



Let's Be Successful with Smart Snacks! The Smart Snacks in School nutrition standards have been in effect since July 1, 2014! Here are a few reminders:

The U.S. Department of Agriculture finalized the rule for nutrition standards for all foods and beverages sold to students during the school day. The Smart Snacks in School nutrition standards apply to all foods and beverages sold to students outside of the school meals programs – including vending machines, a la carte, school stores, snack carts and in-school fundraising.

Smart Snacks are in effect for the entire school day (midnight before to 30 minutes after the end of the school day) across the entire school campus.

Smart Snacks applies to in-school fundraising. Foods and beverages sold to students as fundraisers during the school day must meet Smart Snacks nutrition standards. Our state agency has set the number of exempt fundraisers at two per building per week. There are no limits for non-food fundraisers or fundraisers that include foods and beverages that meet the Smart Snacks standards.

Smart Snacks does not apply to foods served, such as classroom celebrations and during evening, weekend or community events.

Our district is fully committed to insuring compliance with the Smart Snacks standards. We also want to make sure you have the tools you need to find compliant products. Check out the following tools from the Alliance for a Healthier Generation:

- Smart Food Planner

<https://foodplanner.healthiergeneration.org/>

- Smart Snacks Product Calculator (this is the only compliance tool verified by the USDA)

<https://foodplanner.healthiergeneration.org/calculator/>

Students who are well nourished are better prepared to learn. By implementing consistent nutrition standards throughout all corners of the school building, we are enhancing the learning environment and contributing to the overall health and well-being of our students. In addition, consistently providing healthier foods and beverages outside of the cafeteria will build on the great strides being made in the cafeteria.

Please contact Lisa Purchase, Director of Dining Services if you have any questions.

Sincerely,

Lisa Purchase, Director of Dining Services