## State School Foods

 Report Card 2007

A State-by-State Evaluation of Policies for Foods and Beverages Sold through Vending Machines, School Stores, A La Carte, and Other Venues Outside of School Meals

Center for Science in the Public Interest November 2007

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## CSPI and the Nutrition Policy Project

The Center for Science in the Public Interest (CSPI) is a nonprofit organization based in Washington, D.C. Since 1971, CSPI has been working to improve the public's health through its work on nutrition, food safety, and alcohol issues. CSPI is supported primarily by the 900,000 subscribers to its Nutrition Action Healthletter and by philanthropic foundations.

CSPI's Nutrition Policy Project is working with concerned citizens, health professionals, government officials, and other nonprofit organizations to strengthen national, state, and local policies and programs to promote healthy eating and physical activity. Our goal is to help reduce the illnesses, disabilities, deaths, and high health-care costs caused by diet- and inactivityrelated diseases and conditions such as heart disease, cancer, high blood pressure, diabetes, and obesity. For more information on current projects and other policy goals to promote healthy eating and physical activity, visit <www.cspinet.org/nutritionpolicy>.

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The School Foods Report Card is available online (free of charge) at <www.cspinet.org/2007schoolreport.pdf>.

## STATE SCHOOL FOODS Report Card 2007

| $A=$ | Kentucky (1) ${ }^{1}$, Oregon (2) |
| :---: | :---: |
| $B+$ | Mississippi (3), Nevada (4), Alabama (5), Arkansas (6), California (7), Washington (7), New Mexico (8) |
| B | New Jersey (9), Arizona (10), Tennessee (10) |
| B - | Louisiana (11), Texas (12), West Virginia (13), Connecticut (14), Rhode Island (15), Florida (16) |
| C+ | Hawaii (17) |
| $C$ | Maine (18), Illinois (19), District of Columbia (20) |
| C- | Colorado (21), South Carolina (22) |
| $D+$ | New York (23), Maryland (24), North Carolina (25) |
| $D$ | Oklahoma (26), Virginia (27) |
| D- | Indiana (28), Georgia (29) |
| F | Alaska, Delaware, Idaho, Iowa, Kansas, Massachusetts, Michigan, Minnesota, Missouri, Montana, Nebraska, New Hampshire, North Dakota, Ohio, Pennsylvania, South Dakota, Utah, Vermont, Wisconsin, Wyoming (All ranked 30) |

[^0] strongest policy.

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Fueled by concerns about childhood obesity and children's poor diets, a number of states have strengthened their school nutrition policies. Such policies are important for children's health and supporting parents' efforts to feed their children healthfully.

To determine the progress states have made in improving the nutritional quality of school foods, the Center for Science in the Public Interest (CSPI) evaluated the school nutrition policies of all 50 states and the District of Columbia regarding foods and beverages sold outside of the school meal programs through vending machines, a la carte (i.e., foods sold individually in the cafeteria), school stores, and fundraisers. Each state policy was graded based on five key considerations: 1) beverage nutrition standards; 2) food nutrition standards; 3) grade level(s) to which policies apply; 4) time during the school day to which policies apply; and 5) location(s) on campus to which policies apply. These evaluation criteria are the same as those used in our June 2006 School Foods Report Card.

Over the last ten years, states have been strengthening their school nutrition policies. However, overall, our results show that the changes occurring at the state level, while positive, are fragmented, incremental, and not happening quickly enough to reach all schools in a timely way.

The nation has a patchwork of policies addressing the nutritional quality of school foods and beverages and two-thirds of states have weak or no policies. No states received an A grade, though two states (Kentucky and Oregon) received an A-. Sixteen states received a B grade. Thirteen states received Cs or Ds. Twenty states received Fs.

Only twelve states (24\%) have comprehensive school food and beverage nutrition standards that apply to the whole campus and the whole school day at all grade levels. More often states have school nutrition standards that only apply to foods and beverages sold in the cafeteria during meal periods, or that apply only to foods and beverages sold up until the end of the last lunch period.

More states have policies to address soda sales in schools than to address any other nutritional consideration. Twenty-seven states prohibit the sale of sugary soft drinks in schools in at least some grade levels. Of those twenty-seven states, $41 \%$ ( 11 states) do not prohibit the sale of soda in high schools and $26 \%$ ( 7 states) prohibit the sale of soda only during the meal periods or up through the end of the last lunch period. (No state is allowed to let schools sell soda in the cafeteria during meal
times due to the U.S. Department of Agriculture's (USDA) national policy.)

Only seven states limit the sale of high-fat whole and $2 \%$ milk in schools (milk is the biggest source of saturated fat for most children). Sixteen states limit the sale of sports drinks in some schools, although only five states limit the sale of sports drinks in high schools. Twelve states limit portion sizes for beverages, and fourteen states limit portion sizes for snacks. While sixteen states limit the saturated-fat content of school snacks, only eleven address trans fat, which, gram-for-gram, is even worse for children's hearts and health. Just five states set limits on sodium. Twenty-six states limit added sugars in school snack foods.

Two states - Georgia and South Carolina - only have school nutrition policies for elementary schools (and received low grades as a result). Four states - Arizona, Illinois, Oklahoma, and Tennessee - have school nutrition policies for elementary and middle schools, but not for high schools.

Over the last two decades, rates of obesity have tripled in children and adolescents, and only $2 \%$ of children eat a diet that is healthy according to U.S. Department of Agriculture (USDA) criteria. Nationally, 33\% of elementary schools, $71 \%$ of middle/junior high schools, and $89 \%$ of high schools sell foods and beverages out of vending machines, school stores, or a la carte in the cafeteria. The most common items sold include sugary drinks, chips, candy, cookies, and snack cakes. The sale of those foods can negatively affect children's diets, since many are high in calories, added sugars, and fat and low in nutrients.

Federally-subsidized school meals are required to meet detailed nutrition standards set by Congress and the USDA. However, USDA's policy regarding foods sold outside of meals is woefully out of date. Also, USDA does not have authority to regulate foods sold outside the cafeteria or outside of meal times. USDA's policy does not allow "foods of minimal nutritional value" (FMNV) to be sold in the food service area during meal times. But those foods can be sold at any other time or place. USDA defines FMNV as foods that provide less than $5 \%$ of the Reference Daily Intake (RDI) for each of eight specified nutrients per serving. Thus, only foods like jelly beans, popsicles, and soft drinks are prohibited.
Ironically, though, seltzer water is also forbidden, while candy bars are allowed.

