CLAY COUNTY SCHOOLS

WELLNESS POLICY

February 1, 2006

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER.

Approved: 7/27/2006

Last Revised: 11/13/2023

**Board Policy Manual**

**Clay County Schools**

|  |  |
| --- | --- |
| **Board Policy EEE: Wellness Program** | **Status:** ADOPTED |
| **Original Adopted Date:** 07/27/2006 **| Last Revised Date:** 11/13/2023 **| Last Reviewed Date:** 11/13/2023 |  |

Recognizing the importance of a learning environment where students and staff learn and practice healthy habits, the Clay County School District developed a Wellness Plan that includes:  
  
1. Goals for nutrition education, physical activity and other school-based activities designed to promote student wellness  
  
2. Nutrition guidelines for all foods available on each school campus  
  
3. Establishes a plan that measures implementation of this policy  
  
4. Involves key stakeholders in the development of the system wellness plan  
  
The system is committed to providing a school environment that promotes and protects student wellness, proper nutrition, nutrition education, and regular physical activity as part of the total learning experience. In a healthy school environment, students will learn about and participate in positive dietary and lifestyle practices that can improve student achievement.  
  
**Rationale:**  
  
The link between nutrition, physical activity, and learning is well documented. Healthy eating and activity patterns are essential for student to achieve their full academic potential, full physical and mental growth, and lifelong health and well-being. Healthy eating and physical activity, essential for a healthy weight are also linked to reduced risk for Type II diabetes, cardiovascular disease and many other chronic diseases. Schools have a responsibility to help students learn, establish, and maintain lifelong healthy eating and programs have been shown to enhance students’ overall health, as well as their behavior and academic achievement in school. Staff wellness is also an integral part of a healthy school environment, since school staff can be daily role models for healthy behaviors.  
  
**Stakeholders:**

The District Wellness Committee membership may/will represent all school levels; school nurses; physical education teachers; school board members; students; parents; health professionals and the general public.  
  
**Nutrition Guidelines:**

To the extent practicable, all schools in the district shall participate in available federal school meal programs. All foods and beverages made available on campus during the school day shall be consistent with the requirements of federal and state law. Guidelines for reimbursable school meals shall not be less restrictive than regulations and guidance issued by the U.S Secretary pursuant to the Healthy, Hunger Free Kids Act of 2010, as those regulations and guidance apply to schools. The superintendent or designee shall develop procedures for operation of school food services at each school during the day with the objectives of promoting school health and reducing childhood obesity.

**Nutrition Education Goals:**  
  
1. The district will teach, encourage, and support healthy eating by students.  
  
2. The primary goal of nutrition education is to positively influence students’ eating behaviors. Nutrition education is an integral part of the school healthy education program. School nutrition staff will be available as a resource to teachers and staff.  
  
3. Continuing professional learning will be provided for all School Nutrition staff members. The professional learning and training programs shall comply with all requirements imposed by federal and state law and State Board of Education rules. System level supervisory school nutrition personnel shall meet the certification requirement imposed by federal and state law and rules promulgated by the State Board of Education.  
  
4. Georgia Standards of Excellence in health education address nutrition and physical activity. Students in grades PRE-K - 12 will receive nutrition education that is age appropriate, reflects student cultures, is interactive and teaches the life skills needed to adopt healthy eating behaviors. These standards will be integrated into the core curricular areas as appropriate.  
  
5. The school cafeteria will serve as a learning laboratory to support classroom instruction through menu offerings, point-of-sale information, signage, and bulletin board displays.  
  
6. Fruits, vegetable, whole grain products, low-fat and fat-free dairy products, healthy food preparation methods, healthy food preparation methods, and health-enhancing nutrition practices will be promoted to students and staff.  
  
7. School nutrition personnel shall have primary responsibility over meal accountability.  
  
8. Each food service facility will have at least one school nutrition employee on site that is certified as a food safety manager (ServSafe) in compliance with federal and state laws and rules promulgated by the State Board of Education.  
  
**Nutrition Promotion Goals:**  
  
1. The system and schools shall promote best practices in nutrition in compliance with federal and state requirements.   
  
2. Nutrition education will be evident in the school dining room through posters and bulletin board displays.  
  
3. Nutrition education will involve sharing information with families and the broader community to positively impact students and the health of the community.  
  
4. School district will provide information to families that encourage them to teach their children about health and nutrition and to provide nutritious meals for their families.  
  
5. Students will be encouraged to start each day with a healthy breakfast. Child Nutrition Programs comply with federal, state and local requirements. Child Nutrition Programs are accessible to all children.  
  
6. During the school day, schools will promote and encourage healthy food choices (cafeteria, a la carte, classroom snacks, after school program snacks, and fundraising) that are consistent with nutrition education curriculum.

