

**Iowa Department of Education**  
**Bureau of Nutrition and Health Services**  
**State Review Summary Report**  
**Wilton Comm School District (70380000)**  
**Dates: April 4-6, 2017**

**Program Year:** 2017  
**Month of Review:** February  
**Lead Reviewer:** Cheryl Benson  
**Org Representative(s):** Terri Denkman

**Org - Level Findings**

Area	Findings ID	Finding Description	Required Corrective Action	Corrective Action Response
100 - Certification and Benefit Issuance	V-0100	The following benefit issuance errors were documented: (1) Four applications were missing social security numbers. To be complete, income applications must have the last four digits of the adult household member signing the application or an indication that the person does not have a SSN. This is a repeat error from the 2013-14 review. (2) One application was not signed or dated by an adult member of the household, and was therefore an incomplete application. (3) One student was listed as foster but there was no documentation for the student to indicate she was a foster child. (4) In order to use information on benefit applications for school fees, the household must sign a waiver. The waiver must indicate each individual fee. Wilton's waiver does not indicate what fees the waiver is used for. The SFA-1 with all application errors was uploaded to Review Attachments on 4/5/17.	For your response, (1) Obtain and submit social security numbers by April 10 to avoid these errors being added to the overclaim. Obtained on-site, no further action.(2) Obtain the signature of an adult member of the household and submit a copy of the front side of the application. Submit by April 10 to avoid these errors being added to the overclaim. (3) After discussion, it was determined that the student was not a foster child but probably qualifies as homeless. However, the student left the district at the time of the on-site review. No further documentation is required. (4) Submit a copy of the waiver with individual fees indicated that will be used beginning immediately.	
200 - Verification	V-0200	(1) Verification was incorrectly conducted. When using Standard Verification, applications to be verified must be randomly selected from error prone applications. If there are insufficient applications that are error prone, then the remaining applications are randomly selected from all other eligible applications. The SFA selected one application randomly from error prone, but then selected the second application based on information that the application was not accurate. The second application should have been verified as a Verification for Cause and not as part of the required, annual verification. (See page 42 in Eligibility Manual) The SFA was then instructed to select a third application to verify causing the process to be completed late. (2) The	For your response, (1) complete the Iowa Learning Online Professional Development course titled "Verifying Eligibility," and submit a copy of the certificate of completion. (2) Submit a copy of the letter of adverse action that was mailed to the household. Letter was obtained on-site.	

**Iowa Department of Education**  
**Bureau of Nutrition and Health Services**  
**State Review Summary Report**  
**Wilton Comm School District (70380000)**

**Dates: April 4-6, 2017**

		application that was verified for cause was not correctly verified. The household did not respond. The SFA followed up with a second request, as required. The household still did not respond. At that point, a letter of adverse action should have been mailed to the household informing them that they were going to paid status in ten days. That was not done, and as of April 4, the household was still receiving reduced meal benefits.		
700 - Resource Management	V-0700	SFAs were required to have a written procurement plan and code of ethics for those procuring on behalf of Child Nutrition Programs in place as of July 1, 2016. The plan must include each procurement event (for example, purchasing from your main vendor is an event), the value of the event, procurement method (micro, informal, formal), contract type (eg-fixed price or cost reimbursable), duration of the contract, name of the vendor or purchasing group, evaluation method (bottom line or line item), and information on contract management. The SFA must also have a Code of Ethics that includes language about accepting items of monetary value, disciplinary actions, and checks and balances. There was no written procurement plan or code of ethics available. Also the Off-site Procurement Questions have not been completed.	For your response, submit a written procurement plan, code of ethics, and responses to the off-site procurement questions. Technical assistance was provided on the procurement plan and code of ethics. Once the procurement questions are reviewed, there may be some follow-up questions.	
1000 - Local School Wellness Policy	V-1000	The Local Wellness Policy, LWP, does not meet all requirements. (1) There are specific stakeholders who must be made aware of their ability to participate. Those include teachers, parents, students, PE teacher, school health professional, food service staff, Board member, administrator, and general public. Outreach to all of these stakeholders was not provided. (2) LWPs must be reviewed at least once every three years. Documentation was not provided that a review took place. (3) Each individual goal on the LWP must be assessed at least once every three years, and the results of that assessment must be made available to the public. An assessment of goals has not been conducted.	For your response, (1) indicate how all stakeholders will be made aware of their ability to participate on the LWP Committee; (2) Submit a copy of the latest review of the LWP; (3) Have the LWP Committee assess the goals and submit a copy of the assessment. Also indicate how the assessment will be made available to the public.	
1200 - Professional Standards	V-1200	SFAs are required to track Professional Standard's training hours for all food service staff. Directors must have 12 hours, Managers must have 10 hours, full-time staff other than directors and managers (20 hours/week or more) must have 6 hours, and other	For your response, (1) Submit a copy of a completed tracking tool that includes all food service staff and their current hours completed. Also indicate your plan to have all required training hours for all staff completed by the end of the year, or indicate that the	