Nutrition science has evolved since USDA implemented its nutrition standards in the 1970s. Over the past several decades, overconsumption of calories, saturated fat, trans fat, refined sugars, and sodium have increasingly become problems in children's diets. Those
constituents are not addressed by USDA's school nutrition standards. The national nutrition standards no longer make sense from the standpoint of science, current dietary patterns, and health.

Since the Truman Administration, school meals have been regulated primarily at the federal level. There are strong national standards for meals. There also should be strong national nutrition standard for foods and beverages sold in schools outside of reimbursable meals.

Given the rising rates of childhood obesity and the poor state of children's diets, the time has come to update the national school nutrition standards for foods and beverages sold out of vending machines, school stores, a la carte, and other school venues. The sale of junk food and sugary drinks in schools is a national problem that needs a national solution.

## School Foods Report Card 2007

## Summary of State Policies for Foods and Beverages Sold Out of Vending Machines, School Stores, and Other Venues Outside School Meals

| State | Policy |
| :---: | :---: |
| Alabama | All schools during meal times, anywhere on campus must: <br> * Prohibit the sale of foods of minimal nutritional value (FMNV). <br> * Restrict student access to concessions, extra sales, vending, and fundraisers that are in competition with the Child Nutrition Program. If income from such sales occurs, the revenue is required to be deposited in the Child Nutrition account. <br> * Fundraising activities may not sell FMNV during the school day, for all schools, anywhere on campus. Existing contracts for fundraising that involve FMNV are no longer valid. <br> * No one on the school campus will provide access to FMNV (including any food and beverage listing sugar or high fructose corn syrup as the first ingredient) for sale or free on all school premises until after the end of the last scheduled class (excluding carbonated beverages outside of meal times in high school as described below). <br> The following beverages can be sold in elementary schools: <br> * Bottled water of any size. <br> * Low-fat, nonfat and flavored milk and milk alternatives (per USDA); up to 150 calories per 8 oz serving. <br> * $100 \%$ juice with no added sweeteners; up to 120 calories with maximum serving of 8 oz . <br> The following beverages can be sold in middle schools: <br> * Bottled water of any size. <br> * Low-fat, nonfat and flavored milk and milk alternatives (per USDA); up to 150 calories per 8 oz with maximum serving of 10 oz . <br> * $100 \%$ juice with no added sweeteners; up to 120 calories per 8 oz with maximum serving of 10 oz . <br> The following beverages can be sold in high schools: <br> * Bottled water of any size. <br> * Low-fat, nonfat and flavored milk and milk alternatives (per USDA); up to 180 calories per 8 oz with maximum serving of 12 oz . <br> * $100 \%$ juice with no added sweeteners; up to 120 calories per 8 oz with maximum serving of 12 oz . |

$\left.\begin{array}{|l|l|}\hline \begin{array}{l}\text { Alabama } \\ \text { [cont.] }\end{array} & \begin{array}{l}\text { * No/low calorie beverages with up to } 10 \text { calories per } 8 \text { oz; } \\ \text { maximum serving of 20 oz. } \\ \text { * Other drinks with up to } 66 \text { calories per } 8 \text { oz; maximum } \\ \text { serving of 12 oz. } \\ \text { * Vending machines in high schools must contain at least } \\ 50 \% \text { water and no/low calorie options. }\end{array} \\ & \begin{array}{l}\text { Foods sold separately through the vending machines, cafeteria } \\ \text { snack items (a la carte), and school stores will follow the } \\ \text { Alabama's Action for Healthy Kids standards: }\end{array} \\ & \begin{array}{l}\text { * Snack foods, 1.5 ounce servings: } \\ \text { * Low or moderate in fat (less than 10\% DV of total fat). } \\ \text { * Less than 30 g of carbohydrate. } \\ \text { * Less than 360 mg of sodium. } \\ \text { * Contain 5\% DV of either vitamin A, vitamin C, iron, calcium } \\ \text { or fiber. }\end{array} \\ \text { * Schools are not allowed to use Child Nutrition Program funds } \\ \text { to purchase new fryers. } \\ \text { * Sets limits for portion sizes for food and beverages. }\end{array}\right\}$

[^1]| Arizona <br> [cont.] | * 2\% or less milk; reduced-fat enriched rice, nut or soy <br> beverages; and flavored milk with no more than 4 grams of <br> sugar per ounce allowed. <br> * Sports drinks/electrolyte-replacement drinks are allowed to <br> be served in middle and junior high schools and may not <br> exceed 12 ounces. |
| :--- | :--- |
| Additional Food Standards for Grades K-8: <br> * 35\% or less calories from fat (not including nuts, seeds and <br> reduced-fat cheese). <br> * 10\% or less calories from saturated fat and trans fat (not <br> including nuts, seeds and reduced-fat cheese). <br> * No more than 35\% total sugars by weight (excluding dairy, <br> fruits and vegetables). <br> * Must contain at least 1 gram of fiber (not including dairy and <br> jerky). <br> * Calories: <br> * Maximum 400 calories per serving for entrée items sold as <br> a la carte and fruit-based smoothies. <br> * Maximum 300 calories per serving for all other items. |  |
| * Sodium: |  |
| * Maximum 800 mg of sodium for entrée items sold as a la |  |
| carte. |  |
| * Maximum 600 mg of sodium for all other snack items. |  |
| * All deep-fat fried chips and crackers are prohibited (not |  |
| including in program meals). |  |
| * Final preparation method cannot be deep-fat fried (includes |  |
| program meals). |  |


| Arkansas (cont.) | * Beginning $1 / 2$ hour after the last lunch period ends, the following nutrition standards apply for middle and high schools: <br> * At least 50\% of beverages in vending machines, school stores and other sales venues must be $100 \%$ fruit juice, low-fat or fat-free milk, or unflavored, unsweetened water. <br> *Whenever competitive foods are sold, a choice of two fruits and/ or $100 \%$ fruit juices must be offered for sale at the same time and place. <br> * Limits portion sizes. <br> * The Child Nutrition Program may only sell food items in the cafeteria, during meal periods that are already offered as a component of a reimbursable meal during the school year, including extra milk, fruits, vegetables, unsweetened unflavored water, other food/beverage items that meet portion size limits and/or an extra meal meeting the same requirements as the reimbursable meal. <br> * Reimbursable meals in all grade levels and a la carte items in middle and high schools must meet the following nutrition standards: <br> * All foods sold or offered to students can contain no more than 23 grams of fat/serving. <br> * Flavored milks may contain no more than 30 grams total sugars/8 ounce serving. <br> * Fruits and/or vegetables should be offered daily at all points of service. <br> * French fries and fried potato products are limited by portion size and frequency served/week. |
| :---: | :---: |
| California | Elementary Schools <br> Regardless of the time of day, only the following can be sold to pupils: <br> * Drinking water with no added sweeteners. <br> * Milk ( $2 \%$, $1 \%$, nonfat; soy, rice, or other similar nondairy beverages). <br> * Fruit- and vegetable-based drinks with no less than 50\% fruit or vegetable juice and no added sweeteners. <br> The only foods that may be sold to a pupil in elementary school during the school day are: <br> * Full meals. <br> * Individually sold portions of nuts, nut butters, seeds, eggs, cheese packaged for individual sale, fruit or vegetables that have not been deep fried, and legumes. <br> * An individually sold dairy or whole grain item may be sold if it meets all of the following standards: <br> * Not more than $35 \%$ calories from fat. <br> * Not more than $10 \%$ calories from saturated fat. <br> * No artificial trans fat. |


