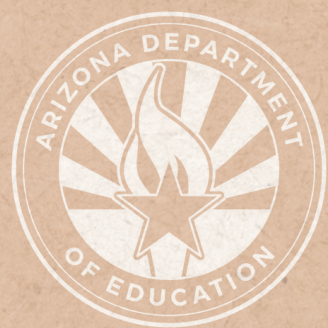


What Schools Need to Know About the Arizona Healthy Schools Act



Health and Nutrition Services
Arizona Department of Education





Disclaimer

This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS). The content in this training is intended for professionals operating one or more USDA Child Nutrition Programs in Arizona under the direction of ADE. The information in this training is subject to change. Attendees are encouraged to access professional development materials directly from the training library to prevent use of outdated content.

Intended Audience

This training is intended for all **Local Educational Agency Professionals**.

Objectives

At the end of this training, attendees should be able to:

- understand the basics of the Arizona Healthy Schools Act;
- explain how to comply with ARS 15-242.01;
- access additional resources.

Training Title: What Schools Need to Know About the Arizona Healthy Schools Act

Length: 1 Hour

Please note, as this training is a general topic, it does not contribute to Professional Standards.

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Section 1: Overview of the Arizona Healthy Schools Act

Section 2: Local Educational Agency (LEA) Compliance with ARS 15-242.01

Section 3: Fresh Perspectives and Resources

SECTION 1

Overview of the Arizona Healthy Schools Act



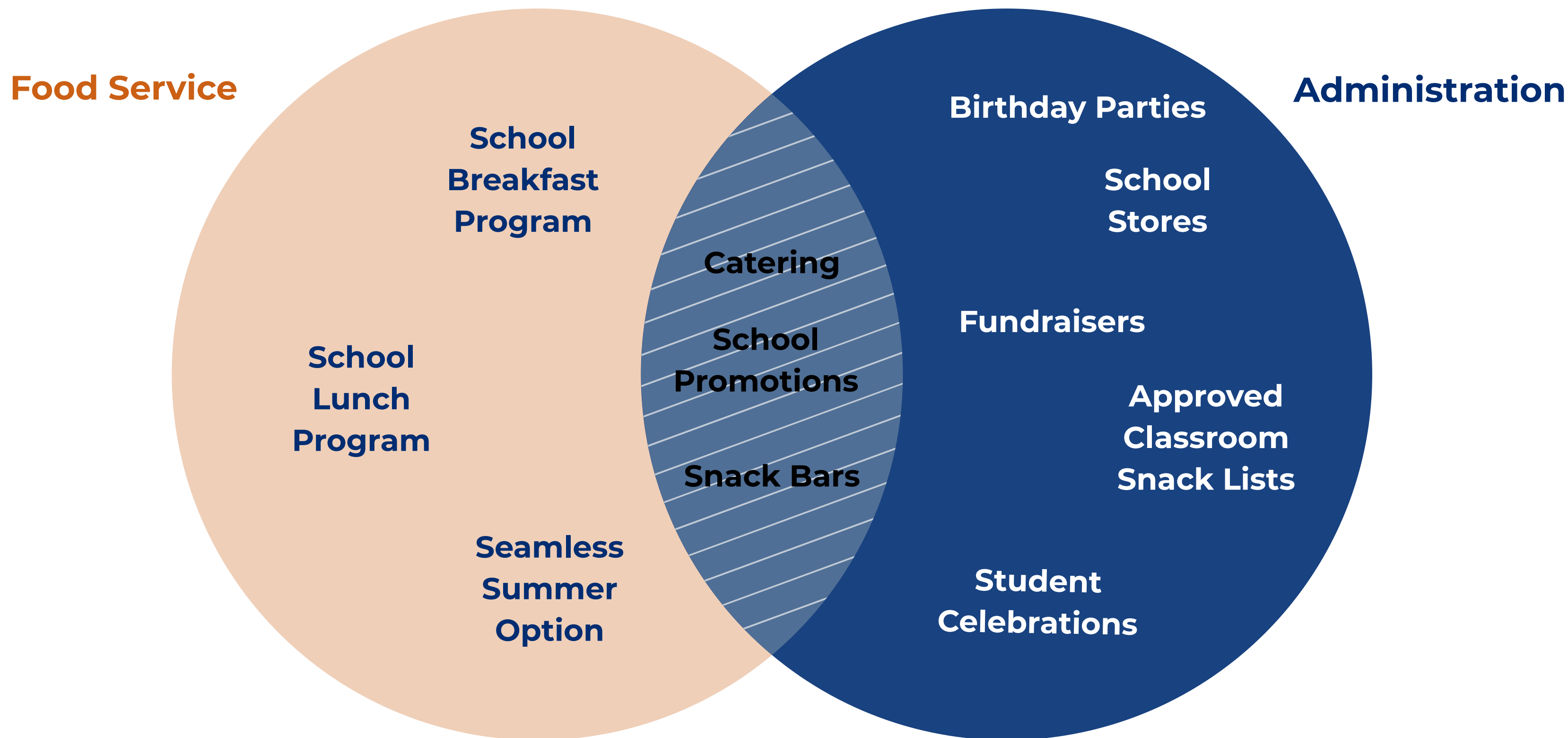
Impact to the Local Educational Agency (LEA)

COMPLIANCE

The Arizona Healthy Schools Act is not specific to school meal service. Compliance is required in all areas of administration.

