Welcome to Food PAC
Please Sign In

And sit next to someone you don’t know 😊
Welcome and Introductions

- Name
- Organization and/or Community
- How did you hear about Food PAC?
- Share a 2017 food related success/ accomplishment (in your work, your community, or even personal)
KidzTable
Food Services Update

Presentation to the Baltimore City Food Policy Action Coalition

December 6, 2017
Maslow’s Hierarchy of Needs

- **Physiological needs**: breathing, food, water, shelter, clothing, sleep
- **Safety and security**: health, employment, property, family, and social stability
- **Love and belonging**: friendship, family, intimacy, sense of connection
- **Self-esteem**: confidence, achievement, respect of others, the need to be a unique individual
- **Self-actualization**: morality, creativity, spontaneity, acceptance, experience purpose, meaning and inner potential
Top Ten Causes of Death, 2015

Heart disease: 633,842+
Cancer: 595,930+
Chronic lower respiratory diseases: 155,041
Accidents (unintentional injuries): 146,571
Stroke (cerebrovascular diseases): 140,323+
Alzheimer’s disease: 110,561
Diabetes: 79,535+
Influenza and pneumonia: 57,062
Nephritis, nephrotic syndrome, nephrosis: 49,959
Intentional self-harm (suicide): 44,193

SOURCE: https://www.cdc.gov/nchs/data/hus/hus16.pdf#019
Fast food now leads to lower academic performance later

Fast food consumption during fifth grade predicted lower levels of academic achievement in all 3 subjects (reading, math and science) in eighth grade, even when fifth grade academic scores and numerous potential confounding variables, including socioeconomic indicators, physical activity, and TV watching, were controlled for in the models.

Source: Kelly M. Purtell PhD, Elizabeth T. Gershoff, PhD. Fast Food Consumption and Academic Growth in Late Childhood
Current investments to promote healthy eating and physical activity are insufficient

From 1985-2000, the real cost of fresh fruit and vegetables has risen by 40%. The real cost of fats, oils and soft drinks have decreased more than 10%.

Funding for the Division of Nutrition and Physical Activity at CDC in FY15: $47.6 million.

The Hershey Company spends 12 times that amount to promote its chocolate and other products: $562 million

Amount the food industry spends on advertising and promotions to children each year: $1.8 billion.

Amount spend on the National School Lunch Program: $12.6 billion

Amount food companies spend on advertising each year: $33 billion.

Source: Schoonover and Muller, 2006, USDA, Center for Science in the Public Interest
<table>
<thead>
<tr>
<th>Indicator</th>
<th>Baltimore City</th>
</tr>
</thead>
<tbody>
<tr>
<td>Age-adjusted Mortality Rate</td>
<td></td>
</tr>
<tr>
<td>Deaths per 10,000</td>
<td></td>
</tr>
<tr>
<td>% of Total Deaths</td>
<td></td>
</tr>
<tr>
<td>36. Heart Disease</td>
<td>24.4</td>
</tr>
<tr>
<td>24.4%</td>
<td></td>
</tr>
<tr>
<td>37. Cancer (all kinds)</td>
<td>21.2</td>
</tr>
<tr>
<td>21.3%</td>
<td></td>
</tr>
<tr>
<td>38. Lung Cancer</td>
<td>5.9</td>
</tr>
<tr>
<td>5.9%</td>
<td></td>
</tr>
<tr>
<td>39. Colorectal Cancer</td>
<td>2.0</td>
</tr>
<tr>
<td>2.0%</td>
<td></td>
</tr>
<tr>
<td>40. Breast Cancer (females only)</td>
<td>2.6</td>
</tr>
<tr>
<td>1.5%</td>
<td></td>
</tr>
<tr>
<td>41. Prostate Cancer (males only)</td>
<td>3.0</td>
</tr>
<tr>
<td>1.1%</td>
<td></td>
</tr>
<tr>
<td>42. Stroke</td>
<td>5.0</td>
</tr>
<tr>
<td>4.9%</td>
<td></td>
</tr>
<tr>
<td>43. Drug- and/or Alcohol-Induced</td>
<td>4.4</td>
</tr>
<tr>
<td>4.5%</td>
<td></td>
</tr>
<tr>
<td>44. Chronic Lower Respiratory Disease(^1)</td>
<td>3.6</td>
</tr>
<tr>
<td>3.5%</td>
<td></td>
</tr>
<tr>
<td>45. Accident/Injury</td>
<td>3.5</td>
</tr>
<tr>
<td>3.5%</td>
<td></td>
</tr>
<tr>
<td>46. Homicide</td>
<td>3.3</td>
</tr>
<tr>
<td>3.5%</td>
<td></td>
</tr>
<tr>
<td>47. Diabetes</td>
<td>3.0</td>
</tr>
<tr>
<td>3.0%</td>
<td></td>
</tr>
<tr>
<td>48. Septicemia (blood poisoning)</td>
<td>2.7</td>
</tr>
<tr>
<td>2.7%</td>
<td></td>
</tr>
<tr>
<td>49. HIV/AIDS</td>
<td>1.8</td>
</tr>
<tr>
<td>1.8%</td>
<td></td>
</tr>
<tr>
<td>50. Falls-related</td>
<td>1.0</td>
</tr>
<tr>
<td>1.0%</td>
<td></td>
</tr>
</tbody>
</table>


