

**WSGW RADIO PRESENTATION**  
**National School Lunch Program**  
**September 11, 2018**

The Richard B. Russell National School Lunch Act is a federal law that provides assistance to States in establishing, maintaining, operating, and expanding child nutrition programs offered through schools. It requires these programs to meet minimum food safety requirements.

**The National School Lunch Act requires:**

- School Food Authorities to implement a school food safety program that is based on HACCP principles. HACCP is a systematic approach to identifying, evaluating, and controlling food safety risks. This would include written Standard Operating Procedures (SOPs) and maintaining Active Managerial Control (AMC).
- Obtain at least 2 food safety inspections each school year, conducted by a State or local government agency responsible for food safety.
- Post, in a publicly visible location, a report on the most recent food safety inspection.

In addition, Michigan Nutrition Standards were created in January 2009 to determine a set of State standards for school lunch programs. A growing number of research studies have identified specific health benefits that result when children consume energy-balanced dietary patterns where most calories come from a variety of nutrient-rich food and beverages, especially fruits and vegetables, dietary fiber and whole grains, lean protein, low-fat dairy, and low sodium, and where intake of added sugar, refined carbohydrates, and total and saturated fat, are low.

Meal pattern guidelines are provided to school systems for all reimbursable meals. For example, salt shakers and sugar packets cannot be made available and there are menu standards for what must be offered on a weekly basis.

[www.saginawpublichealth.org](http://www.saginawpublichealth.org)

Sources: The Michigan Department of Education  
Food-Safe Schools