

**WEST VIRGINIA**  
**SECRETARY OF STATE**  
KEN HECHLER  
**ADMINISTRATIVE LAW DIVISION**

Form #2

Do Not Mark In this Box

**FILED**

Oct 11 2 56 PM '96

OFFICE OF WEST VIRGINIA  
SECRETARY OF STATE

**NOTICE OF A COMMENT PERIOD ON A PROPOSED RULE**

AGENCY: West Virginia Board of Education TITLE NUMBER: 126  
RULE TYPE: Legislative; CITE AUTHORITY W.Va. Const., Article XII, §2  
and W.Va. Code §18-2-5  
AMENDMENT TO AN EXISTING RULE: YES  NO

IF YES, SERIES NUMBER OF RULE BEING AMENDED: 86

TITLE OF RULE BEING AMENDED: Standards for School Nutrition (4321.1)

IF NO, SERIES NUMBER OF NEW RULE BEING PROPOSED: \_\_\_\_\_

TITLE OF RULE BEING PROPOSED: \_\_\_\_\_

IN LIEU OF A PUBLIC HEARING, A COMMENT PERIOD HAS BEEN ESTABLISHED DURING WHICH ANY INTERESTED PERSON MAY SEND COMMENTS CONCERNING THESE PROPOSED RULES. THIS COMMENT PERIOD WILL END ON November 15, 1996 AT 5:00 p.m.

ONLY WRITTEN COMMENTS WILL BE ACCEPTED AND ARE TO BE MAILED TO THE FOLLOWING ADDRESS.

Dr. Harriet Deel, Director  
Office of Child Nutrition  
West Virginia Department of Education

Building 6, Room 248

1900 Kanawha Boulevard, East

Charleston, WV 25305-0330

THE ISSUES TO BE HEARD SHALL BE LIMITED TO THIS PROPOSED RULE.

Cynthia E. Evans  
Cynthia E. Evans  
Director, Legal Services

ATTACH A **BRIEF** SUMMARY OF YOUR PROPOSAL

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**EXECUTIVE SUMMARY  
WEST VIRGINIA BOARD OF EDUCATION**

**PROPOSED REVISION TO STANDARDS FOR SCHOOL NUTRITION  
POLICY 4321.1**

**PUBLIC COMMENT PERIOD ENDS:** November 15, 1996 Adopted \_\_\_\_\_

**BACKGROUND:**

Revisions of the Standards for School Nutrition are attached. Revisions reflect changes recommended by the Nutrition Advisory Council established by Policy 4321.1, Section 11.

**PURPOSE:**

The Nutrition Advisory Council is charged with the responsibility of keeping the West Virginia Board of Education apprised of current research findings in nutrition and assessing potential implications of findings for program development and implementation.

The recommended policy revisions reflect technical and editorial changes suggested by the Council. The recommended technical revisions result from changes in state code and in federal regulations.

**CONTENTS:**

Recommended policy revisions reflect technical changes as follows:

1. Deletes references to 1993, 1994 and 1995 tiers;
2. Defines "soft drinks" consistent with West Virginia Code language;
3. Revises rule regarding sale of soft drinks in high schools;
4. Defines "high school" consistent with the Policies of Operation Manual;
5. Updates provisions to reflect federal School Meal Initiatives for Healthy Children; and
6. Limits saturated fat to less than 10% of total calories in meals.
7. Charts from the original document involved major editing. To facilitate a clear understanding, the former charts have been struck through and the new charts underlined. (Please note that in some cases language from the previously adopted charts was not altered in the proposed charts.)

Approval of the recommend revisions will require no financial outlay. Establishing a standard for saturated fat provides improved assurances that meals will meet Dietary Guidelines. Revisions will facilitate policy implementation.

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TITLE 126  
LEGISLATIVE RULE  
BOARD OF EDUCATION

OFFICE OF WEST VIRGINIA  
SECRETARY OF STATE

SERIES 86  
Standards for School Nutrition (4321.1)

**§126-86-1. General.**

1.1. Scope - This legislative rule establishes nutrition standards for foods served and/or sold to students in schools during the school day. The procedures relate both to nutritional standards of school meals and additional snacks, including foods and beverages sold or served to students.

