

FOOD SERVICES

The Board shall, upon the recommendation of the Superintendent, establish the necessary staff and provide procedures for the operation of a food service program in each school in accordance with the procedures for a successful five (5) star performance and inspection, and cafeteria manager's handbook. The food services program shall participate in the National School Lunch and Breakfast Programs and comply with all Federal and State regulations pertaining to the program. ~~A food safety program based on the principles of the Hazard Analysis and Critical Control Points (HACCP) system shall be implemented with the intent of preventing food-borne illnesses. For added safety and security, access to the facility and food stored and prepared therein shall be limited to food service program staff and other authorized personnel.~~

**A. Food Service Program**

The District recognizes the importance of good nutrition to each student's educational performance.

This program shall be operated primarily as a service to students by providing:

1. attractive and nutritious meals for students; and
2. food service facilities designed to achieve the maximum in efficiency and cleanliness; and
3. worthwhile learning experiences which will contribute to the emotional, spiritual, aesthetic, and social development of students; and
4. the opportunity for developing in the students good eating and social habits.

**B. Staffing**

1. Administrative Responsibility

The direct responsibility for supervision and administration of the food service program shall be delegated to a director of county-wide food services who shall provide system-wide coordination and supervision directed toward the most efficient and nutritional operation at the lowest possible cost to the student.

2. Principal

The principal, in conjunction with the Food Service Director and local school staff shall have the following responsibilities:

- a. to comply with Federal and State laws, regulations, and the District policies; and
- b. to effect, through classroom instruction and learning experiences outside the classroom, ways to increase the students knowledge of nutrition; and
- c. to schedule students to effect the greatest participation in the school food service program by providing sufficient time for all students to receive and consume a meal; and
- d. to comply with the food holds and recalls in accordance with U.S. Department of Agriculture USDA regulations.

3. Cafeteria ~~Service~~ Manager

The Cafeteria ~~Food Service~~ Manager shall work under the direct supervision of the principal of the assigned school, in conjunction with the Food Service Director in accordance with Board policy, State law, and other applicable legal requirements.

4. Other Food Service Personnel

Additional personnel shall be employed in accordance with established procedures and job classifications. These persons shall be employed by the Board upon recommendation of the

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principal. They shall work directly under the supervision of  
the manager.

**C. General Provisions**

1. Availability of Meals

Students, employees of the Board, Board members, and the invited guests of school principals are the only persons who may eat in the school cafeteria.

2. Commodities

U.S. Department of Agriculture (USDA) commodities shall be used in accordance with current ~~U-S-D-A-~~ and applicable State rules and regulations.

3. Competitive Foods

No food or beverages, other than those associated with the District's food service program, are to be sold during the school day unless allowed by State or Federal procedures.

4. Food Safety

A food safety program based on the principles of the Hazard Analysis and Critical Control Points (HACCP) system shall be implemented with the intent of preventing food-borne illnesses. For added safety and security, access to the facility and food stored therein shall be limited to food service staff and other authorized personnel.

**D. Cost of Meals**

The food service program shall be operated on a nonprofit basis. The price of meals shall be set ~~annually~~ by the Board upon recommendations of the Superintendent. Food service Cafeteria employees are given a lunch as part of their salary; all other adults shall pay the Board-adopted sale price.

**E. Eligibility for Free or Reduced-Price Meals**

1. Federal School Lunch Program

It is the intent of the Board to participate in the Federal ~~Federal~~ School Lunch Program and to offer free or reduced-price meals in accordance with USDA ~~the United States Department of Agriculture~~ guidelines ~~procedures~~.

2. Universal-Free School Breakfast Program

It is the intent of the Board to participate in the Federal School Breakfast Program and to offer a free school breakfast to all students in each elementary, middle, and high school provided that Federal/State funding continues to cover the costs associated with operating the Breakfast Program. If, however, at some point in time the Federal/State funding no longer covers the costs of the Breakfast Program the Board will, at a minimum, offer a free school breakfast to all students in each elementary, middle and high school in which eighty percent (80%) or more of the students are eligible for free or reduced-price meals. All other schools will offer breakfast in accordance with the USDA United States Department of Agriculture guidelines. ~~procedures.~~

3. Eligibility

Those persons who are eligible for free or reduced-price meals shall be approved and properly accounted for by the principal in accordance with criteria established by the the-USDAAU.S. Department of Agriculture or other authority.

4. Identification

The identification of students receiving free or reduced-price meals shall be safeguarded and confidential.

F. **Accounting**

1. Superintendent

The Superintendent shall be responsible for the accurate accounting of all commodities, equipment, supplies, and cash in accordance with District requirements and for making such reports as required.

2. Principal

The principal shall be responsible for the food service manager's accurate accounting of all commodities, equipment, supplies, and cash in accordance with District requirements, and for making such reports as required.

F.S. 1001.41, 1001.42, 1001.51, 1006.06,  
F.A.C. 6A-7.0411, 6A-7.41, 6A-7.42(2), 6A-7.421, 6A-7.45, 6A-7.46  
7 C.F.R. 210, 215, 220, 240

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