

The district's food service program will operate as an integral part of the total school program and will be governed by the same principles and types of control as any other division. The district's food services director will oversee the program.

Program leadership, direction, and supervision at all levels are the responsibilities of professionally trained staff. The school food services director is charged with administering the total program, implementing Board policy as it pertains to school food services, and making recommendations pertaining to the program and food service personnel to the Board. Food service personnel in the schools will be directly responsible to the food service manager in the school and the school principal.

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

The principal of each school is responsible for administering the program in the particular school. Where possible, the principal will provide for correlation for the program with areas of instruction. The principal will be responsible for maintenance of discipline in the cafeteria or lunchroom.

Any sale of food and beverages to students during school hours will be under the supervision of the school food service department and in accordance with federal/state requirements.

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

The school lunch program shall operate on a self-supporting basis.