

District	A la carte transparency	General transparency	Vending machines	Wellness Committee	Water and water bottles	Farm to school program	Scratch cooking	Menu variety and repetition	Added sugar	Salad bars	Chemicals	Marketing	Vegetarian entrée options	Total 2018	Total 2017	Curved Grades (+25%)	Grade	2017 RANKING	2018 RANKING
Howard	4	2	4	3	2	4	3	3	3	4	1	4	3	40	36			1	1
Anne Arundel	4	4	4	4	2	4	3	3	3	3	1	1	1	37	32			2	2
Baltimore City	4	2	2	2	2	3	4	4	1	1	1	2	4	32	28			4	3
Kent	0	0	4	2	4	2	4	2	4	0	4	4	2	32	28			4	3
Saint Mary's	4	3	2	2	3	4	1	3	2	1	1	4	2	32	28			4	3
Frederick	4	2	4	2	4	3	1	3	2	3	1	1	2	32	29			3	3
Calvert	4	3	2	2	3	3	4	2	2	3	1	0	2	31	27			8	7
Montgomery	3	2	1	2	2	3	4	3	2	2	3	1	3	31	25			9	7
Charles	4	2	2	2	2	3	2	3	3	2	1	1	3	30	27			8	9
Harford	4	3	2	2	2	3	1	4	2	1.5	3	0	2	29.5	23			12	10
Baltimore	4	2	2	2	3	3	2	3	2	2	1	2	1	29	28			3	10
Carroll	4	0	2	2	2	4	3	3	2	1	1	1	2	27	23			11	12
Talbot	4	0	2	2	2	4	3	3	3	2	1	0	1	27	21			16	12
Dorchester	4	2	1	1	3	2	3	2	3	1	1	0	2	25	21			14	14
Washington	0	2	4	2	1	1	4	1	2	3	1	2	1	24	24			10	14
Queen Anne's	0	0	4	2	2	2	4	3	2	2	1	0	1	23	22			12	16
Caroline	2	0	1	2	3	3	3	4	1	0	2	1	1	23	20			17	16
Somerset	4	0	1	2	2	2	4	3	3	0	1	0	1	23	17			20	16
Wicomico	4	0	4	1	1	0	2	4	4	0	1	1	1	23	22			14	16
Prince George's	0	1	1	2	2	2	3	3	2	2	1	1	2	22	18			18	20
Allegheny	0	0	2	2	2	0	4	3	2	2	1	1	2	21	20			15	20
Garrett	0	0	2	2	2	3	3	2	2	0	1	2	2	21	15			21	21
Worcester	3	0	1	2	2	0	0	4	3	1	1	0	1	18	15			22	23
Cecil	0	1	1	1	2	1	0	3	3	0	1	3	1	17	15			22	24

district name: Allegany

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items on not shown on menus or website	
2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrition information is not found on website or on menus	
3. Please rank the school system's vending machines on the following criteria.	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The policy states all food and beverages must meet Maryland's Nutrition Standards for All Foods Sold in School (which incorporates USDA Smart Snack Standards). Previous school report (2017) stated ES did not have vending machines.	
4. Please rank the wellness committee, council or school health council in the school system.	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the 2016-2017 survey in the Wellness Assessment, 19 of 20 schools had a wellness team that included a non-PE teacher, PE teacher, administrator, nurse, school counselor, health teacher, and student. 53% of wellness teams met four or more times in a school year. < <a href="https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/Wellness%20Assessment.pdf">https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/Wellness%20Assessment.pdf</a> >. Per Todd Lutton in 2017, there is a parent member of the School Health Council that is not a employee of the school system.	
5. Please rank the availability of potable water and water bottles for student usage in the school system.	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	

<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Wellness Assessment report states "Made safe, unflavored, drinking water available throughout the school day at no cost to students." Per previous score report, "there is a source of fresh, potable water, and there is no policy forbidding water bottles" < <a href="https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/Wellness%20Assessment.pdf">https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/Wellness%20Assessment.pdf</a> >	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Farm to School Percentages report, 100% of food is locally sourced. There is no indication of farm-to-school programming for 1 week. Per Todd Lutton in 2017, "We don't keep track of our local dollars spent but it would be less than 1% for the week. It is difficult in Western MD to source locally during the school year".	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Todd Lutton in 2017, 60% of lunch entrees are scratched cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> ES August/September 2018 menu shows 28 different entrée options	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is nothing stated specifically about added sugars, but the Wellness Policy states "Meals served through the National School Lunch and Breakfast Programs will meet all Federal Regulations for School Meal nutrition standards and the Smart Snacks in School nutrition standards." < <a href="https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/EFA%20-%20WELLNESS%20and%20NUTRITION%20011217%20regs%20rev.pdf">https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/EFA%20-%20WELLNESS%20and%20NUTRITION%20011217%20regs%20rev.pdf</a> >	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no mention of salad bars or how apples and oranges are presented to ES students on website, in policy, or on menus. Menu for ES April 2019 show 2 veggie and 1 fruit option daily ( <a href="https://www.acpsmd.org/site/handlers/filedownload.ashx?moduleinstanceid=627&amp;dataid=9088&amp;FileName=March%202019%20Elementary%20Lunch.pdf">https://www.acpsmd.org/site/handlers/filedownload.ashx?moduleinstanceid=627&amp;dataid=9088&amp;FileName=March%202019%20Elementary%20Lunch.pdf</a> ). Per Todd Lutton in 2017, "We do not have salad bars in the county and apples and oranges are cut up in elementary schools."	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per the Wellness and Nutrition Policy, "All Allegany County Public School cafeterias will prepare and serve school meals that will meet the nutrition standards established by the USDA and the MSDE. Meals served through the National School Lunch and Breakfast Programs will meet all Federal Regulations for School Meal nutrition standards and the Smart Snacks in School nutrition standards." < <a href="https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/EFA%20-%20WELLNESS%20and%20NUTRITION%20011217%20regs%20rev.pdf">https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/EFA%20-%20WELLNESS%20and%20NUTRITION%20011217%20regs%20rev.pdf</a> >	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness Asssment states, "Limit marketing and advertising to include only foods and beverages that meet Maryland Nutrition Standards for All Foods Sold in Schools (which incorporates federal USDA Smart Snacks Standards)." It does not give examples of prohibited items. < <a href="https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/Wellness%20Assessment.pdf">https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/Wellness%20Assessment.pdf</a> > < <a href="https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/EFA%20-%20WELLNESS%20and%20NUTRITION%20011217%20policy%20rev.pdf">https://www.acpsmd.org/cms/lib/MD01907365/Centricity/Domain/65/EFA%20-%20WELLNESS%20and%20NUTRITION%20011217%20policy%20rev.pdf</a> >	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>21</b>
<b>Percentage score</b>	<b>40.4%</b>

district name: Anne Arundel

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	4
<b>Comments &amp; notes on/Links to data used to determine score:</b> Smart Snacks are listed on website with brand name and nutrient information/ < <a href="http://aacpsschools.org/nutrition/a-la-carte/">http://aacpsschools.org/nutrition/a-la-carte/</a> >	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	4
<b>Comments &amp; notes on/Links to data used to determine score:</b> Full nutrition facts label of products with ingredients listed on website for all entrees. < <a href="http://aacpsschools.org/nutrition/nutrientdata/">http://aacpsschools.org/nutrition/nutrientdata/</a> >	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	4
<b>Comments &amp; notes on/Links to data used to determine score:</b> Policy states the marketing and advertising of all foods and beverages shall comply with the USDA Smart Snacks in School nutrition standards. < <a href="http://aacpsschools.org/boardpolicies/wp-content/uploads/bsk-pdf-manager/2017/09/EB-Student-Nutrition-Environment-Services-1.pdf">http://aacpsschools.org/boardpolicies/wp-content/uploads/bsk-pdf-manager/2017/09/EB-Student-Nutrition-Environment-Services-1.pdf</a> >	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	4
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is mention of a wellness committee in the Parent Handbook ( <a href="https://www.aacps.org/cms/lib/MD02215556/centricity/domain/148/parenthandbook.pdf">https://www.aacps.org/cms/lib/MD02215556/centricity/domain/148/parenthandbook.pdf</a> ). A Hearing on the Anne Arundel County Public School Wellness committee states that "At least 50% of the members of the wellness committee shall be parents of public school students" and that they meet monthly. ( <a href="https://www.aacps.org/site/handlers/filedownload.ashx?moduleinstanceid=9887&amp;dataid=17741&amp;FileName=HB%201209.pdf">https://www.aacps.org/site/handlers/filedownload.ashx?moduleinstanceid=9887&amp;dataid=17741&amp;FileName=HB%201209.pdf</a> )	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per the Student Nutrition Services Regulation, "Drinking water shall be available to all students in all schools during breakfast and lunch meal services." < <a href="http://aacpschools.org/boardpolicies/wp-content/uploads/bsk-pdf-manager/2017/09/EB-RA-Nutrition-Environment-and-Services.pdf">http://aacpschools.org/boardpolicies/wp-content/uploads/bsk-pdf-manager/2017/09/EB-RA-Nutrition-Environment-and-Services.pdf</a> >	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There are two websites introducing the farm-to-school program in Anne Arundel county < <a href="http://aacpschools.org/nutrition/farm-to-school/">http://aacpschools.org/nutrition/farm-to-school/</a> >, ( <a href="https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/anne-arundel-co-pub-sch">https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/anne-arundel-co-pub-sch</a> ). According to USDA 2015 Fam to School Census ( <a href="https://farmtoschoolcensus.fns.usda.gov/about">https://farmtoschoolcensus.fns.usda.gov/about</a> ), <b>only 1% of the cost is spent on locally-sourced food (excluding milk)</b> . Per Jodi Risse in 2017, Supervisor of Food and Nutrition Services, more than 20% of the food was sourced locally.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Amount of scratch cooking done is not stated on the website or in the policy. Per Jodi Risse 2017, at least 30% of lunch entrees are scratch cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 31 different entrees in ES Lunch, pizza 2x/week in ES based on September 2018 menu < <a href="http://aacpschools.org/nutrition/wp-content/uploads/bsk-pdf-manager/September_2018_454.pdf">http://aacpschools.org/nutrition/wp-content/uploads/bsk-pdf-manager/September_2018_454.pdf</a> >	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> All food and beverages shall comply with USDA Smart Snacks in School nutrition standards per policy	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Three veggies and 1 fruit offered daily at every school on the September 2018 menu. Salad bars are not mentioned on the menus.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, "All foods and beverages sold to students during the school day are consistent with federal, State and local laws, regulations and standards," including the Healthy Hunger-Free Kids Act 2010, USDA Smart Snacks in Schools, and Maryland Nutrition Standards for All Foods Sold in Schools. < <a href="http://aacpschools.org/boardpolicies/wp-content/uploads/bsk-pdf-manager/2017/09/EB-RA-Nutrition-Environment-and-Services.pdf">http://aacpschools.org/boardpolicies/wp-content/uploads/bsk-pdf-manager/2017/09/EB-RA-Nutrition-Environment-and-Services.pdf</a> >	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The marketing and advertising of foods and beverages shall comply with USDA Smart Snacks in School nutrition standards and the Maryland Nutrition Standards for All Foods Sold in Schools per policy, but no examples were given	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>37</b>
<b>Percentage score</b>	<b>71.2%</b>

district name: Baltimore city

<b>1. Please rank the school system's level of transparency about a la carte items sold in schools.</b>	<b>Score</b>
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The website ( <a href="https://www.baltimorecityschools.org/menus">https://www.baltimorecityschools.org/menus</a> ) offers the manues of both elementary and middle schools, but <b>no a la carte items</b> are offered on the menu and website.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrient information, including grams of sugar and including allergens, can be found via button on PDF menus to "Daily Available Nutritionals" ( <a href="http://www.schoolnutritionandfitness.com/webmenus2/#/view?id=5b7c28a4534a131f7d8b4571&amp;menuType=597f4c104d4a137f0e2555be&amp;siteCode=3673&amp;siteCode2=1054&amp;showAllNutrients=false">http://www.schoolnutritionandfitness.com/webmenus2/#/view?id=5b7c28a4534a131f7d8b4571&amp;menuType=597f4c104d4a137f0e2555be&amp;siteCode=3673&amp;siteCode2=1054&amp;showAllNutrients=false</a> ). <i>There are no ingredient lists. It is recommended that grams of sugar be added for remaining items.</i>	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to The Wellnss, Nutrition, and Physical Activity policy (ADF, <a href="https://go.boarddocs.com/mabe/bcpss/board.nsf/public#">https://go.boarddocs.com/mabe/bcpss/board.nsf/public#</a> ), "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". Elementary schools are free of vending machines ( <a href="https://www.baltimorecityschools.org/schools/217">https://www.baltimorecityschools.org/schools/217</a> ).	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to The Wellnss, Nutrition, and Physical Activity policy (ADF, <a href="https://go.boarddocs.com/mabe/bcpss/board.nsf/public#">https://go.boarddocs.com/mabe/bcpss/board.nsf/public#</a> ), there is a School Health Council that is generally composed of a site administrator, the School Wellness Liaison, teachers, staff, parents, students, and community representatives. Information about its meetings or its members cannot be located through a search of the school system's website.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to The Wellns, Nutrition, and Physical Activity policy (ADF, <a href="https://go.boarddocs.com/mabe/bcpss/board.nsf/public#">https://go.boarddocs.com/mabe/bcpss/board.nsf/public#</a> ), schools shall make available to children, free of charge, potable water for consumption in the place where meals are served during meal service.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 17% from the USDA farm-to-school census 2015 data.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b>	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 32 different entrée options on the menu for October 2018. Pizza, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to The Wellns, Nutrition, and Physical Activity policy (ADF, <a href="https://go.boarddocs.com/mabe/bcpss/board.nsf/public#">https://go.boarddocs.com/mabe/bcpss/board.nsf/public#</a> ), 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.	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Cynthia A. Shea, all students are offered a salad every day for lunch. Fresh fruit is offered at each meal, at least 2 varieties.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to The Wellnss, Nutrition, and Physical Activity policy (ADF, <a href="https://go.boarddocs.com/mabe/bcpss/board.nsf/public#">https://go.boarddocs.com/mabe/bcpss/board.nsf/public#</a> ), 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.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Nutrition Standards and Meal-Time Climate Administrative Regulation (ADF-RC, <a href="https://go.boarddocs.com/mabe/bcpss/board.nsf/public#">https://go.boarddocs.com/mabe/bcpss/board.nsf/public#</a> ), "The advertisement of foods and beverages that do not comply with Maryland Nutrition Standards for All Foods Sold in Schools is prohibited. This includes signage, vending machine fronts, logos, outdoor signage, and advertisement in school publications."	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entree or a warm vegetanian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>4</b>
<b>Total Score</b>	<b>32</b>
<b>Percentage score</b>	<b>61.5%</b>