\(^1\) Includes Chronic Obstructive Pulmonary Disease (COPD), emphysema, chronic bronchitis, and asthma.
Baltimore City's Health Begins Where We Live, Learn, Work, and Play

This map, created by the Baltimore City Health Department, explores factors that affect how Baltimore residents live, learn, work, and play. Collectively, these are known as the social determinants of health.

Notes about the map
Baltimore consists of 55 Community Statistical Areas or CSAs. Click across the tabs above to navigate to different factors influencing health. Click on a CSA to see the value for a particular factor.

- All CSAs are ranked for each factor into fifths (from lowest to highest or highest to lowest).
- The gray-colored area next to Oldtown/Middle East is the Baltimore City Detention Center (not a CSA).

For more detailed information, check out the Baltimore City Neighborhood Health Profiles at: http://health.baltimorecity.gov/neighborhoods/neighborhood-health-profile-reports and the Baltimore Neighborhood Indicators Alliance (BNIA). Data:
http://baltimore.maps.arcgis.com/apps/MapSeries/index.html?appid=7c85a6d5b958496d863e738234373934
Environment and Access

“Of the approximately 621,000 people living in Baltimore, the 2015 Food Environment Map shows that 25 percent live in food deserts... Thirty percent of school-aged children live in food deserts”
Food & Nutrition Goals

Quality

Participation

Accountability
Goal: Serve Quality Meals

What is a quality meal?

USDA standards?
Low fat? Low sugar? Low protein?
Organic? Local? Affordable?
Vegetarian? Vegan? Gluten-Free?
What parents would serve?
What kids will actually eat?
Quality Meals: Wellness Policy Standards

Meet USDA regulations for school meals

Eliminate ingredients that have not been shown to be promoting of good health by scientific and peer-reviewed studies

Accommodate special dietary needs through individualized menus

Provide nutrition content and food allergen information on our website
Offer vs. Serve: 5 components offered; students must choose 3 of the 5 meal components.

One item must be **fruit or vegetable** (minimum 1/2 cup).
All School Meals Meet or Exceed USDA Standards

Grains:
- 100% of grains are whole grain-rich
- No high fructose corn syrup in bread
- Locally sourced: H&S Bakery

Milk
- All fluid milk choices are low fat or fat free;
- Flavored milk at lunch ONLY
- As of January 2016, No high fructose corn syrup in flavored milk
- Locally sourced: Cloverland Dairy

Proteins:
- Pork free menu
- Whole muscle chicken

Other: < 10% total calories from saturated fat; zero trans fats; reduced sodium; cleaner food labels; special dietary accommodations for medical allergies, 40 new products in SY2016 with 70% student approval
Eliminate Unhealthy Ingredients

- School Food Focus District Procurement Report
- Urban School Food Alliance
- Maryland Nutrition Standards for All Foods Sold in Schools
- Harmful 7
- Vegetarian Menu
- Styrofoam Trays
Focus National

District Procurement Report

Baltimore City Public Schools

School Year 2015-16

Created March 2017
School Food Focus is pleased to share Baltimore City Public School’s school year (SY) 2015-16 procurement data report. This report highlights the exceptional efforts of Food and Nutrition Services (FNS) in procuring high quality foods to serve to students through its school meal program.