1.2. Authority - W.Va. Constitution, Article XII, §2 and W.Va. Code §18-2-5.

1.3. Filing Date -

1.4. Effective Date -

1.5. Repeal of Former Rules - None - This is a revision of former rules filed in 1982 and revised in 1992 and 1994.

**§126-86-2. Purpose.**

2.1. Good nutrition enhances learning and the quality of life. This plan reflects an integrated approach to ensuring a school environment that promotes optimal nutrition for students. Successful dietary changes must occur gradually. The intent of the policy is to enable schools to continue to provide students with choices while implementing changes progressively. For this reason, the policy implementation follows a tiered approach with target dates specified for each tier.

**§126-86-3. Operational Definitions, Food Sales and Service.**

3.1. School day is defined as the time between the arrival of the first child at school and the end of the last scheduled instructional period.

3.2. Candy is defined as any food that, as served in its finished form, contains, by weight, 40 percent or more sugar (in crystalline form or in solution as syrup, both monosaccharides and disaccharides) and/or other sweetening agents, or any food product commonly referred to as "candy".

3.3. ~~Soft drinks--as defined in Section 1, Article 19, Chapter 11 of the code of West Virginia:~~

~~(a) "Bottled Soft Drinks" that are all beverages, whether carbonated or not, or any preparations commonly referred to as "soft drinks" of whatever kind, that are closed and sealed in glass, paper or any other type of container, envelope, package or bottle, whether manufactured with or without the use of any syrup, and (b) any beverages, whether bottled or not, that are prepared from soft drink syrups and powders by the mixing thereof with carbonated or plain water, ice, fruit, milk or any other product suitable to make a soft drink. Except that flavored, fluid milk, as defined in regulations promulgated by USDA governing Child Nutrition Programs, water and beverage mixtures that, in the finished product, contain at least 20 percent natural fruit or vegetable juices are not considered soft drinks. for the purposes of this policy "soft drinks" shall mean the same as "bottled soft drinks" as defined in Section 1, Article 19, Chapter 11 of the Code of West Virginia.~~

3.4. Chewing gum is defined as a preparation of chicle or other plastic substance sweetened and/or flavored for chewing.

3.5. Flavored ice bar is defined as a frozen confection consisting of water mixed with flavored syrups and/or powders, sugars and/or other sweetening agents, binders, stabilizers and/or emulsifiers.

3.6. Other foods are defined as any food or beverage, other than those served as part of the school meal, including snacks from vending machines, and foods sold during school hours for fund-raising purposes and foods for parties. Other foods do not include those brought to school by individual students for their own consumption.

3.7. Enrollment is defined as "head count".

3.8. Bottled water is defined as "water, bottled drinking water 100% pure natural spring water containing no additives."

3.9. High School - for the purposes of this rule, "high school" shall be defined as a school with a grade configuration of 9-12, 10-12 or 11-12.

#### **§126-86-4. Nutrition Standards for School Nutrition Programs.**

4.1. All foods or beverages made available on school premises during the school day must meet the requirements of this policy.

4.2. County Boards of Education shall select for each school an USDA approved meal option that meets the Dietary Guidelines or one of two implementation options for lunch: Option A (4.1), based on ~~existing USDA 1994-95~~ meal patterns plus nutrient analysis standards; or Option B (4.2), on a WVDE Lunch Meal Pattern standard, ~~following a phase-in approach identified as Tier I, Tier II and Tier III.~~ The Breakfast Meal Pattern proposes a single implementation option (4.3). After-school programs which provide supplemental meals to children shall comply with standards of the

policy. The sale or service of foods containing 40% or more added sugar by weight is prohibited (3.2).