| California [cont.] | * Not more than 35\% sugars (naturally occurring and added sugars) by weight. <br> * Not more than 175 calories per individual food item. <br> * Noncompliant foods and beverages may be sold for fundraising events if the items are sold by pupils and the sale either takes place off school premises or the sale takes place at least one-half hour after the end of the school day. <br> Middle and Junior High Schools <br> From one-half hour before to one-half hour after the end of the school day, only the following can be sold to pupils: <br> * Drinking water with no added sweeteners. <br> * Milk ( $2 \%$, $1 \%$, nonfat, soy, rice, or other similar nondairy beverages). <br> * Fruit and vegetable-based drinks with at least than $50 \%$ fruit or vegetable juice and no added sweeteners. <br> * Electrolyte replacement beverages with no more than 42 g of added sweetener/20-ounce serving. <br> * Snacks (generally regarded as supplementing a meal) sold to a pupil, except food served as part of a USDA meal program, must meet all of the following standards: <br> * Not more than 35\% calories from fat (excluding nuts, nut butters, seeds, eggs, cheese packaged for individual sale, fruit, vegetables that have not been deep fried, and legumes). <br> * Not more than $10 \%$ calories from saturated fat (excluding eggs or cheese packaged for individual sale). <br> * No artificial trans fat. <br> * Not more than $35 \%$ weight from sugars, including naturally occurring and added sugars (excluding fruits or non-fried vegetables). <br> * Not more than 250 calories per individual food item. <br> * Entrée items (foods generally regarded as being the primary component in a meal) sold to a pupil, except food sold as part of a USDA meal program, must meet all the following standards: <br> * No more than 400 calories per entrée. <br> * No more than 4 g of fat/ 100 calories <br> * Foods categorized as entrée items in the School Breakfast or National School Lunch Programs. <br> * Noncompliant foods may be sold if the sale takes place off of and away from school premises, or the sale takes place at least one-half hour after the end of the school day, or during a school-sponsored pupil activity after the end of the school day. |
| :---: | :---: |


| California <br> [cont.] | High Schools <br> By July 1, 2009 100\% of beverages sold to pupils in high <br> schools must meet middle and junior high school standards. <br> High schools follow the food standards stated under Middle <br> and Junior High section. |
| :--- | :--- |
| Colorado | Competitive foods (not including a la carte foods) may not be <br> offered on campus in schools participating in the federal meal <br> programs beginning $1 / 2$ hour prior to $1 / 2$ hour after the last <br> regular school lunch or breakfast. This may be waived for <br> competitive, mechanically-vended beverages offered to high <br> school students (outside the cafeteria or outside of meal times). |
| Connecticut | Candy may not be sold anywhere on campus from $1 / 2$ hour <br> before to $1 / 2$ <br> sour after school meal programs. Income from <br> sales of any foods served on campus during this time period <br> must accrue to the food service account. |
| Each local and regional board of education and the governing <br> authority for each state charter school, interdistrict magnet <br> school and endowed academy may only allow the following <br> beverages be sold to students from any source, including <br> school stores, vending machines, school cafeterias, and <br> fundraising activities on school premises, whether or not <br> school-sponsored: <br> * Milk that does not contain artificial sweeteners and has no <br> more than 4 grams of sugar/ounce. <br> * Non-dairy beverages such as soy or rice milk that do not <br> contain artificial sweeteners, has no more than 4 grams of <br> sugar/ounce, no more than 35\% calories from fat, and no <br> more than 10\% calories from saturated fat. <br> * 100\% fruit or vegetable juice with no added sugars, <br> sweeteners or artificial sweeteners. <br> * Beverages that contain only water and fruit or vegetable juice <br> and have no added sugars, sweeteners or artificial sweeteners <br> *Water (may be flavored but may not contain added sugars, <br> sweeteners, artificial sweeteners or caffeine). <br> * Beverages except for water may not exceed 12 ounces. <br> * Requires the State Department of Education to set <br> recommended nutritional standards for food sold to students <br> outside of meals by January first of each year (after 2006). <br> Schools are not required to meet the standards, however, the <br> Connecticut Technical High School System, boards of <br> education, and governing authorities whose schools participate <br> in the meal program must certify in their annual application <br> for funding whether the non-exempted food items they serve <br> for that year will meet the standards. If the school district <br> certifies that it will meet the standards, it receives 10 cents <br> extra per lunch served. |  |


| Connecticut <br> [cont.] | * Requires governing authorities for state charter schools, <br> interdistrict magnet schools, and endowed academies to make <br> available for purchase by students nutritious and low-fat <br> foods, including low-fat dairy products and fresh or dried <br> fruits, at all times when food is available to students for <br> purchase during the regular school day. |
| :--- | :--- |
| Delaware | USDA Regulations ${ }^{\text {U }}$ |
| District of | DC Public Schools is implementing nutrition standards for all <br> foods and beverages in vending machines campus-wide, for all <br> grade levels. Only the following beverages and snacks are <br> allowed for sale in vending machines until $1 / 2$ hour after the end <br> of the school day: <br> * 100\% fruit juices, water/seltzer water, and low-fat or fat-free <br> milk. <br> * All food items must have 30\% or less calories from fat, 10\% <br> or less calories from saturated fat plus trans fat, and 35\% or <br> less of weight from added sugars, excluding those that are <br> naturally found in the food. |
| Florida | * Competitive foods may not be sold in elementary schools all <br> day on the whole campus. <br> * Competitive food and beverage sales from vending machines, <br> school stores and other food sales in secondary schools may <br> only take place one hour after the last lunch period, with the <br> approval of the school board. <br> * Carbonated beverages may be sold in high schools at all <br> times (not including where breakfast and lunch is served or <br> eaten) if 100\% fruit juice is sold at each location where <br> carbonated beverages are sold. |
| * Noncarbonated beverages in high schools, including 100\% |  |
| fruit juice, may be sold at all times during the day at any |  |
| location. |  |


