

CLAYTON VALLEY CHARTER HIGH SCHOOL

Fund-raiser Authorization

Originator please complete and return to ASB Leadership one month prior to the date of the planned activity for approval. Once approved by the ASB Leadership administrator and Director of Operations, a copy of your form needs to be sent to the appropriate Director one week prior to the event.

PLEASE PRINT CLEARLY

1. Student Group:

2. List all items to be sold **(Be sure to check reverse side to insure you are complying with requirements):**

3. Date sale will take place:

4. Time sale will take place:

5. Location of sale:

6. Purpose of fundraiser:

7. If sale item is food, who will be responsible for food safety? **(Be sure to attach nutrition information)**

I request approval to organize this fundraiser: _____
Signature (Advisor/PFC Organizer-must be adult) DATE

Food or beverage sale needs Food Service Manager's approval: _____
Food Services Manager DATE

COMMENTS: _____

I APPROVE _____ DISAPPROVE _____ THIS FUNDRAISER. _____
Director of Administrative Services DATE

Reason for disapproval: _____

CALIFORNIA REGULATIONS FOR FOOD SALES

The California Administrative Code, Title 5, Section 15501 says that “one organization consisting only of pupils, can sell three categories of items as long as the food does not duplicate what food service is selling and is not prepared on campus”.

Senate Bill 12 – Food Sales on Campus

Snack foods sold to students are limited to a maximum of:

- 35% calories from fat
- 10% calories from saturated fat
- 35% of the total weight of sugar
- 250 calories

Entrée items sold to students are limited to:

- Maximum of 400 calories
- 4 grams of fat per 100 calories (36% of calories from fat)

Senate Bill 965 Beverage Sales on Campus (effective July 2009)

Beverages sold to students are limited to:

- Fruit-based drinks that are composed of no less than 50% juice and have no added sweetener
- Drinking water with no added sweetener
- Two-percent (2%) milk, one-percent (1%) milk, non-fat milk, soy milk, rice milk and other similar non-dairy milk
- An electrolyte replacement beverage that contains no more than 42 grams of added sweetener per 20-ounce serving.

To determine if a food or beverage meets the above requirements, first obtain a food label or nutritional analysis from the supplier. Then contact the Director of Operations for further assistance.

FOOD SAFETY DETAILS

While any food can become contaminated, moist protein foods are potentially hazardous. **Do not sell the following potentially hazardous foods:** meats, seafood, poultry, cooked rice, cooked beans, and cooked vegetables including potatoes, melons, tofu, eggs and sprouts.

All foods must be from approved commercial sources. **No home-prepared foods or feeds from unlicensed food facilities are allowed.**

Food Handlers Must:

- Wash their hands using warm water and soap for at least 20 seconds, then rinse and dry them, before handling food, before putting on gloves, after using the restroom and whenever hands may have become contaminated.
- Use clean disposable gloves, tongs or single-service wax paper for serving ready-to-eat foods, unless food is completely wrapped.