**453 Wellness Policy[[1]](#footnote-1)©**

The School believes that healthy students are more likely to successfully complete their formal education. The School recognizes that it plays an important role in the development of students’ health and nutrition habits by providing nutritious meals and snacks, supporting the development of good eating habits, and promoting increased physical activity.

The Board sets forth the following goals in an effort to enable students to establish good health and nutrition habits:

Nutrition Promotion and Education Goals

* The School shall provide for interdisciplinary, sequential skill-based health education that that supports hands-on classroom activities that promote health and reduce obesity.
* Nutrition and healthy living skills shall be integrated into classroom curriculum when appropriate.
* Students in grades pre-K – 12 shall receive nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors.
* Nutrition education shall be offered and promoted in the School cafeteria as well as in the classroom with coordination between the foodservice staff and teachers.
* Nutrition education and promotion information will be shared with parents and the community.

Physical Education and Activity Goals

* Students shall be provided opportunities for physical activity during the school day through physical education classes, daily recess periods for elementary students, and the integration of physical activity in the classroom.
* Physical education classes shall stress physical fitness, encourage healthy, active lifestyles and consist of physical activities as part of the curriculum.
* Physical activity will not be used as a form of discipline or punishment.
* Physical activity and promotion information will be shared with parents and the community.
* The School shall encourage parents and the community to support physical activity, to be physically active role models, and to include physical activity at events.

Other School Based Activities

* School based activities shall promote student wellness and, if appropriate, shall encourage nutrition and physical education.
* Nutrition shall be considered when planning school-based activities such as classroom snacks, fundraisers, etc.
* The School will provide students with a clean and safe environment and adequate time for eating meals.

Nutrition Guidelines

* In accordance with the School’s Food Standards Policy, the food service program shall comply with Federal and State regulations pertaining to the selection, preparation, consumption, and disposal of food and beverages sold in the School.
* Any food provided outside of the food service program, but not sold during the school day on the School premises, shall align with the goals and standards stated in this Wellness Policy.
* Marketing of foods and beverages at the School during the school day shall be limited to those foods and beverages that meet the standards set forth in the School’s Food Standard Policy. The Board reserves the right to further limit marketing of food and beverages.
* The food service program will provide all students affordable access to a variety of nutritious foods.

Implementation and Evaluation

* The Principal shall ensure that the School implements, complies with, and annually evaluates this Policy.
* The School will consult with administrators, board members, parents, students, community members, school health professionals, physical education teachers (if applicable), or representatives of the school food authority. The committee will be provided the opportunity to participate in the development, implementation, periodic review, and update of the Policy. In developing or updating goals, the committee will review and consider evidence-based strategies and techniques.
* At least once every three (3) years, the School will measure the implementation of this Policy, focusing specifically on the extent to which the School has complied with the Policy, the extent to which the Policy compares to model local wellness policies, and the extent to which the School has progressed toward achieving its stated goals in the Policy. The School will create a written assessment for each periodic measurement that it will disseminate to students, their families, and other members of the community or post on its website. The School will make appropriate modifications to this Policy, if necessary, based on this assessment.
* At the start of each school year, the School will disseminate this Policy and information about its implementation to families of school children and other members of the community or post it on its website and will notify such individuals of changes to the Policy in the same manner.

The School shall retain documentation demonstrating compliance with this Policy, including requirements related to community involvement, triennial assessments of this Policy, and public dissemination of this Policy and any updates thereto.

*42 U.S.C. 1758b; 42 U.S.C. 1771; 7 CFR 210.31; R.C. 3313.814; R.C. 3313.816; R.C. 3313.817*

See also Policy 455 Food Standards Policy and Appendix 455-A Nutritional Standards for Food and Beverages.

**454 Handwashing Policy[[2]](#footnote-2)©**

Handwashing and personal hygiene are important measures for use to prevent illness and communicable disease. Handwashing with soap and warm water for a minimum of ten (10) seconds, paying close attention to the surfaces between the fingers and on the back of the hands, is best for removing dirt and germs. The proper use of hand sanitizers is also useful in controlling the spread of germs.

School Food Authorities

1. Train any individual who prepares or serves food on proper handwashing. Training may include viewing a handwashing video and demonstrating proper handwashing procedure.

2. Post handwashing signs or posters in a language understood by all school food authorities near all handwashing sinks, in food preparation areas, and restrooms. See **Appendix 451-A** for a sample Handwashing Poster.

3. Use designated handwashing sinks for hand washing only. Do not use food preparation, utility, and dishwashing sinks for handwashing.

4. Provide warm running water, soap, and a means to dry hands. Provide a waste container at each handwashing sink or near the door in restrooms.

