School food service shall be operated on a nonprofit basis and shall comply with all rules and regulations pertaining to health, sanitation, internal accounting procedures, and service of foods and shall meet all state and federal requirements necessary for participation.

The system’s Food Service Supervisor or coordinator shall oversee the program. All products and services necessary for the operation of the food service department shall be procured under the direction of the Food Services Department.

School food service receipts shall be used only to pay regular food service operating costs. When food service facilities are used by outside agencies, an adequate fee approved by the Board shall be charged and the manager shall ensure that no USDA commodities or supplies provided for the regular program are used.

The principal shall correlate the food service program with areas of instruction.

Students shall be permitted to bring their lunches from home and to purchase beverages and incidental items at school.

**FREE OR REDUCED PRICE MEALS**

The criteria and procedures for determining a student’s need and steps in securing for students no-cost or reduced-cost lunches as established at the state/federal level will be outlined and made known by the principal and the Food Service Department.

Students who participate in no-cost or reduced-cost meals will not be distinguished in any way from students who pay the regular price. Their names will not be made known to any person except such staff member(s) as needed to make the special arrangements for them.

**COMPETITIVE FOODS/VENDING MACHINES**

The sale of all competitive food and beverages to students during the school hours shall be limited to those approved by the Secretary of Agriculture, shall be controlled by the principal for grades 6-12 and shall be limited to the portion of the school day when reimbursable meals are not being served. The sale of competitive foods for grades K-5 will be limited to after the last lunch period.

Vending machines in the schools shall be controlled so that they shall not encourage poor eating habits.

The school may operate vending machines for employee use only in employee areas which are off limits to students.
SANITATION

Principals, jointly with the Food Service Department, shall be responsible for implementing regulations from the Department of Health and seeing that school cafeterias meet acceptable standards of cleanliness at all times.

"OFFER VS. SERVE" POLICY

Knox County School System implements "Offer vs. Serve" for lunch in all high schools and middle schools. Each elementary school will have the option of implementing the "Offer vs. Serve" method if they so desire. Students may refuse two (2) of the five (5) items offered.

Knox County School System implements "Offer vs. Serve" for breakfast, at all grade levels, in all schools that serve breakfast. Students may refuse any one (1) of the four (4) items offered.

Legal Reference:


Approved as to Legal Form
By Knox County Law Director 3/28/2017
/Gary T. Dupler/Deputy Law Director