverages with one another during meal or snack times, given concerns about allergies and other restrictions on some children's diets.

## **Foods and Beverages Sold Individually (*i.e.*, foods sold outside of reimbursable school meals, such as through vending machines, cafeteria a la carte [snack] lines, fundraisers, school stores, etc.)**

All foods and beverages sold individually outside the reimbursable school meal programs (including those sold through a la carte [snack] lines, vending machines, student stores, or fundraising activities) during the school day, or through programs for students after the school day, will meet the following nutrition and portion size standards:

- **Beverages**
  - Allowed without monitoring or steps to be eliminated: water or seltzer water<sup>7</sup> without added caloric sweeteners; fruit and vegetable juices and fruit-based drinks that contain at least 50% fruit juice and that do not contain additional caloric sweeteners; unflavored or flavored low-fat or fat-free fluid milk and nutritionally-equivalent nondairy beverages (to be

# Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition

defined by USDA);

Allowed but monitored or encouraged to eliminate: Arizona Department of Education states that Restricted Competitive Foods also known as "Foods of minimal nutritional value", can not be sold in the food service area during meals where a reimbursable meal is sold or eaten. Restricted Competitive Foods may be sold on other parts of the school campus through the day, just not during meal times. A list of beverages is listed below:

- soft drinks containing caloric sweeteners; sports drinks; iced teas; fruit-based drinks that contain less than 50% real fruit juice or that contain additional caloric sweeteners; beverages containing caffeine, excluding low-fat or fat-free chocolate milk (which contain trivial amounts of caffeine).
- **Foods**
  - A food item sold individually:
    - will have no more than 35% of its calories from fat (excluding nuts, seeds, peanut butter, and other nut butters) and 10% of its calories from saturated and trans fat combined;
    - will have no more than 35% of its *weight* from added sugars;<sup>8</sup>
    - will contain no more than 230 mg of sodium per serving for chips, cereals, crackers, French fries, baked goods, and other snack items; will contain no more than 480 mg of sodium per serving for pastas, meats, and soups; and will contain no more than 600 mg of sodium for pizza, sandwiches, and main dishes.
  - A choice of at least two fruits and/or non-fried vegetables will be offered for sale at any location on the school site where foods are sold. Such items could include, but are not limited to, fresh fruits and vegetables; 100% fruit or vegetable juice; fruit-based drinks that are at least 50% fruit juice and that do not contain additional caloric sweeteners; cooked, dried, or canned fruits (canned in fruit juice or light syrup); and cooked, dried, or canned vegetables (that meet the above fat and sodium guidelines).<sup>9</sup>
- **Portion Sizes**
  - Limit portion sizes of foods and beverages sold individually to those listed below:
    - One and one-quarter ounces for chips, crackers, popcorn, cereal, trail mix, nuts, seeds, dried fruit, or jerky;
    - One ounce for cookies;
    - Two ounces for cereal bars, granola bars, pastries, muffins,

# **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

- doughnuts, bagels, and other bakery items;
- Four fluid ounces for frozen desserts, including, but not limited to, low-fat or fat-free ice cream;
- Eight ounces for non-frozen yogurt;
- Twelve fluid ounces for beverages, excluding water; and
- The portion size of a la carte entrees and side dishes, including potatoes, will not be greater than the size of comparable portions offered as part of school meals. Fruits and non-fried vegetables are exempt from portion-size limits.

**Fundraising Activities.** To support children's health and school nutrition-education efforts, school fundraising activities will not involve food or will use only foods that meet the above nutrition and portion size standards for foods and beverages sold individually. Schools will encourage fundraising activities that promote physical activity.

**Snacks.** Snacks served during the school day will make a positive contribution to children's diets and health, with an emphasis on serving fruits and vegetables as the primary snacks and water as the primary beverage. Schools will assess if and when to offer snacks based on timing of school meals, children's nutritional needs, children's ages, and other considerations.

## **II. Nutrition and Physical Activity Promotion and Food Marketing**

**Nutrition Education and Promotion.** Yuma Private Industry Council aims to teach, encourage, and support healthy eating by students. Schools should provide nutrition education and engage in nutrition promotion that:

- is offered at each grade level as part of a sequential, comprehensive, standards-based program designed to provide students with the knowledge and skills necessary to promote and protect their health;
- is part of not only health education classes, but also classroom instruction in subjects such as math, science, language arts, social sciences, and elective subjects;
- includes enjoyable, developmentally-appropriate, culturally-relevant, participatory activities, such as contests, promotions, taste testing, farm visits, and school gardens;
- promotes fruits, vegetables, whole grain products, low-fat and fat-free dairy products, healthy food preparation methods, and health-enhancing nutrition practices;
- emphasizes caloric balance between food intake and energy expenditure (physical activity/exercise);
- links with school meal programs, other school foods, and nutrition-related community services;

