Documentation for Healthy Food Certification under Section 10-215f of the Connecticut General Statutes

Form 2 – School-Made Foods Sold in Cafeteria

School: _____ **District:** _____ **Town:** _____

Name of Person Completing Form: _____ **Title:** _____

Signature: _____ **Date:** _____

Phone (Day): **(** **)** **–** **E-mail:** _____

List all **school-made foods*** sold in the cafeteria to students **separately from reimbursable meals**, including snack items, baked goods, entrees sold **only** a la carte**, soups, cooked grains, fruits, vegetables and all other a la carte food items. Document the food item, recipe used, portion size and describe how the recipe was verified for compliance with Connecticut Nutrition Standards. If a U.S. Department of Agriculture (USDA) recipe is used, reference the USDA recipe number. If another recipe is used, document the source. ***Do not use abbreviations*.**

* *School-made foods include items that are 1) prepared from scratch using a recipe ,e.g., entrees, soup, baked goods, cooked grains, vegetables; or 2) require some additional processing by adding other ingredients after purchasing, e.g., popping popcorn kernels with added oil or making cookies from a mix and adding butter and eggs. For more information, see Guidance on Evaluating School Recipes for Compliance with the Connecticut Nutrition Standards at http://www.sde.ct.gov/sde/lib/sde/PDF/DEPS/Student/NutritionEd/6EvaluatingRecipes.pdf.*

** *Entrees that are sold as part of reimbursable meals and that are also sold a la carte the **same day** do **not** need to be listed. Only list those entrees that are sold only a la carte and are not part of reimbursable meals.*

Food Item	Recipe Used	Portion Size	Describe how recipe was verified for compliance with Connecticut Nutrition Standards	*For State Use Only* Approved
Lowfat Oatmeal Raisin Cookie	District Developed Recipe	1 cookie (1.5 ounces)	Nutrient analysis conducted using district nutrient analysis software; Missing values for sugar and trans fat calculated with the CSDE worksheets *Evaluating Recipes for Trans Fats* and *Evaluating Recipes for Added Sugars* at http://www.sde.ct.gov/sde/cwp/view.asp?a=2626&q=322430. .	
Orange Rice Pudding	USDA Recipe C-33	½ cup	Missing values for sugar and trans fat calculated with district nutrient analysis software.	

Copy additional pages of this form as needed and attach to the Connecticut State Department of Education's (CSDE) *Healthy Food Certification Compliance Form.*

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All healthy food certification documentation forms are available at http://www.sde.ct.gov/sde/cwp/view.asp?a=2626&q=322428.