- Food service can be helpful to other areas of the school/district in identifying the ultraprocessed ingredients, but compliance must be adhered to at an LEA-wide level, not solely in school meals.
- School Administration must comply with the requirements of ARS 15-242.01.
- Schools are defined in ARS 15-101, which eliminates the federally funded Child Nutrition Programs (CNPs) that are not schools from having to comply (i.e., preschool and Child and Adult Care Food Program (CACFP) operators)

Scope of Awareness



The Arizona Healthy Schools Act

BACKGROUND & LEGISLATIVE FINDINGS

- Childhood obesity, morbidity, and wellness are matters of statewide concern.
- Ultraprocessed, industrially manufactured, nutrient-depleted food with synthetic additives is undernourishing minors at public schools and contributing to childhood obesity.
- Any taxpayer-funded meal or snack program offered to minors at public schools in this state should be nutritious and made primarily of whole, minimally processed plant or animal products.

Arizona schools on the National School Lunch Program (NSLP) and School Breakfast Program (SBP) are already required to meet federal guidelines for school meals. These standards limit calories, sodium, and unhealthy fats and mandate the inclusion of fruits, vegetables, and whole grains.

The Arizona Healthy Schools Act enhances these initiatives by focusing on a specific group of food additives that are not presently banned by federal regulations. Additionally, it broadens its scope to include areas within the school that are not governed by the NSLP or SBP guidelines.

Arizona Healthy Schools Act

ARIZONA HEALTHY SCHOOLS ACT: FAST FACTS

- ✓ Passed by the Arizona Legislature to improve student health and nutrition.
- ✓ Prohibits schools from serving or selling ultraprocessed foods during the regular school day.
- ✓ Applies to all public schools participating in federal meal programs.
- ✓ Effective starting school year 2026–2027. Early planning will ease the transition before the 2026–2027 deadline.
- ✓ This is a student health initiative, not just a regulatory change.
- ✓ Collaboration between nutrition staff, vendors, school staff, and administrators is essential.



A.R.S. 15-242.01

DEFINING ULTRAPROCESSED FOODS

The Arizona Healthy Schools Act defines ultraprocessed foods as those with the following ingredients:

- potassium bromate;
- propylparaben;
- titanium dioxide;
- brominated vegetable oil;
- yellow dye 5 or 6;
- blue dye 1 or 2;
- green dye 3; or
- red dye 3 or 40.



LEA's must adhere to serving foods that do not contain the 11 specified food additives in lunches, vending machines, snack bars, and school stores **during the regular school day.**



A.R.S. 15-242.01

DEFINING SCHOOL DAY

A school day, for the applicability of this law, is defined in Smart Snacks and Arizona Nutrition Standards guidance as: **midnight before to 30 minutes after the end of the instructional day.**

Additional information on Smart Snacks and the Arizona Nutrition Standards can be found in memorandum [HNS 04-2015](#).

H.B. 2164

1 Be it enacted by the Legislature of the State of Arizona:
 2 Section 1. Title 15, chapter 2, article 2, Arizona Revised
 3 Statutes, is amended by adding section 15-242.01, to read:
 4 ~~15-242.01. Ultraprocessed foods; prohibition; definition.~~
 5 A. BEGINNING IN THE 2026-2027 SCHOOL YEAR, ANY SCHOOL THAT
 6 PARTICIPATES IN A FEDERALLY FUNDED OR ASSISTED MEAL PROGRAM SHALL NOT
 7 SERVE, SELL OR ALLOW A THIRD PARTY TO SELL ULTRAPROCESSED FOOD ON THE
 8 SCHOOL CAMPUS DURING THE NORMAL SCHOOL DAY. THIS SUBSECTION DOES NOT
 9 PREVENT A STUDENT'S PARENT OR GUARDIAN FROM PROVIDING ULTRAPROCESSED FOOD
 10 TO THE STUDENT DURING THE NORMAL SCHOOL DAY.
 11 B. THE DEPARTMENT OF EDUCATION SHALL POST ON THE DEPARTMENT'S
 12 WEBSITE BOTH OF THE FOLLOWING:
 13 1. A STANDARDIZED FORM THAT A PUBLIC SCHOOL MAY USE TO CERTIFY THAT
 14 THE PUBLIC SCHOOL IS COMPLYING WITH THE REQUIREMENTS PRESCRIBED BY THIS
 15 SECTION.
 16 2. A LIST OF EACH PUBLIC SCHOOL THAT HAS CERTIFIED TO THE
 17 DEPARTMENT THAT THE PUBLIC SCHOOL IS COMPLYING WITH THE REQUIREMENTS
 18 PRESCRIBED BY THIS SECTION.
 19 C. FOR THE PURPOSES OF THIS SECTION, "ULTRAPROCESSED FOOD" MEANS A
 20 FOOD OR BEVERAGE THAT CONTAINS ONE OR MORE OF THE FOLLOWING INGREDIENTS:
 21 1. POTASSIUM BROMATE.
 22 2. PROPYLPARABEN.
 23 3. TITANIUM DIOXIDE.
 24 4. BROMINATED VEGETABLE OIL.
 25 5. YELLOW DYE 5.
 26 6. YELLOW DYE 6.
 27 7. BLUE DYE 1.
 28 8. BLUE DYE 2.
 29 9. GREEN DYE 3.
 30 10. RED DYE 3.
 31 11. RED DYE 40.
 32 Sec. 2. Legislative findings
 33 The legislature finds that:
 34 1. Childhood obesity, morbidity and wellness are matters of
 35 statewide concern.
 36 2. Ultraprocessed, industrially manufactured, nutrient-depleted
 37 food with synthetic additives is undernourishing minors at public schools
 38 and contributing to childhood obesity.
 39 3. Any taxpayer-funded meal or snack program offered to minors at
 40 public schools in this state should be nutritious and made primarily of
 41 whole, minimally processed plant or animal products.
 42 Sec. 3. Short title
 43 This act may be cited as the "Arizona Healthy Schools Act".