## **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

- teaches media literacy with an emphasis on food marketing; and
- includes training for teachers and other staff.
- Requires 50 hours of instruction dedicated to school nutrition education

**Integrating Physical Activity into the Classroom Setting.** For students to receive the nationally-recommended amount of daily physical activity (*i.e.*, at least 60 minutes per day) and for students to fully embrace regular physical activity as a personal behavior, students need opportunities for physical activity beyond physical education class. Toward that end:

- classroom health education will complement physical education by reinforcing the knowledge and self-management skills needed to maintain a physically-active lifestyle and to reduce time spent on sedentary activities, such as watching television;
- opportunities for physical activity may be incorporated into other subject lessons; and
- classroom teachers may provide short physical activity breaks between lessons or classes, as appropriate.

**Communications with Parents.** The agency/school will support parents' efforts to provide a healthy diet and daily physical activity for their children. The agency/school will send home nutrition information, and provide nutrient analyses of school menus. Schools should encourage parents to pack healthy lunches and snacks and to refrain from including beverages and foods that do not meet the above nutrition standards for individual foods and beverages. In addition, the agency/school will provide opportunities for parents to share their healthy food practices with others in the school community.

The agency/school will provide information about physical education and other school-based physical activity opportunities before, during, and after the school day; and support parents' efforts to provide their children with opportunities to be physically active outside of school. Such supports will include sharing information about physical activity and physical education through a website, newsletter, or other take-home materials, special events, or physical education homework.

**Staff Wellness.** Yuma Private Industry Council highly values the health and well-being of every staff member and will plan and implement activities and policies that support personal efforts by staff to maintain a healthy lifestyle. The school will establish and maintain a staff wellness committee. The committee should develop, promote, and oversee a multifaceted plan to promote staff health and wellness. The plan should be based on input solicited from school staff and should outline ways to encourage healthy eating, physical activity, and other elements of a healthy lifestyle among school staff.

# **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

## **III. Physical Activity Opportunities and Physical Education**

**Daily Physical Education (P.E.) 9-12.** All students in grades 9-12, including students with disabilities, special health-care needs, and in alternative educational settings, will receive a minimum of 180 hours of physical education or health education. Students will spend at least 50 percent of physical education class time participating in moderate to vigorous physical activity.

**Physical Activity Opportunities Before and After School.** Students of the school will be permitted to participate in athletics that are offered at other schools, if the other high school permits.

The school will encourage students to use public transportation when available and appropriate for travel to school, and will work with the local transit agency to provide transit passes for students.

**Use of School Facilities Outside of School Hours.** If the agency ever owns spaces for the use of recreation or exercise, these spaces and facilities should be available to students, staff, and community members before, during, and after the school day, on weekends, and during school vacations. These spaces and facilities also should be available to community agencies and organizations offering physical activity and nutrition programs. Yuma Private Industry Council policies concerning safety and liability will apply at all times.

## **IV. Nutrition Promotion**

**Visual Promotion located at the school site.** The school will post visual material that promotes healthy eating habits, physical activity and nutrition education. Promotional material will be posted in meal serving areas and hallways.

## **V. Monitoring and Policy Review**

### **Monitoring.**

The principal or designee will ensure compliance with those policies in his/her school and will report on the school's compliance to the agency's Director of Operations or designee.

School food service staff will ensure compliance with nutrition policies within school food service areas and will report on this matter to the superintendent (or if done at the school level, to the school principal). In addition, the school will report on the most

## **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

recent USDA School Meals Initiative (SMI) review findings and any resulting changes. If the agency has not received a SMI review from the state agency within the past five years, the agency will request from the state agency that a SMI review be scheduled as soon as possible.

### **Policy Review.**

An annual report shall be made to the Board on the Agency's compliance with law and policies related to student wellness. The report may include but not be limited to:

- Evaluation of the food services program.
- Recommendations for policy and/or program revisions.
- Review of all foods and beverages sold in schools for compliance with established nutrition guidelines.
- Assessment of school environment regarding student wellness issues.
- Listing activities and programs conducted to promote nutrition and physical activity.
- Providing feedback received from Agency staff, students, parents/ guardians, and community members.

In accordance with the National School Lunch Act (42 U. S. C., 1751 et. seq.) and the Child Nutrition Act (42 U.S.C. 1771 et. seq.), as amended, an assurance that agency guidelines for reimbursable meals are not less restrictive than regulations and guidelines issued for schools in accordance with federal law shall be provided annually.