**Iowa Department of Education**  
**Bureau of Nutrition and Health Services**  
**State Review Summary Report**  
**Wilton Comm School District (70380000)**

**Dates: April 4-6, 2017**

		part-time staff must have 4 hours. A 'director' is responsible for the management of day-to-day operations for the entire district, and each district must designate at least one person as director. The director must have documented at least eight hours of food safety training every five years. 'Managers' are responsible for day-to-day operations in one or more buildings in the district and answer to the Director. Everyone else is considered Other staff. Iowa allows the SFA to average training hours over a two year period. (1) Training has not been tracked for food service staff, and (2) Documentation of training already conducted was not available.	hours will be averaged over a two year period. (2) This error was discussed on site. Documentation can be a sign-in sheet, a copy of the agenda, copy of powerpoint slides, etc. No further response is required.	
1400 - Food Safety	V-1400	A complete HACCP/food safety plan includes comprehensive Standard Operating Procedures (SOPs) at each Standardized Recipes, temperature logs for food, dishwasher, and all coolers/freezers, monitoring procedures, training, regular review and updates. (1) There were no SOPs available for either site. (This is a repeat violation from the 2013-14 review.) (2) Training has not been conducted or documented this year.	For your response, (1) submit a comprehensive copy of all SOPs that will be available at both sites. Indicate your plan to regularly review and revise HACCP, and your plan to provide annual training. (2) Have all staff her are involved with food preparation complete the Food Safety course on Iowa Learning Online Professional Development and submit copies of the certificate of completion.	
Resource Mgt Comprehensive Review	V-RMCRF	At the end of each year, the SFA must determine whether the percentage of revenue from non-program food sold is equal to or greater than the percentage of money spent on non-program food. Non-program food is anything the SFA is not receiving federal or state reimbursement for, such as adult meals, second milks, and second entrees. According to the Financial Report on IowaCNP, non-program food was 33% of total food costs while revenue for non-program sales was only 18% of total revenue.	For your response, indicate how revenue from non-program sales will be increased and/or food costs for non-program food will be decreased so that the percentage of revenue from non-program sales is at least equal to or greater than the percentage of money spent on non-program food. This may include increasing a la carte prices, decreasing food costs for non-program food, and/or adding a charge to food sold to people or groups outside of CN programs.	

**Site - Level Findings: Wilton Jr-Sr High School (0109)**

<b>Area</b>	<b>Findings ID</b>	<b>Finding Description</b>	<b>Required Corrective Action</b>	<b>Corrective Action Response</b>
400 - Meal Components and Quantities - Lunch	V-0400	Grades 9-12 must be offered at least 2 ounce equivalents of both meat/meat alternate and grain, 1 cup each of fruit and vegetable, and 1 cup fluid milk. On the day of review, only 1 ounce equivalent of grain was being offered. A second grain was past the Point of Service, and any food past the point of service, POS, cannot be credited towards meeting the meal pattern. The error was corrected about halfway through meal service. Meals for students who did not have a reimbursable meal at the POS have been added to the overclaim. Review of food production records, FPRs, from the test month, indicate that less than 2 grains were offered to grades 9-12 on 2/7, 2/14, 2/22, 2/24, and 2/27 2017 also. Also	For your response, indicate how the indicated shortages of grain will be addressed. Also indicate how you will ensure that there is sufficient grain both daily and for weekly minimums.	