This report provides an in-depth look at the Focus National priority food groups including beef, cheese and chicken. Sections of the report include summaries of results for these food groups in relation to the following attributes: healthfulness, regional sourcing and sustainable production. Data covers purchasing trends from SY 2015-16.

Figure 1. Spending on priority food groups compared to other food spending in SY 2015-16.

<table>
<thead>
<tr>
<th></th>
<th>Beef</th>
<th>Cheese</th>
<th>Chicken</th>
<th>Other Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spending (%)</td>
<td>10%</td>
<td>2%</td>
<td>15%</td>
<td>74%</td>
</tr>
</tbody>
</table>

*Due to rounding, percentages do not add up to 100%.
Healthier Chicken

Chicken free of unwanted ingredients: In SY 2015-16, FNS purchased 1,880,473 servings of chicken (53% of servings) free of unwanted ingredients (Figure 16). These chicken products included 8 piece cut-ups, patties and popcorn chicken from Pilgrim’s Pride, and premade entrees from Asian Food Solutions. None of the Focus National priority products, drums and strips, were completely free of unwanted ingredients (Figure 17).

Figure 16. Percent of chicken servings that were free of unwanted ingredients in SY 2015-16.
Available on the Wellness Site

Meals
- Overview
- Meal Programs
- Wellness Policy & Regulations
- Menus
- Farms to School
- Food Pantry
- More Information for Every Day
- Summer Meals

Wellness, Nutrition, and Physical Activity
The Baltimore City Board of School Commissioners is committed to fostering school environments that promote student health, well-being, and the ability to learn. Along with a comprehensive wellness education, students will have the knowledge and skills necessary to make healthy choices as they grow into adulthood. This Wellness, Nutrition, and Physical Activity policy sets guidelines for health education, nutrition education and promotion, physical education, physical activity, nutrition standards, behavioral health services, and school-based wellness activities.

Information on USDA and MSDE Nutrition Standards:
- USDA Nutrition Standards for School Meals
- Caffeine Restriction Justification
- Maryland Nutrition Standards for All Foods Sold in School (applies to school stores and vending machines)
- The district is working to eliminate ingredients not promoting of good health by scientific and peer-reviewed studies. Please read the School Food Focus District Procurement Report which highlights some of our efforts.

Baltimore City Schools District Wellness Policy:
- Wellness, Nutrition, and Physical Activity Policy Annual Update
- Wellness Policy
- Nutrition Standards and Meal-time Climate Regulations
- Physical Education and Physical Activity Regulations
- Implementation and Monitoring Regulations
- WellSAT
- WellSAT 2.0

Is Your Snack a Smart Snack?
Alliance Product Calculator for Smart Snacks! Simply enter the product information, answer a few questions, and questions, and determine whether your beverage, snack, side, entree item meets the new USDA Smart Snacks in school Guidelines.
Smart Snack Calculator
Life Time Foundation is committed to removing the Harmful 7 Ingredients of Concern from the School Food Program:

- Trans Fats & Hydrogenated Oils
- High-Fructose Corn Syrup
- Hormones & Antibiotics
- Processed & Artificial Sweeteners
- Artificial Colors & Flavors
- Artificial Preservatives
- Bleached Flour
Taste Test: New Vegetarian Options

Roasted Red Pepper Hummus
New Vegetarian Options

Spicy Black Bean Burger, Falafel, Hummus Wrap
Promoting Consumption of Fresh Fruits and Vegetables

No limits

Focus on FRESH

Salad offered at lunch daily

Fresh fruit at each meal

Baltimore City Public Schools
Promoting Purchases of Local Produce

- Over 750,000 lbs. of local produce served in schools in SY2014
- Over 1.3 million lbs. served in SY2015
- Over 2.2 million lbs. served in SY2016
Prioritize Regionally-Sourced Products

Over 2.2 million lbs. served in SY2016
Our Students Produce!