Assessments will be repeated every three years to help review policy compliance, assess progress, and determine areas in need of improvement. As part of that review, the school will review our nutrition and physical activity policies; provision of an environment that supports healthy eating and physical activity; and nutrition and physical education policies and program elements. The agency and school will, as necessary, revise the wellness policies and develop work plans to facilitate their implementation.

### **Public Notification.**

Yuma Private Industry Council will inform and update the public (including parents, students, and others in the community) about the content and implementation of the Local Wellness Policy by ensuring content is open for discussion at a public meeting and public is granted free access to the Local Wellness Policy by request and electronic posting.

**Yuma Private Industry Council's  
Educational Opportunity Center's  
Wellness Policies on Physical Activity and Nutrition**

## **VI. Civil Rights and Confidentiality Procedures**

1. The Agency/School will not discriminate against any student because of his/her eligibility for free or reduced price meals.
2. The Agency/School will not discriminate against any student or any nutrition and food services employee because of race, color, national origin, sex, religion, age or disability.
3. The Agency/School will assure that all students and nutrition and food services employees are not subject to different treatment, disparate impact or a hostile environment.
4. Established Agency/School procedures will be followed for receiving and processing civil rights complaints related to applications for NSLP and SBP benefits and services, and employment practices with regard to the operation of its NSLP and SBP. The Agency/School will forward any civil rights complaint regarding the Agency/School's nutrition and food services to ODE's civil rights coordinator within three days of receiving the complaint.
5. The Agency/School will make written or oral translations of all nutrition and food services materials available to all households who do not read or speak English.
6. The Agency/School will maintain strict confidentiality of all information on the confidential application for free and reduced price meals, including students' eligibility for free or reduced price meals and all household information. The Agency/School's NSLP and SBP operators are not required to release any information from a student's confidential application for free or reduced price meals. No information may be released from a student's confidential application for free or reduced price meals without first obtaining written permission from the student's parent or legal guardian/adult household member signing the application, except as follows:
  - a. An individual student's name and eligibility status may be released without written consent only to persons who operate or administer federal education programs; persons who operate or administer state education or state health programs at the state level; persons evaluating state, education assessment; or persons who operate or administer any other NSLP, SBP, SMP, Summer Food Service Program (SFSP), Child and Adult Care Food Program (CACFP) or the Food Stamp Program;
  - b. Any other confidential information contained in the confidential application for free and reduced price meals (family income, address, etc.) may be released without written consent only to persons who operate or administer NSLP, SBP, CACFP, SFSP and the Special Supplemental Nutrition Program for Women, Infants and Children

## **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

(WIC); the Comptroller General of the United States for audit purposes; and federal, state or local law enforcement officials investigating alleged violation of any of the programs listed above.

### **VII. Meal Pricing Procedures**

1. Reimbursable meals will be priced as a unit.
2. Reimbursable meals will be served free or at a reduced price to all students who are determined by the District to be eligible for free or reduced price meals.
3. Annually, the District will establish prices for reimbursable student meals. The price charged to students who do not qualify for free or reduced price meals will be determined annually.
4. The price charged to students who qualify for reduced price meals will be: Lunch not to exceed \$.40; Breakfast not to exceed \$.30.

### **VIII. Application Procedures if Not Operating a Community Eligibility Program**

1. Households that submit a direct certification document from AFS showing the household receives food stamps or Temporary Assistance to Needy Families (TANF) benefits, will be automatically eligible for free meals for the students listed on the official document.
2. Households that submit a confidential application will be notified of their student's eligibility for free or reduced price meals. Households that are denied free or reduced price benefits will be notified in writing using the Oregon Department of Education (ODE) template letter distributed to the District annually.
3. Students who do not qualify for free or reduced price meals are eligible to participate in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) and will be charged "paid" meal prices set by the District. "Paid" category students will be treated equally to students receiving free or reduced price benefits in every aspect of the District's NSLP and SBP.

Reimbursable School Meals - EFAA-AR 2-6

## **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

4. The District has established a fair hearing process under which a household can appeal a decision with respect to the household's application for benefits or any subsequent reduction or termination of benefits.
5. In the event of major employers contemplating large layoffs in the attendance area of the District, the District will provide confidential applications and eligibility criteria for free and reduced price meals to the employer for distribution to affected employees.