4.3. No candy, soft drinks, chewing gum or flavored ice bars will be sold or served during the school day, except that, county boards may permit the sale of soft drinks in county high schools except during breakfast and lunch periods. The sale of such soft drinks shall be in compliance with the rules of the National School Lunch Program and the School Breakfast Program of the State Board and the nutrition service of the United States Department of Agriculture. Seventy-five percent of the profits from the sale of soft drinks shall be allocated by a majority vote of the faculty senate of each school and twenty-five percent of the profits from the sale of soft drinks shall be allocated to the purchases of necessary supplies by the principal of the school. No foods or beverages containing 40% or more sugar by weight will be sold or served. Any juice or juice product sold or served must contain a minimum of 20% real juice.

4.4. By 1994, All "other foods" available during the instructional day shall reflect the Dietary Guidelines for fat by limiting the number of fat grams to not more than 8 per one ounce serving, or meet the USDA standard for a lunch component.

4.5. Lunch Implementation Option A. (The option to combine nutrient analysis of breakfast and lunch programs is allowable provided that such analysis is proportionate to the levels of participation in the two programs and in accordance with USDA guidance.)

4.5.1. School lunches shall meet 1994-95 USDA meal pattern requirements and averaged over a period of one month, provide:

- a. at least one-third of students' RDAs for calories, protein, calcium, iron, vitamins A and C;
- b. limit calories from fat to no more than 30% and saturated fat to less than 10%;
- c. limit sodium to no more than 1100 mgs;
- d. at least 6g of naturally occurring dietary fiber; and
- e. offer water.

4.5.2. Require additional foods be provided to pregnant or lactating students so that breakfast and lunch together, or in combination with a snack, provide:

- a. a total of 5 oz. of protein foods, 1 oz. of which shall be 1 oz. cheese, 1 cup yogurt or 8 oz. fluid milk;

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b. 3 servings from the grain group, preferably from whole grains;

c. 1 - 1/4 cups from the fruit and vegetable group, and

d. 16 oz. from milk group.

4.5.3. In these additional foods, the following option shall be allowed:

a. 1 cup of fruit in place of one serving of the grain group once a week.

SECTION 4.1

LUNCH IMPLEMENTATION OPTION A

— TIER I BY 1993	— TIER II BY 1994	— TIER III BY 1995
<p>Recommend that school lunches meet existing USDA meal pattern requirements and averaged over a period of one month, provide:</p> <ul style="list-style-type: none"> <li>• <del>at least one-third of students' RDAs for calories, protein, calcium, iron, thiamine, vitamins A and C</del></li> <li>and</li> <li>• <del>limited calories from fat (range of 30 to 35 percent)</del></li> <li>and</li> <li>• <del>limited sodium (1100 mgs maximum)</del></li> <li>and</li> <li>• <del>at least 6g of naturally occurring dietary fiber</del></li> <li>and</li> <li>• <del>offer water</del></li> </ul>	<p>Require that school lunches meet Tier I recommendations.</p> <p>Require additional foods be provided to pregnant or lactating students so that breakfast and lunch together, or in combination with a snack, provide:</p> <ul style="list-style-type: none"> <li>• <del>a total of 5 oz. of protein foods, 1 oz. of which shall be 1 oz. cheese, 1 cup yogurt or 3 oz. fluid milk;</del></li> <li>• <del>3 servings from the grain group, preferably from whole grains;</del></li> <li>• <del>1 1/4 cups from the fruit and vegetable group; and</del></li> <li>• <del>16 oz. from milk group.</del></li> </ul> <p>In these additional foods, the following option shall be allowed:</p> <ul style="list-style-type: none"> <li>i) <del>1 cup of fruit in place of one serving of the grain group once a week.</del></li> </ul>	<p>Same as Tier II, except limit calories from fat to no more than 30%.</p>