**Iowa Department of Education  
Bureau of Nutrition and Health Services  
State Review Summary Report  
Wilton Comm School District (70380000)**

**Dates: April 4-6, 2017**

		the week of February 13, grades K-8 were short by a quarter grain for the week. A repeat of this error during the next review will result in the loss of reimbursement for at least one week of meals.		
400 - Meal Components and Quantities - Lunch	V-0400	Signage explaining what constitutes a reimbursable meal is required for both breakfast and lunch at the beginning of each separate food line. For lunch, the sign(s) must indicate that a reimbursable meal includes a minimum of three components, one of which must be 1/2 cup of fruit or vegetable. The signage must also indicate which food items fulfill which component. For breakfast, the sign must indicate how many items each food item fulfills. Signage was absent for both breakfast and lunch. Signage for lunch was an error cited on the 2013-14 review.	For your response, submit a copy of breakfast and lunch signage (either a prototype form or a photograph), indicate where the signage is located, and who will be responsible for ensuring the signs are updated daily.	
400 - Meal Components and Quantities - Lunch	V-0400	Beginning school year 2014-15, all grains offered for both breakfast and lunch must be whole grain rich, or at least 50% whole grain. The remaining grain must be an enriched grain. There were many non-whole grain rich items observed in storage that are being offered students. These include oyster crackers, lemon bar mix, muffin mix, corn muffin mix, and elbow macaroni. There were other non-whole grain rich items on invoices, such as lasagna.	For your response, submit labels for whole grain rich replacements for the indicated products or indicate that the products will no longer be used, and/or submit a copy of your request for a waiver of some products.	
1100 - Smart Snacks in School	V-1100	All food sold to students from midnight until a half hour after the end of the day must meet Smart Snack regulations and documentation of compliance with the regulations must be available for review. Food sold to students includes the cafeteria, vending machines, school stores, school cafes, fundraisers, etc. The SFA offers a wide variety of items for sale a la carte without any documentation that they meet either HKA or Smart Snack regulations. The following non-compliance was reviewed: (1) The vending machine in a hallway accessible to all grades has a sports drink for sale which is only allowed for grades 9-12. (2) A la carte sold in the cafeteria has not been documented as meeting regulations. Several items are obviously not allowable. The following items are being sold: several chips, pretzel w cheese sauce, water flavor packet, fruit roll up, three chicken sandwiches with condiments, egg roll with sauce, nachos and cheese, super nachos, walking taco, yogurt and yogurt with oreos, three flavors of frozen yogurt, cookie, salads and dressing, various special sandwiches (ham and cheese for example), one student was observed purchasing	For your response,(1) indicate the date the sports' drinks were removed from the vending machine or indicate that the machine is locked between midnight until a half hour after the end of the school day. (2) Submit a list of all items being sold a la carte in the cafeteria and documentation that they meet Smart Snack regulations via the Alliance website calculator. Also indicate who will be responsible for ensuring that all items sold a la carte will comply with regulations.	

**Iowa Department of Education  
Bureau of Nutrition and Health Services  
State Review Summary Report  
Wilton Comm School District (70380000)  
Dates: April 4-6, 2017**

		only the cheese sauce.		
--	--	------------------------	--	--

**Org - Level Technical Assistance**

Area	Question	Comments
100 - Certification and Benefit Issuance	131 Were all direct certifications (SNAP, TANF, FDIPIR, foster, homeless, runaway, migrant, and/or Head Start) correctly certified? If NO, explain. Record errors on the Certification and Benefit Issuance Error Worksheet, SFA-1.	Whenever possible, the preferred determining method is direct certification, DC. DC lists are generated from a reliable source and already verifies that the household is eligible for benefits. Students who were previously determined by other means, such as income or a case number, should be changed to directly certified. A list of students who need to be changed from income to DC is available in Review Attachments.
1000 - Local School Wellness Policy	1006 How does the public know about the results of the most recent assessment on the implementation of the Local School Wellness Policy? Provide documentation to support the response (or appropriate web address(es)).	An informational and resource folder was provided on-site to the director with information about requirements for the Wellness Policy. A prototype form for assessing policy goals was emailed.  More information is available at <a href="http://www.fns.usda.gov/school-meals/local-school-wellness-policy">http://www.fns.usda.gov/school-meals/local-school-wellness-policy</a>
1200 - Professional Standards	1218 Validate the SFA's response to Question 1206 on the Off-site Assessment Tool, if applicable.	Training can be easily completed by setting up a schedule for regular training. Even a short, fifteen minute session every other week will provide the required hours for most employees. A book with 10-Minute Staff Training plans was given to the director.  Technical assistance was provided on training for non-SFA staff. Staff not paid from Child Nutrition funds and who provide only nominal assistance to the program must at a minimum, have Civil Rights training. If they perform any duties that include food, there should also be some food safety training. Non-SFA staff who provide more than nominal assistance must have at least four hours of training per year. A one-page Civil Rights training for nominal staff was provided.
1600 - School Breakfast and SFSP Outreach	1602 For each question on the Off-Site Assessment Tool (Questions 1600-1601), do the responses provided demonstrate compliance with FNS requirements? If NO, explain.	Whether the district participates in the Summer Food Service Program, SFSP or not, outreach to households at the end of the school year is required since children may travel to other towns during the summer. For information on summer, SFSP,

