School Wellness Policy Building Assessment Tool

School Name: Indianola CSD District Wellness Contact Name/E-mail: art.sathoff@indianola.k12.ia.us

This tool is to be completed to document each school's progress in meeting the expectations of the district's wellness policy. Schools should document the steps that have or will be taken. The items that are completed at the district level should be pre-filled to inform all school staff of the implementation status of all goals.

Wellness Policy Language (add more lines for goals as needed and change goal titles based on local policy language)	Fully in Place	Partially in Place	Not in Place	List steps that have been taken to implement goal and list challenges and/or barriers of implementation.	List next steps that will be taken to fully implement and/or expand on goal.
Nutrition Education and Promotion Goals					
Offered at each grade level as part of a sequential, comprehensive standards-based program designed to provide students with the knowledge and skills necessary to promote and protect their health	X			Curriculum maps have been developed that covers nutrition education at grade levels K-12.	The next steps to expand on this goal will be for the curriculum maps to be updated before the end of next year.
2. Is part of not only health education classes, but also classroom instruction in subjects such as contests, promotions, taste-testing, farm visits and school gardens. 3. Is part of not only health education classes, but also classroom instruction in subjects such as contests, promotions, taste-testing, farm visits and school gardens.		X		Each educational level will add what items that are accomplished to meet this goal: 1. Elementary-Field trip to Hy-Vee Hall on Exercising Character-4th grade 2. MS- Life Skills school garden, student taste-testing for new menu items, posters in cafeteria 3. HS-Health class, Foods I and II classes, THRIVE student group focused on healthy eating and choices, currently planning a school garden through our Agriculture classes that will work collaboratively with our FCS classroom to prepare the fresh produce. 4. Elementary Switch Video https://youtu.be/rzkkG_Zy4wA 5. SWITCH- Taste testing, nutrition talk though the classroom and P.E. 6. At Irving, students were able to take Intersession classes on food nutrition and	

Emphasizes caloric balance between food intake and physical activity.	Х	wellness. 7. Elementary Field Days at the end of the year. 8. Irving PTO Walk-a-Thon 1. Student meals are designed to meet the USDA standards for caloric intake by age group. 2. 4 water-bottle fill stations installed at the MS to encourage
4. Links with meal programs, other foods and nutrition-related community services; and includes training for teachers and other staff. Output Description:	X	drinking water 1. Backpack meals 2. Food bank for community located at HS 3. Indianola CSD has location on website for teachers/parents/community member to receive tips on healthy living. See link below. Healthy Living Tips The next steps to expand on this goal are to investigate having food banks for community members located at other school buildings.
Physical Education and Physical Activity Goals		
1.		

 The school district will provide physical education that: Is for all students in grade K-12 for the entire school year, Is taught by a certified physical education teacher Includes students with disabilities, students with special health-care needs may be provided in alternative education setting; and Engages students in moderate to vigorous activity during at least 50 percent of physical education class time. 	X	 ISCD offers K-12 Physical Education that is provided by certified staff. MS and HS offers a peer PE course that integrates students with disabilities with grade alike peers. PE teachers are required to submit lowa Core Overview documents that includes all standards taught and evaluated. This document includes plans for vigorous activities at least 50 percent of the time.
 Daily recess Elementary schools provide recess for students that: Is at least 20 minutes a day Is preferably outdoors Encourages moderate to vigorous physical activity verbally and through the provision of space and equipment; and, Discourages extended period of inactivity. When activities, such as mandatory school-wide testing, make it necessary for students to remain indoors for long periods of time, school should give students periodic breaks during which they are encouraged to stand and be moderately active. 	X	 Building principals are required to submit their building recess schedules to the curriculum director for review. MS offers between 15-20 minutes of recess during lunch time. Move-It classroom activities sent to teachers. District assessment schedule is lengthened which eliminates over-testing on days. At the Elementary level, teachers utilize physical brain breaks with Go Noodle throughout the day when student are indoors for extended periods of time.
3. Physical Activity and Punishment Employees should not use physical activity (e.g., running laps, pushups) or withhold opportunities for physical activities.	X	This has been enacted as a district policy.