5. Keep handwashing sinks accessible anytime employees are present.

6. Wash hands:

* Before starting work
* During food preparation
* When moving from one food preparation area to another
* Before putting on or changing gloves
* After using the toilet
* After sneezing, coughing, or using a handkerchief or tissue
* After touching hair, face, or body
* After smoking, eating, drinking, or chewing gum or tobacco
* After handling raw meats, poultry, or fish
* After any clean up activity such as sweeping, mopping, or wiping counters
* After touching dirty dishes, equipment, or utensils
* After handling trash
* After handling money
* After any time the hands may become contaminated

7. Follow proper handwashing procedures as indicated below:

* Wet hands and forearms with warm, running water (at least 100º F) and apply soap.
* Scrub lathered hands and forearms, under fingernails and between fingers for at least 10-15 seconds. Rinse thoroughly under warm running water for 5-20 seconds.
* Dry hands and forearms thoroughly with single-use paper towels.
* Dry hands for at least 30 seconds if using a warm air hand dryer.
* Turn off water using paper towels.
* Use paper towel to open door when exiting the restroom.

8. Follow FDA recommendations when using hand sanitizers. These recommendations are as follows:

* Use hand sanitizers only after hands have been properly washed and dried.
* Use only hand sanitizers that are permitted for such use by an effective Food Contact Substance Notification.
* Use hand sanitizers in the manner specified by the manufacturer.

Monitoring:

The Principal may designate an employee or an independent contractor/food service provider to visually observe the handwashing practices of the food school authorities at any random time during hours of operation. In addition, the designated person will visually observe that handwashing sinks are properly supplied during hours of operation.

Corrective Action:

Employees or food service contractors who are observed not washing their hands at the appropriate times or using the proper procedure will be asked to wash their hands immediately.

When soap and water are not available and hands are not visibly soiled, waterless disposable hand wipes or gel sanitizers may be used in place of hand washing.

A food service employee or contractor may be disciplined, up to and including termination for failure to adhere to this Policy.

See Appendix 451-A Hand Washing Poster.

**455 Food Standards Policy[[3]](#footnote-3)©**

The Board shall create standards for the types of food and beverages sold or provided in the School and the time and place each type of food and beverage is sold or provided, in accordance with state law and based on the following guidelines:

A. The types of food and beverages sold in the School will

1. promote student health and reduce childhood obesity,

2. significantly benefit the daily nutritional needs of students (per U.S. Department of Agriculture guidelines),

2. align with School Wellness Policy (Policy 453) requirements, and

3. follow requirements provided under state and federal law.

B. The Board or its designee shall consult with a licensed dietician, a registered dietetic technician or a certified/credentialed school nutrition specialist to assist in drafting a plan:

1. for complying with and enforcing the nutritional standards governing the types of food and beverages that may be sold on the School premises in compliance with State law; and

2. specifying the time and place each type of food or beverage may be sold.

*See* **Appendix 455-A Nutrition Standards for Food and Beverages.**

C. The times and locations of food and beverage sales to students on school grounds will be assigned based on nutrient intake needs and eating patterns of students and align with class schedules. With regard to non-breakfast/lunch food and beverage sales:

1. The School will not operate vending machines offering foods or beverages that do not meet the nutritional standards established by the School during the school lunch period. The Board reserves the right to totally restrict the sale of non-nutritional foods and beverages in vending machines.

2. Bake sales and other school fundraising activities involving food and beverage items may not be held during a school meal period. The School will limit the frequency of bake sales and other food based fundraisers where non-nutritional foods and beverages will be sold based on the standard established by the Department of Education.

D. The types of food and beverages provided, but not sold, to students will align with the School Wellness Program and any applicable requirements provided under state law. The Board may provide parents with a list of acceptable snacks that may be provided in the School.

E. Annually, the food services supervisor shall review and recommend to the Board the types of foods and beverages for sale as part of the school breakfast and lunch programs. The Board may establish separate standards regulating the types of food and beverages to be sold to Staff Members and for special or extracurricular events.

This policy applies to the sale or provision of foods from the midnight before the school day until 30 minutes after the end of the regular school day on school premises. School premises, for the purpose of this policy, include any areas of property under the School’s jurisdiction that is accessible to students during the regular school day.

*7 C.F.R. 210.10-210.11; 7 C.F.R. 210.31(c)(2)-(3); 7 C.F.R. 220.8; R.C. 3313.814; R.C. 3313.816; R.C. 3313.817; OAC 3301-91-09; USDA Smart Snacks in School nutrition guidelines.*

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2. ©© 1999 Amy J. Borman [↑](#footnote-ref-2)
3. ©1999 Amy J. Borman [↑](#footnote-ref-3)