**Iowa Department of Education  
Bureau of Nutrition and Health Services  
State Review Summary Report  
Wilton Comm School District (70380000)  
Dates: April 4-6, 2017**

		<p>locations in Iowa, go to complete information about promoting SFSP, go to <a href="https://www.educateiowa.gov/pk-12/nutrition-programs-0">https://www.educateiowa.gov/pk-12/nutrition-programs-0</a></p> <p>Another resource that could also be shared is the National Hunger Hotline <a href="http://www.whyhunger.org/findfood">http://www.whyhunger.org/findfood</a>. 1-866-3-Hungry or 1-877-8-Hambre. There is also information on the federal website with ideas for outreach brochures at <a href="http://www.fns.usda.gov/sfsp/raise-awareness">http://www.fns.usda.gov/sfsp/raise-awareness</a>. This information could be shared via websites, newsletters, phone calls, flyers, etc.</p> <p>Continuing outreach for breakfast can be completed with announcements, newsletters, website, poster contests, etc.</p>
200 - Verification	211 If applicable, did the SFA's notice of adverse action contain all required information, including notification of appeal rights? If NO, explain.	Whenever households are denied benefits (page 62 or Eligibility Manual) or when benefits are reduced (a household goes from free to either reduced or denied, or a household goes from reduced to denied) the household must be informed in writing. The written notification must give the household ten days to appeal, inform them of how to appeal, state contact information for the Hearing Official, inform the household of the cost of the meals, let the household know they can reapply at any time their situation changes, and include both the USDA and Iowa non-discrimination statements.
700 - Resource Management	705 Did the SFA have internal control procedures in place to ensure that only allowable costs were charged to the nonprofit school food service account?	Technical assistance was provided on completing a comprehensive written procurement plan and written code of ethics. The code of ethics must include language about accepting items of monetary value, disciplinary actions, and checks and balances. A prototype procurement plan is available on the Procurement in Child Nutrition Programs area of the DE website, <a href="http://www.educateiowa.gov">www.educateiowa.gov</a> . Beneath the prototype procurement plan is a handout that explains the plan column by column. There are also webinars and other resources at this site.
800 - Civil Rights	807 a. How does the SFA collect racial/ethnic data?	Technical assistance was provided on completing the Ethnic/Racial form. For this form, all students who applied for benefits--free, reduced, and denied--are divided into two identities: Ethnic Identity and Racial Identity. The total in each column for Ethnic Identity must match the total in each column for Racial Identity. Also, each row should equal the total number in column 1. (For example: the total number of Hispanic or Latino applicants must equal the total of numbers awarded free meal status, reduced meal status, and those that did not qualify.)

**Site - Level Technical Assistance Wilton Jr-Sr High School (0109)**

Area	Question	Comments
1400 - Food Safety	1406 Were the selected relevant temperature logs available for review? If YES to specify which date was selected. If NO explain.	Temperature charts for the walk-in freezer were consistently over zero degrees. Staff explained that the temperature is taken after the door has been opened several times in the morning. It is highly recommended that the temperature be taken first thing in the morning in order to get a true reading. Part of the reason for taking the temperature is to have