| Hawaii [cont.] | machines. Beverages, other than water, may not be sold from vending machines during meal service periods. <br> * All foods and beverages sold at school to students must comply with the current USDA Dietary guidelines (including vending and a la carte items). <br> * No FMNV can be sold anywhere on school property. <br> * No food or beverage items listing sugar, in any form, as the first ingredient (such as candy) can be sold anywhere on school property. <br> * Foods containing trans fat cannot be sold anywhere on school property. <br> According to Wellness Guidelines established as part of BOE Policy 1110-6, all snack and beverage items sold or served anywhere on school campus, including a la carte items, fundraisers, classrooms, or through reimbursable After School Snack Programs, must meet the following standards: <br> * No more than 8 g of total fat per serving (nuts and seeds are exempt). <br> * No more than 2 g of saturated fat per serving. <br> * Beverages cannot exceed 12 oz , except for water and $1 \%$ and non-fat milk. <br> * Products containing $2 \%$ or more milk fat cannot exceed 8 oz. <br> * Limit sugar. <br> Additional regulation: <br> * It is unlawful for any public school, without the written permission of the department, to operate stores or sell merchandise except for school lunches, milk, ice cream, candy, and products made from the school. |
| :---: | :---: |
| Idaho | USDA Regulations ${ }^{\text {A }}$ |
| Illinois | All schools shall adhere to the following requirements for foods and beverages sold to students in grades 8 or below, before school and during the regular school day, except if the food or beverage is sold to students as part of the reimbursable meal or if the food is sold within the food service area during meal periods (i.e., nutrition standards do not apply to a la carte foods). <br> Beverages that may be sold: <br> *Water containing no flavoring, sweeteners or carbonation. <br> * Flavored or unflavored whole, $2 \%, 1 \%$ and non fat milk. <br> * Reduced-fat and enriched alternative dairy products <br> (approved by USDA). <br> * Fruit and vegetable drinks containing 50\% or more juice. <br> * Fruit smoothies (yogurt or ice based) containing less than |

$\left.\begin{array}{|l|l|}\hline \begin{array}{l}\text { Illinois } \\ \text { [cont.] }\end{array} & \begin{array}{l}\text { 400 calories and no added sugars, made from fresh or } \\ \text { frozen fruit or fruit drinks containing at least 50\% fruit } \\ \text { juice. } \\ \text { * Any other beverage exempted from FMNV standard }\end{array} \\ \begin{array}{ll}\text { Foods that may be sold to students outside of food service } \\ \text { areas during the entire school day or within food service areas } \\ \text { other than during meal periods must adhere to the following } \\ \text { nutrition standards: } \\ \text { * Nuts, seeds, nut butters, eggs, cheese packaged for } \\ \text { individual sale, fruits or non-fried vegetables, or low-fat } \\ \text { yogurt products } \\ \text { * Any food item with no more than 35\% of total calories from } \\ \text { fat, no more than 10\% total calories from saturated fat, no } \\ \text { more than 35\% sugars by weight and no more than 200 } \\ \text { calories per serving }\end{array} \\ \text { Schools may apply for exemptions if the school can }\end{array}\right\}$

| Iowa | USDA Regulations ${ }^{\text {A }}$ |
| :---: | :---: |
| Kansas | USDA Regulations ${ }^{\text {A }}$ |
| Kentucky | * No foods or beverages may be sold outside the school meal program (except a la carte) on campus until $1 / 2$ hour after last lunch period. <br> * Beverages and food offered for sale through a vending machine, school store, canteen, or fundraiser on all public school campuses during the period of time beginning 30 minutes after the last lunch must adhere to the following nutrition standards: <br> Beverages: <br> * $1 \%$ or fat-free milk (flavored or unflavored). <br> * Plain or flavored, noncaloric, noncarbonated water. <br> * $100 \%$ fruit or vegetable juice or any combination of both totaling $100 \%$ (may exceed 10 grams of sugar per serving). <br> * Any other beverage that contains no more than 10 grams of sugars per serving. <br> * Portion size limit of 17 ounces for elementary school beverages and 20 ounces for middle and high school beverages (not including water). <br> Food: <br> * Calories from fat shall not exceed $30 \%$ (not including $2 \%$ or less milk-fat cheese, nuts, seeds, and nut butters). <br> * Calories from saturated fat shall not exceed $10 \%$. <br> * Sugars shall not exceed $32 \%$ by weight and grams of sugars shall not exceed 14 grams (including naturally-occurring and added sugars) and excluding fruits and vegetables. <br> * Sodium: <br> * Chips, cereals, crackers, baked goods, and other snack items shall not contain more than 300 mg of sodium per serving. <br> * Pastas, meats, and soups shall not contain more than 450 mg of sodium per serving. <br> * Pizza, sandwiches, and main dishes shall not contain more than 600 mg of sodium per serving. <br> * Portion size restrictions for foods. <br> * Food and beverage standards apply to a la carte items offered for sale on the cafeteria line during the serving of breakfast or lunch. Schools may offer for a la carte sale any food item that is creditable under the federal school program meal patterns. <br> * Each school must limit access to retail fast food in the cafeteria (contract, commercial vendor, or otherwise) to no more than one day each week. |

