

## 2022-2023 Christian County Food Service Operations Improvement Plan

The Christian County Nutrition Program, after conducting an assessment based on “Performance Descriptor for Kentucky’s Standards and Indicators for School Nutrition Programs” has developed the following plan for improvement for the 2022-23 school year.

1. Continue to operate under the Seamless Summer Food Service Program and the Child and Adult Care Food Program in order to serve more needs in the community during the COVID-19 pandemic. We will return to the National School Lunch and Breakfast Programs when school operations and in person education returns to a normal pattern. We will be notified by the federal government regarding this return.
2. Continue to implement the Meal Standards of Healthy Hunger Free Act including the sodium rule, caloric, sugar and whole grain rule.
3. Continue to utilize the district website to provide information regarding the importance of healthy eating habits and promote the school nutrition program.
4. Work to procure and utilize an updated menu planning system that is more informational for all stakeholders.
5. Continue to update and monitor a Hazard Analysis Critical Control Plan (HACCP) for Nutritional Services.
6. Continue educational classes for all nutrition service employees.
7. Continue to encourage alternative rewards other than food to be provided for students.
8. Continue to improve menus and meal presentation at each school level.
9. Pursue food items and offerings that limit/remove additives and preservatives as the market will allow to introduce, encourage and educate students on the benefits of “clean” eating. Offering items that are fresh and nutritious.
10. Offer customers (students/adults) a versatile menu while being aware of customer satisfaction.
11. Continue to participate in The Community Eligibility Provision.
12. Explore ways to use more fresh produce, etc. and scratch cooking options.