

# JESUIT ACADEMY

## Local School Wellness Policy

### Plan Overview

- (a)** Jesuit Academy works to foster a healthy lifestyle as well as healthy food plan for all students. Our goals for the 2023 – 2024 school year are...
  - a. Provide healthy and balanced meals for lunches**
  - b. Provide healthy snacks for our extended school day**
  - c. Promote activity and exercise for students to practice a healthy lifestyle beyond their time in our school**
- (b)** Student lunches are provided by “Westside Nutrition Services.” In collaboration with W.N.S., Jesuit Academy meets all H.A.C.C.P. guidelines required by the state. (see attached form for general overview)
- (c)** Healthy snacks are provided by “Sysco” and are in compliance with Westside Nutrition Services guidelines
- (d)** Healthy activities and health education is provided by our Physical Education teacher. Plan is revised by the School Wellness Committee in collaboration with the school administration and P.E. teacher.
  - a. Here are some programs and activities that are in place for the 2023-2024 school year
    - i. Family and community participation in “the Jaywalk” provided by Creighton students**
    - ii. Adoption of new Health Curriculum “Health Smart”**
    - iii. Collaboration with Creighton University Health Students to do annual health checkups**
    - iv. Collaboration with Creighton Physical Therapy and Occupational Therapy students for lesson in P.E./Health Class**

**v. Multiple athletic programs are provided to ALL students without tryouts or cuts**

**(e)** The “School Wellness Committee” consists of the following stakeholders:

- a. Teachers
- b. Administrators
- c. Director of Food Services
- d. Parents/Guardians
- e. Physical Education Teacher

**(f)** The “School Wellness Committee” will meet 4 times per year

- a. Fall: Plan for promotion and communication of the year’s goals
- b. Late Fall/Early Winter: Update on progress of the year’s goals
- c. Winter: Discussion of potential programming for the following year
- d. Spring: Make revisions and additions; Approve the next year’s goals

# Westside Nutrition Services

## H.A.C.C.P.

### **Standard Operating Procedures**

H.A.C.C.P. based standard operating procedures have been developed to address the following categories:

- General Safety Considerations
- Personnel
- Product Procurement
- Receiving
- Transporting
- Holding of Hot Foods
- Preparation of foods
- Cleaning and Sanitizing
- Cooking, Cooling, reheating, and documentation

### **H.A.C.C.P. Based Recipes**

All recipes will be written using H.A.C.C.P. guidelines

### **Record Keeping**

H.A.C.C.P. Records will be kept on site for 1 calendar year. These include but limited to:

- Cooking and Reheating Logs / Incorporated into Production Records
- Refrigeration Logs
- Delivery Logs / Invoices
- Cooling Logs
- Food Safety Checklist
- Thermometer Calibration Logs
- Dishwasher Temperature / Sanitizing Solution PPM Logs
- Damaged or Discarded Logs
- Food Safety Audit

### **Monitoring**

Monitoring will be ongoing and completed by a Westside Kitchen Manager or Person in Charge.

### **Training and Review**

Training and review of H.A.C.C.P. procedures and record keeping will be ongoing for all Westside Nutrition Services staff. This includes General Opening Meeting, Manager Meetings, New Hire Training, Food Safety Audits, and working observations.

## H.A.C.C.P. Reporting Overview

### **Cooking and Reheating Log**

This log is used anytime a hazardous food is cooked or reheated. We currently use the Production Record for recording purposes. If corrective action is needed you must use the handwritten Cooking and Reheating Log.

### **Refrigeration Logs**

This form is used to monitor all coolers and freezers. It is used a minimum of twice daily. Opening employee and evening employee must record temps daily.

### **Delivery Temp Logs**

Temps need to be written on any invoice containing hazardous foods. If there are frozen and cooler categories / foods a temp must be recorded for both categories.

### **Cooling Temp Logs**

This form must be completed daily. Any hazardous foods cooled must be monitored to show a rate of cooling from 135\* to 71\* within 2 hours. Foods then must continue to cool to 41\* or below within 4 hours. If no foods are cooled then N.F.C. (no foods cooled) must be recorded for that day.

### **Food Safety Checklist**

Completed at least once a month

### **Thermo Calibration Log**

Completed a minimum of once a week

### **Damaged or Discarded Product Log**

This form is used any time a food is damaged or discarded. This can include critically dented cans, burned food or aged product.

### **Dishwasher Temperature Log**

Record Dish Machine rinse temperature before breakfast and lunch service.

### **Sanitizing Solution PPM Log**

Record PPM when new sanitizing Solution is prepared

### **Food Safety Audit**

District representative will complete a Food Safety Audit once a semester at each Westside Community Schools Kitchen.