

# THE SCHOOL DISTRICT OF PHILADELPHIA

SECTION: 800 Operations

TITLE: Food Services

ADOPTED: April 27, 1981

REVISED: February 15,

2018

## 808. FOOD SERVICES

### Purpose

The School Reform Commission recognizes that students require adequate, nourishing food and beverages in order to grow, learn and maintain good health. The SRC directs that District food service programs shall be directed at meeting the needs of students in accordance with SRC policy.

### Authority

The food service program shall be operated in compliance with all applicable state and federal laws and regulations, as well as federal guidelines established by the Child Nutrition Division of the United States Department of Agriculture (USDA).[\[1\]\[2\]\[3\]\[4\]\[5\]\[6\]\[7\]\[8\]\[9\]\[10\]](#)

The SRC shall provide food service for school breakfasts and school lunches, at no cost to the student, that meets the standards required by state and federal school breakfast and lunch programs.[\[1\]\[2\]\[3\]\[5\]\[7\]\[9\]\[10\]](#)

The District may also participate in an after school feeding program, which provides meals to students enrolled in the District's after school education programs.[\[11\]\[12\]](#)

Food sold by the school may be purchased by District employees. The price for all food items sold in the schools, including non-program foods, shall be established annually by the Division of Food Services and shall comply with state and federal laws and regulations.[\[3\]\[13\]\[14\]](#)

The District shall ensure that, in the operation of the food service program, no student, staff member, or other individual shall be discriminated against on the basis of race, color, national origin, age, sex or disability.[\[15\]\[16\]](#)

### Accommodating Students With Special Dietary Needs

The District shall make appropriate food service and/or meal accommodations to students with special dietary needs in accordance with applicable law, regulations and SRC policy.[\[21\]\[22\]\[23\]\[24\]](#)

## **Delegation of Responsibility**

Operation and supervision of the food service program shall be the responsibility of the Senior Vice President of Food Service.

Cafeterias shall be operated on a non-profit basis. A review of the cafeteria accounts shall be made by the Chief Financial Officer or designee monthly and by the auditor annually.[2][3]

The Superintendent or designee shall comply with local, state and federal requirements for conducting cafeteria health and safety inspections and ensuring employee participation in appropriate inspection services and training programs.[17][18][19][20]

The Superintendent or designee shall annually notify students, parents/guardians and employees concerning the contents of this policy and applicable administrative procedures. Notification shall include information related to nondiscrimination.[15]

## **Professional Standards for Food Service Personnel**

The District shall comply with the professional standards for school food service personnel who manage and operate the National School Lunch and School Breakfast Programs. For purposes of this policy, professional standards include hiring standards for new food service program directors and annual continuing education/training for all individuals involved in the operation and administration of school meal programs. Such professional standards shall apply to both District-operated food service programs and contracted food service programs.[5][7][20][25]

## **Mandatory Regulatory Procedure**

### *School Food Safety Inspections*

The District shall obtain two (2) safety inspections per year in accordance with state and federal laws and regulations.[18][19][26]

The District shall post the most recent inspection report and release a copy of the report to members of the public, upon request.

The District shall conduct self-inspections in accordance with local ordinances.

### *School Food Safety Program*

The District shall comply with federal requirements in developing a food safety program that enables district schools to take systematic action to prevent or minimize the risk of foodborne illness among students.[9][10][18]

The District shall maintain proper sanitation and health standards in food storage, preparation and service, in accordance with applicable state and local laws and regulations and federal food safety requirements.[19][26][27]

## A La Carte Items

The District will not sell a la carte items to students if they do not have the money to pay at time of purchase

### **Legal References:**

1. 24 P.S. 1335

2. 24 P.S. 1337

3. 24 P.S. 504

4. 24 P.S. 807.1

5. 42 U.S.C. 1751 et seq

6. 42 U.S.C. 1759a

7. 42 U.S.C. 1773

8. 2 CFR Part 200

9. 7 CFR Part 210

10. 7 CFR Part 220

11. 42 U.S.C. 1766a

12. 7 CFR Part 226

13. 42 U.S.C. 1760

14. 7 CFR 210.14

15. FNS Instruction 113-1 (USDA)

16. 7 CFR 210.23

17. 3 Pa. C.S.A. 5713

18. 42 U.S.C. 1758(h)

19. 7 CFR 210.13

20. 7 CFR 210.30

21. 7 CFR 15b.40

22. Pol. 103.1 - Nondiscrimination-Qualified Students With Disabilities/Protected Handicapped Students

23. Pol. 113 - Special Education

24. Pol. 209.1 - Food Allergy Management

25. 7 CFR 210.15

26. 7 CFR 220.7

27. 7 CFR 210.9

### **Related Information:**

24 P.S. 696

P.L. 111-296

7 CFR Part 15

7 CFR Part 215

Pol. 103 - Nondiscrimination in School and Classroom Practices

Philadelphia Code of Ordinances (Health Code) - Title 6, Sections 6-102, 6-301