Evaluating Foods Sold and Served

ELIMINATING SPECIFIC ADDITIVES

LEAs must adhere to selling and serving foods that do not contain the 11 specified food additives in meals, vending machines, snack bars, and school stores on the school campus during the regular school day.

Prior to the introduction of The Arizona Healthy Schools Act in the legislature, certain Arizona districts ran their school meal menus against the 11 banned ingredients. In one particular district, only 6 of the 101 menu items contained the ultraprocessed food. Foods often contain ultraprocessed ingredients for several reasons tied to manufacturing; shelf life, cost, and consumer expectations. Fresh preparation naturally eliminates many additives and artificial ingredients, helping menus meet standards while delivering healthier meals.

Packaged products found in stores or vending machines are the most common sources of the 11 banned ingredients. These items typically depend on additives, artificial colors, and preservatives to ensure shelf life and visual appeal, which may make them a potential risk compared to freshly prepared foods.

Potential Food Items of Concern

TO ASSIST IN COMPLIANCE, HERE ARE COMMON ITEMS THAT MAY NOT MEET THE REQUIREMENTS OF ARS 15-242.01

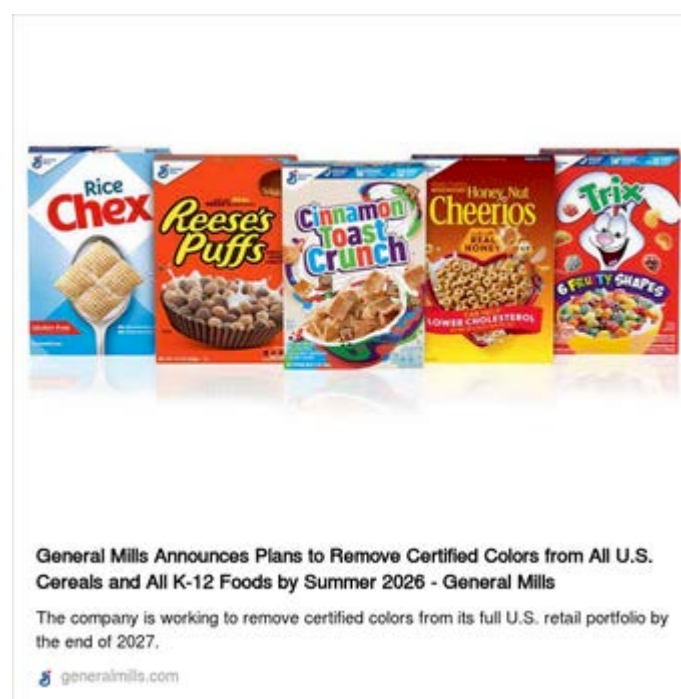
Potassium Bromate	Propylparaben	Titanium Dioxide	Brominated Vegetable Oil	Yellow Dyes 5 & 6	Blue Dyes 1 & 2	Green Dye 3	Red Dye 3	Red Dye 40
Commercial breads, rolls, hamburger buns	Packaged baked goods (tortillas, cookies, cinnamon rolls)	Frostings, icings, white glazes, ice cream, yogurt	Citrus-flavored sodas	Gummies, fruit snacks, gelatin desserts	Colored candies, ice pops, yogurts, ice creams, frostings	Candies, dessert gels, drinks	Candied cherries	Candies, cake mixes, frosting
Pizza crusts	Packed snacks and trail mixes	Candies, chewing gum, confections	Select sports drinks	Bright colored cereals, chips, crackers	Blue colored cereals, baked goods	Ice cream, baked goods	Candy canes, gelatins, strawberry flavored dessert	Soft drinks, sport drinks
Some crackers & pastries	Packaged dry sausage	Powdered mixes, soups, snack bars	Select energy drinks and citrus punches	Soft drinks, energy drinks, sauces, salad dressing	Select sodas, energy drinks, and sports drinks	Canned vegetables, salad dressing	Cake mixes, fruit snacks	Yogurt, cereal, red sauces

Work with Vendors

TO ELIMINATE PRODUCTS THAT INCLUDE THE BANNED INGREDIENTS

Many manufacturers of school foods have already been working towards providing foods that are free from harmful additives for years.