From the farm this fall: cherry tomatoes, cucumbers, sweet peppers, watermelon, cantaloupe, greens mix (spinach, kale and micro greens)
Menus on the Web and your Smartphone
Presentation, Presentation, Presentation!
Back to School 2018: Fort Worthington
Back to School 2018: Fort Worthington
Back to School 2018: Fort Worthington
Polystyrene foam trays are used to serve hot food to Baltimore students every day, which concerns us given how the plastic is manufactured. The two most well-known chemicals used are styrene and benzene. The National Institutes of Health's National Toxicology Program deems styrene "reasonably anticipated to be a human carcinogen" and benzene a known human carcinogen. Styrene can leach into hot foods and can be found in elevated levels in human fat tissue. This is a sign of long-term absorption and not simply short-term presence in the body before excretion.

Besides being found in polystyrene, benzene and styrene are both found in industrial manufacturing areas and are released into the environment through car tailpipe emissions and cigarette smoke. Sounds like something you want to eat food off of? We don't think so either.

Claire Wayner and Mercedes Thompson, Students at Baltimore Polytechnic Institute
Baltimore Sun, February 27, 2017
Contact: Tatum Wan
twan@urbanschoolfoodalliance.org
818.590.1530

CLARK COUNTY SCHOOL DISTRICT, THE SCHOOL DISTRICT OF PHILADELPHIA & BALTIMORE CITY PUBLIC SCHOOLS JOIN URBAN SCHOOL FOOD ALLIANCE
- Alliance Now Ten School Districts Strong -

NEW YORK, Oct. 10, 2017 – The Urban School Food Alliance (the Alliance), a coalition of the largest school districts in the United States that includes New York City, Los Angeles, Chicago, Miami, Dallas, Orange County in Orlando and Broward County in Fort Lauderdale, is pleased to announce that it will expand its membership to ten with the addition of Clark County School District (CCSD) in Las Vegas, The School District of Philadelphia (SDP) and Baltimore City Public Schools (City Schools). Their addition will expand the Urban School Food Alliance’s collective student reach to more than 3.6 million children and the group’s total annual purchasing power to nearly $735 million in food and food supplies.

A nonprofit group, member districts in the Urban School Food Alliance share best practices and leverage their collective purchasing power to drive school food quality up and costs down through socially responsible practices. Together, its districts serve nearly 593 million meals annually.
Food & Nutrition Goals

Quality

Participation

Accountability
## Food Programs Available to Schools

<table>
<thead>
<tr>
<th>Program</th>
<th>School Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>None: free to all students at all schools</td>
</tr>
<tr>
<td>Lunch</td>
<td>None: free to all students at all schools</td>
</tr>
<tr>
<td>After School Snack &amp; Supper</td>
<td>Application process in fall&lt;br&gt;Must be associated with programming</td>
</tr>
<tr>
<td>Fresh Fruit &amp; Vegetable Program</td>
<td>Application process in spring&lt;br&gt;Eligible elementary schools only</td>
</tr>
<tr>
<td>Food Pantry (MD Food Bank)*</td>
<td>Application process in fall</td>
</tr>
<tr>
<td>Summer Meals (Breakfast and Lunch)</td>
<td>Any building opened for summertime use (sites open to community)</td>
</tr>
</tbody>
</table>
# Millions and Millions Served

<table>
<thead>
<tr>
<th></th>
<th>SY 16-17</th>
<th>SY15-16</th>
<th>SY14-15</th>
<th>SY13-14</th>
<th>SY12-13</th>
<th>SY11-12</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Meals Served</td>
<td>5,007,652</td>
<td>5,472,491</td>
<td>5,151,447</td>
<td>5,039,099</td>
<td>5,288,491</td>
<td>4,143,053</td>
</tr>
<tr>
<td>Average Daily Participation (ADP)</td>
<td>28,098</td>
<td>31,048</td>
<td>30,473</td>
<td>28,971</td>
<td>29,289</td>
<td>23,275</td>
</tr>
<tr>
<td>% of Enrollment*</td>
<td>34%</td>
<td>37%</td>
<td>36%</td>
<td>34%</td>
<td>34%</td>
<td>27%</td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total Meals Served</td>
<td>10,520,332</td>
<td>10,622,397</td>
<td>8,804,416</td>
<td>8,403,579</td>
<td>8,651,991</td>
<td>8,585,899</td>
</tr>
<tr>
<td>Average Daily Participation (ADP)</td>
<td>58,718</td>
<td>59,665</td>
<td>49,488</td>
<td>48,275</td>
<td>47,995</td>
<td>47,699</td>
</tr>
<tr>
<td>% of Enrollment*</td>
<td>71%</td>
<td>71%</td>
<td>58%</td>
<td>57%</td>
<td>56%</td>
<td>56%</td>
</tr>
</tbody>
</table>