$\left.\left.\left.\begin{array}{|l|l|}\hline \begin{array}{l}\text { Kentucky } \\ \text { [cont.] }\end{array} & \begin{array}{l}\text { * A school shall follow the minimum standards specified } \\ \text { unless a waiver has been requested by the school district for } \\ \text { the school from the Kentucky Board of Education. Any waiver } \\ \text { approved by the Board of Education shall be reviewed on an } \\ \text { annual basis. }\end{array} \\ \hline \text { Louisiana } & \begin{array}{l}\text { No FMNV (such as soda) can be sold anywhere on campus the } \\ \text { entire day for all elementary and middle schools. }\end{array} \\ & \begin{array}{l}\text { A la carte meal service is prohibited for all grades. All meals } \\ \text { are priced as a unit. Items such as milk, full strength fruit } \\ \text { juice and unflavored water can be sold without the purchase } \\ \text { of a meal. }\end{array} \\ \begin{array}{l}\text { In public elementary and secondary schools the following } \\ \text { beverages may be sold at any time during the school day: } \\ \text { * Water (unsweetened flavored or unflavored drinking water) } \\ \text { and milk (low-fat, skim, flavored and non-dairy) of any size. } \\ \text { * Allow 100\% fruit and vegetable drinks that do not contain } \\ \text { added natural or artificial sweeteners and do not exceed } \\ \text { sixteen ounces in size. }\end{array} \\ \begin{array}{l}\text { Food items that can be sold to elementary and middle schools } \\ \text { after the end of the last lunch period include: } \\ \text { * Snacks or desserts (not including unsweetened or uncoated } \\ \text { seeds or nuts) that: } \\ \text { * Have less than 150 calories/serving. } \\ \text { * Have less than 35\% of calories from fat. } \\ \text { * Have less than 30 g of sugar/serving. } \\ \text { * Fresh pastries may not be sold on the school grounds } \\ \text { during the school day. }\end{array} \\ \text { In high schools, beginning the last 10 minutes of each lunch }\end{array}\right\} \begin{array}{l}\text { shift: } \\ \text { * The selection of beverages offered for sale to students shall be } \\ \text { comprised of no less than 50\% water, milk, and 100\% fruit } \\ \text { and vegetable drinks. } \\ \text { *50\% of the selection of foods offered for sale to students shall } \\ \text { meet the following standards (not including unsweetened or } \\ \text { uncoated seeds or nuts): } \\ \text { * Have less than 150 calories/serving. } \\ \text { * Have less than 35\% of calories from fat. } \\ \text { * Have less than 30 g of sugar/serving. }\end{array}\right\} \begin{array}{l}\text { * Any food or beverage sold at any time on school property of a } \\ \text { school participating in the federal meal programs must be a } \\ \text { planned part of the total foodservice program. }\end{array}\right\}$

| Maine [cont.] | * Foods of minimal nutritional value may not be sold at schools at any time (with exceptions available for staff and community events). <br> Bill LD 796 enacted in June 2005 requires the Department of Education to establish standards for food and beverages sold or distributed outside school meal programs on school grounds. These standards must include maximum portion sizes (except for milk) that are consistent with single-serving standards established by the U.S. Food and Drug Administration. <br> By September 1, 2008, food service programs must post calorie information for prepackaged a la carte items at the point of decision. |
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| Maryland | Prohibits the sale of FMNV anywhere on campus from 12:01 a.m. until the end of the last lunch period for all schools. |
| Massachusetts | USDA Regulations ${ }^{\text {A }}$ |
| Michigan | USDA Regulations ${ }^{\text {A }}$ |
| Minnesota | USDA Regulations ${ }^{\text {A }}$ |
| Mississippi | From one hour before the start of any meal services period until the end of the last meal period, no food or beverage items can be sold on the school campus. During meal periods, food items are only allowed to be sold through the school food service. School food service shall serve only those foods that are components of the approved federal meal patterns (or water or milk products) and such additional foods as necessary to meet the caloric requirement of the age group being served. With the exception of water and milk products, a student may purchase the individual components of the meal only if the full meal also is being purchased. <br> Outside of meal periods, as of the 2008-2009 school year, only the following beverage options may be sold through vending, student stores, snack bars and other fundraising programs: Elementary: <br> * Bottled water. <br> * Low-fat and non-fat milk and flavored milk, including nutritionally equivalent milk alternatives, with no more than 160 calories per 8 oz serving. <br> * $100 \%$ juice containing at least $10 \%$ of the recommended daily value for three or more vitamins and minerals, no added sweeteners and no more than 120 calories per 8 oz. <br> * Portion size limit of 8 oz for milk and juice. |


| Mississippi [cont.] | Middle School: <br> * Same beverage guidelines as elementary schools except the portion size limit is 10 oz for milk and juice. <br> High School: <br> * Bottled water. <br> * No/low calorie beverages with no more than 10 <br> calories per 8 oz. <br> * Low-fat and non-fat milk and flavored milk, including nutritionally equivalent milk alternatives, with no more than 160 calories per 8 oz serving. <br> * $100 \%$ juice containing at least $10 \%$ of the recommended daily value for three or more vitamins and minerals, no added sweeteners and no more than 120 calories per 8 oz. <br> * Light juices and sports drinks with no more than 66 calories per 8 oz. <br> * At least $50 \%$ of beverages must be water and no/low calorie options. <br> * Portion size limit of 12 oz for milk, juice, light juice and sports drinks. <br> Outside of the meal periods, as of the 2008-2009 school year all foods offered through vending, snack bars, student stores and other fundraising programs must meet the following standards: <br> * At least $5 \%$ of the recommended daily value for three or more nutrients (fiber, Vitamins A, C, D, E; thiamin, niacin, riboflavin, calcium, iron, zinc or 3 g protein). <br> * No more than 200 calories per package. <br> * No more than 35\% calories from fat with a 7 g maximum, excluding nuts, seeds, peanut and other nut butters, and cheeses. <br> * No more than $10 \%$ calories from saturated and/or trans fat with a 2 g maximum, excluding nuts, seeds, peanut and other nut butters, and cheeses. <br> * No more than $35 \%$ added sugar by weight with a 15 g maximum, excluding sugars naturally occurring in fruits, vegetables and dairy. <br> * No more than 5 g total sugar per ounce for smoothies, yogurt and pudding. <br> * Must include fruits and vegetables anywhere snack items are sold. |
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| Missouri | USDA Regulations ${ }^{\text {A }}$ |
| Montana | USDA Regulations ${ }^{\text {A }}$ |
| Nebraska | * USDA Regulations. In addition, no food or beverage can be sold to children anywhere on school premises of schools participating in the federal meal programs beginning one half hour before breakfast and lunch until one half hour after meal |

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\begin{array}{|l|l|}\hline \begin{array}{l}\text { Nebraska } \\
\text { [cont.] }\end{array} & \begin{array}{l}\text { service unless all proceeds earned during these time periods go } \\
\text { to the school nutrition program. }\end{array} \\
\hline \text { Nevada } & \begin{array}{l}\text { Requires the following nutrition guidelines for all foods made } \\
\text { available to elementary, middle/junior high and high school } \\
\text { students, whether given away, earned, or sold, on the school } \\
\text { campus during the school day: } \\
\text { * No FMNV. } \\
\text { *Fat limited to 30\% of calories (not including nuts, seeds, fluid } \\
\text { milk products containing 2\% or less fat, and cheese or yogurt } \\
\text { made from reduced-fat, low-fat, or fat-free milk). } \\
\text { *Saturated fat limited to 10\% of calories. } \\
\text { * Sodium: no more than 600 mg/serving. } \\
\text { * Sugars: no more than 35\% by weight (not including sugars } \\
\text { from fruits and vegetables when used as additives). } \\
\text { *Electrolyte replacement beverages are not allowed in } \\
\text { elementary schools and may not exceed 12 ounces for } \\
\text { middle/junior and high schools. } \\
\text { *Snacks and beverages must meet portion size limits. }\end{array}
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\hline * Each local educational agency may establish a policy that\end{array}\right\}\)| *allows exemptions for food that exceed the established |
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| nutrition parameters in observance of state or national |
| holidays, established religious observances, school community |
| observances such as birthday parties, as part of a learning |
| experience related to the reinforcement of established lesson |
| plans in the classroom (this exemption does not allow for an |
| exemption toward the sale of foods as part of a business |
| enterprise or fundraising activity). |

