Office of the State Superintendent of Education

LOCALLY GROWN, UNPROCESSED, SUSTAINABLE

DC HEALTHY SCHOOLS ACT

The DC Healthy Schools Act of 2010 requires public schools and public charter schools to serve locally grown and unprocessed foods from growers engaged in sustainable agriculture practices whenever possible. School Food Authorities (SFAs) should, to the greatest extent feasible, serve and track at least one locally grown and unprocessed component of a reimbursable lunch or breakfast daily for a 5 cent meal reimbursement.

THE WHY

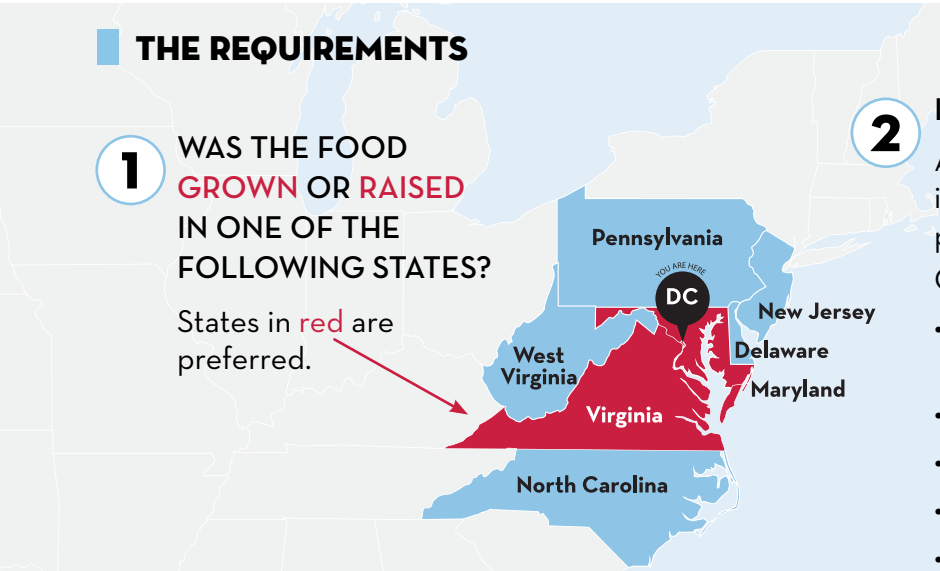
Locally grown, unprocessed and sustainably sourced foods:

- Provide DC's children with higher-quality foods that fuel their bodies and minds.
- Strengthens relationships between schools and local growers.
- Gives students opportunities to learn about food and agriculture.

THE REQUIREMENTS

1 WAS THE FOOD GROWN OR RAISED IN ONE OF THE FOLLOWING STATES?

States in red are preferred.



2 IS THE FOOD UNPROCESSED?

A food is still considered "unprocessed" if it went through one of the following processes locally.

Cooling, refrigerating or freezing

- Peeling, slicing, dicing, cutting, chopping, shucking or grinding
- Drying or dehydration
- Washing
- Cold pasteurization
- Vacuum packing, bagging or placing in cartons (as with eggs)
- Butchering (as with livestock, fish or poultry)

★ SUSTAINABLE

Farmers and ranchers can choose many ways to improve their sustainability, and these vary from region to region, state to state and farm to farm.

Learn more here: Sustainable Agriculture Programs | NIFA

If you have any questions, please contact OSSE's farm to school specialist at OSSE.LG@dc.gov.

COMPLIANCE LOOKS LIKE:

DAILY

Serve one locally grown/raised and unprocessed food item daily as a part of a reimbursable lunch or breakfast meal.

QUARTERLY

Complete the Quarterly Locally Grown and Unprocessed Food Item Tracking Log report data about the daily local food item served and the farm from which it was sourced.

Email the Quarterly Locally Grown and Unprocessed Food Item Tracking Log to OSSE.LG@dc.gov.

TRI-ANNUALLY

During the Administrative Review (AR), The Office of the State Superintendent of Education (OSSE) verifies if an eligible food item was served on each day of service during the month of review.

DIGGING DEEPER

Use this tool to chart your path from compliant to tray-blazer!

ROOTED IN COMPLIANCE:

- ☐ One locally grown/raised and unprocessed item as defined by OSSE served every day as a part of a reimbursable breakfast or lunch meal.
- ☐ Invoices support quarterly tracking log data.
- ☐ Timely communication with OSSE about quarterly tracking log submission, questions and challenges.

CULTIVATING EXCELLENCE:

- ☐ Multiple locally grown/raised and unprocessed items served daily as a part of school meals.
- ☐ Variety of locally grown/raised and unprocessed products served throughout each month.
- ☐ Local items are highlighted on the monthly menus.
- ☐ School staff promote student engagement with and awareness of local foods with activities such as taste tests, bulletin boards, classroom connections, farmer visits, and more.
- ☐ Set actionable goals to purchase from growers engaged in sustainable agriculture practices.

A TRAY-BLAZER:

- ☐ Serve one or more meal components comprised entirely of locally grown/raised and unprocessed foods.
- ☐ Regularly serves foods grown and processed in DC, Maryland or Virginia.
- ☐ Purchase directly from farmers.
- ☐ Students take a lead role in local food engagement initiatives such as planning and facilitating taste tests, creating resources for other students, initiating classroom connections, and more.
- ☐ Set and achieve actionable goals to purchase from growers engaged in sustainable agriculture practices and aware of the agricultural practices used by each grower that they purchase from.