* : % of Enrollment = (ADP ÷ Official Oct 31 enrollment)*100 [i.e. (ADP/82,555)*100]

**Source:** MSDE

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**Baltimore City Public Schools**
SY2018 and Beyond...

- Continued participation in USDA’s Community Eligibility Provision
- Breakfast after the bell expansion: Grab N’ Go districtwide in 2018
- Focus on high schools
- Supper
- Promote wrap around services

NO VEGGIE LEFT BEHIND

Your cafeteria features vegetables grown by Baltimore City students at Great Kids Farm!
Promoting a Positive Mealtime Climate

- Highlight Best Practices in Cafeteria Supervision
- Alternatives for food as a punishment/reward
- Healthy Vending Machine Contract
- Food System Education and Exposure to the Supply Chain
- All Food Service Staff training in Trauma Informed Care
- Reduce waste, environmental impact

The cafeteria is the school’s largest classroom!
Meal Time Climate & Schedules

Breakfast:
- Minimum 15 minutes
- Kids must have access to breakfast – even if late
- Grab N Go Program: districtwide in 2018

Lunch:
- Minimum 30 minutes, must be between 10am-2pm
- Recess is better before (reduces waste)
- Lunch should be ready, students should go directly through line
- Bottleneck, lunchroom supervision
Food & Nutrition Goals

Quality
Participation
Accountability
Goal: Accountability

- Baltimore City Schools Students, Families and Communities
- Baltimore City Health Department
- United States Department of Agriculture (USDA)
- Maryland State Department of Education (MSDE)
- The Bottom Line: $3 per meal
The operation of the Child Nutrition Programs will be measured for compliance in the following areas:

Performance Standard 1 (critical area) - All free, reduced-price, and/or paid lunches claimed for reimbursement are served only to eligible children and are counted, recorded, consolidated, and reported through a system which consistently yields correct claims.

Performance Standard 2 (critical area) - Lunches claimed for reimbursement within the LEA meet the school meal pattern of the 2010 Healthy, Hunger-free Kids Act.
Program Compliance

The Administrative Review demonstrated compliance with Performance Standard 1. Direct certification documentation was reviewed for 590 students. There were no certification errors for those students and all meals claimed for eligible students were accurately reported for the review month of November 2016.

The Administrative Review demonstrated compliance with Performance Standard 2. Reimbursable breakfasts and lunches met the meal pattern requirements, as applicable to the grade groups reviewed. Therefore, the additional six cents for each lunch served will continue to be disbursed with the monthly payment.

Best Regards,

Karen B. Salmon, Ph. D.
State Superintendent of Schools
Best Practices

The following areas have been identified as exceeding standards:

1. A review of the training documentation found that school nutrition staff received extensive training on safety and sanitation on an ongoing basis. In addition, the school system has developed an excellent process for tracking, monitoring and updating employee’s professional development hours.

2. The wellness policy was found to exceed current requirements. Baltimore City Public Schools was commended on recent updates to the wellness policy that reflect stronger and more comprehensive policy language. One of the strengths of the updated policy was the addition of an implementation and monitoring administrative regulation. The section that outlined the roles and responsibilities of the school principal was particularly strong because it required each principal to designate a school wellness liaison to lead a School Wellness Council that aligns with State and national recommendations. The wellness policy and implementation and monitoring regulation were highlighted as a best practice during Maryland’s Statewide Wellness Conference in December 2016.

3. The Food Safety, Hazard Analysis Critical Control Plan (HACCP) and Standard Operating Procedures (SOPs) were found to be up to date and each of the SOPs was customized to meet the unique needs and food production techniques of Baltimore City Public Schools. Additionally, good temperature reading and recording techniques were found in all schools reviewed.

