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

Form 7 – School-Made Foods Sold from Other Sources

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

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

Signature: _____ **Date:** _____

Phone (Day): ( ) – **E-mail:** _____

List all **foods made from scratch*** sold from other sources (e.g., culinary arts programs, family and consumer sciences classes, afterschool programs and recipient schools under interschool agreements)) to students **separately from reimbursable school meals** served in the National School Lunch Program and School Breakfast Program, 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.*

Food Item	Recipe Used	Portion Size	Describe how recipe was verified for compliance with Connecticut Nutrition Standards	*For State Use Only* Approved

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Food Item	Recipe Used	Portion Size	Describe how recipe was verified for compliance with Connecticut Nutrition Standards	*For State Use Only* Approved

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