### **IX. Procedures for Operating a Community Eligibility Program**

1. All enrolled students at participating sites receive breakfast *and* lunch **at no charge**;
2. School meal applications and the process of verification are eliminated.
3. Tracking meal counts by free, reduced and paid is eliminated.
4. By March 15, the Food Service Coordinator will determine number of Identified Students and Total Enrollment.
5. By April 1, the principal shall inform the state with number of Identified Students and Total Enrollment.
6. The principal or designee shall submit required Identified Student count and enrollment information reflective of April 1.
7. By August 31, The principal or designee shall submit required CEP application and supporting documentation are due to ADE.
8. To calculate the Identified Student Percentage, complete the following formula:  
$$\text{ISP}\% = \frac{\text{Total Number of Eligible Students as of April 1}}{\text{Total Number of Students as of April 1}}$$

If ISP is 40% or greater, the LEA qualifies for CEP.
9. Yuma Private Industry Council acknowledges that this addendum becomes effective when CNPWeb Site and Sponsor Applications have been updated to reflect CEP participation AND a CEP application containing the following has been submitted by Yuma Private Industry Council and approved by ADE:

## **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

- a. A list of all schools participating in CEP,
- b. The initial school year of implementation for CEP,
- c. The school years the cycle is expected to remain effect,
- d. The school year that CEP must be reconsidered,
- e. The available and approved data that will be used in reconsideration, as applicable.

10. Yuma Private Industry Council will not collect Applications for Free and Reduced-Price Meals used for meal benefit determination from households in schools listed above in subsequent years during the period of participation in CEP/the school years after the current ISP has been established.

11. In the school years after the current ISP is established, schools will record the total number of meals served to children by meal type (breakfast and lunch) and Yuma Private Industry Council will submit a monthly claim for reimbursement to ADE.

12. Yuma Private Industry Council will pay with funds from non-Federal sources the cost of serving meals in excess of the Federal assistance received.

13. Yuma Private Industry Council will follow all requirements for applying and administering CEP as stated in Section 104(a) of the Healthy, Hunger-Free Kids Act of 2010 amended section 11(a)(1) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1759a(a)(1)).

### **X. Financial Management of Nonprofit School Food Service**

1. The Agency/School will maintain a nonprofit school nutrition and food service operation.
2. Revenues earned by the school nutrition and food services will be used only for the operation or improvement of NSLP and SBP.
3. Lunch and breakfast meals served to teachers, administrators, custodians and other adults not directly involved with the operation of the Agency/School's nutrition and food services will be priced to cover all direct and indirect cost of preparing and serving the meal.

For meals with portion sizes equivalent to student meals, the adult meal price will be no less than the amount of reimbursement for a free-eligible meal, plus the value of commodity foods used in the meal preparation.

## **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

4. Agency/School nutrition and food services revenues will not be used to purchase land or buildings.
5. The Agency/School will limit its nutrition and food services net cash resources to an amount that does not exceed three months average expenditures.
6. The Agency/School will maintain effective control and accountability for, and adequately safeguard all nutrition and food services' cash, real and personal property, equipment and other assets, and ensure they are used solely for nutrition and food services purposes.
7. The Agency/School will meet the requirements for allowable NSLP and SBP costs as described in Office of Management and Budget (OMB) circular A-87.
8. In purchasing nutrition and food services goods or services, the Agency/School will not accept proposals or bids from any party that has developed or drafted specifications, requirements, statements of work, invitations for bids, requests for proposals, contract terms and conditions or other documents for proposals used to conduct the procurement.
9. All procurement transactions for nutrition and food services goods and services will be conducted according to state, federal and Agency/School procurement standards using the applicable cost thresholds.
10. In the operation of its nutrition and food services program, the Agency/School will purchase food products that are produced in the United States, whenever possible.  
Reimbursable School Meals - EFAA-AR 3-6

### **XI Nutrition and Menu Planning**

1. The school will plan menus using one of the approved United States Department of Agriculture (USDA) menu planning approaches (e.g., Traditional Food-Based Menu Planning, Enhanced Food-Based Menu Planning, Nutrient Standard Menu Planning and Assisted Nutrient Standard Menu Planning). Additional details are available at the Arizona Department of Education, Child Nutrition Programs.

### **XI. Accuracy of Reimbursement Claims**

1. The Agency/School will claim reimbursement only for reimbursable meals served to eligible students.
2. All meals claimed for reimbursement will be counted at each dining site at a "point of service" where it can be accurately determined that the meal meets NSLP and SBP requirements for reimbursement.

**Yuma Private Industry Council's  
Educational Opportunity Center's  
Wellness Policies on Physical Activity and Nutrition**

3. The person responsible for determining reimbursability of meals will be trained to recognize a reimbursable meal under the menu planning approach used at the school.
4. The Agency/School official signing the claim for reimbursement will review and analyze monthly meal counts to ensure accuracy of the claim, before submitting the claim to ADE.
5. If not operating a Community Eligibility Program, by December 15, the Agency/School will verify a random sample of applications according to NSLP verification requirements. Instructions for completing the verification process will be sent by ADE to the Agency/School in October each year.

