

Food Buying Guide

for Child Nutrition Programs



U.S. Department of Agriculture
Food and Nutrition Service

BUY AMERICAN REQUIREMENT

Schools and institutions participating in the National School Lunch Program and the School Breakfast Program in the contiguous United States are required by law to use school food service funds, to the maximum extent practicable, to buy domestic commodities or products for meals served under these programs. A “domestic commodity or product” is defined as one that is either produced in the United States or is processed in the United States *substantially* using agricultural commodities that are produced in the United States. The term “substantially” means that over 51 percent of the final product consists of agricultural commodities that were grown domestically. Therefore, when school food service funds are used to acquire foods, schools and institutions must ensure that the items are in compliance with this requirement.

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