Once all school food items have been analyzed for products containing the banned ingredients, begin contacting the product vendors for adequate replacement items that do not include the 11 specified additives.



Work with Vendors

INGREDIENT GUIDE FOR BETTER SCHOOL PURCHASES

This [guide](#) serves as a valuable resource for both school food leaders and manufacturers dedicated to enhancing the overall quality, nutritional value, and safety of food served to every student across all schools.

It emphasizes ingredients to avoid and those to be cautious about as new food products are created and existing ones are modified.



Work with Vendors

INGREDIENT GUIDE FOR BETTER SCHOOL PURCHASES

This guide is designed for school districts of any size or location and can be utilized for the following purposes:

- **Collaboration with Industry Partners:** Share this guide with manufacturers, food entrepreneurs, brokers, and anyone interested in entering the school nutrition sector. It aids in their decision-making when developing new products or modifying existing ones for schools, helping to clarify expectations and assess market demand.
- **Purchasing and Recipe Development:** This guide can be directly applied in food bids or Requests for Proposals (RFPs) to inform purchasing decisions and recipe creation.
- **Communication of Food Philosophy:** Use this guide to convey your food philosophy to students and families through school nutrition websites or social media platforms, guiding the overall menu direction and program vision.
- **Expert Assistance:** If school nutrition operators have questions regarding the usage of specific ingredients, we encourage them to reach out directly to the manufacturer or vendor for clarification.

Resources

CENTER FOR SCIENCE IN THE PUBLIC INTEREST

Established in 1971, the Center for Science in the Public Interest (CSPI) champions evidence-based and community-informed policies regarding nutrition, food safety, and health through the following core strategies:

- **Advocacy:** Cultivates strong relationships with legislative and regulatory leaders.
- **Policy Research & Analysis:** Engages the research community to identify gaps and inform policy decisions.
- **Strategic Communications:** Develops a clear and transparent message to build public trust.
- **Partnerships:** Collaborates with smaller grassroots organizations to align and communicate priorities.

Notably, CSPI was instrumental in advocating for the passage of the **Nutrition Labeling and Education Act**, which mandated Nutrition Facts labels on packaged foods. CSPI continues to promote evidence-based policies to ensure that schools provide nutritious, safe, and sustainable food for every child.

Evaluating Foods Served throughout the School

MENUS	<p>Start by analyzing current school menus.</p> <ul style="list-style-type: none">• Schools must review and revise menus to eliminate the 11 banned ingredients.
À LA CARTE ITEMS OR SNACK BAR ITEMS	<p>Schools serving a la carte items or snack bar items that are not part of the school meal menus must review and revise quick service items to eliminate banned ingredients.</p>
SCHOOL STORES AND VENDING MACHINES	<p>Schools that sell food items in stores or vending machines must evaluate these food items and eliminate those with banned ingredients.</p> <p>School stores and vending machines are typically not stocked by school food services. Those who stock and sell these items in the school must be made aware of and adhere to the regulations in ARS 15-242.01.</p>
FUNDRAISERS	<p>Analyze all school fundraisers to ascertain compliance with ARS 15-242.01.</p>



Does not apply to food brought from home by students.

Fundraisers

All competitive food sold on the school campus during the school day must meet Smart Snacks standards. This includes foods sold as a fundraiser.

Currently, ADE HNS's fundraiser policy explains that food-related fundraisers must:

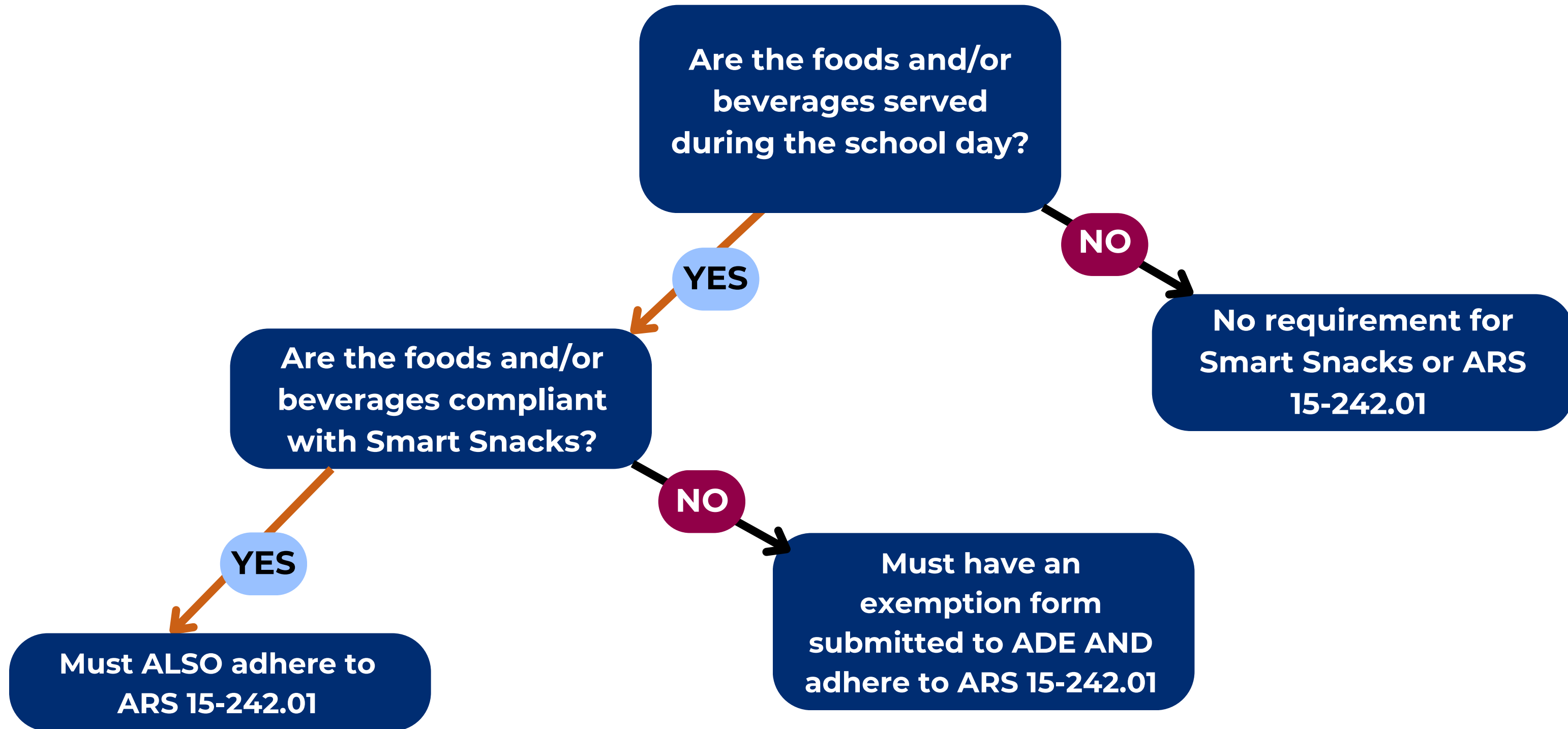
- Be infrequent, single events of duration not exceeding one week; and
- Not be in competition with school meals in the food service area during meal service.

It also states that SFAs may request an exemption for up to 75 fundraisers involving foods/beverages that do not meet the Smart Snacks guidelines.

ARS 15-242.01 requirements are not exempted. The exemption only allows for food/beverages that do not meet Smart Snacks guidelines. Exempted fundraiser food must still comply with ARS 15-242.01.



Fundraisers At a Glance



USDA Foods

COMPLIANCE

The foods available for direct delivery via USDA Foods are being reviewed for compliance with ARS 15-242.01. Only foods that are compliant will be available to schools in the 2026-2027 school year.

Schools that choose to process their USDA Foods into other end-products will be required to review each food label for compliance with ARS 15-242.01.

Department of Defense (DoD) Fresh foods are compliant as they do not contain added ingredients.

