



Smart Snack Fact Sheet

From 12:00 am through 30 minutes after the end of the school day
 Other than reimbursable meals under School Lunch Program and School Breakfast Program
 Effective July 1, 2014

#1: Foods must fall into one of these categories:

- Be whole grain-rich ($\geq 50\%$ whole grain by weight, or listed as first ingredient)
- First ingredient must be: fruit, vegetable, dairy product, or protein food
- Be a combination of food that consists of $\geq \frac{1}{4}$ cup of fruit and/or vegetable
- Contain at least 10% of the Daily Value of a nutrient of public health concern: calcium, potassium, vitamin D, or dietary fiber (*on 7/1/16, this criterion will expire*)

#2: If the food qualifies as one of the above, it must also meet all of these standards:

Calories		Sodium		Fats			Sugar
Snack/ Side Dish	Entrées	Snack/ Side Dish	Entrées	Total Fat	Saturated Fat	Trans Fat	weight sugar ÷ total weight
≤ 200 cal	≤ 350 cal	≤ 230mg <i>After 7/1/16: ≤ 200mg</i>	≤ 480mg	≤ 35% of calories	≤ 10% of calories	Zero grams	≤ 35% of total weight from sugar

Beverages must meet these standards:

	Elementary	Middle	High School
Plain Water or Plain Carbonated Water	Any Size	Any Size	Any Size
Low-fat Milk, Unflavored Non-fat Milk, Flavored or Unflavored	≤ 8 fl oz	≤ 12 fl oz	≤ 12 fl oz
100% Fruit/Vegetable Juice	≤ 8 fl oz	≤ 12 fl oz	≤ 12 fl oz
100% Fruit/Vegetable Juice - diluted with water, <i>with or without carbonation</i> - with no added sweeteners	≤ 8 fl oz	≤ 12 fl oz	≤ 12 fl oz
Other Flavored and/or Carbonated beverages	Not Allowed	Not Allowed	If ≤12 oz must meet: ≤ 40 calories/8 oz ≤ 60 calories/12 oz If ≤20 oz must meet: ≤ 5 calories/8 oz ≤ 10 calories/20 oz
Caffeine , beyond naturally-occurring trace amounts	Not Allowed	Not Allowed	Allowed



Compliance with Smart Snack Standards Administrative Review

Schools must meet the minimum requirements in 7 CFR 210.11 for all foods and beverages sold in schools. The compliance is throughout the school campus during the school day and includes entities operating independently from school food service.

#3: The Wellness Bureau will review the following:

Time Requirement	Defined as 12 am on a school day and 30 minutes after the last bell.	
One week of foods and beverages sold a la carte	Review Production Records, USDA foods, CN Labels, and standardized recipes.	
Staff Interview	May include Superintendents, Principals, FSD, and other appropriate staff to understand SFA's food policies.	
Nutrition Documentation	Consistent with the foods and beverages offered to students for sale. To demonstrate compliance with the requirements.	Includes vending machines, a la carte items, school stores, etc.
Exempt Fundraisers	Documentation of exempt fundraisers per school site.	
Local Wellness Policy	<ul style="list-style-type: none"> Documentation of Smart Snack guidelines within the SFA's policy. 	
Location of all foods sold to Students	Identify all locations students have access to purchase food during the school day.	

School campus includes all areas of the property under the jurisdiction of the school that are accessible to students during the school day.

Snack items and side dishes sold a la carte must meet all applicable competitive food standards at all times.

Exempt entrée items include entrées that are part of the reimbursable meal and are available only the day the item is served or on the day after.

NMPED allows two exempt fundraisers per school, per semester (*NMAC 6.12.5.8(B)*)

Smart Snacks calculator: <https://foodplanner.healthiergeneration.org/calculator/>