

Minimum Procurement Specifications and Model Meal Quality Standards for SFSP

7 CFR 225.7 (c)

Meal Component	Minimum Specifications	Best Practices for Meal Quality (Recommended but Not Required by SFSP Sponsors)
Meats/Meat Alternates	<p>Beef: US grade choice for serving in program meals</p> <p>Poultry: US grade A for unprocessed, grade B if further processed for serving in program meals</p> <p>Pork: U.S. No. 1 or U.S. No. 2.</p> <p>Seafood: Top grade, frozen fish – must be a nationally distributed brand packed under continuous inspection of the USDA.</p> <p>Fresh eggs: USDA Grade A or equivalent, 100 percent candled</p> <p>Frozen eggs: USDA-inspected</p> <p>American Cheese: Pasteurized cheese, no cheese food, imitation cheese, cheese product, or cheese spread</p>	<ul style="list-style-type: none"> • Serve lean cuts of meat. • Serve fish, nuts, or beans as healthy alternatives to meat. • Limit fried or pre-fried foods (such as chicken nuggets) on the menu. • Limit or avoid offering processed meats. • Serve low-fat or reduced-fat cheese or yogurts.
Fluid Milk	Pasteurized and homogenized; Vitamin A and D fortified; Grade A	<ul style="list-style-type: none"> • Serve only low-fat (1%) or fat-free (skim) milk. • Serve unflavored milk.
Fruits, Vegetables, and Full-Strength vegetable and/or fruit juice	US Grade A for all fresh, frozen or canned fruits and vegetables and full-strength, 100% vegetable and/or fruit juice	<ul style="list-style-type: none"> • Purchase frozen fruit that does not contain added sugar. • Serve fresh fruit instead of fruit-based desserts. • When choosing canned fruit, choose products canned in 100% juice or water. • Limit fruit juice. • Include dark green, orange, yellow, red, and purple fruits and vegetables on your menu. • When serving canned vegetables with added salt, rinse them before serving.
Grains	Made with whole grains and/or enriched grains. Grains include pasta, tortillas, rice, and flour-based bakery products such as breads including sandwich rolls, buns, cornbread, biscuits, loaf breads, and grain-based desserts.	<ul style="list-style-type: none"> • Offer 100% whole grain or whole grain rich grain items.

This chart offers general guidelines. OSPI encourages each sponsor to develop desired food specifications based on the proposed cycle menu. For additional guidance, contact our office.