

What has Chartwell's and Canton ISD Child Nutrition done to implement the current USDA standards??

We have switched to honey wheat rolls to implement more whole grains in our menus.

Removed pickles and jalapenos to decrease the amount of sodium offered on our menus.

Syrup/jelly is limited to 1 oz portions.

We use whole grain spaghetti, rotini and macaroni.

Removed donuts and danish from the breakfast menu to reduce the sugary foods at breakfast.

Pizza crust is whole grain and the cheese and meat used for the topping is reduced fat.

Cakes, pie and brownies are offered less than once a month. Cobblers and crisps, which are fruit based are offered no more than 3 times a month.

50% of the cereal we offer is reduced sugar. Other cereal is limited to 7gms per serving.

Chicken patties, chicken rings and chicken nuggets are all made with whole grains.

We started this year offering skim flavored milk and 1% white milk. We no longer offer any milk over 1% fat.

Chips that are offered on a la carte lines are limited to 1 oz or 1.5 oz if they are baked. No chip that we sell has more than 7.5 grams of fat per bag.

Fresh baked cookies are reduced fat and sugar does not exceed 10 grams per cookie.

No individual food item can have more than 23 grams of fat with the exception of one individual food item per week and that item cannot exceed 28 grams of fat. This excludes peanut butter when it is served as part of the reimbursable meal.