**Physical Activity Goals:**  
  
1. Recommend that all grades K-12 incorporate 30 minutes of daily physical education instruction, by a certified teacher, into their master schedule according to National Standard for Physical Education (NASPE).   
  
2. Students will be encouraged to be involved in physical activity in the community, school sponsored events, and extracurricular activities.  
  
3. Students in all grades will be given the opportunity annually to measure and evaluate their individual fitness level utilizing some type of research based method appropriate for their age and grade level.  
  
4. Instruction should encourage individual improvement so as not to discourage less athletic students or those with lower fitness levels.  
  
5. Physical Education will include activities that will enhance learning and development of lifelong wellness practices.  
  
6. Fitness Gram is a measure of body fat and flexibility. It is used to determine body composition and aerobic capacity in children.   
  
**Other School-Based Activities Designed to Promote Student Wellness:**  
1. School fundraising shall be encouraged to offer healthy food choices or non-food sales.  
  
2. Encourage student participation in school extracurricular activities through student handbooks and school announcements. Recommend that healthy food choices must be available at these activities when food is sold.  
  
3. Provide opportunity for school nurses to conduct screenings of student for health related issues such as hearing, vision, scoliosis, weight and height.  
  
4. Principals and/or school nurses build a school collection of health related media and information for parent, student, and teacher use.  
  
5. School nurse facilitate annual training for first aid, cardio-pulmonary resuscitation (CPR) and other health related instruction for faculty and staff.  
  
6. Community Garden-Elementary & Middle Schools. Clay County has two gardens located on campus which are managed by the elementary school. The community garden which is managed by the middle school is located in the downtown area of Fort Gaines. 

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER.

**Nutrition Standards for All Foods Available on School Campus during the School Day:**  
In order to promote healthy eating habits:  
  
1. The School Nutrition Program will ensure that reimbursable school meals meet the school nutrition program requirement and nutrition standards set forth under relevant federal and state regulations.  
  
2. Student meals will meet the USDA Nutrition Standards as well as provide sufficient choices, including new foods and foods prepared in new ways, to meet the taste preferences of diver’s student populations. The School Nutrition Program will provide a choice of menus or items within required food selections in all schools where student may refuse food items offed. All foods and beverages made available on school campuses during the school day, must comply with the USDA Dietary Guidelines for Americans.

3. The foods and beverages sold and served outside of the school meal programs (i.e., "competitive” foods and beverages) will meet the USDA Smart Snacks in School nutrition standards, at a minimum. Smart Snacks aim to improve student health and well-being, increase consumption of healthful foods during the school day, and create an environment that reinforces the development of healthy eating habits. A summary of the standards and information are available at: <http://www.fns.usda.gov/healthierschoolday/tools-schools-smart-snacks>.  
The Alliance for a Healthier Generation provides a set of tools to assist with implementation of Smart Snacks available at [www.healthiergeneration.org/smartsnacks](http://www.healthiergeneration.org/smartsnacks).  
  
4. To support healthy food choices and improve student health and well-being, all foods and beverages outside the reimbursable school meal programs that are sold to students on the school campus during the school day will meet or exceed the USDA Smart Snacks nutrition. These standards will apply in all locations and through all services where foods and beverages are sold, which may include, but are not limited to, a la carte options in cafeterias, vending machines, school stores, and snack or food carts.  
  
5. If the Principal approves the sale of competitive foods (foods sold 30 minutes before the 1st lunch and 30 minutes after the last lunch) at school: All income from the sale of such foods must accrue to the benefit of the nonprofit school food service; or the school or school organizations approved by the Principal. **They must be sold in locations other than the entrances of the dining areas, the dining areas themselves, serving areas and kitchen areas.**  
  
6. The school should promote an overall school environment that encourages students to make healthy food choices.  
  
7. Encourage fundraising efforts and reward programs that are supportive of healthy eating habits by recommending teachers and principals offer healthy food sales and distribution.  
  
8. Nutritional information of all foods sold at school in the school nutrition program will be available upon request. School nurse and lunchroom manager will have a master list of foods and their nutritional information as well as a future posting of a link on the school web site.

**Water:**  
To promote hydration, free, safe, unflavored drinking water will be available to all students throughout the school day and throughout every school campus. The District will make drinking water available where school meals are served during mealtimes.  
  
**Plan for Measurement and Implementation:**  
1. Each school shall establish and maintain a Wellness Advisory Council. Principals may use the School Council or other existing committees to fulfill this responsibility. The annual goals of the Council should support the Wellness Policy.  
  
2. The Council may consist of administration, teacher, physical educator, school nutrition manager, health educator, school nurse, counselor, parent, student, or School Council member.  
  
3.The online version of the CDC's School Health Index (SHI) or the adapted online version of the Alliance for a Healthier Generation SHI tool shall be used to assess and improve the school's physical activity, healthy eating, and overall school wellness initiatives. The Index should be used annually thereafter by the Council and Principal for ongoing assessment.  
  