district name: *Baltimore county*

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://bcps.nutrislice.com">http://bcps.nutrislice.com</a> ) contains a complete list of a la carte items by brand name and flavor, including nutrition information, but not ingredients and Nutrients facts.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://bcps.nutrislice.com">http://bcps.nutrislice.com</a> ) includes nutrition information on all foods, including a la carte foods, but not full nutrition facts label ( <i>Added sugars</i> are not included in Total Carbs category). A link to Nutritionals/Allergens/Dyes that contains grams of sugar can be found at the new Food and Nutrition Services web site: <a href="http://businessservices.bcps.org/departments/business_services_operations/food_and_nutrition_services/nutritional_and_allergy_information/">http://businessservices.bcps.org/departments/business_services_operations/food_and_nutrition_services/nutritional_and_allergy_information/</a>	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the rule on Non-Instructional Services: Food Services & Non-Instructional Services ( <a href="https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf">https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf</a> ; <a href="https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3130.pdf">https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3130.pdf</a> ), All vending machines accessible to students, except those operated by OFNS, are prohibited from 12:01 a.m. through thirty minutes after the end of the school day. All vending machines shall operate in accordance with the objectives, policies, and procedures of the United States Department of Agriculture and the Maryland State Department of Education. Per Keren Levenstein (director of Nutrition and Food Service in BCPS), there is no vending machine in elementary school, and all the vending machines in secondary schools controlled by them comply with the Smart Snack.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness Policy ( <a href="https://www.bcps.org/system/policies_rules/policies/5000Series/POL5470.pdf">https://www.bcps.org/system/policies_rules/policies/5000Series/POL5470.pdf</a> ) mentions the Baltimore County Health Council but no other information can be found online. Per Karen Levenstein, 20% of the standing school health council is from parents, and they held 4 times of meeting last year. Committee member names and information are not available online.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	

0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per rule on NON-INSTRUCTIONAL SERVICES: Food Services ( <a href="https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf">https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf</a> ), free, potable water is available to students where school meals are served in school cafeterias. Superintendent's Rule 6303 ( <a href="http://www.bcps.org/system/policies_rules/rules/6000Series/RULE6303.pdf">http://www.bcps.org/system/policies_rules/rules/6000Series/RULE6303.pdf</a> ) states that "Principals shall allow students to carry water bottles at all times, regardless of heat or air conditioning status of the school." In one school where the fountain is not in the cafeteria, free bottles of water are available to students.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to "Farm-to-school percentages", there is 19% of food (excluding milk) is locally-sourced. Per Karen Levenstein, 18% to 20% of their food is locally-sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Karen Levenstein, 20% of their lunch entrees are scratch-cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 30 entrée options on the menu for October 2018. French fries, hamburgers and hot dogs are offered no more than once/week at all levels. But offer 4x/week for pizza in secondary level.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per rule on NON-INSTRUCTIONAL SERVICES: Food and Nutrition Services ( <a href="https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf">https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf</a> ), the school follows the sugar requirement for the Maryland Nutrition Standards.	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> In the parent book of 2018-2019, in the description of cafeteria service, it shows that "Students will be offered three choices daily, one of which is a salad box" but no mention about salad bar in school cafeterias. Per Karen Levenstein, there are at least 4 different types of fruits and vegetables offered everyday for salad options, and Craisins are offered daily too (reason for 1 point down).	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no policy regarding artificial colors, flavors, or chemicals in the wellness policy but NON-INSTRUCTIONAL SERVICES: Food and Nutrition Services Rule ( <a href="https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf">https://www.bcps.org/system/policies_rules/rules/3000Series/RULE3310.pdf</a> ) states that all food will meet nutrition standards established by the USDA.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> STUDENTS: Services to Students- Wellness Rule- ( <a href="https://www.bcps.org/system/policies_rules/rules/5000Series/RULE5470.pdf">https://www.bcps.org/system/policies_rules/rules/5000Series/RULE5470.pdf</a> ), states that "The OFNS shall establish procedures for food and beverage marketing during the school day and on the school campus that allow marketing and advertising of only those foods and beverages that meet or exceed federal and state nutrition standards. These procedures will be posted on the OFNS Web site." The Operating Manual for the Office of Food and Nutrition Services ( <a href="http://businessservices.bcps.org/UserFiles/Servers/Server_9047649/File/Business%20Services/OFNS/WEL_130_%20Food_and_Beverage_Marketing.pdf">http://businessservices.bcps.org/UserFiles/Servers/Server_9047649/File/Business%20Services/OFNS/WEL_130_%20Food_and_Beverage_Marketing.pdf</a> ) restricts marketing of foods and beverages to those that meet the Maryland Nutrition Standards for All Foods Sold in School and gives 11 examples.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>29</b>
<b>Percentage score</b>	<b>55.8%</b>

district name: Calvert

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://calvertnet.nutrislice.com">http://calvertnet.nutrislice.com</a> ) include a la carte items with brand names and flavors.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://calvertnet.nutrislice.com">http://calvertnet.nutrislice.com</a> ) includes complete nutrition facts information and ingredients of menu items but some of a la carte foods do not have nutritional facts or ingredient lists.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Nutrition and Wellness Policy Procedure (1450.1, <a href="http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf">http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf</a> ), "During the school day (defined by MSDE as 12:01 a.m. until 30 minutes after the end of the instructional day), the sale of snacks will be limited to single serve items that meet standards as set forth by the Healthy Hunger-Free Kids Act (HHFKA) and USDA with additional restrictions or exemptions determined by MSDE as permitted by law. 1. The Child Nutrition Program will operate all vending machines located in the cafeteria/dining area to expedite meal service. 2. The principal or his/her designee will operate all vending machines that are not located in the cafeteria/dining area."	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Procedure: School Health Council (3900.2, <a href="http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Students/3900.2.pdf">http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Students/3900.2.pdf</a> ), "School Health Council - a standing advisory committee comprised of individuals representing various segments of the community, co-chaired by the Superintendent's and the Local Health Officer's designees, brought together to render counsel and recommendation to the Board of Education on subjects related to student health in the Calvert County Public Schools: Subjects related to student health, School-age child and Comprehensive school health program. The School Health Council will meet at least quarterly for the purpose of providing ongoing advice to the Board of Education on pertinent issues pertaining to student health."	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Nutrition and Wellness Policy Procedure (1450.1, <a href="http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf">http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf</a> ), "Students will be permitted to have sealable water bottles/containers during the school day to promote adequate hydration. "	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the data of farm-to-school percentage from USDA (), 0% of food in CCPS is locally-sourced. According to Parmer Valarie, around 12- 15% of food is locally-sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about scratch-cooked food can be found online. According to Valarie Parmer, they prepare roughly 40% of our entrées from scratch (Beef-a-roni, Macaroni & Cheese, Tacos, Grilled Cheese Sandwiches, Tuna Salad Sandwiches, Open Faced Turkey Sandwiches, etc.).	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 24 different entrées offered throughout the month of November. Cheeseburgers and Pizzas are offered as weekly alternate options for a week at a time in ES.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Nutrition and Wellness Policy Procedure (1450.1, <a href="http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf">http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf</a> ), "All foods and beverages sold to students from 12:01 a.m. until 30 minutes after the end of the instructional day are covered by this policy and shall comply with the Healthy Hunger-Free Kids Act (HHFKA) and United States Department of Agriculture (USDA) regulations along with federal, state and local laws, including safety and sanitation standards as established by the Calvert County Health Department.", but no specific policy for added sugar.	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about salad bars can be found online. According to Valarie Parmer, In schools without the Fruit & Veggie Bar, there are typically 1-2 types of fresh fruit offered daily (in addition to frozen and canned) along with 1-2 fresh veggies (in addition to frozen and canned). Schools with the Fruit & Veggie Bar typically offer 1-3 fresh fruit types (in addition to frozen and canned) along with 4-6 types of fresh veggies depending on space and availability (see photos). <b>Some of our schools sell craisins as a snack, but they are rarely used as part of a reimbursable meal.</b>	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Nutrition and Wellness Policy Procedure (1450.1, <a href="http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf">http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf</a> ), "All foods and beverages sold to students from 12:01 a.m. until 30 minutes after the end of the instructional day are covered by this policy and shall comply with the Healthy Hunger-Free Kids Act (HHFKA) and United States Department of Agriculture (USDA) regulations along with federal, state and local laws, including safety and sanitation standards as established by the Calvert County Health Department.", but no specific policy for artificial contents.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Nutrition and Wellness Policy Procedure (1450.1, <a href="http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf">http://www.calvertnet.k12.md.us/UserFiles/Servers/Server_123339/File/Calvertnet/District%20Info/CCPS%20Policies%20and%20Procedures/Administration/1450.1.pdf</a> ), "School-based marketing will be consistent with nutrition education and health promotion. The promotion of healthy foods, including; fruits, vegetables, whole grains and low fat dairy products will be posted in all cafeterias."	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>31</b>
<b>Percentage score</b>	<b>59.6%</b>

district name: Caroline

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte foods are listed in the "Smart Snacks" tab of the "Carb Counts" file available from here: <a href="https://www.carolineschools.org/wp-content/uploads/2018/07/Food-Services-2017-18-Carb-Counts.pdf">https://www.carolineschools.org/wp-content/uploads/2018/07/Food-Services-2017-18-Carb-Counts.pdf</a>	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Only carb counts can be found online ( <a href="https://www.carolineschools.org/wp-content/uploads/2018/07/Food-Services-2017-18-Carb-Counts.pdf">https://www.carolineschools.org/wp-content/uploads/2018/07/Food-Services-2017-18-Carb-Counts.pdf</a> ) for all meals, sides, condiments, and snacks. No other nutritional information is available.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The wellness policy ( <a href="http://cl.k12.md.us/board/policy/V_50_50_1.pdf">http://cl.k12.md.us/board/policy/V_50_50_1.pdf</a> ) states "schools will follow state guidelines regarding student access to vending machines." The wellness policy 2014-2015 ( <a href="https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf">https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf</a> ) states that "Water, power aid, and fruit wave drinks offered in vending machines. Beverage supports low sugar content. Vending machines are unavailable during school hours. Healthier selections in the vending machines include	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The wellness policy 2014-2015 ( <a href="https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf">https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf</a> ) states that "In Madison Elementary, Wellness Committee meets to go over ideas and suggestions. The committee consists of teachers from different grade levels, specialist, the nurse, the physical education teacher, the food service manager, parents and the principal", but there is no exact portion of each consist and frequency of meeting.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The The Comprehensive School Wellness and Nutrition policy ( <a href="http://cl.k12.md.us/board/policy/V_50_50_2.pdf">http://cl.k12.md.us/board/policy/V_50_50_2.pdf</a> ) states that schools will provide access to drinking water where meals are served and students are allowed to carry water in an appropriate container throughout the day. The wellness policy 2014-2015 ( <a href="https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf">https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf</a> ) states that "Students are encouraged to stay hydrated by carrying water bottles to class throughout school day."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of fam-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of fam-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of fam-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of fam-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Accordng to Farm-to-school oercentage data from USDA 2015, 19% of food excluding milk is locally-sourced in CCPS.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Food Services did not demonstrate to communications this information. Per Beth Brewster in 2017, Food Services Coordinator, last year, two to three entrees are scratch cooked per week, including soup (no canned soup) and lasagna. This amounts to around 35% as there are 28 different entrees per month. Score will remain same as 2017.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were over 30 different entrées offered in the month of October 2018. Pizza, french fries, hamburgers and hot dogs are offered no more than 1x week at all levels.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no policy limiting added sugar in the The Comprehensive School Wellness and Nutrition policy ( <a href="http://cl.k12.md.us/board/policy/V_50_50_1.pdf">http://cl.k12.md.us/board/policy/V_50_50_1.pdf</a> ). The wellness policy 2014-2015 ( <a href="https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf">https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf</a> ) only states that "Beverage supports low sugar content."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The wellness policy 2014-2015 ( <a href="https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf">https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf</a> ) states that "The Cafeteria offers a larger variety of salads during each lunch period. Salads, fruit cups, yogurt, assorted deli sandwiches offered daily in cafeteria with low fat count/calorie count. Bowling Green Elementary cafeteria offers the following: extra cups of water free, 1% fat free milk, whole wheat used in pizza crusts, salad, fresh fruit, 100% juice daily and low calorie dressing." <b>Per Beth Brewster 2016, "There are no salad bars because of concerns that they may compromise food safety and labor costs, and food waste would be too high. However, there is unlimited tossed salad available in all middle schools and high schools and salad cups available in elementary schools."</b> Since no response was recieved from local director, The 2018 score is assumed to be the same.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The wellness policy 2014-2015 ( <a href="https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf">https://www.ccps.us/wp-content/uploads/2015/12/06-June-2015-Agenda.pdf</a> ) states that "The School Food Services uses products with no Trans saturated fats, less artificial sweeteners, and use whole wheat. Cafeteria uses products with no Trans fats, less artificial sweeteners, and	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The student policy ( <a href="https://www.ccps.us/wp-content/uploads/2017/11/JHCF-STUDENT-WELLNESS.pdf">https://www.ccps.us/wp-content/uploads/2017/11/JHCF-STUDENT-WELLNESS.pdf</a> ) states that "Marketing on the school campus during the school day is permitted only for those foods and beverages that meet the nutrition standards under 7 C.F.R. § 210.11."	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>23</b>
<b>Percentage score</b>	<b>44.2%</b>

district name: Carroll

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Names and nutritional information on a la carte foods can be found seperated from the menu under "Nutritional Information" ( <a href="https://www.carrollk12.org/admin/financeservices/foodservices/Pages/NutritionInformation.aspx">https://www.carrollk12.org/admin/financeservices/foodservices/Pages/NutritionInformation.aspx</a> ) then a link to "Nutrient Information for A La Carte Items Served in Carroll County School Meals - Click Here" ( <a href="https://www.carrollk12.org/admin/financeservices/foodservices/Documents/2018-2019%20a%20la%20carte%20Nutritional%20Information.pdf">https://www.carrollk12.org/admin/financeservices/foodservices/Documents/2018-2019%20a%20la%20carte%20Nutritional%20Information.pdf</a> ).	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Almost complete nutrient (except cholesterol) and calorie information on all foods served, including a la carte, can be found ( <a href="https://www.carrollk12.org/admin/financeservices/foodservices/Documents/2018-2019%20Menu%20Item%20Nutritional%20Information.pdf">https://www.carrollk12.org/admin/financeservices/foodservices/Documents/2018-2019%20Menu%20Item%20Nutritional%20Information.pdf</a> ). However, no allergen information can be found. It is recommended that allergen information and ingredient lists be added.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Health Program and Wellness Policy ( <a href="https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf">https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf</a> ; <a href="https://www.carrollk12.org/boe/BoardShareDocs/2014/09-10-2014/Attachments/Revisions%20to%20Administrative%20Regulations%20for%20Board%20Policy%20EFE%20Comprehensive%20School%20Health%20Program.%20Attachment%20%20A.pdf">https://www.carrollk12.org/boe/BoardShareDocs/2014/09-10-2014/Attachments/Revisions%20to%20Administrative%20Regulations%20for%20Board%20Policy%20EFE%20Comprehensive%20School%20Health%20Program.%20Attachment%20%20A.pdf</a> ) states "The following standards apply to all foods and beverages available to students during the school day. The official school day is defined as 12:01 a.m. until 30 minutes after the end of the official instructional day. Food services will conduct all sale of food and beverages to students during the official school day. The sale of, or collection of money for, food and beverage items to students during the official school day by any other school system entity, profit or non-profit organization, parent or guardian is not authorized. A la carte foods served as an alternative to the reimbursable and/or bundled meal (regular school meal) during the school day shall comply with the National School Lunch Program (NSLP) and School Breakfast Program (SBP): nutrition standards for all foods sold in schools as required by the Hunger Free Kids Act of 2010 and Maryland Nutrition Standards for all food sold in school where the NSLP and SBP are in operation.". According to Karen Samo, there are no vending machines in elementary schools in CCPS.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Information about a standing school health council can be found online ( <a href="https://www.carrollk12.org/instruction/studentservices/health/Pages/SchoolHealthCouncil.aspx">https://www.carrollk12.org/instruction/studentservices/health/Pages/SchoolHealthCouncil.aspx</a> ). Member names and information cannot be found online. The website states that they meet bi-monthly during the school year and that it is open to all interested citizens. According to Karen Samo, there are 4 parent members in the standing committee, and the scheduled meetings are held 4 times per year regularly.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Health Program and Wellness Policy ( <a href="https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf">https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf</a> ) states: "Students will be provided access to free drinking water."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of fam-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of fam-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of fam-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of fam-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Karen Samo, 26.6% of the food excluding milk is locally-sourced, and the percentage varies depending on seasons.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Karen Samo, roughly 30% of lunch entrees are scratch-cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There are 25 entrées on the menu for October 2018.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Health Program and Wellness Policy ( <a href="https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf">https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf</a> ) states that "A la carte foods served as an alternative to the reimbursable and/or bundled meal (regular school meal) during the school day shall comply with the National School Lunch Program (NSLP) and School Breakfast Program (SBP): nutrition standards for all foods sold in schools as required by the Hunger Free Kids Act of 2010 and Maryland Nutrition Standards for all food sold in school where the NSLP and SBP are in operation."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	

4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Karen Samo, schools would offer at least 2 types of vegetables and 2 types of fresh fruits daily for the entree salads, and there are both whole and cut-up options. However, craisins are offered everyday (reason for 1 point down).	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Health Program and Wellness Policy ( <a href="https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf">https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf</a> ) states that "A la carte foods served as an alternative to the reimbursable and/or bundled meal (regular school meal) during the school day shall comply with the National School Lunch Program (NSLP) and School Breakfast Program (SBP): nutrition standards for all foods sold in schools	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Health Program and Wellness Policy ( <a href="https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf">https://www.carrollk12.org/boe/Administrative%20Regulations/E%20-%20Support%20Services/EFE%20-%20Comprehensive%20School%20Health%20Program%20and%20Wellness%20Regs.pdf</a> ) states that "All schools and school staff may not promote or market any food or beverage to students on the school campus during the school day that does not meet the Maryland and USDA Smart Snacks in School Nutrition Standards", and that "Food services will conduct all sale of food and beverages to students during the official school day. The sale of, or collection of money for, food and beverage items to students during the official school day by any other school system entity, profit or non-profit organization, parent or guardian is not authorized".	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>27</b>
<b>Percentage score</b>	<b>51.9%</b>

district name: Cecil

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte options are not available both online ( <a href="https://www.ccps.org/domain/78">https://www.ccps.org/domain/78</a> ) and on the menu ( <a href="https://schools.mealviewer.com/district/cecilcounty">https://schools.mealviewer.com/district/cecilcounty</a> ).	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrition information, including allergens, is provided online ( <a href="https://schools.mealviewer.com/district/cecilcounty">https://schools.mealviewer.com/district/cecilcounty</a> ) for all foods served, by clicking on the food name on the online menu. Information for a la carte items are not found. Grams of sugar and ingredient lists are not included.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Implementation of Wellness Policies on Physical Activity, Nutrition and Nutrition Education Policies and Regulations states ( <a href="http://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E">http://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E</a> ) that "Beverages of minimal nutritional value as identified by the Secretary of the USDA and federal regulations governing the National School Lunch Program and School Breakfast Program will not be made available to students from 12:01 a.m. until the end of the standard school day." and "Foods of minimal nutritional value as identified by the Secretary of the USDA and federal regulations governing the National School Lunch Program and School Breakfast Program will not be made available to students from 12:01 a.m. until the end of the standard school day."	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A Local School Health Council is mentioned in the wellness policy ( <a href="https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#">https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#</a> ) but composition is not discussed and committee member names are not provided.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness Policy ( <a href="https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#">https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#</a> ) states that "All Schools Water is the only competitive beverage that will be sold to students from 12:01 a.m. until the end of the last lunch shift other than those available as part of breakfast and lunch a la carte (snack) lines."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the farm-to-school percentage data from USDA (2014-2015), 6% of food excluding milk in CCPS is locally-sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about scratch-cooked food in CCPS can be found online. Per email from Kathy Thomas in 2016, Cecil County had "very few scratch cooked items on our menu. Most items are heat and serve. In a few schools lack of appropriate equipment is the issue. However, the bigger issue is the cost of labor." No response from local director. The 2018 score is assumed to be the same.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 27 different entrée options on the menu for October 2018.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the wellness policy ( <a href="https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#">https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#</a> ), "Foods will be offered only in single-serving portions. The unit sold regardless of the number of portions in the package will contain: No more than 15 grams of sugar. Flavored milk or soy milk (no more than 30 grams of total sugar per 8 ounce serving)".	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about salad bars in CCPS can be found online. Food services has not responded to communications this year. Per email Kathy Thomas in 2016, there are no self-serve salad bars, but pre-made salads are available almost every day. 2018 score is assumed to be the same.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about artificial colors, flavors and other harmful chemicals can be found online or in wellness policy. Per Geoffrey Sudzina in 2016, there was no internal policy on chemical additives but food served complies with federal law with regards to trans fat, sodium, and caffeine.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The policy and regulation Implementation of Wellness Policies on Physical Activity, Nutrition and Nutrition Education (EFF-RA, <a href="https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#">https://www.boarddocs.com/mabe/cecil/Board.nsf/goto?open&amp;id=883JZE6D1A0E#</a> ) states that " School-based marketing will be consistent with nutrition education and health promotion. As such, schools will limit food and beverage marketing to the promotion of foods and beverages that meet the nutrition standards for meals or for foods and beverages sold individually as described in this document. School-based marketing of brands promoting predominantly low-nutrition foods and beverages is prohibited. The promotion of healthy foods, including fruits, vegetables, whole grains, and low-fat dairy products is encouraged."	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>17</b>
<b>Percentage score</b>	<b>32.7%</b>

district name: Charles

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://ccboe.nutrislice.com/">http://ccboe.nutrislice.com/</a> ) contains a complete list of a la carte items by brand name and flavor, including full nutrition facts information, but not ingredients.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://ccboe.nutrislice.com/">http://ccboe.nutrislice.com/</a> ) includes complete nutrition facts information but not ingredients of all menu items, including a la carte foods.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Food Services: Sale of Foods in Competition with Food Services Programs policy(3830) ( <a href="https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/goto?open&amp;id=89MH4G751D4B#">https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/goto?open&amp;id=89MH4G751D4B#</a> ) "All items provided by the food service department, vending machines, school stores or outside sources must comply with state and federal guidelines during hours of operation based on The Nutrition Standards for All Foods Sold in School as Required by the Healthy, Hunger- Free Kids Act of 2010 and Maryland Nutrition Standards for All Foods Sold in School (effective July 1, 2014)" On the policy introduction website of Charles county public school, the state showed that "Access to vending machines and the concession stand will be available at designated break times" ( <a href="https://www.ccboe.com/index.php/125-summer-school/406-policies-and-procedures">https://www.ccboe.com/index.php/125-summer-school/406-policies-and-procedures</a> ). The Charles County Public Schools Wellness Plan (6411.7) ( <a href="https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#">https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#</a> ). Per Crystal Richardson, there are no vending machines in elementary schools.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Crystal Richardson, there is a standing committee with 10% parent participation, and scheduled meets will be held 4 times per year.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Charles County Public Schools Wellness Plan (6411.7) stated that "During the school day, vending machines in student accessible areas shall provide single serving beverages that meet the following: bottled water, non-carbonated, flavored water with fewer than 20 calories per serving" ( <a href="https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#">https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#</a> ).	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 1% from the " farm-to-school percentage" file. According to Crystal Richardson, roughly 14% of food excluding milk is locally-sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Crystal Richardson, around 10% to 25% of lunch entrees are scratch-cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There wereover 35 different entrée options on the menu for October 2018, but Pizza is offered more than 2 times a week in secondary schools.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
<b>Comments &amp; notes on/Links to data used to determine score:</b> There wereover 35 different entrée options on the menu for October 2018, but Pizza is offered more than 2 times a week in secondary schools.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Charles County Public Schools Wellness Plan (6411.7) last reviewed August 11, 2011 states that vending machine items contain "no more than fifteen (15) grams of sugar, excluding dried fruit with no sugar added" ( <a href="https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#">https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#</a> ) and that "flavored milk or soy milk (no more than 30 grams of total sugar per 8 ounce serving)."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	

4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Crystal Richardson, there are entrée salads in secondary schools everyday, and fresh fruits on Friday.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> <u>The Charles County Public Schools Wellness Plan (6411.7)</u> last reviewed August 11, 2011 states that vending machine items contain "no more than fifteen (15) grams of sugar, excluding dried fruit with no sugar added" ( <a href="https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#">https://www.boarddocs.com/mabe/ccpsmd/Board.nsf/Public#</a> ) and that "non-carbonated, flavored water with fewer than 20 calories per serving unflavored milk or soy milk, flavored milk or soy milk (no more than 30 grams of total sugar per 8 ounce serving)"	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Food Services: Sale of Foods in Competition with Food Services Programs policy(3830), "Sale and or distribution of food items provided to students from 12:01 am until thirty minutes after the end of the school day will comply with the Nutrition Standards for All Foods Sold in School as Required by the Healthy, Hunger-Free Kids Act of 2010 and Maryland Nutrition Standards for All Foods Sold in School (effective July 1, 2014)".	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entree or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>3</b>
<b>Total Score</b>	<b>30</b>
<b>Percentage score</b>	<b>57.7%</b>

district name: Dorchester

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A list of a la carte items with brand names can be found on the home page for Food Services ( <a href="http://dcps.k12.md.us/images/menus/SNACK_NUTRITONALS_8-18.pdf">http://dcps.k12.md.us/images/menus/SNACK_NUTRITONALS_8-18.pdf</a> ).	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Full nutrient information on meal foods equivalent to nutrition facts for all foods served is easily found ( <a href="http://dcps.k12.md.us/images/menus/COMPLETE_NUTRITIONAL_12.2018.pdf">http://dcps.k12.md.us/images/menus/COMPLETE_NUTRITIONAL_12.2018.pdf</a> ) as is carbohydrate counts ( <a href="http://dcps.k12.md.us/images/menus/Carbohydrates_12.2018.pdf">http://dcps.k12.md.us/images/menus/Carbohydrates_12.2018.pdf</a> ). Grams of sugar are included but ingredients are not. Allergen information is also available ( <a href="http://dcps.k12.md.us/images/menus/allergens_12.2018.pdf">http://dcps.k12.md.us/images/menus/allergens_12.2018.pdf</a> ).	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Board policy on competitive food ( <a href="http://www.boarddocs.com/mabe/dcps/Board.nsf/goto?open&amp;id=84UCWU7037F7">http://www.boarddocs.com/mabe/dcps/Board.nsf/goto?open&amp;id=84UCWU7037F7</a> ) states that "The Central Office Staff shall, in consultation with the Superintendent of Schools maintain a listing of foods and categories of food not authorized for sale or distribution to students from 12:01 a.m. until the end of the standard school day. The list shall include any items designated by the U.S. Department of Agriculture and other food and beverage items of unacceptable nutritional content. This will include those items sold à la carte and in vending machines accessible to students (vending machines in staff lounges will be exempt). Healthy snack/drink selections will be available, in addition to other offerings, in all student accessible vending machines. A list of healthy snack suggestions will be made available, from the Central Office Food Services Department, to school staff and parents for in-school parties/celebration". The Comprehensive School Wellness procedure ( <a href="http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf">http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf</a> ) states that "All vending machines, except those operated by the School Food and Nutrition Department shall have and use a timing device to automatically prohibit access to the vending machines from 12:01 A.M.until 30 minutes after the end of the school day. Vending machines located in teachers' lounges that are not accessible to students are exempt from the above limitations. However, it is highly recommended that healthy choices be provided.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information can be found about the wellness committee or school health council in DCPS. Per Ingrid Ramos, Manager of Food services, in 2016, there is a healthcare council that works with community partners and meets quarterly, but does not have parent participation. No information about it could be located online. The 2018 score is assumed to be the same.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	

4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Wellness procedure ( <a href="http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf">http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf</a> ) states that students must have access to water throughout the school day. This may include access to water fountains, permission to carry water in clear containers, and opportunities to purchase water from the school's cafeteria.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No data about farm-to-school program in DCPS can be found online, and the link for detailed information is not available right now ( <a href="http://dcps.k12.md.us/component/jdownloads/send/48-2018-2019/2474-maryland-farm-to-school-week">http://dcps.k12.md.us/component/jdownloads/send/48-2018-2019/2474-maryland-farm-to-school-week</a> ). Per Ingrid Ramos 2016, about 10% of food is locally-sourced, excluding milk. They also participate in the 1-week farm-to-school program in MD. The 2018 score is assumed to be the same	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about scratch-cooked food in DCPS can be found online. Per Ingrid Ramos in 2016, 30% of entrees are scratch cooked. The 2018 score is assumed to be the same.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 21 different entrée options on the menu for October 2018 for ES. Cheeseburger is available daily for one week for all the school levels.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Wellness procedure ( <a href="http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf">http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf</a> ) indicates that food cannot be more than 35% sugar by weight.	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	

4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about salad bar in DCPS can be found online. Food services did not respond to communications this year. Per Ingrid Ramos in 2016, one school was piloting a salad bar this year and they are looking into getting more salad bars. The 2018 practice is assumed to be the same.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Comprehensive School Wellness Procedure on foods ( <a href="http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf">http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf</a> ) indicates compliance with federal law.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No mention of marketing but there the policy on Competitive Food states that "The Central Office Staff shall, in consultation with the Superintendent of Schools maintain a listing of foods and categories of food not authorized for sale or distribution to students from 12:01 a.m. until the end of the standard school day." ( <a href="http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf">http://dcps.k12.md.us/images/PDFs/Wellness_Procedures.pdf</a> ). Another policy (740.04; <a href="https://www.boarddocs.com/mabe/dcps/Board.nsf/goto?open&amp;id=84UCWU7037F7#">https://www.boarddocs.com/mabe/dcps/Board.nsf/goto?open&amp;id=84UCWU7037F7#</a> ) mentioned that "The sale of any food items to students by student groups, PTA's or any other non-profit organization is not authorized from 12:01 AM until 30 minutes after the end of the standard school day. The sale of food items by any profit-making organization is not authorized."	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>25</b>
<b>Percentage score</b>	<b>48.1%</b>

district name: Frederick

<b>1. Please rank the school system's level of transparency about a la carte items sold in schools.</b>	<b>Score</b>
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Website lists all a la carte items offered for different grade levels with their brand names. < <a href="http://fcpsnutrition.com/webmenus2/#/details-menu?id=5a946692534a13eb128b4587&amp;siteCode=3746&amp;siteCode2=423&amp;showAllNutrients=false">http://fcpsnutrition.com/webmenus2/#/details-menu?id=5a946692534a13eb128b4587&amp;siteCode=3746&amp;siteCode2=423&amp;showAllNutrients=false</a> >	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrition fact labels are available for all foods, including a la carte items, but not with ingredients list. < <a href="http://fcpsnutrition.com/index.php?sid=1496937421390&amp;page=menus">http://fcpsnutrition.com/index.php?sid=1496937421390&amp;page=menus</a> >	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, "Foods that are not part of the reimbursable school meal but are marketed, advertised, and sold to students on school premises during school hours (12:01 a.m. through 30 minutes after the end of the school day) through vending machines, schools stores, fundraisers, and other sales will meet or exceed the Maryland Nutrition Standards for all Foods Sold in Schools (Smart Snacks) which incorporates federal Smart Snack guidelines. This applies to oral, written, or graphic statements made for the purpose of promoting the sale of a food or beverage. It includes prizes or other premium items given to students to promote a product such as cups used for beverage dispensing, and various equipment, such as the exterior of a vending machine, menu boards, coolers, trash cans, other food service equipment and any item or equipment on the school campus/grounds. All foods and beverages that are not part of the National School Breakfast or Lunch Programs and that are marketed or advertised on the school campus/grounds must comply with the Maryland Nutrition Standards for all foods sold in schools." < <a href="https://apps.fcps.org/legal/doc.php?number=400-82">https://apps.fcps.org/legal/doc.php?number=400-82</a> >	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The website of Frederick county public school shows that The FCPS School Health Council (SHC) works with the district to help school communities support wellness and academic achievement ( <a href="https://www.fcps.org/wellness-resources/index">https://www.fcps.org/wellness-resources/index</a> ), but there is no mention about the consistence of the SHC. According to the interview with Monica Skidmore (RD of Nutrition and Food Service in FCPS), more than 20% of the members in SHC is parents and community members. They scheduled 4 times of meet every year, but coucil member names and information are not available on their website ( <a href="https://www.fcps.org/wellness-resources/index">https://www.fcps.org/wellness-resources/index</a> ).	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy: Students will have access to potable water throughout the school and the school day via drinking fountains, water coolers and/or hydration stations. (1) Unless prohibited due to safety concerns, students will be permitted to bring water bottles in the classrooms for the purpose of hydrating themselves. (2) Schools will add reusable water bottles as a suggested item on school supply lists for all grade levels. (3) New schools or schools undergoing renovations will have at least 2 hydration stations installed in the school, in addition to water fountains.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Minica Skidmore, 12% of food is locally sourced excluding milk, and Frederick county have strong community participation on the locally-sourced food ( <a href="https://www.frederickmdfarmtoschool.org/">https://www.frederickmdfarmtoschool.org/</a> ). They help Farm-to-School project, called Community FARE.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Monica Skidmore, most of the food in the meals of FCPS are assembled from pre-cooked components, but they do have wonderful Burrito bars and assembled fresh salad.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> ES Lunch: 30 (included salads and sandwiches) in Sept 2018, no pizza on menu, but on daily options with sandwiches and salad; Pizza is on daily menu and main menu for secondary schools	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Complies with federal law for snacks "Smart Snacks"	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	

4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> ES Lunch has at least 4 veggie options, HS has salad bar (based off September 2018 menus)	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no policy regarding artificial colors, flavors, or chemicals in the Wellness Policy, but states that all food will meet nutrition standards established by the USDA	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy: Foods that are not part of the reimbursable school meal but are marketed, advertised, and sold to students on school premises during school hours (12:01 a.m. through 30 minutes after the end of the school day) through vending machines, schools stores, fundraisers, and other sales will meet or exceed the Maryland Nutrition Standards for all Foods Sold in Schools (Smart Snacks) which incorporates federal Smart Snack guidelines. This applies to oral, written, or graphic statements made for the purpose of promoting the sale of a food or beverage	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>32</b>
<b>Percentage score</b>	<b>61.5%</b>

district name: Garrett

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items are not mentioned both on the menu and website ( <a href="https://www.garrettcountryschools.org/food-and-nutrition-services">https://www.garrettcountryschools.org/food-and-nutrition-services</a> ). Meanwhile, the smart snack calculator needs registration for using.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no nutritional information both on the menu and website ( <a href="https://www.garrettcountryschools.org/food-and-nutrition-services">https://www.garrettcountryschools.org/food-and-nutrition-services</a> ).	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The School Health, Wellness, and Student Nutrition procedure (JLCG, <a href="https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#">https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#</a> ) states that "all foods and beverages outside the reimbursable school meal programs that are sold to students on the school campus from midnight to 30 minutes after the end of the instructional day will meet or exceed the USDA Smart Snacks nutrition standards and be caffeine free based on Maryland State Department regulations. These standards will apply in all locations and through all services where foods and beverages are sold, which may include, but are not limited to, à la carte options in cafeterias, vending machines, school stores and snack or food carts." According to Scott Germain, there is no vending machine in elementary school.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to School Health, Wellness, and Student Nutrition Advisory Committee Procedures (B DFA, <a href="https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#">https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#</a> ), "A School Health, Wellness and Student Nutrition Advisory committee, to include school, agency and public stakeholders will be established to provide leadership and advise the Garrett County Board of Education. The School Health, Wellness and Student Nutrition Advisory Committee will meet twice annually. The committee's membership will be composed of: Professional Educators, The Garrett County Health Department, Parent Representatives, Student Representatives and Community Representatives, as well as a Board of Education Member".	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No policy allowing children to carry water bottles in the School Health, Wellness, and Student Nutrition procedure ( <a href="http://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=AMPNHP600B33#">http://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=AMPNHP600B33#</a> ). Per Scott Germain in 2017, there was no policy prohibiting students from carrying water bottles and water fountain locations depend on the school; some schools have them inside the cafeteria and others have water fountains right outside. Score of 2016 was 2.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No data on farm-to-school percentage of GCPS can be found from USDA. Per Scott Germain in 2017, roughly 5-6% of food, excluding milk, is locally sourced, and they have at least one week of farm-to-school programming. Scott Germain reported in 2018 that their locally-sourced food is above 14%.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information about scratch-cooked food in GCPS can be found online. Per Scott Germain in 2017, 7 out of the 21 entrees from the January, 2018 menu are scratched cooked, which is about 33%.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 24 entrées offered in the month of November 2017. Pizza is offered more than once a week in elementary schools.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The School Health, Wellness, and Student Nutrition procedure ( <a href="https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#">https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#</a> ) states that "All foods sold will conform to federal and or state regulations in regards to added sugar and chemicals in food."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about salad bars in GCPS can be found online. Per Scott Germain in 2017, no schools in Garrett County have salad bars.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The School Health, Wellness, and Student Nutrition procedure ( <a href="https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#">https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#</a> ) states that "All foods sold will conform to federal and or state regulations in regards to added sugar and chemicals in food."	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to School Health, Wellness, and Student Nutrition Advisory Committee Procedures (BDFA, <a href="https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#">https://www.boarddocs.com/mabe/garrett/Board.nsf/goto?open&amp;id=9P7QBA64BEA0#</a> ), "It is the intent of the District to protect and promote student's health by permitting advertising and marketing for only those foods and beverages that are permitted to be sold on the school campus, consistent with the District's wellness policy. Any foods and beverages marketed or promoted to students on the school campus* during the school day** will meet or exceed the USDA Smart Snacks in School nutrition standards and be caffeine free."	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entree or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>21</b>
<b>Percentage score</b>	<b>40.4%</b>

district name: Harford

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The website has a separate list of a la carte items ( <a href="https://www.hcps.org/Departments/docs/BusinessServices/FoodandNutrition/AlaCart.pdf">https://www.hcps.org/Departments/docs/BusinessServices/FoodandNutrition/AlaCart.pdf</a> ) with some brand names and prices.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Full nutrition facts and ingredients are available for most meals ( <a href="https://hcpsmenus.com/webmenus2/#/view?id=5ba13df9544a134503c6fe3a">https://hcpsmenus.com/webmenus2/#/view?id=5ba13df9544a134503c6fe3a</a> ).	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Scholl Wellness Policy (20-0037-000) in HCPS ( <a href="https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf">https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf</a> ), "Vending machines at schools or on school property shall not operate from 12:01 a.m. until dismissal with the following exceptions. <u>Vending machines accessible only to staff</u> . Vending machines that sell only unflavored water", and "All vending machines not subject to the exceptions set forth above shall be equipped with timing devices which render the machine inoperable from 12:01 a.m. until dismissal".	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Scholl Wellness Policy (20-0037-000) in HCPS ( <a href="https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf">https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf</a> ), "The Board will seek the advice of the existing Coordinated School Health Council regarding school health, nutrition and wellness matters in connection with the development or revision of Board policy". According to Gary Childress, the school health council meets quarterly with representation from school system, health department, parents, support organizations, both private and government	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no policy mentioning the rule of water bottles and the potable water source in HCPS online. According to Gary Childress, potable water is available to all students, and water bottles are permitted.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of fam-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of fam-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of fam-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of fam-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 2% according to the data in "farm-to-school percentage" self-reported on USDA.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information online describing the scratch-cooked food in HCPS. According to Gary Childress, 10% of lunch entrees is speed scratch-cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were over 35 different entrée options on the menu for October 2018. Pizza, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Scholl Wellness Policy (20-0037-000) in HCPS ( <a href="https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf">https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf</a> ), "Nutritional and ingredient information on all products served shall be available to the public so that students may make informed eating decisions", "The nutritional content of all reimbursable school meals shall be in accordance with applicable regulations issued by the United States Department of Agriculture and the Maryland State Department of Education", and "All a la carte items sold by the Food and Nutrition Services Department shall meet nutritional requirements approved by the Superintendent".	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>1.5</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information online describing the salad bars in HCPS. According to Gary Childress, Fresh fruits (apples/grapes/bananas/melons/etc.) and vegetables (tossed salad/baby carrots) are offered daily. Craisins are available daily.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Scholl Wellness Policy (20-0037-000) in HCPS ( <a href="https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf">https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf</a> ), "Nutritional and ingredient information on all products served shall be available to the public so that students may make informed eating decisions", "The nutritional content of all reimbursable school meals shall be in accordance with applicable regulations issued by the United States Department of Agriculture and the Maryland State Department of Education", and "All a la carte items sold by the Food and Nutrition Services Department shall meet nutritional requirements approved by the Superintendent".	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Scholl Wellness Policy (20-0037-000) in HCPS ( <a href="https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf">https://www.hcps.org/boe/docs/exhibits/2008-2009/4-20-2009/Item%20C%20-%20Revised%20Policy.pdf</a> ), "schools shall make the effort to make food and beverage advertisement that align with healthy and nutritional practices." It also states that "food advertisement shall utilize advertisement aligned with nutritionally sound practices and comply with Harford County Public Schools Policy- 20-0044-000". The policy, which was last updated 4/10/17 ( <a href="https://www.hcps.org/BOE/PoliciesProcedures/docs/District_Management/0044-000%20Advertising%20in%20the%20Schools.pdf">https://www.hcps.org/BOE/PoliciesProcedures/docs/District_Management/0044-000%20Advertising%20in%20the%20Schools.pdf</a> ), does not prohibit advertising foods and beverages that are not Smart Snacks compliant and is therefore not in compliance with federal laws and rules.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>29.5</b>
<b>Percentage score</b>	<b>56.7%</b>

district name: Howard

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Based off September 2018 menus posted on website, a la carte items are listed on bottom of menu with brand names. < <a href="https://hcpss.nutrislice.com/menu/bellows-spring/lunch/2018-09-21">https://hcpss.nutrislice.com/menu/bellows-spring/lunch/2018-09-21</a> > There is Trix triple cherry for a la carte items option, which might be high in added sugar.	
2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrition facts label is available for all menu items, including a la carte items, but there are no ingredient lists.	
3. Please rank the school system's vending machines on the following criteria.	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, "All foods and beverages sold in vending machines that are accessible to students will meet the IOM Nutrition Standards" and "The Food and Nutrition Service Office and school principals will ensure that all foods and beverages made available to students in schools or through school-sponsored events, from 12:01 a.m. until the end of the school day, are in compliance with this policy." < <a href="https://www.hcpss.org/policies/9000/9090-wellness/">https://www.hcpss.org/policies/9000/9090-wellness/</a> >	
4. Please rank the wellness committee, council or school health council in the school system.	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> HCPS has a standing School Health Council that meets monthly with a wellness sub-committee. There are members from the school system, health department, parent/teacher council, and community and committee information, public meeting dates and member names are easily found on the website ( <a href="http://www.howardcountyschoolhealthcouncil.com/">http://www.howardcountyschoolhealthcouncil.com/</a> ). The details about the school health council can be found on the website ( <a href="https://www.howardcountyschoolhealthcouncil.com/general-resources.html">https://www.howardcountyschoolhealthcouncil.com/general-resources.html</a> ) For the meeting of year 2017-2018, the council met three times.	
5. Please rank the availability of potable water and water bottles for student usage in the school system.	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy: "Students will have access to drinking water that is safe and clean throughout the school day, and free of charge in the school cafeteria, classrooms, hallways, gymnasiums, play yards, and athletic fields. The Superintendent/Designee will set and maintain hygiene standards for drinking fountains, water coolers, hydration stations, water jets, and other methods of delivering drinking water."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 38% of food is locally sourced excluding milk; state on website where they get their local products from: <a href="https://www.hcpss.org/food-services/quality/#purchasing-foods">https://www.hcpss.org/food-services/quality/#purchasing-foods</a>	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 30% of entrees in MS Lunch Sept 2018 were scratch cooked < <a href="https://hcpss.nutrislice.com/menu/burleigh-manor/lunch/print-menu/month/2018-09-19?openInNewWindow=true">https://hcpss.nutrislice.com/menu/burleigh-manor/lunch/print-menu/month/2018-09-19?openInNewWindow=true</a> >.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> At least 31 different entrees in ES Lunch menu for September 2018, pizza offered daily < <a href="https://hcpss.nutrislice.com/menu/bushy-park/lunch/print-menu/">https://hcpss.nutrislice.com/menu/bushy-park/lunch/print-menu/</a> >	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Policy and Implementation form states they follow IOM standards, which limits snacks, food, and beverages to provide no more than 35% of calories from total sugars per portion as packaged.	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	

4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> MS and HS have salad bars; ES menu states on bottom 10 fresh veggies available daily.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is nothing in the policy specific to these items, however all foods and beverages comply with IOM Nutrition Standards per policy, so they comply with federal law in regards to trans fats, sodium, and caffeine.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, "HCPSS permits advertising/marketing of food or beverage products on school property during the school day if: The food or beverage products meet the standards of this policy and are consistent with law," the IOM Nutrition Standards.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>3</b>
<b>Total Score</b>	<b>40</b>
<b>Percentage score</b>	<b>83.3%</b>

district name: Kent

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items are not mentioned on the Food Service website: ( <a href="http://www.kent.k12.md.us/FoodService1.aspx">http://www.kent.k12.md.us/FoodService1.aspx</a> ) but are sold as competitive foods and beverages without listing them out ( <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ) ( -- page 6).	
2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No nutritional information can be found on both the PFD menu and website ( <a href="http://www.kent.k12.md.us/FoodService1.aspx">http://www.kent.k12.md.us/FoodService1.aspx</a> ).	
3. Please rank the school system's vending machines on the following criteria.	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Wellness Through Healthy School Environments Policy (900-14, <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ), "To support healthy food choices and improve student health and well-being, all foods and beverages outside the reimbursable school meal programs that are sold to students on the school campus during the school day will meet or exceed the USDA Smart Snacks nutrition standards. These standards will apply in all locations and through all services where foods and beverages are sold, which may include, but are not limited to, à la carte options in cafeterias, vending machines, school stores and snack or food carts."	
4. Please rank the wellness committee, council or school health council in the school system.	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Wellness Through Healthy School Environments Policy (900-14, <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ), " KCPS will convene a representative district wellness committee (hereto referred to as the DWC) that meets at least four times per year to establish goals for and oversee school health and safety policies and programs, including development, implementation and periodic review and update of this district-level wellness policy. The DWC membership will represent all school levels (elementary and secondary schools) and include (to the extent possible), but not be limited to: parents and caregivers; students; representatives of the school food service program; physical education teachers; health education teachers; school health professionals (e.g., health education teachers, school health services staff [e.g., nurses, physicians, dentists, health educators, and other allied health personnel who provide school health services], and mental health and social services staff [e.g., school counselors, psychologists, social workers, or psychiatrists]; school administrators (e.g., superintendent, principal, vice principal), school board members; health professionals (e.g., dietitians, doctors, nurses, dentists); and the general public. The DWC is a standing committee that will consist of a minimum of 50% non-KCPS employees"	
5. Please rank the availability of potable water and water bottles for student usage in the school system.	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Wellness Through Healthy School Environments Policy (900-14, <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ), "To promote hydration, free, safe, unflavored drinking water will be available to all students throughout the school day ("school campus" and "school day" are defined in the glossary). The District will make drinking water available where school meals are served during mealtimes. Students will be allowed to bring and carry (approved) water bottles filled with only water with them throughout the day. <b>All yearly supply lists</b> distributed to students and parents will include water bottles, that children will be allowed to keep and access during the school day."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no data showing the information about the farm-to-school percentage in KCPS from USDA. Per Robin Cannon 2016, they participate in a 1-week farm-to-school program and 10-20% of food was locally-sourced, but it is not clear if this includes milk. 2018 score assumes milk is sourced locally based on response to USDA census question "On average, about how frequently do your district's meals or snacks include at least one locally sourced food item from the categories below?" and response "Fluid milk: Daily". Milk percentage is typically at least half of total local sourcing.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No informatin about scratch-cooked food in KCPS can be found online. Per Robin Cannon last year, 70-80% of food is scratch-cooked. Score is assumed to be the same.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There are 23 entrées on the menu for October 2018. Hot dogs and cheeseburgers were offered more than twice a week in the first week of October for ES.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Wellness Through Healthy School Environments Policy (900-14, <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ), "Added sugar by meal should meet the 2015-2020 Dietary Guideline for Americans (no more than 10% of calories)."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No informatin about salad bars in KCPS can be found online. No response from local director, score remains same as last year.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Wellness Through Healthy School Environments Policy (900-14, <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ), "Our school district is committed to serving healthy meals to children, with plenty of fruits, vegetables, whole grains, and fat-free and low-fat milk; that are moderate in sodium, low in saturated fat, and have zero grams trans fat per serving (nutrition label or manufacturer's specification); and to meeting the nutrition needs of school children within their calorie requirements. Meet or exceed current nutrition requirements established by local, state, and Federal statutes and regulations. (The District offers reimbursable school meals that meet USDA nutrition standards.) <b>All batch certified synthetic food dyes and other chemical of concern are prohibited</b> (Center for Science in the Public Interest's Chemical Cuisine list, where the most potentially dangerous chemicals including ratings of Caution or Avoid, based on the weight of scientific evidence)."	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Wellness Through Healthy School Environments Policy (900-14, <a href="http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf">http://filecabinet7.eschoolview.com/9B4D3087-E773-49AE-B5E5-54B8A00BA38B/Wellness%20Procedure%206.12.2017.pdf</a> ), any foods and beverages marketed or promoted to students on the school campus during the school day will meet or exceed the USDA Smart Snacks in School nutrition standards. The wellness policy includes 6 examples of categories of marketing that are included. [Kent county and St. Mary's county have the silimar policy regarding marketing of foods in school, but they got different scores (2-K, 4-Sm) in 2017, both 4 in 2018. Need to be checked out clearly for next year's rubric]	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>32</b>
<b>Percentage score</b>	<b>61.5%</b>

district name: Montgomery

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The link to show Elementary school a la carte items is not active. < <a href="https://www.montgomeryschoolsmd.org/departments/food-and-nutrition/menus/">https://www.montgomeryschoolsmd.org/departments/food-and-nutrition/menus/</a> > Secondary school menu for a la carte items works and lists some brand specific items "CheezIt, Chex Mix, Naked Juice" but many others are not brand name specific "Yogurt, Cereal Bar, Fruit Snacks, Chips, Popcom, Cookie, Ice Cream" < <a href="https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5238.19%20secondary%20a%20la%20carte%20poster.pdf">https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5238.19%20secondary%20a%20la%20carte%20poster.pdf</a> >	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrient information is available for all foods, including a la carte items. Sugar content and ingredient list is not included in nutrient information provided. < <a href="https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/wellness-and-nutrition-information/Nutrients%20September%202018.pdf">https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/wellness-and-nutrition-information/Nutrients%20September%202018.pdf</a> >	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, USDA "Smart Snacks" standards are in effect from midnight before until 30 minutes after the end of an instructional day. < <a href="https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf">https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf</a> >	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, "Each school must establish a wellness council/wellness team to contribute to the integration of wellness measures as an element of social-emotional well-being in school improvement plans." < <a href="https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf">https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf</a> > 8 of 18 members do not work for MCPS; 4 out of 18 members are parents not serving in dual roles. Meet three times per year.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	

0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy: "Water will be available to students at no charge in the place where lunch meals are served during the meal service. Schools may satisfy this requirement by offering water pitchers and cups on lunch tables, a water fountain, or a faucet that allows students to fill their own bottles or cups with drinking water. Schools shall have clean and safe drinking water available throughout the instructional day. Schools may choose to permit students to carry water bottles (filled with only water) in accordance with local school policies."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per report, 19% of food is locally sourced and schools have 1 week of "Maryland Farm to School Week" < <a href="https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5038.19_September%202018%20Elementary%20English%20menu.web.pdf">https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5038.19_September%202018%20Elementary%20English%20menu.web.pdf</a> >	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Susan McCarron, 45% of lunch entrees in elementary schools and 71% in secondary schools are scratch-cooked, which come out with the average number- 58%.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> ES Lunch menu has 29 different entrees including daily choices on September 2018 menu, pizza offered 1x/wk in ES < <a href="https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5038.19_September%202018%20Elementary%20English%20menu.web.pdf">https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5038.19_September%202018%20Elementary%20English%20menu.web.pdf</a> >	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Abides by USDA "Smart Snacks" Standards. Policy states, " Total sugar content must be less than or equal to 35% sugar by weight. There can be no added aspartame or acesulfame potassium. Beverages served in elementary schools cannot contain added sweeteners. The only exception is flavored milk" < <a href="https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf">https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf</a> >	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> September 2018 menus showed 1-2 daily veggie options for ES and >6 veggie options for secondary school. < <a href="https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5038.19_September%202018%20Elementary%20English%20menu.web.pdf">https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5038.19_September%202018%20Elementary%20English%20menu.web.pdf</a> > < <a href="https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5239.19%20SECONDARY%20CAFE.web.pdf">https://www.montgomeryschoolsmd.org/uploadedFiles/departments/food-and-nutrition/menus/5239.19%20SECONDARY%20CAFE.web.pdf</a> > According to Susan McCarron, salad and power bowls are offered in 58 secondary schools (28%).	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per policy, caffeine beverages and artificial sweeteners are not allowed in any school, and there are sodium and trans fat restrictions. < <a href="https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf">https://www.montgomeryschoolsmd.org/departments/policy/pdf/jpgra.pdf</a> >. "https://www.montgomeryschoolsmd.org/departments/procurement/uploads/9137.5/9137.5%20Summer%20Bid%20General%20Conditions2.26.19.pdf", this bid mentioned that "MCPS requires products without the following ingredients: Artificial colors and dyes; Acesulfame-Potassium, Aspartame; BHA; Azodicarbonamide; Potassium Bromate; Propyl Gallate; MSG; Artificial Trans Fats".	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Policy states, "Any other advertising, marketing, or promotion of food or beverages on school property must be consistent with MCPS Regulation CNA-RB, Advertising. In addition, such advertising, marketing, or promotion of foods and beverages is restricted to those foods and beverages that may be sold on the school campus from midnight the night before the beginning of an instructional day until 30 minutes after the end of an instructional day (i.e., those foods and beverages that meet the requirements set forth in section III.D.3). This restriction does not apply to brand names, separate from references to particular food or beverage items. The marketing restrictions also do not apply to materials used for educational purposes in the classroom, such as teachers' use of advertisements as an educational tool, as well as items of personal expression such as clothing, and the packaging of products brought from home for personal consumption." No examples were given of items prohibited.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>3</b>
<b>Total Score</b>	<b>31</b>
<b>Percentage score</b>	<b>59.6%</b>

district name: Prince George's

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information is available on the website or menus about a la carte items. < <a href="https://www1.pgcps.org/page.aspx?Pageid=234147&amp;id=235884">https://www1.pgcps.org/page.aspx?Pageid=234147&amp;id=235884</a> >. However, the Nutrition information website states that "A la carte items vary from school to school, so check with the Food and Nutrition Manager at your child's school for specific information".	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrition information is available for all breakfast items, ES lunch items, and secondary school lunch items, but not a la carte items or ingredients. < <a href="https://www1.pgcps.org/WorkArea/DownloadAsset.aspx?id=258410">https://www1.pgcps.org/WorkArea/DownloadAsset.aspx?id=258410</a> >	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy states, "Food sales by school-related groups and the use of vending machines must comply with state and federal law (see Attachment 1 and not interfere with student participation in the county's food and nutrition services program. B. School owned vending machines accessible to students are encouraged to meet Smart Snacks standards and they must be turned off from 12:01 a.m. through 30 minutes after the formal school day, to be monitored by school administration. This does not include vending owned (or operated) by Food and Nutrition Services.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees; 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy states, "Members of the School Health/Wellness Council will represent all school levels (elementary and secondary schools) and include (to the extent possible), but not be limited to: parents and caregivers; students; representatives of the school nutrition program (ex., school nutrition director); physical education teachers; health education teachers; school health professionals (ex., health education teachers, school health services staff [i.e., nurses, physicians, dentists, health educators, and other allied health personnel who provide school health services], and mental health and social services staff [i.e., school counselors, psychologists, social workers, or psychiatrists]; school administrators (ex., superintendent, principal, vice principal), school board members; health professionals (ex., dietitians, doctors, nurses, dentists); and the general public."	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy states, "All students and staff will have access to free and safe drinking water."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> PerJoan Shoter, there is no change from last year's data of farm-to-school percentage (8%).	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Joan Shorter, 60% of entrees is scratch-cooked. But based on comparaing 2015 to 2018 menu, the number and type of lunch entrées is substantially similar. Last year, the district self-reported approximately 28-30% scratch cooked. Therefore, before we can accept that this year's scratch cooking percentage has more than doubled to 60%, we would need information from the school as to how the entrees can be similar yet twice as many of them are now being scratch-cooked. We will provisionally give the same score as last year (3)	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> ES September 2018 Menu has 30 different entrée options and pizza, burger, hotdog, fries no more than 1x/week; MS and HS have pizza more than 2x/week < <a href="https://schools.mealviewer.com/school/AdelphiElementary">https://schools.mealviewer.com/school/AdelphiElementary</a> >	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy states, "All foods offered on the school campus must meet or exceed the Smart Snacks standards" and "The Director of Nutrition Services will ensure that all meals meet or exceed current USDA School Nutrition Standards."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> ES Lunch for September 2018 has ~2-3 veggie options and 1-2 fruit options daily. Website does not state if schools have a salad bar. According to Joan Shorter, "Pre-plated salads and vegetables. Variety of salad platter entrees daily offering of side salads:( garden green, kale salad, broccoli salad, Cole slaw) fresh vegetables: (carrots, celery cucumber, cauliflower & broccoli florets), seasonal fruit bowl: (apples, oranges, bananas, plums, pears, nectarines, melons, strawberry, grapes, kiwi). Craisins offered at breakfast when hot oatmeal is offered and is often requested by students as a fruit option. We offer a least one hot vegetable at lunch".	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy does not have anything specific to sodium, trans fat, caffeine, artificial flavors or chemicals, but it does state, "The Director of Nutrition Services will ensure that all meals meet or exceed current USDA School Nutrition Standards."	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy states, "Any foods and beverages marketed or promoted to students on the school campus during the school day must meet or exceed the Maryland Nutrition Standards for All Foods Sold in Schools (see Attachment 1). Food advertising and marketing is defined as an oral, written, or graphic statements made for the purpose of promoting the sale of a food or beverage product made by the producer, manufacturer, seller, or any other entity with a commercial interest in the product." However it does not give examples of prohibited types of marketing.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>22</b>
<b>Percentage score</b>	<b>42.3%</b>

[Health and Wellness Policy Link](#)

district name: Queen Anne's

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items are neither mentioned on the website ( <a href="https://www.qacps.org/Page/613">https://www.qacps.org/Page/613</a> ) nor included on the menu ( <a href="https://www.dropbox.com/home/Anqi%20November%202018/October%20Menu/Queen%20Anne_s?preview=Queen+Anne+Elementary+Oct.pdf">https://www.dropbox.com/home/Anqi%20November%202018/October%20Menu/Queen%20Anne_s?preview=Queen+Anne+Elementary+Oct.pdf</a> ).	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no nutritional information on the website ( <a href="https://www.qacps.org/Page/613">https://www.qacps.org/Page/613</a> ) both for the foods in regular meals and A la carte items.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Nutrition Health and Wellness Policy and Procedural Guide ( <a href="https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMuzJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing">https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMuzJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing</a> ) states that "Food services require that all vending is compliant Maryland Nutrition Standards For All Foods Sold In Schools." Per Ruth Ann Kayhoe in 2016, vending machines in high schools are Smart Snacks compliant. In elementary schools, only water is available in vending machines. There is no soda in vending machines.	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Nutrition Health and Wellness Policy and Procedural Guide ( <a href="https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMuzJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing">https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMuzJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing</a> ; <a href="https://www.qacps.org/cms/lib/MD01001006/Centricity/Domain/44/Wellness_Policy[1]_2011_3rd_reading[1].pdf">https://www.qacps.org/cms/lib/MD01001006/Centricity/Domain/44/Wellness_Policy[1]_2011_3rd_reading[1].pdf</a> ) mentions a Health Advisory Committee that is comprised of staff, students, parents, and community members. Member names and information on the committee cannot be found easily on the school website.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	

0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Nutrition Health and Wellness Policy and Procedural Guide ( <a href="https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing">https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing</a> ) states that "Drinking fountains will be available for students to get water at meals and throughout the day." There is no policy on water bottles in schools.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 8% according to the "Farm to school percentages" date ( <a href="https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/queen-annes-co-bd-ed">https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/queen-annes-co-bd-ed</a> ).	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Bruce Forgrave in 2017, about 40% of lunch entrees are scratched-cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 35 different entrée options on the menu for October 2018. However, pizza and burgers are offered more than twice a week in secondary schools.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Nutrition Health and Wellness Policy and Procedural Guide ( <a href="https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing">https://docs.google.com/document/d/1kEDtDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing</a> ) states that "All foods sold or provided to students outside of the school meal will meet the USDA Smart Snack Guidelines in Schools." There is no additional policy limiting added sugar.	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Bruce Forgrave in 2017, all schools have a selection of at least 4 vegetables (but not salad bars) that are changing and oranges are always cut up and apples are pre-sliced.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Nutrition Health and Wellness Policy and Procedural Guide ( <a href="https://docs.google.com/document/d/1kEDiDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing">https://docs.google.com/document/d/1kEDiDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing</a> ) states that "Menus will meet the nutrition standards established by the U.S. Department of Agriculture and the Maryland State Department of Education, conforming to good menu planning principles, and featuring a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature", and "All foods/beverages served at parties and classroom snacks shall meet. Maryland Nutrition Standards For All Foods Sold In Schools".	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Nutrition Health and Wellness Policy and Procedural Guide, last updated 6/7/17, ( <a href="https://docs.google.com/document/d/1kEDiDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing">https://docs.google.com/document/d/1kEDiDUh4nyvHX0JS5JMUZJyf1yJbz_0NrUF2Q8z2Vx0/edit?usp=sharing</a> ) states that "Schools will promote healthy food choices and will not allow advertising that promotes less nutritious food choices." It does not give examples of the types of marketing. Under "Fundraising", it states "Any foods sold within the school day must meet and adhere to the USDA Smart Snacks in School Guidelines." Marketing is not specifically limited to Smart Snacks compliant items, therefore, the policy is not in compliance with current federal laws and rules.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>23</b>
<b>Percentage score</b>	<b>44.2%</b>

district name: Somercet

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about a la carte items both on the menu and website ( <a href="http://www.somerset.k12.md.us/apps/pages/index.jsp?uREC_ID=282453&amp;type=d&amp;pREC_ID=644772">http://www.somerset.k12.md.us/apps/pages/index.jsp?uREC_ID=282453&amp;type=d&amp;pREC_ID=644772</a> ). However, the Student Health and Wellness Services Policy ( <a href="https://2.files.edl.io/OFUbeqdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbeqdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ) mentioned that "All foods and beverages sold to students on the school campus, including <b>cafeteria a la carte items</b> , vending machines, school stores, and fundraising activities will meet the Maryland Nutrition Standards for all Foods Sold in Schools."	
2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no nutritional information both on the menu and website ( <a href="http://www.somerset.k12.md.us/apps/pages/index.jsp?uREC_ID=282453&amp;type=d&amp;pREC_ID=644772">http://www.somerset.k12.md.us/apps/pages/index.jsp?uREC_ID=282453&amp;type=d&amp;pREC_ID=644772</a> ).	
3. Please rank the school system's vending machines on the following criteria.	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Student Health and Wellness Services Policy ( <a href="https://2.files.edl.io/OFUbeqdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbeqdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ) mentioned that "All foods and beverages sold to students on the school campus, including cafeteria a la carte items, vending machines, school stores, and fundraising activities will meet the Maryland Nutrition Standards for all Foods Sold in Schools. All foods and beverages sold to students on the school campus, including cafeteria a la carte items, vending machines, school stores, and fundraising activities, from 12:01 am until thirty (30) minutes after the end of the official school day will meet the following criteria: a. Be whole grain-rich (≥50% whole grain by weight, or listed as first ingredient) b. First ingredient must be: fruit, vegetable, dairy product, or protein food c. Be a combination of food that consists of ≥1/4 cup of fruit and/or vegetables. d. Contain at least 10% of the Daily Value of a nutrient of public health concern: calcium, potassium, vitamin D, or dietary fiber.."	
4. Please rank the wellness committee, council or school health council in the school system.	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Student Health and Wellness Policy ( <a href="https://2.files.edl.io/OFUbeqdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbeqdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ) "The SCPS Wellness Committee shall consist of at least one community member and one parent, along with a variety of SCPS employees."	
5. Please rank the availability of potable water and water bottles for student usage in the school system.	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Student Health and Wellness Policy ( <a href="https://2.files.edl.io/OFUbegdGRS3VyFo03K18C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbegdGRS3VyFo03K18C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ) "All schools shall have water fountains for students to have access to throughout the day"	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The 2015 USDA's Farm-to-School Census (2013-2014 data) indicates that 10% of food, excluding milk, is locally sourced ( <a href="https://famtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/somerset-co-pub-sch">https://famtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/somerset-co-pub-sch</a> ).	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about scratch-cooked food online. Per Helen Riggins, Coordinator of Food and Nutrition 2016, about 50% of food is scratch cooked. Didn't get any response from local director. The 2018 score is assumed to be the same.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 29 different entrée options on the menu for October 2018.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the Student Health and Wellness Policy ( <a href="https://2.files.edl.io/OFUbegdGRS3VyFo03K18C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbegdGRS3VyFo03K18C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ), "Nutrition standards shall be based on current dietary guidelines for Americans. Emphasis will be placed on increasing the dietary fiber and the variety of foods and reducing fat, sodium, and sugar in school meals. Sugar: weight sugar + total weight ≤35% of total weight from sugar"	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about salad bars can be found online. Food Services did not reply to communications this year. Per Helen Riggins in 2018, there are no salad bars in school cafeterias, but fresh fruits and vegetables are available at every meal. The 2018 score is assumed to be the same.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Student Health and Wellness Policy states that caffeine and trans fats are not allowed, and sodium is limited to Smart Snack levels ( <a href="https://2.files.edl.io/OFUbegdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbegdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ).	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> In the Advertising in the Schools Policy ( <a href="https://2.files.edl.io/RDTrdVGYc9VtetfPVMkMbnO8h20vB2sYe03JCFNknanGFPV.pdf">https://2.files.edl.io/RDTrdVGYc9VtetfPVMkMbnO8h20vB2sYe03JCFNknanGFPV.pdf</a> ) it states that "Commercial products and/or services may be accepted for instructional purposes if the following criteria are met: There is a legitimate educational need for the materials and/or services, or a benefit to the education system will be realized. The promotion of commercial interests will not outweigh the benefits to the educational program" The Student Health and Wellness Policy states "All foods and beverages sold to students on the school campus, including cafeteria a la carte items, vending machines, school stores, and fundraising activities will meet the Maryland Nutrition Standards for all Foods Sold in Schools" ( <a href="https://2.files.edl.io/OFUbegdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf">https://2.files.edl.io/OFUbegdGRS3VyFo03Kt8C4gaM33CSsnMurGrOYd5vEv4aWGt.pdf</a> ). The final rule for Local Wellness Policy Implementation was issued in July 2016; Somerset County last reviewed their Wellness Policy in 2014; they are not in compliance with current federal laws and rules.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>23</b>
<b>Percentage score</b>	<b>44.2%</b>

district name: St. Mary's

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items are included within a separate online section with a picture of the items, nutritional information and the brand and product name. ( <a href="https://smcps.nutrislice.com/menu/benjamin-banneker/breakfast-lunch">https://smcps.nutrislice.com/menu/benjamin-banneker/breakfast-lunch</a> )	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutrition information equivalent to nutrition facts labels and allergen information is provided online for each meal item and a la carte foods ( <a href="https://smcps.nutrislice.com/menu/">https://smcps.nutrislice.com/menu/</a> ). A la carte foods have ingredient lists with grams of sugar.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the STUDENT WELLNESS Regulation (JLC-R, <a href="https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#">https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#</a> ), "Food sold to students on school premises during school hours (12:01 a.m. through 30 minutes after the end of the school day) through vending machines, school stores, fundraisers, and other sales will meet or exceed nutrition standards. Vending Machines: The site administrators or designee shall ensure that food sales by school-related groups and the use of vending machines are in compliance with <b>state and federal law</b> (Maryland Nutrition Standards for All Foods Sold in Schools) and do not impair student participation in the school food service program. Vending machines can remain on at all times, but must comply with <b>Maryland Nutrition Standards for All Foods Sold in Schools</b> . Vending machines located in teacher's lounge are not accessible to students and are exempt. Food and Nutrition Services Coordinators will monitor compliance of vending machines in student accessible areas during school site visits and report findings to the Director of Food and Nutrition Services, Principal, and vending companies. <u>Machines will be monitored for compliance of goods being sold and timer compliance if machines contain items that are not in compliance with Maryland Nutrition Standards for all Foods Sold in Schools</u> ( <a href="http://www.marylandpublicschools.org/programs/Documents/Nutrition/MDNutritionStandardsforAllFoodsSoldJune%202018policychart.pdf">http://www.marylandpublicschools.org/programs/Documents/Nutrition/MDNutritionStandardsforAllFoodsSoldJune%202018policychart.pdf</a> )."	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the STUDENT WELLNESS Regulation (JLC-R, <a href="https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#">https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#</a> ), " Each school will organize a wellness committee and designate a person or persons to chair the committee. Schools will: invite representatives from local community organizations and businesses to join school based School Improvement Teams; invite representatives from local community organizations and businesses to attend the quarterly meetings of the St. Mary's County School Health Council; invite members of the local community to serve on local School Wellness Committees; invite members of the local community to liaise with school Parent Teacher Associations (PTA); invite families to join school-based wellness committees; use school websites to promote and announce dates and times of all wellness functions and meetings; and use approved social media (e.g. Twitter, Facebook) to announce and promote wellness based meetings and ..."	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the STUDENT WELLNESS Regulation (JLC-R, <a href="https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#">https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#</a> ), "Student nutritional health will include the promotion of hydration. SMCPs will provide access to free, safe, and unflavored drinking water to students throughout their school day. SMCPs will make drinking water available where school meals are served during mealtime. Water cups and jugs will be provided by the Department of Food and Nutrition Services when water fountains cannot be placed in the school cafeteria. Students will be allowed to bring and carry (approved) water bottles containing only water throughout the school day. Students will have water available for a la carte purchase in the school cafeteria."	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to data of Farm-to-school percentage from USDA (2015), 7% of food in SMCPs is locally-sourced. Per Megan Doran, there is 25% of food excluding milk is locally-sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Megan Doran, 10% of lunch entrées are scratch-cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The school menu of October 2018 shows 26 different entrees. Hamburgers and cheeseburgers are offered more than twice a week.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the STUDENT WELLNESS Regulation (JLC-R, <a href="https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#">https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#</a> ), "All schools within SMCPs are committed to offering school meals through the NSLP and SBP programs, and other applicable Federal child nutrition programs, that: are accessible to all students; are appealing and attractive to students; are served in clean and pleasant settings; meet or exceed current nutrition requirements established by United States Department of Agriculture (USDA) Dietary Guidelines for Americans; and promote healthy food and beverage choices, including Smarter Lunchroom techniques."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Per Megan Doran, side-salads, including fresh fruits and vegetables will be served everyday. Some school would offer at least 4 different types of vegetables daily, however, Craisins are offered everyday (reason for 1 point down).	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The STUDENT WELLNESS Regulation (JLC-R, <a href="https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#">https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#</a> ) does not mention any policy about artificial colors, flavors and other harmful chemicals in SMCPs. It only mentioned that "The Department of Food and Nutrition Services is committed to serving healthy meals to students, with plenty of fresh fruits, vegetables, whole grains, and fat-free and low-fat flavored and unflavored milk. Our entrees are moderate in sodium, low in saturated fat, and have zero grams of trans-fat per serving".	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the STUDENT WELLNESS Regulation (JLC-R, <a href="https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#">https://www.boarddocs.com/mabe/smcp/Board.nsf/goto?open&amp;id=9VYQLJ635C02#</a> ), "Any food or beverages marketed or promoted to students on school property during the school day will meet or exceed the Maryland Nutrition Standards for All Foods Sold in School ( <a href="http://www.marylandpublicschools.org/programs/Documents/Nutrition/MDNutritionStandardsforAllFoodsSoldJune%202018policychart.pdf">http://www.marylandpublicschools.org/programs/Documents/Nutrition/MDNutritionStandardsforAllFoodsSoldJune%202018policychart.pdf</a> ). Food and beverage marketing is defined as "commercial advertising and corporate promotions in schools." Food and beverage marketing includes oral, written, or graphic statements promoting the sale of a food or beverage product made by the producer, manufacturer, seller or any other entity with a commercial interest in the product. This term includes, but is not limited to the following: displays, such as on vending machine exteriors; corporate brand, logo, name or trademark on school equipment, such as marquees, message boards, scoreboards or backboards; free product samples, taste tests or coupons of a product, or free samples displaying advertising of a product; advertisements in school publications or school mailings; brand names, trademarks, logos or tags, except when placed on a physically present food or beverage product or its container; and newly purchased equipment will be free of corporate brand, logo, name or trademark." [Kent county and St. Mary's county have the similar policy regarding marketing of foods in school, but they got different scores (2-K 4-Sm) in 2017, both 4 in 2018. Need to be checked out clearly for next year's rubric]	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>2</b>
<b>Total Score</b>	<b>32</b>
<b>Percentage score</b>	<b>61.5%</b>

district name: Talbot

<b>1. Please rank the school system's level of transparency about a la carte items sold in schools.</b>	<b>Score</b>
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items are listed at the bottom of the school meal menu with general names and price.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no nutritional information on the school district's website ( <a href="https://talbotcountysd.sodexomyway.com/landing/">https://talbotcountysd.sodexomyway.com/landing/</a> ). On the October menu, it stated that "Nutrition information is available upon request".	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The School Wellness Procedures ( <a href="http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf">http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf</a> ) state that "The Talbot County Public Schools Food Service Department will approve and provide all food and beverage sales to students by elementary schools. ... If available, foods and beverages sold individually should include low-fat and/or non-fat milk, fruits, and non-fried vegetables, or meet the snack guidelines."	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Information about wellness committee or school health council cannot be found online. According to Vickie Mueller, the school health council meets 4 times a year with only parents which is about 40% of the group and 10% community members.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>

<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Vickie Mueller, the wellness policy does allow students to carry water bottles.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to Farm-to-school percentage data from USDA, 3% of food excluding milk is locally-sourced. According to Vickie Mueller, Area General Manager Sodexo in Food Services Talbot & Queen Anne's County Public Schools, 25% of food is locally-sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Information about scratch-cooked food in TCPS cannot be found online. According to Vickie Mueller, Area General Manager Sodexo in Food Services Talbot & Queen Anne's County Public Schools, Scratch cooking is 30%.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were over 30 different entrees offered in October 2018. However, pizza was offered daily on high school's menu.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness Policy states that " Food items sold individually will have no more than 15 gram or less of sugar." ( <a href="http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf">http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf</a> )	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	

0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Information about salad bars in TCPS cannot be found online. According to Vieckie Mueller, they offer many salads including Caesar, Chicken Caesar, Tossed, Garden Cheese, Chef Salad, Turkey Cobb Salad, Buffalo Chicken Salad, and Crispy Chicken Salad. they offer a variety of fruits including apples, oranges and then seasonal including pears, plums, strawberries, and melons. For fresh vegetables, they offer fresh salad, broccoli, cucumbers, celery sticks, carrot sticks, and peppers. We often craisins several days not everyday (reason for 1 point down).	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to school wellness policy ( <a href="http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf">http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf</a> ), "Food items sold individually: a. will have no more than (1 single serving) 9 grams total fat ( excluding nuts, seeds, peanut butter, and other nut butters) and 10% of its calories from saturated and trans fat combined; b. will contain no more than 2 grams of saturated fats (trans fat is included to the degree it can be determined; c. will have no more than 15 grams or less of sugars (except dried fruits)".	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The School Wellness Procedure states that "To support children's health and school nutrition-education efforts, coordinators of school fundraising activities are urged to use foods that meet the above nutrition and portion size standards for foods and beverages sold individually. Foods prepared and sold as part of the Culinary Arts (Chef Cook) program are exempt" ( <a href="http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf">http://www.tcps.k12.md.us/application/files/1814/7560/2886/10.27-AR_SCHOOL_WELLNESS.pdf</a> ). According to Vickie Mueller, For food marketing we have our menus, special signage that markets our specials in the cafeterias, and we put our menus on the web site. When we have local farm produce we often put the logo on a table tent letting the students know what farm it is from.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>27</b>
<b>Percentage score</b>	<b>51.9%</b>

district name: Washington

<b>1. Please rank the school system's level of transparency about a la carte items sold in schools.</b>	<b>Score</b>
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://wcps.nutrislice.com/">http://wcps.nutrislice.com/</a> ) is available. However, A la carte items cannot be found on this website and Food & Nutrition Service ( <a href="http://wcpsmd.com/food-nutrition-services">http://wcpsmd.com/food-nutrition-services</a> ).	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The online menu for each school ( <a href="http://wcps.nutrislice.com/">http://wcps.nutrislice.com/</a> ) includes complete nutrition facts information but not ingredients of all menu items. A la carte items are not mentioned.	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness: Physical and Nutritional Health Regulation ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf</a> ) states that food and beverages sold during the school day including vending machines will adhere to the USDA and MSDE regulations and will meet the Smart Snacks in Schools nutrition standards. It also states that in elementary schools, only the Food and Nutrition Services Department is authorized to sell food and beverages to students. Per Helen Sweeney, administrative secretary, all vending machines are SMART snacks compliant 24 hours a	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness: Physical and Nutritional Health-Regulation ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf</a> ) states that Washington County Public Schools' wellness committee includes representatives from all school levels including parents and will meet four times a year. Information about wellness committee online ( <a href="http://wcpsmd.com/wellness">http://wcpsmd.com/wellness</a> ) shows that "The wellness committee recognizes that schools play a critical role in promoting the health and wellness of our students and aimed to create a policy that supports such a role. Our committee is comprised of principals, teachers, food and nutrition services, health, athletics, school nurses, parents, community members, health professionals and students. The Wellness Committee evaluates and recommends updates to the Board of Education annually".	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	

2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Both the Wellness: Physical and Nutritional Health Regulation ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf</a> ) and the Wellness: Physical and Nutritional Health ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AM6G2M41B55D/\$file/ADF%20(final)%202May17.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AM6G2M41B55D/\$file/ADF%20(final)%202May17.pdf</a> ) do not mention any policy regarding students carrying water bottles and potable water.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> 3% according to "farm-to-school percentage" file. Per Helen Sweeney in 2017, there is at least one week of farm-to-school programming and roughly 5% of food is locally sourced.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> According to the website of Food & Nutrition Service WCPS ( <a href="http://wcpmsd.com/food-nutrition-services">http://wcpmsd.com/food-nutrition-services</a> ), the school food service department has 18 cooking kitchens where food is prepared and served, and 26 receiving kitchens that serve food provided by other kitchens in the system, but there is no information about scratch-cooked food on it. Per Cafeteria Manager Jody Francisco in 2016, 60-70% of food was scratch cooked.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were 19 different entrée options on the menu for November 2017 in ES. Cheeseburgers were offered every day in one week (Oct. 22 - Oct. 26) at the elementary school level.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness: Physical and Nutritional Health Regulation ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf</a> ) shows that "A snack or entrée that must first meet the following general nutrition standards: Meet the nutrient standards for calories, sodium, sugar, and fats set forth by the U.S. Department of Agriculture".	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	

4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information presenting the description on salad bar in WCPS online. Per Helen Sweeney in 2017, around 50% of schools have salad bars and each bar has at least 4 different vegetables daily. She also said apples and oranges are also cut up in elementary schools.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness: Physical and Nutritional Health Regulation ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf</a> ) states that food and beverages sold during the school day including vending machines will adhere to the USDA and MSDE regulations and will meet the Smart Snacks in Schools nutrition standards. It also states that beverages containing caffeine will not be available for sale on school campuses during school day.	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness: Physical and Nutritional Health regulation ( <a href="https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf">https://www.boarddocs.com/mabe/wcps/Board.nsf/files/AWNSCH71F2A2/\$file/ADF-R%20(final)%20signed%208Mar18.pdf</a> ) states that only marketing of food and beverages that meet the Smart Snacks standard is allowed. The regulation also gives examples of eight different types of marketing.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>24</b>
<b>Percentage score</b>	<b>46.2%</b>

district name: **Wicomico**

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The former link of A La carte items for 2017 no longer exist, and there is no any link mentioned a la carte items in public school system on the website ( <a href="https://www.wcboe.org/Page/619">https://www.wcboe.org/Page/619</a> ). It only shows three a la carte items on top of the PDF menu without brand names, which are Ice cream, Chips and Cookies.	
<b>2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.</b>	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Nutritional information is not available on the website ( <a href="https://www.wcboe.org/Page/619">https://www.wcboe.org/Page/619</a> ).	
<b>3. Please rank the school system's vending machines on the following criteria.</b>	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness through Nutrition and Physical Activity Procedure ( <a href="https://www.wcboe.org/site/handlers/filedownload.ashx?moduleinstanceid=7355&amp;dataid=5737&amp;FileName=INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf">https://www.wcboe.org/site/handlers/filedownload.ashx?moduleinstanceid=7355&amp;dataid=5737&amp;FileName=INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf</a> ) states that from 12:01AM through 30 minutes after the end of the school day all foods sold to students including foods sold in vending machines accessible to students must meet the "Maryland Nutrition Standards for All Foods Sold in School."	
<b>4. Please rank the wellness committee, council or school health council in the school system.</b>	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is a mention of a School Health Council in the Wellness through Nutrition and Physical Activity Procedure ( <a href="https://www.wcboe.org/site/handlers/filedownload.ashx?moduleinstanceid=7355&amp;dataid=5737&amp;FileName=INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf">https://www.wcboe.org/site/handlers/filedownload.ashx?moduleinstanceid=7355&amp;dataid=5737&amp;FileName=INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf</a> ), and it only shows that staff, student and parents will be in this School Health Council, but no portion information and meeting frequency.	
<b>5. Please rank the availability of potable water and water bottles for student usage in the school system.</b>	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	
1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	

0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no policy in the Wellness through Nutrition and Physical Activity Procedure ( <a href="https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf">https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf</a> ) regarding students carrying water bottles. Food Service did not respond to communications this year.	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of fam-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of fam-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of fam-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of fam-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about Wicomico County in the farm-to-school census ( <a href="https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/maryland">https://farmtoschoolcensus.fns.usda.gov/find-your-school-district/maryland</a> ).	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information online about the scratch-cooked food in Wicomico County. Per Food Service Director Eric Goslee in 2016, 4 items on the three week menu cycle were scratched cooked. He also stated there were 27 different entrees in a three week cycle. Thus, 15% is scratched cooked." The 2018 score is assumed to be the same.	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were over 30 different entrée options on the menu for October 2018. Pizza, french fries, hamburgers and hot dogs were offered no more than once/week at all levels.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness through Nutrition and Physical Activity Procedure ( <a href="https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf">https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf</a> ) states that "Nutrition standards will be based on current "Dietary Guidelines for Americans" (as published by the U.S. Department of Health and Human Services and the U.S. Department of Agriculture). Emphasis will be placed on increasing the dietary fiber and the variety of foods while reducing fat, sodium and sugar in school meals."	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	

3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> No information can be found online about the salad bar in Wicomico county. Per Food Service Director Eric Goslee 2016, there are no salad bars in schools. However, "secondary schools offer a side salad daily along with two other vegetable options. Elementary students are offered two vegetables daily. All schools offer a minimum of 3 fruit choices, fresh and canned." The 2017 score is assumed to be the same.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no policy regarding artificial colors, flavors, or chemicals in the Wellness through Nutrition and Physical Activity Procedure ( <a href="https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf">https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf</a> ), but it states that all foods and beverages meet the "Maryland Nutrition Standards for All Foods Sold in School."	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Wellness through Nutrition and Physical Activity Procedure ( <a href="https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf">https://www.boarddocs.com/mabe/wcboe/Board.nsf/files/AP9Q6B67BFD2/\$file/INS_SCH_PR_005%20Wellness%20and%20Nutrition%20Procedure.pdf</a> ) states that "Any foods and beverages marketed or promoted to students on the school campus during the school day, will meet or exceed the "Maryland Nutrition Standards for All Foods Sold in Schools" such that only those foods that comply with or exceed those nutrition standards are permitted to be marketed or promoted to students.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>23</b>
<b>Percentage score</b>	<b>44.2%</b>

district name: Worcester

1. Please rank the school system's level of transparency about a la carte items sold in schools.	Score
4 - The school system's web site has a list of brand names and varieties of a la carte foods (e.g., "Doritos" and not "chips") or includes those items on regular menu (with or without specifying brand names) or there are no a la carte foods sold that are not part of the regular menu.	
3 - The school system's web site has a separate list of a la carte items with general names but not brand names that is easy to find.	
2 - A la carte items are included within a separate section under nutritional information or are difficult to locate in a link that parents would not be likely to find.	
1 - A la carte items are mixed in with all items under nutritional information.	
0 - A la carte items are not mentioned on the school's web site.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> A la carte items (Snack Program) are served and are identified separately on website ( <a href="http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/Departments/Food%20Service/Monthly%20Menus/2019/201903/March%202019%20Snack%20-%20Final.pdf">http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/Departments/Food%20Service/Monthly%20Menus/2019/201903/March%202019%20Snack%20-%20Final.pdf</a> ) outside the menu. The link of carbohydrate counts of breakfast and snack foods is currently out of service.	
2. Please rank the school system's level of transparency about nutritional information on all food sold in schools on its web site.	
4 - Full nutrition facts (including grams of sugar) and ingredient lists are easily found for all foods served.	
3 - Nutritional information (but not full nutrition facts labels) and ingredient lists can be found for most meals and a la carte foods or nutrition facts labels are available for all meal and a la carte foods.	
2 - Nutrition facts label is available for most meals (but not a la carte foods) but not ingredient lists.	
1 - Nutrient and allergen information is available for all meal foods (protein, carbohydrates, fats, saturated fat, calories, fiber, cholesterol, milk, egg, peanut, tree nuts, fish, shellfish, soy, wheat)	
0 - Nutritional information cannot be found.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Nutrients facts and ingredient lists are not available both on menus and the website. There only are Nutrition Nuggets for education for school kids ( <a href="http://www.worcesterk12.org/departments/food_service/nutrition_information">http://www.worcesterk12.org/departments/food_service/nutrition_information</a> ), and the Carb listing link is currently out of service.	
3. Please rank the school system's vending machines on the following criteria.	
4 - No vending machines or all vending machines are compliant with Smart Snacks in Schools Standards 24 hours a day.	
3 - Vending machines are smart snacks compliant for beverages 24 hours a day.	
2 - There are no vending machines in elementary schools; middle and high schools are compliant with federal law.	
1 - Vending machines comply with state and federal law (Smart Snacks compliant from midnight to 30 minutes after the end of the school day).	
0 - Vending machines are non-compliant with state or federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy and Procedures state that "Food sold, which does not meet Nutritional Standards For All Food Sold in Schools (Smart Snacks), may not be sold in schools between 12:01 a.m. and the end of the extended school day." ( <a href="https://drive.google.com/open?id=1H3ITBoMKSQAQJRIURYybTVMJSUTip5py">https://drive.google.com/open?id=1H3ITBoMKSQAQJRIURYybTVMJSUTip5py</a> )	
4. Please rank the wellness committee, council or school health council in the school system.	
4 - Standing committee with 50% non-school system employees, 25% parent participation, and committee member names and information on committee can be found easily on school system web site. Meets at least 4 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
3 - Standing committee with at least 20% parent participation and committee member names and information on committee can be found easily on school system web site. Meets at least 3 times a year. Committee has the power to revise the wellness policy and/or procedures/regulations pending board/administration approval.	
2 - There is a standing committee that addresses a range of issues, including nutritional value of school food with at least 1 parent member who is not also a school system employee.	
1 - Either there is a standing wellness committee or school health council without a parent member or ad hoc committees are formed to write or review the wellness policy.	
0 - There have been no standing or ad hoc wellness committees in the last 3 years.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is a standing wellness committee. Updates to the 2016 Health and Wellness Policy and Procedures include the names of the 13 committee members, which included 2 non-school system employees, one of whom was a parent ( <a href="http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/District%20Leadership/Strategic%20Planning/Initiatives/Health%20&amp;%20Wellness/2016%20Documents/WCPS%20Health%20&amp;%20Wellness%20Policy%20only%202016.pdf">http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/District%20Leadership/Strategic%20Planning/Initiatives/Health%20&amp;%20Wellness/2016%20Documents/WCPS%20Health%20&amp;%20Wellness%20Policy%20only%202016.pdf</a> ).	
5. Please rank the availability of potable water and water bottles for student usage in the school system.	
4 - Water bottles are on all supply lists, there is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
3 - There is a policy allowing children to keep and access water bottles somewhere in all classrooms in all grades and there is a source of fresh, potable water in the cafeteria (and not only in the hall outside of it).	
2 - There is a source of fresh, potable water in all cafeterias (and not only in the hall outside of it) and there is no policy expressly forbidding water bottles in any school or in the entire school system.	

1 - All schools meet federal and state law regarding accessibility of water in cafeterias (fountains may be in hall outside cafeterias).	
0 - School system does not meet federal or state law regarding accessibility of water in cafeterias.	
<b>Score:</b>	<b>2</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy and Procedures indicates that "drinking water will be available for students at meal times, as well as, throughout the day." ( <a href="https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTlp5py">https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTlp5py</a> )	
<b>6. Please rank the availability of farm-to-school programs in the school.</b>	
4 - There is at least one week of farm-to-school programming and at least 20% of food (excluding milk) is locally-sourced on a regular basis.	
3 - There is at least one week of farm-to-school programming and at least 14% of food (excluding milk) is locally-sourced.	
2 - There is at least one week of farm-to-school programming and at least 8% of food (excluding milk) is locally-sourced.	
1 - There is at least one week of farm-to-school programming and a minimum of 2% of food (excluding milk) is locally-sourced.	
0 - Less than 2% of food is locally-sourced or numbers are not reported.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The 2015 USDA's Farm-to-School Census (2013-2014 data) indicates that 1% of food, excluding milk, is locally sourced ( <a href="https://famtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/worcester-co-brd-ed">https://famtoschoolcensus.fns.usda.gov/find-your-school-district/maryland/worcester-co-brd-ed</a> ). No update and response from the local director. The score remains same as 2017.	
<b>7. Please rank the amount of food that is scratch-cooked in the cafeterias or central kitchen.</b>	
4 - 40% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
3 - 30% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
2 - 20% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
1 - 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
0 - Less than 10% of lunch entrées in any given month are scratch cooked, counting all duplicates.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about scratch-cooked food in WCPS can be found online. According to last year's comments, "based on conversations with individual cafeteria managers at schools, lunch entrées are not scratched cooked."	
<b>8. Please rank the lunch menu variety in elementary schools and repetition of meals at all schools.</b>	
4 - A minimum of 30 different entrées offered throughout the month in elementary schools (ES) AND pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
3 - A minimum of 25 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
2 - A minimum of 20 different entrées offered throughout the month in ES OR pizza is offered no more often than 2x/week in secondary schools and no more than once every 1x/week in ES, french fries, hamburgers and hot dogs are offered no more than twice/week at all levels.	
1 - A minimum of 15 different entrées offered throughout the month in ES.	
0 - 14 or fewer different entrées are offered throughout the month in ES.	
<b>Score:</b>	<b>4</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There were over 30 entrée options on the menu for November 2017. Pizza, french fries, hamburgers and hot dogs are offered no more than once/week at all levels.	
<b>9. Please rank the existence of a policy limiting added sugar in the school system.</b>	
4 - The school system has a policy limiting added sugar by meal to levels recommended in the Dietary Guidelines for Americans (no more than 10% of total calories) and menus and nutritional information provide evidence of the implementation of the policy.	
3 - The school system has a policy limiting sugar loads in a la carte or other foods that is more strict than the federal law of no more than 35% sugar by weight.	
2 - The school system has a policy regarding sugar that complies with federal law for snacks.	
1 - There is a sugar policy that is less strong than federal law or there is no policy but all foods sold are compliant with federal law.	
0 - The school system does not meet standards for the federal law for snacks.	
<b>Score:</b>	<b>3</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy and Procedures indicate that less than 35% of the total weight of food can come from sugar ( <a href="https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTlp5py">https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTlp5py</a> ).	
<b>10. Please describe the state of salad bars in the school system's cafeterias.</b>	
4 - 75% of schools offer salad bars OR all schools offer at least 6 choices of fruit and vegetables daily for lunch that are not white potatoes, juice, sorbet, Craisins or a salad consisting primarily of iceberg lettuce (apples and oranges must be served sliced at ES level) AND Craisins are offered no more than once a week for breakfast and once a week for lunch. No more than 1 of the above 6 choices/day may be canned/preserved/dried (eg., apple sauce, canned fruit, raisins, canned vegetables).	
3 - Either 50% of schools have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all schools offer at least 3 different vegetables daily that are not white potatoes AND all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	

2 - Some schools (at least 10%) have salad bars that offer at least 4 different vegetables daily and these are part of the Free and Reduced Meals Program OR all elementary schools offer apples and oranges cut up whenever offered AND Craisins are offered no more than once a week for breakfast and once a week for lunch.	
1 - Some schools have salad bars and these are part of the Free and Reduced Meals Program but they do not meet any of the criteria above OR all elementary schools offer apples and oranges cut up at least 50% of the time they are served. (was at least 50% of schools offered them cut up all the time)	
0 - There are no salad bars in the schools and apples and oranges are served whole more than 50% of the time in elementary schools.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> There is no information about salad bars in WCPS can be found online. Based on conversations with cafeteria managers and administrators at individual schools in 2017, oranges and apples are cut up in at least 3 out of 5 elementary schools and at least one high school has a salad bar.	
<b>11. Please describe any policies prohibiting artificial colors, flavors and other harmful chemicals in school food.</b>	
4 - The school system's wellness policy prohibits all artificial colors and some additional chemicals or artificial flavors.	
3 - The school system has a policy (that is not in the wellness policy) that prohibits all artificial colors and some additional chemicals or artificial flavors.	
2 - The school system has a policy that may or may not be in the wellness policy that prohibits some artificial colors and some additional chemicals or artificial flavors.	
1 - The school system has a policy that may or may not be in the wellness policy that complies with federal law with regard to trans fats, sodium and caffeine.	
0 - There is no policy regarding artificial colors, flavors or other harmful chemicals in school food and the wellness policy does not comply with federal law.	
<b>Score:</b>	<b>1</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> Health and Wellness Policy and Procedures requires compliance with the Healthy Hunger-Free Kids Act (HHFKA) and United States Department of Agriculture (USDA) regulations ( <a href="https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTIp5py">https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTIp5py</a> ). Carb counts document ( <a href="http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/Carbohydrate%20Counts%20for%20menu%20items%202017-2018.pdf">http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/Carbohydrate%20Counts%20for%20menu%20items%202017-2018.pdf</a> ) and afterschool snack program menu for November 2017 ( <a href="http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/November%202017-2018%20After%20School%20Snack%20Program.pdf">http://www.worcesterk12.org/UserFiles/Servers/Server_577356/File/November%202017-2018%20After%20School%20Snack%20Program.pdf</a> ) both list items that contain artificial colors and other chemicals (i.e., Welch's Fruit Snacks, Baked Doritos).	
<b>12. Please describe any policies limiting marketing of foods of minimal nutritional value in the school district.</b>	
4 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited unless every food or beverage product manufactured, sold or distributed under the corporate brand name is Smart Snacks compliant.	
3 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010. In addition, advertising of corporate brands is prohibited for companies who primarily sell food and whose food is primarily non-Smart Snacks compliant.	
2 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 and gives at least three examples of the types of marketing that are prohibited [e.g., corporate incentive programs, sponsorships, coupons, branded materials (i.e., books, school supplies, uniforms), branded fundraisers, signs, posters, vending machine fronts, in-school TV/radio].	
1 - The school system has a policy that prohibits marketing of foods and beverages that do not meet the Smart Snacks in Schools standards consistent with the Local School Wellness Policy Implementation under the Healthy, Hunger-Free Kids Act of 2010 (i.e., a policy for food and beverage marketing that allows marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards and that prohibits fundraisers that do not meet Smart Snacks standards during the school day) but does not give examples of the types of marketing that are prohibited.	
0 - There is no policy prohibiting the advertising of non-Smart Snacks compliant foods.	
<b>Score:</b>	<b>0</b>
<b>Comments &amp; notes on/Links to data used to determine score:</b> The Health and Wellness Policy and Procedures last updated in 2016 ( <a href="https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTIp5py">https://drive.google.com/open?id=1H3ITBoMKSQAEJRIURYybTvMjSUTIp5py</a> ) indicates that " Food and beverage advertising which does not meet the Nutrition Standards For All Foods Sold in Schools, sold outside the school meal programs, as set forth by the USDA under the Healthy, Huger-Free Kids Act of 2010 and federal regulations, will be limited and strongly discouraged in schools. Exceptions may be made on: Advertising on broadcast, digital, or print media, unless the media are produced or controlled by the local education agency, school, faculty or its students." The Health and Wellness Policy and Procedures also indicated that schools will encourage the marketing and promotion of healthy foods, including fruits, vegetables, whole grains, and low fat dairy products. (i.e. bulletin boards, posters, signage, product placement, etc). All signage or paper products in the cafeteria area will promote healthy foods or food companies. . ." This is not in compliance with current federal law and rules which require a prohibition on such marketing.	
<b>13. Please describe plant-based or vegetarian entrée options in the school district.</b>	
4 - A plant-based option is offered on the line at lunch every day, and a warm plant-based option is offered at least eight days per month. (4 points)	
3 - A warm plant-based entrée or a warm vegetarian entree (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. (3 points)	
2 - A warm or cold plant-based or vegetarian entrée (excluding foods that only include a cheese and grain component such as plain cheese pizza or grilled cheese) is offered at least eight days per month. The same entrée cannot be served for all eight days; there must be at least two varieties of plant-based or vegetarian entrees offered across the month. (2 point)	
1 - A warm or cold plant-based or vegetarian entrée is offered at least four days per month. (1 point)	
0 - Plant-based or vegetarian entrée options are offered fewer than four days per month. (0 points)	
<b>Score:</b>	<b>1</b>
<b>Total Score</b>	<b>18</b>
<b>Percentage score</b>	<b>34.6%</b>