

Bloomfield-Mespo Local School District Nutrition Compliance Report

Bloomfield-Mespo School District utilizes BoardDocs to assist in policy making and to ensure that the district follows state standards. The two policies that focus on nutritional standards adopted by the state and enforced by the district are Po8510 (Wellness) and Po8500 (Food Service). These policies are easily accessible on Bloomfield-Mespo's website. To comply with the standards, the district utilized many different techniques and internal safeguards.

- The district only purchases from vetted vendors who ensure that all products meet nutritional standards and that labeling of their products is clear and concise.
- The daily availability of fresh fruits and vegetables, that are sourced as locally as possible, helps encourage students to make healthier decisions about their meals.
- Mespo-Bloomfield consulted with The Nutrition Group in SY 2019-2020 to be in compliance with Po8500 to ensure all recipes are approved by a licensed dietitian. The district consulted to ensure the dietary guidelines for Americans jointly developed by the United States Department of Agriculture (USDA) and the United States Department of Health and Human Services
- The district strictly enforces the Smart Snack guidelines and ensures that any food or beverage served during the restricted times complies with those standards. All food items and beverages available for sale to students for consumption on the school campus between midnight and thirty (30) minutes after the close of the regular school day, as well as food items and beverages from vending machines, from school stores, or as fund-raisers, including those operated by student clubs and organizations, parent groups, or boosters clubs is prohibited.
- Food service is integrated into other subject areas of the curriculum, when appropriate, to complement, but not replace, the standards and benchmarks for health education. Mespo-Bloomfield foodservice is designed to help students make healthier choices and to introduce them to foods that may be out of their normal diet.
- The district strictly enforces an approved HACCP (Hazard Analysis Critical Control Point) plan and mandates that employees attend period training on the HACCP plan and on food safety in general. In addition to food safety training, the employees must meet the USDA required minimum hours for professional development on a yearly basis.

Overall, the district has many programs and policies in place to ensure they are meeting the state standards and the district strives to not only meet but exceed nutritional standards prescribed under Ohio Revised Code [3313.814](#)