**Iowa Department of Education  
Bureau of Nutrition and Health Services  
State Review Summary Report  
Wilton Comm School District (70380000)  
Dates: April 4-6, 2017**

		documentation that coolers and freezers are maintaining food at safe temperatures. When temperatures are not correct, some action must be taken, and the action taken should be documented. In the case of a food borne illness, this documentation could be important evidence.
400 - Meal Components and Quantities - Lunch	409 Review production records and other supporting documentation, did all reviewed meals during the review period indicate that all of the required meal components per weekly meal pattern requirements were offered and served to students? If NO, explain any errors identified and the technical assistance provided. Indicate whether the violations identified were repeat violations for the SFA. Record the number of meals observed missing required meal components on the S-1, 15. Record only the number of incomplete meals claimed for reimbursement that will be subject to fiscal action in the appropriate field on S-1, 16.	Technical assistance was provided on the whole grain rich requirement. Schools can request whole grain waiver for products that are not well accepted by students or that cannot be found in whole grain form, such as kluski noodles. The waiver request is located in download forms on CNP.
400 - Meal Components and Quantities - Lunch	409 Review production records and other supporting documentation, did all reviewed meals during the review period indicate that all of the required meal components per weekly meal pattern requirements were offered and served to students? If NO, explain any errors identified and the technical assistance provided. Indicate whether the violations identified were repeat violations for the SFA. Record the number of meals observed missing required meal components on the S-1, 15. Record only the number of incomplete meals claimed for reimbursement that will be subject to fiscal action in the appropriate field on S-1, 16.	The Healthy Hunger Free Kids Act, HHFKA, requires the use of standardized recipes for any food item that is altered in any way. Standardized recipes must have the Name of the Recipe, the Number of Servings, Ingredients, and Directions for Preparation, Serving Size, Total Yield, Component Contribution, and Critical Control Points. It is helpful if the recipe also has serving utensils to use and serving suggestions. It is required that all recipes be standardized. The easiest way to do that is to locate a recipe that is already standardized and then customize it for your use.
400 - Meal Components and Quantities - Lunch	409 Review production records and other supporting documentation, did all reviewed meals during the review period indicate that all of the required meal components per weekly meal pattern requirements were offered and served to students? If NO, explain any errors identified and the technical assistance provided. Indicate whether the violations identified were repeat violations for the SFA. Record the number of meals observed missing required meal components on the S-1, 15. Record only the number of incomplete meals claimed for reimbursement that will be subject to fiscal action in the appropriate field on S-1, 16.	Food Production Records, FPRs, serve many purposes--inventory control, history of what works and what doesn't, participation, and they can help with forecasting. Besides that, they are required by regulation in order to document that a reimbursable meal is being served. FPRs must include the date, school, all food items served as part of a reimbursable meal including condiments; planned serving sizes for all food items for all grade groups, adults, and a la carte; the number of planned servings for all food items including condiments for each grade group, adults, and a la carte; the total amount of each item prepared in measurable amounts such as each, pound, or #10 can; the amount of each food item left over; and the actual number served for each grade group, adults, and a la carte. (Examples were provided.) The director and consultant discussed how to combine the current three lunch FPRs into one form, possibly using the food bar FPR form for condiments, and separating a la carte from reimbursable meal items on breakfast FPRs. The expectation is that the director and her staff will work on improving FPRs.
400 - Meal Components and Quantities - Lunch	409 Review production records and other supporting documentation, did all reviewed meals during the review period indicate that all of the required meal components per weekly meal pattern requirements were offered and served to students? If NO, explain any errors identified and the technical assistance provided. Indicate whether the violations identified were repeat violations for the SFA. Record the number of meals observed missing required meal components on the S-1, 15. Record only the number of incomplete meals claimed for reimbursement that will be subject to fiscal action in the appropriate field on S-1, 16.	Labels and all crediting and nutrient information for products used as part of a reimbursable meal must be maintained by the SFA. That includes CN labels, Manufacturer's Formulation Statements, nutrition labels, etc. The labels should come directly from the product and can be removed from the case, photographed, or photocopied. Whenever a new/updated product or a replacement product is received, the new label must be obtained. All labels for all reimbursable meals, including breakfast and lunch, must be maintained on file by the SFA.
400 - Meal Components and Quantities - Lunch	410 a. Do planned menu quantities meet meal pattern requirements for the review period?	Technical assistance was provided on field trip meals and/or sack lunches. In order to be considered a reimbursable meal, all components in at least the minimum amounts must be included—meat/ma, grain, fruit, vegetable, and fluid

**Iowa Department of Education**  
**Bureau of Nutrition and Health Services**  
**State Review Summary Report**  
**Wilton Comm School District (70380000)**  
**Dates: April 4-6, 2017**

		milk. There is shelf stable milk that can be purchased for this purpose or students can pick up the meal and be offered milk and decline it. There could also be menu choices presented to the student and selection of food items made that way within the rules of Offer vs Serve.
--	--	--