4.6. Lunch Implementation Option B \*\*\*

<u>COMPONENT</u>	<u>Grades K-3</u>	<u>Grades 4-12</u>
<u>FRUIT OR VEGETABLE**</u> <ul style="list-style-type: none"> <li>offer fresh produce whenever possible</li> </ul>	<u>1 cup</u> (At least 1/4 cup fresh 5 times/week)	<u>1 1/4 cup</u> (at least 1/4 cup fresh 5 times/week)
<u>MEAT/MEAT ALTERNATE</u> <ul style="list-style-type: none"> <li>emphasize lean and lower sodium choices</li> <li>serve dried beans, dried peas or lentils at least once/week</li> </ul>	<u>1 ½ oz.</u> (at least ½ cup dried beans, dried peas or lentils/week)	<u>2 oz.</u> (at least ½ cup dried beans, dried peas or lentils/week)
<u>BREAD/BREAD ALTERNATE**</u> <ul style="list-style-type: none"> <li>emphasize whole grain products</li> </ul>	<u>1.5 day and 10/week</u> (at least 5 servings/week contain at least 33% whole grain)	<u>1.5 day and 12/week</u> (at least 5 servings/week contain at least 33% whole grain)
<u>MILK</u> <ul style="list-style-type: none"> <li>offer lower fat choices</li> </ul>	<u>8 fl. oz.</u> * offer only milk with 2% or less butterfat	<u>8 fl. oz.</u> *offer only milk with 2% or less butterfat
<u>WATER</u> <ul style="list-style-type: none"> <li>encourage adequate water consumption</li> </ul>	<u>offer water</u>	<u>offer water</u>

\* Requires prior approval from USDA

\*\* Snack Option may be chosen (see 7.1.1)

\*\*\* Require additional foods for pregnant and lactating students as specified in "Lunch Implementation Option A"

SECTION 4.2: LUNCH IMPLEMENTATION OPTION B

COMPONENT	TIER I by 1993		TIER II by 1994***		TIER III by 1995	
	Grades K-3	Grades 4-12	Grades K-3	Grades 4-12	Grades K-3	Grades 4-12
FRUIT OR VEGETABLE** • offer fresh produce whenever possible	1/2 cup (at least 1/4 cup fresh 3 times/week)	3/4 cup (at least 1/4 cup fresh 3 times/week)	3/4 cup (at least 1/4 cup fresh 3 times/week)	3/4 cup (at least 1/4 cup fresh 5 times/week)	1 cup (at least 1/4 cup fresh 5 times/week)	1 1/4 cup (at least 1/4 cup fresh 5 times/week)
MEAT/MEAT ALTERNATIVE • emphasize lean and lower sodium choices • serve dried beans, dried peas or lentils at least once/week	1 1/2 oz. (at least 1/4 cup dried beans, dried peas or lentils/week = 1/2 oz. M/M/A)	2 oz. (at least 1/4 cup dried beans, dried peas or lentils/week = 1/2 oz. M/M/A)	1 1/2 oz. (at least 1/2 cup dried beans, dried peas or lentils/week)	2 oz. (at least 1/2 cup dried beans, dried peas or lentils/week)	1 1/2 oz. (at least 1/2 cup dried beans, dried peas or lentils/week)	2 oz. (at least 1/2 cup dried beans, dried peas or lentils/week)
BREAD/BREAD ALTERNATIVE** • emphasize whole-grain products	2/day or 10/week (at least 3 servings/week are whole grain or all-B/P/A's contain at least 25% whole grain)	2/day or 10/week (at least 3 servings/week are whole grain or all-B/P/A's contain at least 25% whole grain)	1 1/2/day and 10/week (at least 5 servings/week contain at least 33% whole grain)	1 1/2/day and 10/week (at least 5 servings/week contain at least 33% whole grain)	1 1/2/day and 10/week (at least 5 servings/week contain at least 33% whole grain)	1 1/2/day and 12/week (at least 5 servings/week contain at least 33% whole grain)
MILK • offer lower fat choices	8 fl. oz.	8 fl. oz.	8 fl. oz. * offer only milk with 2% or less butterfat	8 fl. oz. * offer only milk with 2% or less butterfat	8 fl. oz. * offer only milk with 2% or less butterfat	8 fl. oz. * offer only milk with 2% or less butterfat
WATER • Encourage adequate water consumption	offer water	offer water	offer water	offer water	offer water	offer water

\* Requires prior approval from USDA

\*\* Snack Option may be chosen (see 7.1)

\*\*\* Require additional foods for pregnant and lactating students as specified in "Lunch Implementation Option A"

4.7. Breakfast Implementation Option \*\*

<u>COMPONENT</u>	<u>Grades K-12</u>
<p><u>MILK</u></p> <ul style="list-style-type: none"> <li>• <u>Offer lower fat choices</u></li> </ul>	<p><u>8 fl. oz.</u></p> <ul style="list-style-type: none"> <li>• <u>offer only milk with 2% or less butterfat*</u></li> </ul>
<p><u>FRUIT/VEGETABLE</u></p> <ul style="list-style-type: none"> <li>• <u>offer daily a fruit, juice or vegetable that is a good source of vitamin C</u></li> </ul>	<p><u>1/2 cup</u></p>
<p><b>MAY CHOOSE ONE SERVING FROM EACH OF THE FOLLOWING COMPONENTS OR TWO SERVINGS FROM ONE</b></p>	
<p><u>BREAD/BREAD ALTERNATE</u></p> <ul style="list-style-type: none"> <li>• <u>offer whole grain varieties often</u></li> </ul>	<p><u>1 or 2 servings</u></p>
<p><u>MEAT/MEAT ALTERNATE</u></p> <ul style="list-style-type: none"> <li>• <u>encourage low-fat and low-salt choices</u></li> </ul>	<p><u>1 serving recommended</u></p>

\* Requires prior approval from USDA

\*\* Require additional foods for pregnant and lactating students as specified in "Lunch Implementation Option A"

West Virginia Department of Education  
Nutrition Standards for School Nutrition Programs

**SECTION 4-3 BREAKFAST IMPLEMENTATION OPTION**

COMPONENT	THER I by 1993 Grades K-12	THER II by 1994*** Grades K-12	THER III by 1995 Grades K-12
<b>MILK</b> • Offer lower-fat choices	8 fl. oz. • Offer only milk with 2% or less butterfat	8 fl. oz. • Offer only milk with 2% or less butterfat	8 fl. oz. • Offer only milk with 2% or less butterfat
<b>FRUIT/VEGETABLE**</b> • Offer daily a fruit, juice or vegetable that is a good source of vitamin C	1/2 cup	1/2 cup	1/2 cup
<b>MAY CHOOSE ONE SERVING FROM EACH OF THE FOLLOWING COMPONENTS OR TWO SERVINGS FROM ONE</b>			
<b>BREAD/BREAD ALTERNATE**</b> • Offer whole-grain varieties often	1 or 2 servings	1 or 2 servings	1 or 2 servings
<b>MEAT/MEAT ALTERNATE</b> • Encourage low-fat and low-salt choices	1 serving recommended	1 serving recommended	1 serving recommended

\* Requires prior approval from USDA

\*\* Snack Option may be chosen (see 7-1)

\*\*\* Require additional foods for pregnant and lactating students as specified in "Lunch Implementation Option A"

4.8. Nutrition Standards for Other Foods Consumed at School, Grades K-12.

4.8.1. Develop or expand meal service options to improve accessibility of school meals and acceptability of school meals for all students.

4.8.2. Require that all "other foods" available during the school day reflect the Dietary Guidelines for fat by limiting the number of fat grams to not more than 8 per ounce serving, or meet the 1994-95 USDA standard for a lunch component.

4.8.3. No candy, soft drinks, chewing gum or flavored ice bars will be sold or served during the school day, except that, county boards may permit the sale of soft drinks in county high schools except during breakfast and lunch periods. The sale of such soft drinks shall be in compliance with the rules of the National School Lunch Program and the School Breakfast Program of the State Board and the nutrition service of the United States Department of Agriculture. Seventy-five percent of the profits from the sale of soft drinks shall be allocated by majority vote of the faculty senate of each school and twenty-five percent of the profits from the sale of soft drinks shall be allocated to the purchases of necessary supplies by the principal of the school. No foods or beverages containing 40% or more sugar by weight will be sold or served. Any juice or juice product sold or served must contain a minimum of 20% real juice.

**§126-86-5. A la Carte Sales.**

5.1. Only meal components may be sold as a la carte items for breakfast, and only fluid milk, milkshakes and bottled water may be sold as a la carte items for lunch.