**XI. Food Safety and Sanitation Inspections**

1. The Agency/School will maintain necessary facilities for storing, preparing and serving food and milk.
2. At least two times annually, the Agency/School will schedule a food safety inspection with the county Environmental Health Department.
3. The Agency/School will maintain health standards in compliance with all applicable state food safety regulations.

**XII. General USDA NSLP/SBP/ Requirements**

1. The Agency/School will ensure that no student is denied a meal as a disciplinary action.
2. Breakfast will be served in the morning hours, at or near the beginning of the student's school day.
3. Lunch will be served between the hours of 10 a.m. and 3:00 p.m.
4. The Agency/School will provide substitute foods for students who are determined by a licensed physician to be legally disabled and whose disability restricts their diet. Substitutions will be provided only when a medical statement from the licensed physician is on file at the school. The medical statement must state the nature of the student's disability and how the disability affects the student's nutrition needs, and it must provide a medical prescription for substitute foods or texture modification. The Agency/School will not charge more than the price of the school meal, as determined by the student's eligibility status, for substitute meals or foods.
5. Households will be notified in writing of the following requirements regarding missing or stolen meal cards:

**Yuma Private Industry Council's  
Educational Opportunity Center's  
Wellness Policies on Physical Activity and Nutrition**

a. A minimum of three cards replacements per year will be made as a result of lost or stolen cards;

b. One advance written warning will be given to the student's household after the third lost or stolen cards incident;

c. The warning will state that the next time the student fails to have a cards, he/she must either bring a meal from home or pay full price for the meal;

d. For the reason of a lost or stolen cards, meals will not be denied to preprimary and young primary students or disabled students who are unable to take full responsibility for their meal cards(s).

6. The Agency/School will control the sale of the following foods of minimal nutritional value (FMNV): carbonated beverages, water ices, chewing gum, hard candy, jelly and gum candies, marshmallow candy, fondant (candy corn-type), licorice, cotton candy and candy-coated popcorn.

7. The School will ensure that soda pop vending machines and sales of other FMNV will not be allowed in any school's dining site(s) during the time(s) when NSLP lunch meals or SBP breakfast meals are served or eaten. Dining sites are cafeterias and any other place where NSLP lunch meals or SBP breakfast meals are served or eaten.

8. The School will notify all households of its meal charge requirements early in the school year.

9. The sale of foods (other than FMNV) in competition with the School's lunch (NSLP) or breakfast (SBP) programs will be allowed in dining sites during lunch and breakfast periods with Board approval only when all income from the food sales accrues to the benefit of the School's nutrition and food services or accrues to a school or student organization approved by the Board. A copy of the Board minutes approving and defining competitive food sales will be made available upon request.

10. The School will not use nutrition and food services funds to purchase FMNV for sale unless the proceeds from the sale of those foods is deposited into the Nutrition and Food Services account in an amount sufficient to cover all direct and indirect costs relating to the purchase and service of the foods.

11. Soda pop and any other FMNV will not be offered "at no additional cost" with NSLP lunch meals or SBP breakfast meals in any school.

## **IVX. Record Keeping**

1. All currently approved and denied confidential applications for free and reduced price meals and all current direct certification documents will be maintained for three

# **Yuma Private Industry Council's Educational Opportunity Center's Wellness Policies on Physical Activity and Nutrition**

years after the current school year. Records will be maintained longer in the event of unresolved audit(s) until the audit(s) has been completed.

2. All currently approved and denied confidential applications for free and reduced price meals and all current direct certification documents will be readily retrievable by school or site and made available to state or federal reviewers upon request.

3. The District will maintain financial records that account for all revenues and expenditures of the nonprofit school nutrition and food services for a period of three years after the school year to which they pertain.

## **VX. Committee Members**

With the purposes of monitoring the implementation of this policy, evaluating policy progress, serving as a resource to school sites, and revising the policy as necessary, a wellness policy committee has been established. The committee will meet a minimum of annually. The wellness policy committee includes the following:

Brian Grossenburg	Principal
Duly Gamez	Breakfast – Lunch Coordinator
Jamie Walden	YUHSD #70 Representative
Patricia Romant	Agency Representative
Juan Lerma	PE and Health Teacher
Jessica Flores	Parent
Joel Flores	Student Representative
Julissa Perez	Student Representative

**Yuma Private Industry Council's  
Educational Opportunity Center's  
Wellness Policies on Physical Activity and Nutrition**

2015/2016

