Hampton City Schools Wellness Policy Triennial Assessment

Overview & Purpose

In accordance with the <u>Final Rule</u> of the Federal Healthy, Hunger Free Kids Act of 2010 and the <u>Virginia Administrative Code:</u> 8VAC20-740, Hampton City Schools presents the 2017-2020 Triennial Assessment which was extended by USDA wavier to include the 2020-2021 school year. The Triennial Assessment indicates updates on the progress and implementation of Hampton City Schools' Wellness Policy and wellness initiatives, and provides required documentation of actions, steps, and information as outlined in the Final Rule. The assessment included evaluation of 18 elementary, 5 middle, 2 PK8, 4 high, Early Childhood Center, Ann H Kilgore Center.

Wellness Policy

The Hampton City Schools Wellness Policy can be found at http://www.hampton.k12.va.us/departments/foodservices/foodservices.html. Hampton City Schools updates or modifies the Wellness Policy as appropriate.

School Health Advisory Board (SHAB)

Hampton City Schools stablished a SHAB leadership has the authority and responsibility to ensure each school complies with the Wellness Policy. The SHAB meets at least quarterly for periodic review and update of the Wellness Policy. The general public and the school community are allowed and encouraged to participate in the SHAB. This may include parents, students, and representatives of the School Food Authority, teachers, school health professionals, and the School Board and school administrators. Members of the board are recruited by board members and those that express an interest in becoming a member of the board. Moving forward, SHAB will develop additional method to recruit and solicit members for the board.

Contact information for SHAB:

Edwina Forrest Chair – SHAB eforrest@hampton.k12.va.us

Glory Gill
Vice Chair – SHAB
ggill@hampton.k12.va.us

Wellness Policy Compliance

Hampton City Schools must conduct an assessment of the Wellness Policy every three years, at a minimum. The final rule requires State Agencies to assess compliance with the Wellness Policy requirements as a part of the general areas of the Administrative Review every three years.

Hampton City Schools will continue making strides to ensure continued achievement of objectives associated with the Wellness Policy Regulations.

Standards and Nutrition Guidelines for all Foods and Beverages Sold

Standard/Guideline	Met	Not Met
We follow federal school meal nutrition standards for all foods and beverages available for sale on campus during the school day.	$\sqrt{}$	
We have implemented Smart Snacks nutrition standards for ALL items sold during school hours, including: a la carte offerings, items in school stores, and items in vending machines.	1	
We follow Hampton City Schools' policy on exempt fundraisers as outlined in our Division's Policy <i>EFB – Food Services</i> .	√	

Standards and Nutrition Guidelines for all Foods and Beverages Sold

Standard/Guideline - Schools	Met	Not Met
We follow Hampton City Schools' policy on standards for all foods and beverages provided, but not sold, as outlined in our Division's Wellness Policy.	V	

Policy for Food and Beverage Marketing

Standard/Guideline	Met	Not Met
All food and beverage marketing meets Smart Snacks standards.		

Description of Public Involvement

Standard/Guideline	Met	Not Met
[Hampton City Schools permits participation by the general public and the school community in the Wellness Policy process. This includes parents, students, and representatives of the School Food Authority, teachers of physical education, school health professionals, the School Board, and school administrators.	1	

Description of Public Updates

Standard/Guideline	Met	Not Met
The Wellness Policy is made available to the public on an annual basis, at minimum. This includes any updates to and about the Wellness Policy.	1	
The Triennial Assessment, including progress toward meeting the goals of the policy, will be made available to the public.	$\sqrt{}$	

Description of Policy Leadership

Standard/Guideline	Met	Not Met
Hampton City Schools' policy JFCF – Wellness Policy on		
Nutrition and Physical Activity established each building	\ \	
administrator will be responsible for implementation of the	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
policy at the site.		

Description of Evaluation Plan

Standard/Guideline	Met	Not Met
Food and Nutrition Services Director and SHAB Chair and/or SHAB will be responsible for overseeing the evaluation tool provided to each site.	V	

Quality of Wellness Policy

Thoroughly reviewed by USDA Food and Nutrition Service, the Alliance for a Healthier Generation's model policy template is in compliance with the requirements set forth in the final rule.

Progress towards Goals

- Some schools are implement physical activity clubs after schools such as the Girl's on the Run.
- Information about healthy, nutritious foods will be displayed in schools and promoted on social media.
- Provide hand hygiene information to be displayed in schools.

Progress towards Nutrition Promotion and Education Goals

Description	Met	Not Met
Nutrition education will be offered in the school cafeteria and classroom.		
Health, wellness and nutrition information be included on website.	√	

Progress towards Physical Activity Goals

Description	Met	Not Met
Health education curriculums standards and guidelines address	1	
both nutrition and physical activity.	V	

Progress towards other School-Based Wellness Activity Goals

Description	Met	Not Met
Offer a variety of fresh fruits and vegetables and, when seasonally available, support Farm to School efforts.	√	
School Division will ensure that food and beverage sales during the school day by school related groups and the use of vending machines complies with state and federal law. There will not be any foods sold between 6:00 am and the end of breakfast and from the beginning of the first lunch shift until the end of the	$\sqrt{}$	

Description	Met	Not Met
last lunch shift. All vending machines will be on timers and turned off during those times as to not impair student participation in the district's food service program.		
Provide a variety of entrée choices, including vegetarian, to insure a well-rounded menu is offered.		