4. Menus were found to be well planned to ensure that each child received a reimbursable meal. Only fresh fruit was served daily. Canned fruit and fruit juice were not on the menu. Fresh salads were offered daily and had great eye appeal.

5. Production records were well designed for usage by the cafeteria staff. In addition, production records were current and complete in all schools reviewed.

6. The Grab N Go breakfast model served students efficiently and rapidly while maintaining accurate meal counts.

7. At Rodman Elementary School, a dance party was held each Friday at each lunch period after the students finished their meal. This was well enjoyed by both students and staff.
Budgeting 101

- General fund

- Restricted/special fund

- Enterprise fund (Food & Nutrition)
  - $3 federal reimbursement from USDA for each eligible meal served
  - Reimbursement must cover cost of food, equipment and staff
  - Cafeteria staff and food programs are managed and funded centrally by the Food & Nutrition Department
How Do We Spend Our $3 per Meal?

Source: FY2017 Adopted Operating Budget

Baltimore City Public Schools
Accountability: Food

- Over $20 million of food purchased each year
- Better food costs more, need to increase efficiency
- Better management of resources
  - Menu Planning and Production Records
  - Ordering and Inventory
  - Contract Monitoring
  - Waste Control
  - Point of Sale System
  - Infrastructure
How Do We Spend Our $3 per Meal?

Source: FY2017 Adopted Operating Budget

FOOD – 48%

PEOPLE – 50%
Accountability: People

- 700 employees; over 500 FTE
  - 2 in 3 are Baltimore City residents
  - Over 8,000 years of service
  - $22 million spent in salaries and benefits annually

- Accountability **for** and **to** our workforce
  - Manage costs
  - Treat employees fairly
Who is behind YOUR food?

Food system workers

- **Are many:** 20 million people, 1/6 of nations workforce
- **Are low paid:** 86% earn subminimum, poverty or low wages
- **Have higher levels of food insecurity:** twice as likely to use food stamps compared to other industries
- **Lower access to benefits:** 83% have no health insurance from employer, 79% do not have sick leave

Accountability: People

- **Staffing Model**
  - Each site assigned labor hours based on the volume of meals served
  - 20 Meals Per Labor Hour standard
  - Manager I, II and III, depending on volume of meals served

- **Reduce Turnover**
  - 42% of staff were part time in 2013
  - Only 25% are part time in 2016

- **Improve Staff Training**
  - Conflict Management
  - Trauma Informed Care
  - Culinary Bootcamp
  - Smarter Lunchrooms
Increasing Access to Benefits

- In Maryland, the median wage for Food Preparation and Serving Related Occupations is $9.45/hour; ($11.50 mean)
- In Food & Nutrition Services, lowest wage starts at $12.09/hour; 69% of employees have full benefits
- During this same time frame, total labor hours actually worked remained level

<table>
<thead>
<tr>
<th>Benefit Status</th>
<th>Positions Included</th>
<th>2012</th>
<th>2016</th>
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<tbody>
<tr>
<td>No benefits</td>
<td>Food Service Worker 3.5hr</td>
<td>279</td>
<td>169</td>
</tr>
<tr>
<td>Partial benefits (sick and personal)</td>
<td>Food Service Worker 4hr</td>
<td>0</td>
<td>61</td>
</tr>
<tr>
<td>Full benefits</td>
<td>Cafeteria Managers, Food Service Worker 5+hrs</td>
<td>402</td>
<td>522</td>
</tr>
<tr>
<td>Total Positions</td>
<td></td>
<td>681</td>
<td>752</td>
</tr>
</tbody>
</table>