4. Physical Activity Opportunities after School	Every morning at the Indianola
After school child care and enrichment programs will	Middle School the Blake field
provide and encourage – verbally, and through the	house is open to all students for
provision of space, equipment and activities – daily	activity (track is available for
periods of moderate to vigorous physical activity for all	walking or running or basketball)
participants	Rock The House Wednesdays
participants	provides a menu of activities for
	students before school. The Zone
	provides supervised activities
	after school twice per week
	2. The before and after school child
	care program allows students the
	opportunity to use the
	playground equipment and the
	use of the gym for activities and
	games.
	3. Extra-curricular activities are
	offered for all MS and HS
	students. An effort is made to
	coordinate fine arts and athletic
	practices at different times
	allowing the most participation
	for both.
	4. At the Elementary level, the Girls
	on the Run program has been
	made available with collaboration
	with the Indianola YMCA
Nutrition Guidelines for All Foods Available to Students	

1. School meals	Х	1. Clean/Inspected .
 School meals Meals served through the National School Lunch and Breakfast Programs will: 	X	 Clean/Inspected Serve only 1% and fat-free milk MS cafeteria is decorated with holiday items throughout the year. Food sensitivities and allergies are handled by the following: Milk is replaced with a USDA approved substitute a soy milk. Peanuts and items made in a factory that processes peanuts are not served as a part of the meal. If the allergy is a disability then parents complete the diet modification request and diet modifications are made.
		 SWITCH program through ISU offered taste testing to students. Nutritional content of meals on-line a month at a time.

 2. Breakfast To ensure that all children have breakfast, either at home or at school, in order to meet their nutritional need and enhance their ability to learn, schools will:	X	 ISCD offers a breakfast program. Grab and Go breakfast at MS Notified parents of School Breakfast Program
 Free and Reduced-Priced Meals The school district will make every effort to eliminate any social stigma attached to, and prevent the overt identification of, students who are eligible for free and reduced-price meals. Toward this end, the school district may: Utilize electronic identification and payment systems; and Provide meals at no charge to all children, regardless of income; and Promote the availability of meals to all students. 	X	 ICSD has an electronic id and payment system. Promotes the availability of all meals to students.

4. Meal Times and Scheduling The school district: • Will provide students with at least 10 minutes to eat after sitting down for breakfast and 20 minutes after sitting down for lunch; • Should schedule meal periods at appropriate times, e.g., lunch should be scheduled between 11am and 1pm; should not schedule tutoring, club or organizational meetings or activities during mealtimes, unless students may eat during such activities; • Will schedule lunch periods to follow recess periods (in elementary school); • Will provide students access to handwashing or hand sanitizing before they eat meals or snacks; and, • Should take reasonable steps to accommodate the tooth-brushing regimens of students with special oral needs (e.g., orthodontia or high decay risk). X 5. Qualification of Food Service Staff Qualified nutrition professionals will administer the meal programs. As part of the school district's responsibility to operate a food service program, the school district will: • Provide continuing professionals will administer the meal for all nutrition professionals, and	_	AA IT' ICI II'		I	4 ICCD was idea at adapta the 12
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include appropriate certification and/or training					
programs for child nutrition directors, nutrition		. •			
managers and cafeteria worker, according to					
their levels of responsibility.		their levels of responsibility.			

6. Sharing of Foods The school district discourages students from sharing their foods or beverages with one another during meal or snack times, given concerns about allergies and other restrictions on some children's diets.	X	ICSD discourage students from sharing food to the extent possible.
7. Foods Sold Outside the Meal (e.g. vending, a la carte, sales) All foods and beverages sold individually outside the reimbursable meal programs (including those sold through a la carte (snack) lines, vending machines, and student stores or fundraising activities) during the school day, or through programs for students after the school day will meet nutrition standards as required by state or federal law.	X	 The district adheres to these guidelines and are reviewed at administrative meetings. Healthy vending machines are set on a timer not allowing purchases during breakfast and lunch times. We have added additional items to the concession stand for MS/HS sporting events: fruit, cheese, crackers, nuts All vending products are reviewed to meet the nutrition standards on an annual basis and checked throughout the year. MS is a HUSSC Gold Distinction school.
8. Fundraising Activities There are two types of fundraising – regulated and other. Regulated fundraisers are those that offer the sale of foods and beverages on school property and that are targeted primarily to PK-12 students by or through other PK-12 students, student groups, school organizations, or through on-campus school stores. Regulated fundraising activities must comply with the state nutrition guidelines. All other fundraising activities are encouraged, but not required, to comply with the state nutrition guidelines if the activities involve foods and beverages. The school district encourages fundraising activities that promote physical activity. The school district will make available a list of ideas for acceptable fundraising activities.	X	 Food has been sold in fundraisers during school at smart snack tested at HS MS is a HUSSC Gold Distinction school. HS FFA sells fruit for their annual fundraiser.