4. The Council will utilize the results of the Index assessment to revise and maintain the school's wellness plan.  
  
5. The District Wellness Committee will be available to provide assistance and resources to focus training and support for student and staff wellness initiatives.  
  
6. To improve communication and support the school wellness initiative, information on nutrition, physical activity and physical education should be included in weekly student folders, newsletters, websites, PTO meetings, bulletin boards, and other appropriate home-school communications.  
  
7. The Superintendent or designee shall be responsible for overseeing the implementation of the wellness policy and measures for evaluation. In each school, the principal or designee must ensure that the school meets the implementation goals for the wellness policy and reports progress to the District Wellness Committee.  
  
8. School nutrition staff at the school and district level will monitor compliance with Nutrition guidelines within school nutrition service areas and will report progress to the Superintendent or designee at the district level, or to the principal at the school level.

**Public Notification and Participation:**

All Wellness Policy and related information will be posted on the Clay County School System website. Clay.k12.ga.us – link to Board of Education – link to Board Policies

Policy Reference Disclaimer:

These references are not intended to be part of the policy itself, nor do they indicate the basis or authority for the board to enact this policy. Instead, they are provided as additional resources for those interested in the subject matter of the policy.  
  
Note: To access the policy references, click here  [State of Georgia Terms and Conditions](https://tinyurl.com/ycdmfrff) and  close the LexisNexis tab, which will return you to the policy. Click on the links below to be taken to each specific code. You should only have to do this one time per session.

|  |  |
| --- | --- |
| **State** | **Description** |
| O.C.G.A. 20-02-0066 | [School breakfast programs](https://advance.lexis.com/api/document/collection/statutes-legislation/id/5NYG-G8W0-004D-825J-00008-00?cite=O.C.G.A.%20%C2%A7%2020-2-66&context=1000516) |
| Rule 160-5-6-.01 | [Statewide School Nutritional Program](https://simbli.eboardsolutions.com/rules/policy.aspx?S=4037&Sch=1262&RC=0833114931&RevNo=1.82&T=E) |
| **Federal** | **Description** |
| 07 CFR 210.11 | [Competitive Food Service and Standards](http://www.ecfr.gov/cgi-bin/text-idx?c=ecfr&SID=3530104a23a5f6173a04b96a4a98a4bc&rgn=div8&view=text&node=7:4.1.1.1.1.3.1.3&idno=7) |
| 07 CFR 210.12 | [Student, parent, and community involvement](https://www.ecfr.gov/cgi-bin/retrieveECFR?gp=&SID=8ac4ad6da7513e32dddd2fce63fffcb6&mc=true&r=SECTION&n=se7.4.210_112) |
| 07 CFR 210.18 | [Administrative Reviews-School Nutrition](https://www.ecfr.gov/cgi-bin/retrieveECFR?gp=&SID=8ac4ad6da7513e32dddd2fce63fffcb6&mc=true&n=pt7.4.210&r=PART&ty=HTML#se7.4.210_118) |
| 07 CFR 210.20 | [National School Lunch Program-Reporting and record keeping](http://www.ecfr.gov/cgi-bin/text-idx?c=ecfr&SID=4a63cecad6d6cca0da3bac88fb5d3940&rgn=div8&view=text&node=7:4.1.1.1.1.4.1.4&idno=7) |
| 07 CFR 210.31 | [Local school wellness policy](https://www.ecfr.gov/cgi-bin/retrieveECFR?gp=&SID=8ac4ad6da7513e32dddd2fce63fffcb6&mc=true&n=pt7.4.210&r=PART&ty=HTML#se7.4.210_131) |
| 42 USC 1758 | [Program requirements-School Lunch Programs](http://uscode.house.gov/view.xhtml?req=granuleid:USC-prelim-title42-section1758&num=0&edition=prelim) |
| 42 USC 1758b | [Local School Wellness Policy](http://uscode.house.gov/view.xhtml?req=granuleid:USC-prelim-title42-section1758b&num=0&edition=prelim) |
| 42 USC Chapter 13 | [School Lunch Programs](https://uscode.house.gov/view.xhtml?path=/prelim@title42/chapter13&edition=prelim) |
| 42 USC Chapter 13A | [Child Nutrition](https://uscode.house.gov/view.xhtml?path=/prelim@title42/chapter13A&edition=prelim) |

**Wellness Policy Committee:**

John Hamilton Superintendent

Terri D. Marcus Associate Superintendent

Kimberly Johnson CEMS Principal

Carolyn Davenport SNP Supervisor

Jeffrey Thornton Physical Education/Coach

Dwylan Glover Technology

Natasha James Parent/Transportation Director

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER.