USDA Administrative Review: Smart Snacks

Off-Site Questions		
1100.	What are the SFA's food sale policies? List all types of sales to include the selling of non-food items in combination with food items.	
	Tips: All competitive food sales for students must comply with the Smart Snacks regulations when they occur on the school campus, during the school day (defined as 12am on a day of instruction to 30 minutes after the end of the official school day). Up to three exempt fundraisers are allowed per school building per year. It's a best practice to have written policies outlining food and beverage sales outside of the reimbursable meals program.	
	View <u>USDA's A Guide to Smart Snacks in School</u> for additional information. For items with a nutrition label, the <u>Smart Snacks Product Calculator</u> can assess compliance.	
	Resources:	
	 Smart Snacks & Competitive Food Quick Reference Guide CO policy on fundraisers Smart Snacks in Schools webpage 	
1101.	What is the SFA's process for determining compliance with non-packaged or recipe (combination foods that do not label) food items?	
	Tips: Create a process to ensure compliance of all food items. For items made from scratch, be sure to have a way to determine the nutrients (calories, fat, sodium, sugar) per serving. Utilize an approved software program or a free online service.	
	Resources:	
	 □ USDA approved software □ Smart Snacks Recipe Analyzer Tool 	
1102.	How does the SFA account for accompaniments when determining whether food items meet the Smart Snack standards?	
	Tips: Have a process in place to determine the portion sizes (or average portion sizes) and associated nutrients (calories, fat, sodium, sugar). Remember SFAs cannot sell accompaniments on their own (e.g. a side of ranch) unless they meet the Smart Snack standards. Best practice to pre-portion accompaniments for greater control.	
	Resources:	
	□ Smart Snacks calculator	
1103.	Who is responsible for tracking Smart Snacks compliance at the:	
	a. SFA level:	
	b. School level:	
	c. For foodservice:	

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Tips: LEA and SFA should collaborate with who is responsible for tracking Smart Snacks compliance as there are many opportunities for this to occur outside of the food service department (ex. school stores, vending machines, student-run fundraisers, etc.)

On-Site Questions School Level Questions	
1105.	 a. Review 10% of the food and beverages sold during the review month. Do foods and beverages sold to students during the school day (defined as 12 am on a day of instruction to 30 minutes after the end of the official school day), including a la carte foods and beverages sold during meal services, meet Smart Snacks standards? (Includes food items sold during non-exempt fundraisers) If NO, explain. b. If mixed grades, do beverages meet requirements for the youngest age?
	Tips: All food and beverage sales to students must comply with the Smart Snacks regulations when they occur on the school campus, during the school day. For schools with mixed grades, beverages sold to students during the school day must meet requirements for the youngest age if all students have access to the beverages.
1106.	Does the school hold fundraisers during the school day where students may purchase food or beverages? If yes, indicate whether or not the items are Smart Snacks compliant If the items are not Smart Snacks compliant, did the school observe the State-defined limit on fundraisers? Tips: Up to three exempt fundraisers are allowed per school building per year. The duration of the fundraisers will be determined by the LEA, however, the duration must comply with the intent of the legislation to increase the consumption of healthy foods during the school day and create an environment that reinforces the development of healthy eating habits. Resources: CO policy on fundraisers
1107.	Are exempt leftover NSLP entrees only sold the same day, or the day after, they are initially offered?

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Tips: Exempt entrée items offered as a competitive food must be offered in the same or smaller portion sizes as in NSLP or SBP. This is allowable for both SBP and NSLP entrees. In turn, an entrée served at breakfast can be sold at lunch and vice versa on the same day, or the day after, they are offered as part of a reimbursable meal.