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\begin{array}{|l|l|}\hline \begin{array}{l}\text { New Jersey } \\
\text { [cont.] }\end{array} & \begin{array}{l}\text { * In middle and high schools, no more than 40\% of all ice } \\
\text { cream/frozen desserts may exceed fat and saturated fat } \\
\text { standards. }\end{array}
$$ <br>
* Beverages may not exceed 12 ounces (not including water or <br>
milk containing 2\% or less fat). Whole milk may not exceed 8 <br>
ounces. <br>
* The only beverages that may be sold in elementary <br>
schools are milk, water and 100\% fruit or vegetable <br>
juices. <br>
* In middle and high schools, at least 60 \% of all beverages <br>
\quad offered (other than milk and water) must be 100\% fruit or <br>

vegetable juice. No soda.\end{array}\right\}\)| * Schools must reduce the purchase of any products |
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| containing trans fats. |

$\left.\begin{array}{|l|l|}\hline \begin{array}{l}\text { New Mexico } \\ \text { [cont.] }\end{array} & \begin{array}{l}\text { * Foods meeting the following guidelines may be sold in } \\ \text { vending machines after the last lunch period is completed for } \\ \text { middle schools and at any time in high schools (nuts, seeds, } \\ \text { cheese, yogurt, and fruit may be sold at any time in middle } \\ \text { and high school): } \\ \text { * Foods with no more than } 200 \text { calories per container, per } \\ \text { package, or amount served; no more than } 8 \text { g of fat/serving } \\ \text { with no more than } 2 \text { g of saturated plus trans fat/serving; } \\ \text { and no more than 15 g of sugars/package. } \\ \text { * These food items are also allowed as fundraisers except } \\ \text { during the lunch period. }\end{array} \\ \text { * Food products sold in elementary, middle and high schools } \\ \text { during the lunch period as a la carte sales must meet the } \\ \text { following guidelines (nuts, seeds, cheese, yogurt and fruit do } \\ \text { not have to meet the standards and can be sold): } \\ \text { * No more than 400 calories per container, per package, or } \\ \text { amount served; no more than 16 grams of fat with no more } \\ \text { than 2 grams from saturated and trans fat combined; and } \\ \text { no more than 30 g of total sugars. }\end{array}\right\}$

| North Carolina <br> [cont.] | Snacks must meet the following standards for vending: <br> * No snack vending will be available to students in elementary <br> schools. <br> * In middle and high schools, $75 \%$ of snacks may not have <br> more than 200 calories per portion or package. <br> * Revenues from the sale of all foods and beverages sold to <br> students before the last child is served lunch must accrue to <br> the Child Nutrition Program. |
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|  | * The State Board of Education, in direct consultation with a <br> cross section of local directors of child nutrition services, shall <br> establish statewide nutrition standards for school meals, a la <br> carte foods and beverages, and items served in the After School <br> Snack Program. The nutrition standards will promote gradual <br> changes to increase fruits and vegetables, increase whole grain <br> products, and decrease foods high in total fat, trans fat, <br> saturated fat, and sugar. |
|  | * Nutrition standards for elementary schools have been <br> adopted by the State Board of Education. The standards must <br> be implemented in all elementary schools no later than the <br> first day of the 2008 school year. <br> * A la carte items must meet the following criteria: <br> * No more than 35\% calories from total fat, excluding seeds <br> and nuts. <br> * No more than 10\% calories from saturated fat. <br> * No more than 1\% calories from trans fat. <br> * No more than 35\% sugars by weight. <br> * Item must be in the same serving size as offered that day <br> as part of the reimbursable program with a limit of one <br> additional entrée portion. <br> * Single serving dairy products can contain no more than <br> 200 calories. |
| * Preparation methods for fruit and vegetables limited to |  |
| baking, roasting, broiling, boiling and steaming. |  |
| * The following beverages can be served: |  |
| * Water. |  |
| * 1\% or nonfat milk. |  |
| * Fruit juice containing 50\% or more juice and no added |  |
| sweeteners, 8 oz max portion. |  |
| * 100\% frozen food products with no added sweeteners, 8 oz |  |
| max portion. |  |


| Oklahoma | * FMNV are prohibited in elementary schools except on special occasions. <br> * FMNV (other than diet soda) are prohibited in middle and junior high school except after school, at events which take place in the evening, and on special occasions. <br> * In middle and junior high schools, diet soda with less than 10 calories per bottle or can is allowed during the school day. <br> * Each district shall provide incentives, such as lower prices or other incentives, to encourage healthy food choices for high school students and ensure that healthy options are available at school. |
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| Oregon | All food and beverage items sold in K-12 schools at all times during the regular or extended school day when activities in the school are primarily under the control of the school, must meet, at a minimum, the following standards: <br> Snack Items: <br> * Sold only in a single serving size. <br> * No more than $35 \%$ of calories from total fat. This does not apply to snacks that are legumes, nuts, nut butters, seeds, eggs, non-fried vegetables, and cheese. <br> * No more than $10 \%$ of calories from saturated fat. This does not apply to snacks that are nuts, eggs and cheese. <br> * No more than $35 \%$ sugar by weight. This does not apply to fruits and vegetables. <br> * No more than 0.5 g of trans fat per serving. <br> * Snack items may not contain more than the following calories: <br> * 150 calories in schools in which the highest grade level is grade 5 or less. <br> * 180 calories in schools in which the highest grade level is grade 6,7 , or 8 . <br> * 200 calories in schools in which the highest grade level is $9,10,11$, or 12 . <br> Entrée items sold individually: <br> * No more than 4 g of fat per 100 calories. <br> * No more than 450 calories. <br> Beverages: <br> * All beverages sold in schools in which the highest grade level is grade 5 or less must be: <br> * Water. <br> * $100 \%$ fruit or vegetable juice with no added sweeteners and containing no more than 120 calories. <br> * Unflavored low-fat or fat-free milk or nutritionally equivalent milk alternative. |