9. Snacks Snacks served during the school day or in after-school care or enrichment programs will make a positive contribution to children's diets and health, with an emphasis on serving fruits and vegetables as the primary snacks and water as the primary beverage. Schools will assess if and when to offer snacks based on timing of meals, children's nutritional needs, children's ages and other considerations. The school district will disseminate of list of healthful snack items to teachers, after-school program personnel and parents. If eligible, schools that provide snacks through after-school programs will pursue receiving reimbursements through the National School Lunch Program.	X	 At the elementary level, students are encouraged to have a water bottle in the classroom. Irving Elementary has three water bottle filling stations for student and staff use. At the elementary level, healthy snacks are offered to students during the day. At HS there are three water bottle filling stations for student and staff. At HS students are allowed water bottles.
10. Rewards The school district will not use foods or beverages, especially those that do not meet the nutrition standards or foods and beverages sold individually, as rewards for academic performance or good behavior, and withhold food or beverages (including food served through meals) as a punishment.	X	ICSD does not use food or beverages as rewards.
11. Celebrations Foods and beverages offered or sold at school-sponsored events outside the school day are encouraged to meet the nutrition standards for meals or for foods and beverages sold individually.	X	The district adheres to these guidelines and are reviewed at administrative meetings.

 12. Food Safety All foods made available on campus adhere to food safety and security guidelines. All foods made available (by the Food Service department) will comply with the state and local food safety and sanitation regulations. Hazard Analysis and Critical Points (HACCP) plans and guidelines are implemented to prevent food illness in schools. For the safety and security of the food and facility, access to the food service operations are limited to child nutrition staff and authorized personnel. 	X	 Inspected kitchen Kitchen staff is Se within first year o High school FCS to ServSafe certified 	rvSafe certified f employment. eacher is	
13. Summer Meals Schools in which more than 50 percent of students are eligible for free or reduced-price meals will sponsor the Summer Food Service Program for at least six weeks between the last day of the academic school year and the first day of the following school year, and, preferably, throughout the entire summer vacation.	X	 Summer meals we closed summer fe Consensus inform include areas arou Whittier and Wild considered. 	eding program. nation now und MS, HS,	
Other School Based Activities Goals				
Integrating Physical Activity into the Classroom Settings				

1.	Integrating Physical Activity into Classroom Setting For students to receive the nationally recommended amount of daily physical activity and for students to fully embrace regular physical activity as a personal behavior, students need opportunities for physical activity beyond the physical education class. Toward the end, the school district will: • Offer classroom health education that complements physical education by reinforcing the knowledge and self-management skills needed to maintain a physically active lifestyle and to reduce time spent on sedentary activities; • Discourage sedentary activities, such as watching television, playing computer games, etc. provide opportunities for physical activity to be incorporated into other subject lessons; and, • Encourage classroom teachers to provide short physical activity breaks between lessons or classes, as appropriate.		5.	At ICSD we offer health classes at the 6th, 8 th grade and HS levels. Teachers offer students "brain breaks" that offer students the opportunity to get out of their seats and move while learning. The elementary schools have partnered with Iowa State University to offer students the SWITCH program that promotes healthy lifestyles outside the classroom. MS has standing desk available. Move It activities sent to teachers. Health and wellness classes offered at Irving Elementary during Fall and Spring Intersession classes. At Elementary level, teachers utilizes the Go Noodle website to provide brain break activities.	
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Communication with Parents

or physical education homework.

Food Marketing in Schools		
School-based marketing will be consistent with nutrition	Smart Snack Vending	
education and health promotion. The school district will:	YMCA Blake fieldhouse	
 Limit food and beverage marketing to the 		
promotion of foods and beverages that meet		
the nutrition standards for meals or for foods		
and beverages sold individually;		
 Prohibit school-based marketing of brands 		
promoting predominantly low-nutrition foods		
and beverages;		
 Promote healthy foods, including fruits, 		
vegetables, whole grains, and low-fat dairy		
products; and		
Market activities that promote healthful		
behaviors (and are therefore allowable)		
including: vending machine covers water;		
pricing structures that promote healthy options		
in a la carte lines or vending machines; sales of		
fruit for fundraisers and coupons for discount		
gym memberships.		
Staff Wellness		

1. The school district values the health and well-being of every staff member and will plan and implement activities and policies that support personal efforts by staff to maintain a healthy lifestyle. Each school should: • Establish and maintain a staff wellness committee composed of at least one staff member, local hospital representative, dietitian or other health professional, recreation program representative, union representative and employee benefits specialist; • Develop, promote and oversee a multifaceted plan to promote staff health and wellness developed by the staff wellness committee; • Base the plan on input solicited from employees and outline ways to encourage healthy eating, physical activity and other elements of a healthy lifestyle among employees.	 Monthly email from benefits specialists that focuses on wellness. This information is distributed through Wellmark. MS fitness center and fieldhouse available to staff. Healthier snacks provided at meetings. Promote YMCA Membership during athletic events for all community members. ICYF promotes healthy lifestyle "options" through life size posters of student eating healthy foods. HS - Yoga for staff members after school HS weight room is open and available for staff use both before and after school and on weekends.
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