Food Category	Egg products	Material Code	112751 Eggs, Patties, Contact, 1.0 MM, Round, Frozen
Product Description	This item is Grade A, AA, or best-Run frozen, fully-cooked, scrambled, round patties made from pasteurized whole eggs with a color stabilizer. Egg patties are 3.25-3.5 inches in diameter and are frozen in a 25 pound plastic-lined cardboard case.		
Vendor Name	Cargill Food Products Co	Echo Lake Foods	Michael Foods Inc.
Brand Name	Sunny Fresh	Echo Lake Foods	PaperDly®
Material Code	10018017409311	10786754460397	10746021702134
Product Information	1 egg patty (1.25 ounce)	1.25 ounce patty	1.25 ounce patty
Serving Size	35	35	35
Grams per Serving	320	320	320
Servings per Case	Each 1.25 ounce scrambled egg. 100% equivalent 1.25 ounce equivalent meat alternate.	Each 1.25 ounce egg patty. 100% equivalent 1.25 ounce meat alternate.	Each 1.25 ounce scrambled egg. 100% equivalent 1.25 ounce meat alternate.
ON Ordering			
NUTRIENTS			
Calories (kcal)	50	50	60
Total Fat (g)	3	3	4.5
Saturated Fat (g)	1	0	1
Trans Fat (g)	0	0	0
Cholesterol (mg)	125	120	125
Sodium (mg)	50	50	50
Total Carbohydrate (g)	1	1	1
Dietary Fiber (g)	0	0	0
Total Sugar (g)	0	0	0
Added Sugar (g)	0	0	0
Protein (g)	4	4	4
Vitamin D (mcg)	1	1	0.7
Calcium (mg)	19	23	20
Iron (mg)	1	1	0.6
Potassium (mg)	47	53	60
ALLERGENS			
Egg Allergen	CONTAINS	CONTAINS	CONTAINS
Fish Allergen	FREE FROM	FREE FROM	FREE FROM
Milk Allergen	FREE FROM	CONTAINS	CONTAINS
Peanut Allergen	FREE FROM	CONTAINS	CONTAINS
Sesame Allergen	FREE FROM	FREE FROM	FREE FROM
Shellfish Allergen	FREE FROM	FREE FROM	FREE FROM
Soy Allergen	FREE FROM	FREE FROM	FREE FROM
Tree Nut Allergen	FREE FROM	FREE FROM	FREE FROM
Wheat Allergen	FREE FROM	FREE FROM	FREE FROM
CERTIFICATIONS			
Kosher			
Halal			
INGREDIENTS	Whole Eggs, Water, Modified Food Starch, Citric Acid, Guar Gum, Salt, Contains: Eggs.	Whole Eggs, Non Fat Milk, Modified Corn Starch, Xanthan Gum, Citric Acid, Pepper, Salt, Contains: Eggs, Milk.	Whole Eggs, Water, Soybean Oil, Modified Food Starch, Whey Solids, Citric Acid
LAST UPDATED	10/23/2025	5/15/2023	2/28/2022

Dark Meat Chicken, Water, Contains 2% or Less of Salt, Spices, Potassium Phosphates, Onion Powder, Garlic Powder, Dextrose, Chili Powder (Spices, Salt, Garlic), Modified Food Starch, Grill Flavor (Maltodextrin, Flavor [from Sunflower Oil], Modified Food Starch, Corn Syrup Solids, Tricalcium Phosphate), Lemon Powder (Corn Syrup Solids, Lemon Juice Solids, Natural flavors), Lime Juice Powder (Corn Syrup Solids, Lime Juice Solids, Natural Flavors), Vinegar Powder (Maltodextrin, White Distilled Vinegar, Modified Food Starch), Sugar,

SECTION 2

**Local
Educational
Agency (LEA)
Compliance
with ARS 15-
242.01**



Demonstrating Compliance

ARIZONA HEALTHY SCHOOLS ACT A.R.S. 15-242.01 CERTIFICATION OF COMPLIANCE

HNS has released the certification of compliance for all public districts and charter schools participating in National School Lunch Program, School Breakfast Program, Child and Adult Care Food Program and Summer Food Service Program. See memo [HNS 05-2026](#).

To demonstrate and certify compliance, LEAs must:

- Use the [Arizona Healthy Schools Act A.R.S. 15-242.01 Certification of Compliance](#) provided by the Arizona Department of Education (ADE).
- Submit the certification to ADE, which will maintain a public list of compliant schools on its website.
- Continue to meet existing federal guidelines under the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

It is essential to note that parents are still permitted to send ultraprocessed foods with their children; the restriction applies only to food provided or sold by the school.

Publicly Posted

LIST OF COMPLIANT SCHOOLS

The ADE website will feature a publicly accessible list of all schools that have certified compliance with ARS §15-242.01.

LEAs must:

- Complete the Arizona Healthy Schools Act A.R.S. 15-242.01 Certification of Compliance.
- Continue to demonstrate compliance.
- Be listed on ADE's public registry of compliant schools.

Self-Certification Process

ARS 15-242.01 is both a regulatory change and a student health initiative designed to maximize the health benefits of Arizona students.

LEA self-certification is crucial for demonstrating compliance with the new law.

- 1 COME INTO COMPLIANCE**
- 2 FILL OUT CERTIFICATION OF COMPLIANCE**
- 3 ADE HNS PUBLISHES LIST**

Timeframe for Compliance

JULY 1, 2026

Arizona Healthy Schools Act A.R.S. 15-242.01 Certification of Compliance should be at the LEA level.

School administrators must comply by the start of the 2026-2027 school year, July 1, 2026.

Assessment of Compliance

Questions regarding compliance with ARS 15-242.01 should be directed to each LEA's Administration.

Administrators are encouraged to clarify questions regarding compliance scenarios by referencing the relevant statutory language.

RECOMMENDED NEXT STEPS

- **Conduct a Compliance Audit:** Inventory all food/beverage sources on campus; compare ingredients to the banned-ingredient list.
- **Train Staff & Vendors:** Educate cafeteria, vending, store, and event personnel to identify disallowed ultraprocessed foods.
- **Submit Certification:** Complete the attestation to confirm compliance status.
- **Update Community Communication:** Provide clear guidance to the public and external vendors on prohibited items.
- **Monitor Ongoing Compliance:** Review new products, fundraising plans, and third-party sales ahead of events.

