

Implementation Timeline for Nutrition Standards National School Lunch Program and School Breakfast Programs

New Requirements	Implementation School Year for NSLP (L) and SBP (B)						
	2012/13	2013/14	2014/15	2015/16	2016/17	2017/18	2022/23
Fruit Component							
• Offer fruit daily	L	B					
• Fruit quantity increase to 1 cup daily (all grades)			B				
• No more than half of the weekly offering of the fruit component may be juice	L		B				
• Frozen Fruit may not contain added sugar				L, B			
Vegetable Component							
• Offer vegetables subgroups weekly	L						
• In order to <u>count</u> starchy vegetables, must serve 2 cups of vegetables from other, dark green, red/orange and/or bean peas subgroups in same week			B				
Grains Component							
• Half grains (oz/eq) are whole-grain rich	L	B					
• All grains (oz/eq) are whole-grain rich			L, B				
• Offer weekly (min) ranges only	L (min/max)	L, B					
• Batter/Breading counted toward grain		L, B					
Meat/Meat Alternates (M/MA) Component							
• Offer weekly (min) ranges only	L (min/max)	L, B					
Milk Component							
• Offer only fat free (unflavored or flavored) and low-fat (unflavored) milk	L, B						
Dietary Specifications (to be met on average over a week)							
• Calorie Ranges	L	B					
• Saturated Fat limit (no change)	L, B						
• Sodium Targets <ul style="list-style-type: none"> ○ AZ Target (2mg/cal) ○ Follow Target 1 ○ Follow Target 2 ○ Follow Final Target 	L	B	L, B			L, B	L, B
• Zero grams of <u>trans</u> fat per portion	L	B					
Menu Planning							
• A single Food Based Meal Pattern approach	L	B					
Age-Grade Groups							
• Establish age/grade groups K-5, 6-8, 9-12	L	B					
Offer vs. Serve							
• Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum)	L		B				
Monitoring							
• 3 year Adm. Review Cycle		L, B					
• Conduct weighted nutrient analysis on 1 week of menus	L	B					
• Certification for 6 cents	L, B						
• Validation Reviews (Ends 6/30/13)	L, B						