**Org - Level Commendations**

Description
<p><b>APPLICATIONS/BENEFIT ISSUANCE:</b> Benefit documents, as well as all paperwork, were organized. The current application form and guidelines were used, direct certification is downloaded twice a month as required, benefits are accurately and frequently transferred to the POS system, and denied applications were correctly determined. The correct and current benefit issuance list was available. All applications were determined within ten days. Income was only converted to annual when there was more than one frequency of income. Rollover applications were removed if the household did not apply within thirty days of the school year. Access to benefit information is correctly limited. Free meals are extended to all members in the household. Eligibility is kept confidential. The SFA has a back-up system for benefit issuance documents and system.</p>
<p><b>CIVIL RIGHTS:</b> The And Justice for All civil rights poster was posted in the cafeteria. Annual civil rights training was provided food service staff. A copy of the district's public release was on file, documenting that it was submitted to local media. The district has taken reasonable steps to ensure that students with special dietary needs are adequately accommodated and that proper documentation is on file. Ethnic/racial information is collected and the form is completed. No discrimination was observed. SFA on-site monitoring was completed to ensure that all schools are meeting program requirements. The current state and federal non-discrimination statements are provided on all material describing the program including letters, pamphlets, and the school's website.</p>
<p><b>HACCP/FOOD SAFETY:</b> The latest Health Inspection Report was posted in a publicly visible location. Temperature logs are maintained for all coolers-including milk coolers, freezers, food served, and dishwasher. The kitchen and storage areas were orderly and clean. Food Service workers wore proper hair restraints and practiced good gloving procedures. Good food safety procedures were observed.</p>
<p><b>MEAL COUNTING &amp; CLAIMING:</b> Meal counts during the on-site review were reasonable when compared to the review month counts. Meal count totals for the month of February were accurate and complete. Point of Service, POS, counts and filed claims appear accurate. JMC is used as the school's POS system. There was a POS for all students, and the POS was organized and orderly; students either enter their pin # or scan a barcode. Students are not overtly identified as free, reduced, or paid during the meal claiming process or during meal observation. Food Production Records, FPRs, were on file for all meals claimed for reimbursement for the review period.</p>
<p><b>MEAL REQUIREMENTS &amp; COMPONENTS:</b> Numerous choices over the month for entrees, fruits, and vegetables help increase participation and provides opportunities for each child to find meal components for lunch that they will eat. Offering more than one choice of fruits and vegetables encourages student consumption. Water was available as required. At least two types of milk are offered. Many low fat and low sodium food items were observed in storage. Students had sufficient of time to eat after receiving meals. A monthly menu is also posted. Food service staff was polite and respectful to students, other staff, and each other. Students have a daily choice of a hot or cold breakfast.</p>
<p><b>RESOURCE MANAGEMENT, PROCUREMENT, &amp; RECORD KEEPING:</b> The Resource Management section of the Off-Site Assessment tool was completed on time. Financial records that were reviewed, indicated appropriate and allowable expenditures. There were no unresolved findings from the previous Administrative Review or from a state audit. The SFA has a separate financial account for the nonprofit school food service, and net cash resources do not exceed three operating months. The Paid Lunch Equity, PLE, tool was completed and prices were increased as indicated by the PLE tool. The district does not charge indirect costs to the food service program. Money is not transferred out of the account to support other programs. The SFA effectively utilizes its USDA entitlement for commodities. A comprehensive review of finances was not required. Reports are filed on time, and all records are maintained for at least three years plus the current year. The director independently procures the main vendor and milk. Bread is procured via a group of districts. Vendors are checked to ensure they are not debarred from doing business with the federal government.</p>
<p><b>SBP OUTREACH:</b> School Breakfast Program, SBP, outreach was sent out at the beginning of the year to inform families of the availability of the program. Reminders of the SBP were also sent out throughout the school year.</p>
<p><b>VERIFICATION:</b> All income sources were verified with at least one month's income. The application(s) selected for verification were confirmed prior to verification.</p>
<p><b>WELLNESS POLICY:</b> The district has a current wellness policy on file. There are guidelines for foods sold on the campus and goals to promote student health, nutrition promotion, nutrition education, and physical activity. The wellness policy is available to the public on the district's website.</p>