Resource for Compliance

GREEN ONION

Green Onion is a free online tool for school nutrition professionals and purchasing cooperatives to analyze their products for ingredients of concern based on the [Ingredient Guide for Better School Food Purchasing](#).

After creating your free school district or purchasing cooperative account, you may begin utilizing this online tool as a supplemental resource for compliance.

HOW TO USE GREEN ONION

- 1** Send the [Green Onion Product Upload Template](#) to your distributors and request a report of your products in this format.
- 2** Schedule a Green Onion training call.
- 3** Review your dashboard, and learn which products contain ingredients of concern.
- 4** Review suggested replacement products.
- 5** Choose your replacements, and track progress.

SECTION 3

Fresh Perspectives



Local Wellness Policy

WHAT IS THE LOCAL WELLNESS POLICY?

The Local Wellness Policy is a written document that outlines official policies and supporting regulations, helping to guide a local educational agency or school district in strengthening its policies and procedures, as well as increasing transparency.

- Each LEA participating in the National School Lunch Program (NSLP) and/or School Breakfast Program (SBP) is required to establish a written local school wellness policy for all schools under its jurisdiction (7 CFR 210.31(c)).
- LEAs must develop, implement, evaluate, and monitor the local wellness policy and procedures triennially (every three years).

The Local Wellness Policy (LWP) is a board-adopted document that guides an LEA or school district's efforts to establish a school environment that promotes students' health, well-being, and ability to learn by supporting healthy eating and physical activity.

The Governing Board represents the interests of state and local communities. The school administration implements these policies through regulations and procedures.

- The Governing Board approves policies.
- The role of the administration is to develop, implement, and evaluate it.

Local Wellness Policy and ARS 15-242.01

BEST PRACTICE

Updating the Local Wellness Policy to reflect the ARS 15-242.01 statute is recommended as a strategic step towards compliance with the new law.

This will help provide a more seamless alignment with ARS 15-242.01 that will extend beyond school meals. Since the LWP should be consistent with both State and Federal regulations, it is recommended that the LWP for the 2026-2027 school year be updated to include compliance with ARS 15-242.01.



upLIFT 2025-2026 Initiative

PLATE TO PALATE: TRANSFORMING SCHOOL MEAL PERCEPTIONS

This year's upLIFT initiative focuses on the TEACH component of the four upLIFT pillars and its role in increasing awareness of nutrition among students and staff. By using storytelling to illustrate the journey of ingredients from local farms to students' plates and address common misconceptions about school meals, the initiative aims to build understanding and highlight the process behind the meals provided. This initiative also aligns nicely with eliminating ultraprocessed ingredients from students meals and snacks.



**Introducing Plate to
Palate: Transforming
School Meal Perceptions!**

upLIFT 2025-2026 Initiative

FRESH PERSPECTIVES SERIES

The goal of this series is to provide a monthly resource with data and talking points to help school food professionals share information within their communities. Each edition will be a concise **one-pager** designed for quick reference.

It is intended to give LEAs **clear, current information** about school nutrition programs, including key facts and considerations. By offering these resources, the series aims to support informed communication and understanding of program operations!

Claim



Claim: "School Meals are Too Processed"

Let's Take a Closer Look...

Response: The concern that school meals are "too processed" is common among parents and the general public. While some processed foods are included, the United States Department of Agriculture ensures that meals meet specific **nutritional standards** under the National School Lunch Program. In general, while school meals incorporate processed ingredients, **many schools are actively working to increase the amount of fresh, whole foods on their menus.** To better understand the reality of what is served in schools, it is essential to know the difference between processed and ultra-processed foods:



Processed Foods

Definition: Any food that has been changed from its raw, natural state.

Examples: Washing, cutting, cooking, canning, freezing, drying, mixing, and packaging.



Ultra-Processed Foods

Definition: Foods that have been heavily altered through industrial processing and contain numerous additives

Examples: Often high in sugar, salt, unhealthy fats, artificial colors, flavors, and preservatives.

Facts

Talking
Points

Crucial Points to Chat About...

Here are our recommended points to offer up during any discussion to effectively **express your commitment and efforts** to offer minimally processed foods at your sites!

- ✳️ **Processed Foods in Meal Service:** It's a fact that school meals often feature kid-friendly favorites like pizza, burgers, and chicken nuggets. However, these food items are held to nutrition standards and are typically more healthful than what you find at the store.
- ✳️ **Serving Fresh Foods:** Alongside the main entrée, school meals incorporate fresh fruits and vegetables as side options **minimally processed** by washing, slicing and packaging.
- ✳️ **Federal Nutritional Guidelines:** School meals must adhere to specific nutritional standards, which include restrictions on fat, saturated fat, sugar, and sodium. This means that when processed foods are served, they may be prepared with healthier, lower-fat ingredients and complemented with nutritious sides.
- ✳️ **Variety in School Meals:** Schools are encouraged to provide dishes that reflect the community's preferences, while also prioritizing scratch-made items alongside the processed options they offer.
- ✳️ **Impact of Grants:** Local Foods for Schools: Participating schools receive reimbursements for using minimally processed local and regional foods in their meal programs.