**§126-86-6. Availability of Drinking Water.**

6.1. All student dining facilities shall contain a drinking water receptacle, or water shall be offered with meals for student consumption.

**§126-86-7. Adequate Time for Meal Consumption.**

7.1. Adequate time shall be allowed for student meal consumption. Minimum time allowance (eating time for each student after being served the meal) for student consumption of meals shall be ten minutes for breakfast and twenty minutes for lunch.

7.1.1. Snack Options For Meals - Schools may choose to allow adequate time for consumption of increased volume of food by extending the meal period or by providing a snack under the following stipulations: (Prior USDA approval is required to provide the fruit/vegetable snack option for lunch. in Tiers II and III:.)

West Virginia Department of Education  
 Nutrition Standards for School Nutrition Programs

SECTION 4.4 NUTRITION STANDARDS FOR OTHER FOODS CONSUMED AT SCHOOL

<p>THET I by 1993            Grades K-12</p>	<p>THET II by 1994            Grades K-12</p>	<p>THET III by 1995            Grades K-12</p>
<p>Develop or expand meal service options to improve accessibility of school meals and acceptability of school meals for all students.</p> <p>Recommend that all "other foods" available during the school day reflect the Dietary Guidelines for fat by limiting the number of fat grams to not more than 8 per ounce serving, or meet the USDA standard for a lunch component:</p> <p>No candy, soft drinks, chewing gum or flavored ice bars will be sold or served. No foods or beverages containing 40% or more sugar by weight will be sold or served. Any juice or juice product sold or served must contain a minimum of 20% real juice.</p>	<p>Tier I Standards</p> <p>Continue meal service options to ensure accessibility of school meals for all students.</p> <p>Require that all "other foods" available during the instructional day reflect the Dietary Guidelines for fat by limiting the number of fat grams to not more than 8 per ounce serving, or meet the USDA standard for a lunch component.</p>	<p>Tier II Standards continued.</p>

- a. The snack is offered as a separate item at breakfast or lunch for consumption later.
- b. The snack item may be a single serving of bread/bread alternate, fruit or vegetable.
- c. If the snack option is chosen, school administrators and teachers should support this effort by providing students with the time and opportunity to eat these snacks during the day.
- d. Timing of the snack should be determined by individual school choosing this option.
- e. The price of the meals may not be increased solely as a result of choosing this option. (Note: No federal reimbursement exists for snacks outside the lunch or breakfast meals).
- f. Schools choosing this snack option may elect to sell the same snack foods to students who do not purchase a school meal.

**§126-86-8. Compliance/Accountability.**

8.1. County boards of education and local school administrators shall provide a nutritionally healthful school environment for students and accountability for all funds from food and beverage sales. Compliance evaluation shall include, but is not limited to:

8.1.1. The Performance Based Accreditation System that includes (a) specified compliance standard(s) and verification procedures.

8.1.2. Monitoring sales and service of "other foods". Sanctions for non-compliance shall include transfer of purchasing authority for food and beverage items from the school to the county level.

**§126-86-9. Staffing.**

9.1. Since the availability of a full-time nutrition director at the county level is desirable for centralizing operations, developing and monitoring compliance with specification for foods, especially entrees, implementing the Dietary Guidelines, local district accountability, and for nutrition education and training, it is recommended that each county assign a qualified full-time nutrition director. ~~by 1993-94.~~

~~Suggested staffing shall be determined by tier level in implementation of Dietary Guidelines, i.e., Tier I, Tier II or Tier III.~~

~~9.1 Tier I suggested staffing:~~

~~9.1.1 One full-time qualified county director of nutrition services,~~

and

~~9.1.2 one secretary for food services at county level with a minimum of 220 days employment.~~

~~9.21.1 Tiers II and III Suggested staffing:~~

~~a. 9.2.1 One full-time qualified county director of nutrition;~~

~~b. 9.2.2 One assistant nutrition services director for each county where enrollment exceeds 10,000 students; and~~

~~c. 9.2.3 two secretaries or one secretary and one clerk for food service operations at the county level where enrollment exceeds 10,000 students.~~