| Oregon [cont.] | equivalent milk alternative containing no more than 150 calories. <br> * Maximum portion size for beverages, except for water, is 8 oz. <br> * All beverages sold in schools in which the highest grade level is grade 6,7 or 8 must be: <br> * Water. <br> * $100 \%$ fruit or vegetable juice with no added sweeteners and containing no more than 120 calories per 8 oz . <br> * Unflavored low-fat or fat-free milk or nutritionally equivalent milk alternative. <br> * Flavored low-fat or fat-free milk or nutritionally equivalent milk alternative containing no more than 150 calories per 8 oz. <br> * Maximum portion size for beverages, except for water, is 10 oz . <br> * All beverages sold in schools in which the highest grade level is grade $9,10,11$ or 12 must be: <br> * Water. <br> * $100 \%$ fruit or vegetable juice with no added sweeteners and containing no more than 120 calories per 8 oz. <br> * Unflavored low-fat or fat-free milk or nutritionally equivalent milk alternative. <br> * Flavored low-fat or fat-free milk or nutritionally equivalent milk alternative containing no more than 150 calories per 8 oz. <br> * No or low-calorie beverages with no more than 10 calories per 8 oz. <br> * Beverages that contain no more than 66 calories per 8 oz, in packages no larger than 12 oz . <br> * Maximum portion size for beverages (except no/low calorie beverages and water) is 12 oz . |
| :---: | :---: |
| Pennsylvania | USDA Regulations. ${ }^{\text {A }}$ In addition, the state provides a supplemental reimbursement incentive for schools that adopt and implement recommended nutrition standards for foods and beverages as a part of their wellness policy. |
| Rhode Island | All schools K-12 that sell or distribute beverages and snacks on their premises, including those sold through vending machines, shall be required to offer only healthier beverages and snacks as defined below. Standards do not apply to a la carte items (including entree type items) that are available as components of the school meal program. (State has additional standards that are recommended but not required.) |


| Rhode Island [cont.] | Beverages: <br> * Water, including carbonated, flavored or sweetened with $100 \%$ fruit juice and containing no additional added sweetener. <br> * $2 \%, 1 \%$ and nonfat milk, and dairy alternatives such as fortified soy beverages; plain or flavored with no more than 4 g of sugar per 1 oz . <br> * $100 \%$ fruit juice or fruit based drinks composed of no less than $50 \%$ fruit juice with no added sweetener. <br> * Vegetable based drinks composed of no less than 50\% vegetable juice with no added sweetener. <br> Snacks: <br> * Individually sold portions of nuts, nut butters, seeds, eggs, and cheese packaged for individual sale, fruit, vegetables that have not been deep fried, and legumes. <br> * Individually sold portions of low fat yogurt with no more than 4 g of total carbohydrates (including both naturally occurring and added sugars) per 1 oz. <br> * Reduced-fat or low-lat cheese packaged for individual sale. <br> * Individually sold enriched or fortified grain or grain product; or whole grain food items that meet the following standards: <br> * No more than $30 \%$ of total calories from fat. <br> * No more than $10 \%$ of total calories from saturated fat. <br> * No more than 7 g of total sugar (including naturally occurring and added sugars) per 1 oz . |
| :---: | :---: |
| South Carolina | The following nutrition standards apply to foods and beverages sold outside of school meals in elementary schools (K-5): <br> * Low-fat, fat-free, and $2 \%$ milk, water, and $100 \%$ juices that do not contain added sugars or sweeteners must be available to all students. <br> * Soda, soft drinks, sports drinks, punches, iced teas and coffees, and fruit-based drinks that contain less than 100\% real fruit juice or that contain added sweeteners may not be sold or served during the school day. <br> * Only water, nonfat, low-fat or reduced-fat milk beverages may be sold in portions larger than 12 ounces. <br> * Snacks, sweets, and side dishes (excluding nuts, seeds, and some cheeses) must have no more than $30 \%$ calories from fat, less than $10 \%$ calories from saturated fat, no more than $\sim 1 \%$ calories from trans fat, and no more than $35 \%$ added sugars by weight. |
| South Dakota | USDA Regulations ${ }^{\text {A }}$ |


| Tennessee | Requires the following minimum nutrition standards for <br> individual food items offered for sale to students in grades pre- <br> kindergarten through eighth grade, anywhere on campus, <br> during the school day: <br> * Beverages may only include milk (flavored or unflavored; <br> reduced-fat, low-fat or fat-free milk; USDA approved <br> alternative dairy beverages); 100\% fruit and vegetable juices; <br> water that is non-flavored, non-sweetened, and non- <br> carbonated; and low-calorie beverages (includes flavored, <br> sweetened, and non-carbonated beverages containing no <br> additional caloric sweeteners and no more than 15 <br> calories/serving). <br> * Food items must have 35\% or less calories from fat <br> (excluding nuts, seeds and nut butters), 10\% or less calories <br> from saturated fat, and 35\% or less sugars by weight (not <br> including fruits and vegetables). <br> * Chips, cereals, crackers, French fries, baked goods, and <br> other snack items may contain no more than 230 mg of <br> sodium/serving; pastas, meats, and soups may contain no <br> more than 480 mg per serving; and pizza, sandwiches, and <br> main dishes may contain no more than 600 mg of sodium. |
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| * Limits portion sizes for foods and beverages (except for fruits |  |
| and vegetables). |  |