### Bottom Line: FY12-16 Actuals

<table>
<thead>
<tr>
<th></th>
<th>FY12</th>
<th>FY13</th>
<th>FY14</th>
<th>FY15</th>
<th>FY16</th>
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</thead>
<tbody>
<tr>
<td><strong>Total Revenue</strong></td>
<td>$35,205,311</td>
<td>$38,035,969</td>
<td>$38,087,343</td>
<td>$39,700,953</td>
<td>$48,607,360</td>
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<tr>
<td><strong>Expenses</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Labor</td>
<td>12,146,222</td>
<td>13,591,540</td>
<td>14,283,755</td>
<td>14,513,144</td>
<td>15,427,187</td>
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<tr>
<td>Fringe</td>
<td>5,950,162</td>
<td>6,036,281</td>
<td>6,240,514</td>
<td>6,642,008</td>
<td>7,355,642</td>
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<tr>
<td>Contractual Services</td>
<td>655,899</td>
<td>639,288</td>
<td>660,718</td>
<td>590,635</td>
<td>475,163</td>
</tr>
<tr>
<td>Material &amp; Supplies</td>
<td>17,543,991</td>
<td>20,725,773</td>
<td>18,541,446</td>
<td>20,314,924</td>
<td>22,305,019</td>
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<tr>
<td>Other Charges &amp; Utilities</td>
<td>54,940</td>
<td>39,950</td>
<td>58,835</td>
<td>52,182</td>
<td>100,069</td>
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<tr>
<td>Equipment</td>
<td>74,421</td>
<td>157,729</td>
<td>69,147</td>
<td>7,115</td>
<td>126,343</td>
</tr>
<tr>
<td><strong>Total Expenses</strong></td>
<td>$36,425,633</td>
<td>$41,190,201</td>
<td>$39,854,414</td>
<td>$42,120,007</td>
<td>$45,789,422</td>
</tr>
<tr>
<td><strong>Profit &amp; Loss</strong></td>
<td>$(1,220,322.66)</td>
<td>$(3,154,232.20)</td>
<td>$(1,767,070.99)</td>
<td>$(2,419,054.31)</td>
<td>$2,817,938.13</td>
</tr>
</tbody>
</table>
WHOLE SCHOOL

WHOLE COMMUNITY

WHOLE CHILD
District Wellness Policy

Baltimore City Public Schools adopted a revised Wellness Policy in June, 2015 after several rounds of feedback and more than 120 comments from 15 different stakeholder groups.

Regulations for the following areas:
- Physical Activity & Physical Education
- Nutrition Standards & Meal-time Climate
- Comprehensive Health & Nutrition Education
- Student Support & Behavioral Health Services
- Implementation and Monitoring
Wellness on the Web

Wellness, Nutrition, and Physical Activity

The Baltimore City Board of School Commissioners is committed to fostering school environments that promote student health, well-being, and the ability to learn. Along with a comprehensive wellness education, students will have the knowledge and skills necessary to make healthy choices as they grow into adulthood. This Wellness, Nutrition, and Physical Activity policy sets guidelines for health education, nutrition education and promotion, physical education, physical activity, nutrition standards, behavioral health services, and school-based wellness activities.

Information on USDA and MSDE Nutrition Standards:
- USDA Nutrition Standards for School Meals
- Caffeine Restriction Justification
- Maryland Nutrition Standards for All Foods Sold in School (applies to school stores and vending machines)
- The district is working to eliminate ingredients not promoting of good health by scientific and peer reviewed studies. Please read the School Food Focus District Procurement Report which highlights some of our efforts.

Baltimore City Schools District Wellness Policy:
- Wellness, Nutrition, and Physical Activity Policy Annual Update
- Wellness Policy
- Nutrition Standards and Meal-Time Climate Regulations
- Physical Education and Physical Activity Regulations
- Implementation and Monitoring Regulations
- WellSAT
- WellSAT 2.0

Is Your Snack a Smart Snack?
Alliance Product Calculator for Smart Snacks! Simply enter the product information, answer a few questions, and questions, and determine whether your beverage, snack, side, entree item meets the new USDA Smart Snacks in school Guidelines. Smart Snack Calculator
Growing Baltimore City Farms to Schools

The district will implement Farms to Schools strategies that increase student awareness of the link between food, farming and nutrition and to support the local agricultural economy.
Going forward, how can we increase collaboration at the school level?

