



Public schools, public charter schools, and National School Lunch Program (NSLP)-participating private schools in the District of Columbia are eligible for the following local meal reimbursements and subsidies (in addition to USDA reimbursements and subsidies), provided that the meals meet all requirements outlined in the Healthy Schools Act of 2010 (HSA), as amended by the Healthy Students Amendment Act of 2018.

HSA REIMBURSEMENTS & SUBSIDIES	
<b>20 cents for each breakfast meal</b>	served that meets the HSA requirements.
<b>10 cents for each lunch meal</b>	served that meets the HSA requirements.
<b>40 cents for each reduced-price lunch meal</b>	served that meets the HSA requirements. <i>(or the difference between the USDA free lunch and reduced-price lunch reimbursement, whichever is the greater of the two amounts).</i>
<b>2 dollar annual subsidy per student</b>	to provide resources for implementation to schools implementing an approved alternative breakfast serving model. Requires that schools use this money to purchase equipment and supplies for operating the alternative breakfast serving model.
<b>5 cents per day</b>	when at least one component of a reimbursable breakfast or lunch is comprised entirely of locally grown and unprocessed foods <i>(does not include milk)</i> . OSSE typically reimburses schools five cents for each lunch meal that meets this requirement, as schools typically serve more lunch meals than breakfast meals.

The following HSA requirements list will support each eligible School Food Authority (SFA) in complying with these requirements. Compliance with HSA requirements will be verified during each SFA’s Administrative Review. For additional information, please reach out to your OSSE nutrition program specialist. Failure to comply with the above requirements may result in HSA reimbursements being withheld.

TOPIC AREA	HSA REQUIREMENT
<b>NUTRITIOUS MEALS</b>	Schools shall provide a vegetarian food option as the main course for breakfast and lunch every day at all grade levels. This option must be rotated daily to avoid repetition and must be clearly labeled or identified as vegetarian.
	Schools are encouraged to serve plant-based food options as the main course at breakfast and lunch each day to each student.
	Schools shall provide meals that meet the dietary needs of children with diagnosed medical conditions as required by a licensed physician.
	Schools must reasonably accommodate religious and non-medical dietary restrictions. SFAs may not require a student requesting a plant-based or other non-medical dietary accommodations to obtain a note from a doctor.
	All milk shall be unflavored.
	All grain products shall be whole-grain rich, meaning that the product contains at least 50% whole grains and the remaining grains must be enriched.
	Schools shall solicit input from students, faculty, and parents through taste tests, comment boxes, surveys, a student nutrition advisory council, or other means, regarding nutritious meals that appeal to students.
	Schools shall promote healthy eating to students, faculty, staff, and parents.
	Schools shall provide at least 30 minutes for students to eat lunch and sufficient time during the lunch period for every student to pass through the food service line.
	Schools shall make cold, filtered water available free to students through water fountains or other means when meals are served.
<b>PRICING</b>	Schools shall offer free breakfast to all students.
	Schools shall not charge students for lunch meals if the student qualifies for reduced-price meals.

<b>BREAKFAST SERVING MODELS</b>	<p>If more than 40% of the students at a school qualify for free or reduced-price meals, and breakfast participation is below 75% of average daily attendance:</p> <ul style="list-style-type: none"> <li>• Elementary schools must offer breakfast in the classroom each day.*</li> <li>• Middle schools and high schools must offer alternative breakfast serving models each day.</li> </ul>
<b>PROCUREMENT</b>	Schools shall participate in <a href="#">federal nutritional and food distribution programs</a> whenever possible.
	<p>Schools are encouraged to procure food in a manner consistent with the Good Food Purchasing Program’s (GFPP) core values.</p> <p>DC Public Schools (DCPS) Central Office shall conduct a GFPP baseline assessment by Dec. 31, 2019. DCPS Central Office shall use findings from the assessment to increase food procurement consistent with the GFPP’s core values. DCPS Central Office must complete a follow-up assessment annually to demonstrate progress toward the GFPP core values.</p>
<b>FARM TO SCHOOL</b>	<p>Schools shall serve locally grown, locally processed, and unprocessed foods from growers engaged in sustainable agriculture practices whenever possible. Preference shall be given to fresh unprocessed agricultural products grown and processed in the District of Columbia, Maryland, and Virginia.</p> <ul style="list-style-type: none"> <li>• “Locally grown” means from a grower in Delaware, the District of Columbia, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia, and West Virginia.</li> <li>• “Locally processed” means processed at a facility in Delaware, the District of Columbia, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia, or West Virginia.</li> <li>• “Unprocessed” means foods that are nearest their whole, raw, and natural state, and contain no artificial flavors or color, synthetic ingredients, chemical preservatives, or dyes.</li> </ul>
	Each SFA must complete and submit a quarterly Locally Grown Food Item Tracking Log to <a href="mailto:osse.lg@dc.gov">osse.lg@dc.gov</a> in order to receive the local reimbursement of 5 cents.
<b>PUBLIC DISCLOSURE</b>	Schools shall inform families that vegetarian food options and milk alternatives are available upon request.
	<p>Food service providers shall provide the following information to the school and to OSSE upon request:</p> <ul style="list-style-type: none"> <li>• Breakfast and lunch menus;</li> <li>• Nutritional content of each menu item;</li> <li>• Ingredients for each menu item (if requested by parents/legal guardians); and</li> <li>• Location where fruits and vegetables served in schools are grown and processed.</li> </ul> <p>Schools shall provide the following information in the school’s office, on the school’s website, and to parents and legal guardians upon request:</p> <ul style="list-style-type: none"> <li>• Breakfast and lunch menus;</li> <li>• Nutritional content of each menu item;</li> <li>• Ingredients for each menu item (if requested by parents/legal guardians); and</li> <li>• Location where fruits and vegetables served in schools are grown and processed.</li> </ul>
<b>COMPETITIVE FOODS</b>	<p>Schools shall not permit third parties, other than school-related organizations and school meal service providers, to sell foods or beverages of any type to students on school property from 90 minutes before the school day begins until 90 minutes after the school day ends.</p> <p>Foods and beverages that do not meet the nutritional requirements of the <a href="#">NSLP competitive food service and standards</a> shall not be used as incentives, prizes, or awards or advertised or marketed through posters, signs, book covers, scorecards, supplies, equipment, or other means.**</p>

\*Schools may request a waiver for one school year. Additional information will be available in spring 2020.

\*\* Special exemptions can be requested from OSSE on an infrequent basis.