~~9.31.2 Operational Definitions Relative To Staffing~~

~~a. 9.3.1 full-time is defined to mean a minimum of 220 days employment with exclusive nutrition program responsibilities.~~

~~b. 9.3.2 A qualified county director of nutrition shall have a minimum of a baccalaureate degree in professional education or in home economics, nutrition, dietetics, or equivalent experience, and shall have experience in food service management, business management, classroom teaching in nutrition, or experience as a member of the NET cadre. In counties where a full-time food service supervisor, coordinator or director has been employed before July, 1992, and whose job responsibilities have been as listed above, that person remains in the present position.~~

#### **§126-86-10. Comprehensive County Plan to Address Health and Nutrition Re-Education.**

10.1. A comprehensive county plan shall be developed with the purpose of linking nutrition service and curriculum by establishing a wellness environment in schools, providing professional development and establishing an on-going evaluation process.

10.2. Development of the plan shall involve a broad spectrum of the school and community including health care providers, food service personnel, teachers, students and educational administrators.

#### **§126-86-11. Nutrition Advisory Council.**

11.1. A broad-based Nutrition Advisory Council shall be established by the West Virginia Department of Education for the purposes of keeping the West Virginia Board of Education apprised of current research findings in nutrition and assessing potential implications of findings for program

development and implementation.

**§126-86-12. Evaluation Component.**

12.1. An evaluation/assessment component shall be established by the West Virginia Department of Education for the purpose of determining the effectiveness of this policy.

## COMMENT LOG

### STANDARDS FOR SCHOOL NUTRITION (POLICY 4321.1)

Directions: Please use this form in commenting by section on the proposed policy revisions of Standards for School Nutrition.

NAME OF INDIVIDUAL/ORGANIZATION \_\_\_\_\_

ADDRESS \_\_\_\_\_

<b>Section 1 General</b>	
<b>Section 3 Definitions</b>	
<b>Section 4 Nutrition Standards</b>	
<b>Section 9 Staffing</b>	

**Please submit comments by November 15, 1996 to:**

Dr. Harriet Deel, Director  
Office of Child Nutrition  
West Virginia Department of Education  
Building 6, Room 248  
1900 Kanawha Boulevard, East  
Charleston, West Virginia 25305-0330

## FISCAL NOTE WORKSHEET

(Submit 4 Copies)

HD NO \_\_\_\_\_ DRAFT NO \_\_\_\_\_ BILL NO \_\_\_\_\_ RESOLUTION NO \_\_\_\_\_

SUBJECT Standards for School Nutrition Policy 4321.1 FUND General

SOURCE OF REVENUE:  GENERAL FUND  SPECIAL  OTHER (SPECIFY) \_\_\_\_\_

COST OF ESTIMATE BASED ON:  AN ORIGINAL ESTIMATE  BUDGET BILL  OTHER (SPECIFY) \_\_\_\_\_

INCOME ESTIMATE BASED ON:  AN ORIGINAL ESTIMATE  BUDGET BILL  OTHER (SPECIFY) \_\_\_\_\_

**SHOW OVER-ALL EFFECT IN ITEMS 1 AND 2 & GIVE EXPLANATION OF BREAKDOWN BY FISCAL YEAR INCLUDING LONG-RANGE EFFECT**

EFFECT OF PROPOSAL	ANNUAL		FISCAL YEAR		
	INCREASE	DECREASE	CURRENT	NEXT	THEREAFTER
1. ESTIMATED TOTAL COST	\$0	\$0	\$0	\$0	\$0
PERSONAL SERVICES CURRENT EXPENSES REPAIRS/ALTERATIONS EQUIPMENT OTHER	\$0	\$0	\$0	\$0	\$0
2. ESTIMATED TOTAL REVENUES	\$0	\$0	\$0	\$0	\$0

3. EXPLANATION OF ABOVE ESTIMATES (INCLUDING LONG-RANGE EFFECT):

DATE 9/16/95

AGENCY  
West Virginia Department of Education

AUTHORIZED REPRESENTATIVE  