- Cafeteria climate: highlight best practices
- Healthy food choices outside the lunch line
  - Nutrition, food system education
  - Link to urban farms in Baltimore
- Reduce waste, environmental impact
  - Exposure to supply chain

The cafeteria is the school’s largest classroom!
Implementation and Monitoring

- District Health and Wellness Council meetings on the following dates for
  - **SY2017:** August 31, November 9, February 8, May 10
  - **SY2018:** September 13, December 13, March 14, June 13

- Partnerships:
  - Baltimore City Health Department
  - Alliance for a Healthier Generation
  - University of Maryland School Wellness Projects
  - Maryland State Department of Education
  - Urban School Wellness Coalition

- Attendance at School Health Interdisciplinary Policies and Practices and Urban School Wellness Coalition Conferences

- Maryland School Wellness Partnership Projects (detail in appendix)
2018 District Wellness Priorities

Student Support

Mealtime Climate
Comments or Questions?
INSPIRE is the planning process for the ¼ mile around schools undergoing renovation through 21st Century Schools.

Recommendations and actions have included:

- Partner with a Healthy Corner Store program
- Cooking classes for parents and kids
- Seek funding for more refrigerators or freezer to increase ability for food pantries to offer fresh or frozen fruits, vegetables and meat
- Building a school or community garden to link to curriculum
Partners

- MD Food Bank
- Days of Taste
- Hungry Harvest
- Baltimore City Food Policy Action Committee – Food Equity Advisors
- The Family League
Appendix: Stakeholder Engagement

- Teachers, principals and school staff
- Health education specialists
- Physical activity experts
- Maryland Hunger Solutions
- Family League of Baltimore
- Alliance for a Healthier Generation
- School Health Council
- MSDE
- University of MD Extension
- JHU School of Public Health
- Baltimore City Food Policy Council
- PCAB
- SECAC
- PTA Council
- Student Environmental Leadership Action Team
- Baltimore City Health Department
- Behavioral Health System Baltimore
- Associated Student Congress of Baltimore City
- Cafeteria managers
- Office of New Initiatives
- PSRP advisory group
- Student Commissioner
- School Counselors
- Related Services of OSE (Social Work/School Psychology)
- Maryland Food Bank
- Days of Taste
- Hungry Harvest
E. Nutrition Standards

1. All foods and beverages served in City Schools will meet or exceed USDA standards for federal meal programs and promote good health. Schools shall serve lunches and breakfasts that are consistent with the goals of the most recent Dietary Guidelines for Americans.

2. Priority will be placed on procurement of fresh and local produce.

3. City Schools’ Food and Nutrition Services ("FNS"), in collaboration with principals, teachers and school administration, will enact strategies to promote student participation in school meals and consumption of fresh fruit and vegetables.

4. All food and beverage served outside of USDA school meals will comply with USDA competitive foods (Smart Snacks in School) policy. Advertisement of foods and beverages that do not comply with Maryland Nutrition Standards for All Foods Sold in Schools is prohibited.

5. Schools shall make available to children, free of charge, as nutritionally appropriate, potable water for consumption in the place where meals are served during meal service.
Wellness Policy: Mealtime Climate

G. Meal-time Climate Goals

1. Schools will promote a dining environment that is conducive to positive meal-time experiences that help improve classroom outcomes.

2. Food will not be used as a punishment or reward anytime during the school day.

3. No physical segregation of or other discrimination against any child eligible for a free lunch or a reduced price lunch shall be made by the school nor shall there be any overt identification of any child by special tokens or tickets, announced or published lists of names, or by other means.

The cafeteria is the school’s largest classroom!
Board of School Commissioners

Cheryl A. Casciani, Chair
Peter Kannam, Vice-Chair
Muriel Berkeley
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Senior Management Team

Dr. Sonja Brookins Santelises, Chief Executive Officer
Alison Perkins-Cohen, Chief of Staff
Sean L. Conley, Chief Academic Officer
John L. Davis, Jr., Chief of Schools
Jeremy Grant-Skinner, Chief Human Capital Officer
Theresa Jones, Chief Achievement and Accountability Officer
J. Keith Scroggins, Chief Operating Officer
Kenneth Thompson, Chief Technology Officer
Tammy L. Turner, Esq., Chief Legal Officer
John Walker, Interim Chief Financial Officer
Table Talks
Table Talks

• Station 1: Central Commissary
• Station 2: School Dining
• Station 3: Great Kids Farm
• Station 4: KidzTable Tour
Feedback
Thank You

For More Information Please Contact:

Holly Freishtat, MS
Baltimore City Food Policy Director

Email: Holly.freishtat@baltimorecity.gov

Website: https://planning.baltimorecity.gov/baltimore-food-policy-initiative