$\left.\left.\begin{array}{|c|l|}\hline \text { Texas } \\ \text { [cont.] } & \begin{array}{l}\text { scheduled class. } \\ \text { * All beverages served should be milk, unflavored water, or } \\ 100 \% \text { fruit and/or vegetable juices. No sports drinks may be } \\ \text { served or sold. } \\ \text { * French fries and other previously fried potato products may } \\ \text { not exceed 3 ounces and are limited to one day/week. } \\ \text { Potato products must be baked for on-site preparation. } \\ \text { * Foods otherwise restricted by the policy are permitted at } \\ \text { student birthday parties. Policy recommends parties be } \\ \text { scheduled after the end of the class's lunch period. } \\ \text { * Elementary classrooms may allow one nutritious snack per } \\ \text { day under the teacher's supervision. The snack (homemade or } \\ \text { prepackaged) must comply with the fat and sugar limits, must } \\ \text { be single size servings and may not contain any FMNV or } \\ \text { consist of candy or dessert-type items. } \\ \text { * No food or beverage fundraising is allowed anywhere on the } \\ \text { school campus until after the end of the last scheduled class. }\end{array} \\ \begin{array}{l}\text { Middle schools: } \\ \text { * No foods can be sold other than by school food service from } \\ \text { 30 minutes before to 30 minutes after the meal periods. } \\ \text { * FMNV, candy, and carbonated beverages may not be sold } \\ \text { anywhere on campus until after the end of the last scheduled } \\ \text { class. } \\ \text { * Beverages (other than milk and FMNV) with no more than 30 } \\ \text { g sugars per 8 oz and in containers no larger than 12 oz can } \\ \text { be sold (might include sports drink, fruit drinks, sweetened } \\ \text { iced teas, etc.) } \\ \text { * French fries and other previously fried potato products may } \\ \text { not exceed 3 ounces and may be served three times a week. } \\ \text { Potato products must be baked for on-site preparation. }\end{array} \\ \text { * No food or beverage fundraising is allowed anywhere on the } \\ \text { school campus from 30 minutes before until 30 minutes after } \\ \text { the meal periods. All foods and beverages sold for fundraising } \\ \text { must comply with nutrition standards and portion size } \\ \text { restrictions of the policy. }\end{array}\right\} \begin{array}{l}\text { High Schools: } \\ \text { * No foods can be sold other than by school food service during } \\ \text { meal periods in the areas where school meals are served and } \\ \text { eaten. } \\ \text { * By the school year 2009-10, FMNV, candy, and carbonated } \\ \text { beverages may not be sold anywhere on campus until after the } \\ \text { end of the last scheduled class. } \\ \text { *During school year 2007-08, no more than 30\% of } \\ \text { beverages in vending machines or other service points } \\ \text { are allowed to be sugared, carbonated soft drinks. These } \\ \text { school year 2008-09, this decreases to 15\% of vending }\end{array}\right\}$
$\left.\begin{array}{|l|l|}\hline \begin{array}{l}\text { Texas } \\ \text { [cont.] }\end{array} & \begin{array}{l}\text { machine slots or other service points. } \\ \text { * Beverages (other than milk and FMNV) with no more than 30 } \\ \text { g sugars per 8 oz and in containers no larger than 12 oz can } \\ \text { be sold (could include sports drink, fruit drinks, sweetened } \\ \text { iced teas, etc.) } \\ \text { * French fries and previously fried potato products may not } \\ \text { exceed 3 ounces and may only be purchased one serving at a } \\ \text { time. Potato products must be baked for on-site preparation. } \\ \text { * No food or beverage fundraising is allowed during meal } \\ \text { periods in areas where reimbursable meals are served or } \\ \text { consumed. All foods and beverages sold for fundraising must } \\ \text { comply with nutrition standards and portion size restrictions } \\ \text { of the policy. }\end{array} \\ \hline \text { Utah } & \begin{array}{l}\text { USDA Regulations }{ }^{\text {A }}\end{array} \\ \hline \text { Vermont } & \begin{array}{l}\text { USDA Regulations }\end{array} \\ \hline \text { Virginia } & \begin{array}{l}\text { All foods and beverages sold in all Virginia schools during meal } \\ \text { periods, on the whole campus, must either be a recognized } \\ \text { component of the food-based meal pattern or must not be a } \\ \text { FMNV. Iced/hot coffee or tea may not be sold to students. } \\ \text { Non-carbonated water may be sold. }\end{array} \\ \hline \text { Washington } & \begin{array}{l}\text { By 2010, schools shall provide only healthy foods and } \\ \text { beverages (as described below) during school hours or for } \\ \text { school-sponsored activities on school campuses. Standards } \\ \text { apply to all school foods and beverages available outside of } \\ \text { USDA meal programs: } \\ \text { *No more than 35\% of total calories from fat. Does not } \\ \text { apply to nuts, nut butters, seeds, eggs, fresh and dried } \\ \text { fruits, vegetables that have not been deep-fried, legumes, } \\ \text { reduced-fat or part-skim cheeses, and non-fat or low-fat } \\ \text { dairy products. } \\ \text { * No more than 10\% of total calories from saturated fat. } \\ \text { Does not apply to eggs, reduced-fat or part-skim cheeses, } \\ \text { and non-fat or low-fat dairy products. } \\ \text { *No more than 35\% total weight or 15 g per food item of } \\ \text { sugars, including naturally occurring and added sugars. } \\ \text { Standard does not apply to fresh or dried fruits and } \\ \text { vegetables that have not been deep-fried. }\end{array} \\ \hline \text { West Virginia } & \begin{array}{l}\text { *Standards do not apply to low-fat or nonfat flavored milk } \\ \text { with up to 30 g of sugars per serving, nonfat or low-fat rice or } \\ \text { soy beverages, or 100\% fruit or vegetable juice. }\end{array} \\ \text { breakfast. Only fluid milk, milkshakes and bottled water } \\ \text { (100\% natural spring water containing no additives) may be } \\ \text { served as a la carte items during lunch for all grades. }\end{array}\right\}$

| West Virginia <br> [cont.] | * No food may be sold outside school meals in elementary <br> schools until 20 minutes after all students are served lunch. <br> Beverages: |
| :--- | :--- |
| * County boards may permit the sale of soft drinks in county <br> high schools except during breakfast and lunch periods as <br> follows: <br> * Soft drinks may not be sold in elementary schools through <br> vending machines, school stores, canteens or fundraisers. <br> * In middle schools, only water, 100\% fruit and vegetable <br> juice and low-fat milk may be sold through vending <br> machines, school canteens, fundraising, or by any other <br> means. |  |
| * In high schools selling soft drinks during the school day, |  |
| 50\% of beverages offered for sale must be water, 100\% fruit <br> and vegetable juice and low-fat milk. |  |
|  | All foods sold outside of the meal program during the school <br> day must: |
| * Not be candy, chewing gum, or flavored ice bars. |  |
| * Contain no more than 40\% sugars by weight. |  |
| * Have no more than 8 grams of fat per one ounce serving or, |  |
| must have no more than 30\% of calories from fat and no more |  |
| than 10\% of calories from saturated fat. |  |


[^0]:    ${ }^{1}$ The numbers in parentheses give the state's rank as compared to the school nutrition policies in other states, with (1) being the

[^1]:    aUnder USDA regulations, the sale of "foods of minimal nutritional value" (FMNV) is prohibited during meal times in areas of the school where USDA school meals are sold or eaten. However, FMNV can be sold anywhere else oncampus - including just outside the cafeteria - at any time. A FMNV provides less than $5 \%$ of the Reference Daily Intake (RDI) for eight specified nutrients per serving. FMNV include chewing gum, lollipops, jelly beans, and carbonated sodas. Many junk foods are not considered FMNV, such as chocolate candy bars, chips, and fruitades (containing little fruit juice), and therefore are allowed to be sold in the school cafeteria during meal times (and everywhere else on campus throughout the school day).

