



TODD STAPLES, COMMISSIONER

Texas Public School Nutrition Policy
Texas Department of Agriculture
SY 2009-10 Amendment
Effective August 1, 2009

Section III. Elementary Schools

Part B–Nutrition Standards

- (1b) Schools must eliminate deep-fat frying as method of on-site preparation for foods served as part of reimbursable school meals and a la carte. Transition period for extensive equipment or facility changes ends.

Section IV. Middle/Junior High Schools

Part B–Nutrition Standards

- (1b) Schools must eliminate deep-fat frying as method of on-site preparation for foods served as part of reimbursable school meals, a la carte, snack lines and competitive foods. Transition period for extensive equipment or facility changes ends.

Section V. High Schools

Part A–Foods of Minimal Nutritional Value (FMNV)

- (1) High Schools may not serve or provide access for students to FMNV and all other forms of candy at any time anywhere on school premises until the end of the last scheduled class.

Such foods and beverages may not be sold or given away to students on school premises by school administrators or staff (principals, coaches, teachers, etc.), students or student groups, parents or parent groups, guest speakers or any other person, company or organization. For exemptions and a listing of foods and beverages restricted by the FMNV policy, see section VI of the Texas Public School Nutrition Policy.

Part B–Nutrition Standards

- (1b) Schools must eliminate deep-fat frying as method of on-site preparation for foods served as part of reimbursable school meals, a la carte, snack lines and competitive foods. Transition period for extensive equipment or facility changes ends.
- (2) Portion Sizes (Chart)-Candy bars and packaged candies
High schools may not serve or provide access for students to FMNV and all other forms of candy at any time anywhere on school premises until after the end of the last scheduled class. This includes candy bars and packaged candies.