

Rootstown Local School District Nutrition Standards Compliance Report

To comply with the standards the following are being done:

The USDA approved Health-e Pro menu planning software is being used. This software provides nutritional analysis and ensures NSLP compliance. Parents are able to see the nutrition facts and allergen information for each item on the menu.

The food service department makes purchases from reputable vendors who ensure their products meet nutritional standards.

Menus meet specific guidelines.

Students are offered more fresh fruit and vegetable options. Weekly offerings of vegetable choices must include dark green, red/orange, beans, peas and lentils. School breakfast must offer a full cup of fruits or vegetables. Students are required to take at least a ½ cup serving of fruits and vegetables. At least 80 percent of the weekly grains offered must be whole grain. Age appropriate calories must be met. Meals cannot contain added trans-fat and less than 10 percent of the calories come from saturated fat. One cup of fat free and low fat flavored or unflavored milk is offered.

The Alliance for a Healthier Generation Smart Snack Calculator is used to input nutrient information from a snack item to make sure it is compliant.

The district enforces the Smart Snack guidelines and ensures that any food or beverage served during the restricted times complies with those standards.

Our food service team attends food safety training, which also includes HAACP (Hazard Critical Control Point) training. In addition, the team must meet USDA required hours for professional development on a yearly basis. Team members have been trained for CPR, First Aid and AED.

The district is in compliance with the Ohio Revised Code 3313.814 - Standards governing types of food and beverages sold on school premises.