upLIFT



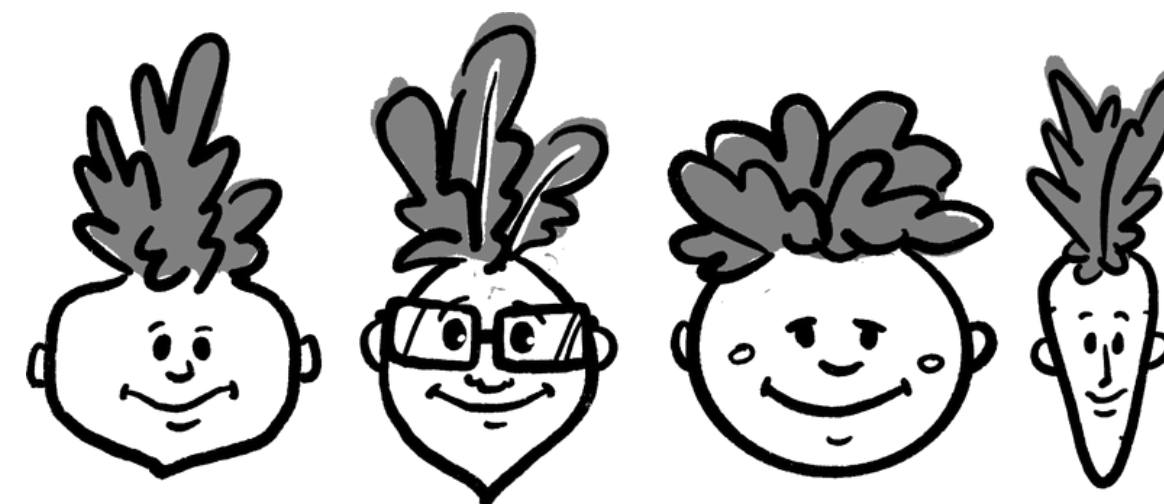
USDA is an equal opportunity provider, employer, and lender.

Compliance Starts with Fresh Choices

ENHANCING SCHOOL MEAL PROGRAMS THROUGH FARM-TO-SCHOOL INITIATIVES

Farm-to-school programs and local food procurement policies promote collaborations between farmers and schools, aiming to incorporate local produce into school meal offerings.

These initiatives not only bolster local agriculture but also provide students with fresh and nutritious food choices. By linking students to the origins of their food, these programs cultivate a deeper appreciation for agriculture and nutrition. Schools frequently weave these experiences into their curricula, featuring activities such as school gardens, cooking classes, and farm visits!



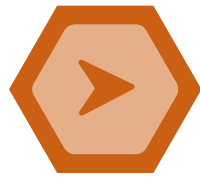
Supporting Fresh Local Foods in School Meals and Beyond

Luckily, the parameters and guidelines of school meals have already limited the use of most ultra-processed ingredients. Including other areas of the school where food is served or sold, such as vending machines, school stores, and fundraisers, can close the gaps that allow ultraprocessed items in. This comprehensive approach ensures full compliance with the law and promotes a healthier food environment for every student.

The Path Is Being Paved

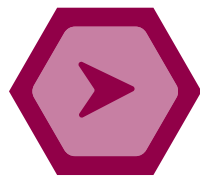
- Many manufacturers already follow the Ingredient Guide for Better School Food Purchasing.
- They showcase compliance on their websites—proving it's possible and practical.
- Schools can leverage these existing solutions to source foods free of banned ingredients without having to reinvent the wheel.

Resource Recap



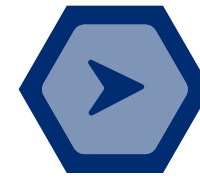
Regulations and Memorandums

- [Memorandum HNS 04-2015](#)
- [ARS 15-242.01](#)
- [HB 2164](#)



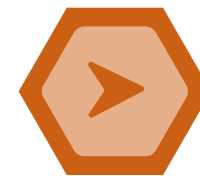
Forms and Websites:

- [upLIFT](#)
- [AZ Farm to School Network](#)
- [Center for Science in the Public Interest](#)
- Self-Certification Attestation (Coming Soon!)



Trainings:

- [Local Wellness Policy: A Guide to Success](#)
- [How to Comply with Smart Snacks and Competitive Food Standards in Arizona](#)




Tools and Guides:

- [Ingredient Guide – for Better School Food Purchasing](#)
- [Green Onion — Life Time Foundation](#)

Thank you!

If you have a question or require additional assistance, please contact your assigned specialist or contact HNS.

 602-542-8700

 www.azed.gov/hns





In accordance with federal civil rights law and USDA civil rights regulations and policies, the USDA, its agencies, offices, employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the state or local agency that administers the program or contact USDA through the Telecommunications Relay Service at 711 (voice and TTY). Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, [AD-3027](#), found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

1. **Mail:** U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Mail Stop 9410, Washington, D.C. 20250-9410;
2. **Fax:** (202) 690-7442; or
3. **Email:** program.intake@usda.gov.

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