

SFSP Minimum Procurement Specification and Model Meal Quality Standards

7 CFR 225.7 (c)

Meal Component	Minimum Specs	Best Practices
Grains	Made with whole and/or enriched grains. Grains include pasta, tortillas, rice, and flour/grain-based bakery products, including: breads, 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 items • Eliminate grain-based desserts from menus
Meats/Meat Alternates	<p>Beef: US “Choice” grade</p> <p>Poultry: US grade A for unprocessed; grade B if further processed</p> <p>Pork: U.S. No. 1 or U.S. No. 2.</p> <p>Seafood: Top grade, frozen fish (nationally distributed brand required and must be 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>Cheese: Pasteurized natural or processed cheeses; no cheese food, imitation cheese, cheese product, or cheese spread</p>	<ul style="list-style-type: none"> • Serve lean cuts of meat with visible fat and skin removed • Serve fish, nuts, or beans in place of meat when possible • Limit fried or pre-fried foods (such as chicken nuggets or other breaded meat items) to twice or less weekly • Limit or avoid offering processed meats (e.g., luncheon meats, bologna) • Serve natural cheeses • Serve low-fat or reduced-fat yogurts with less sugar
Fruits & Vegetables	US Grade A for all fresh, frozen or canned fruits and vegetables and full-strength, 100% vegetable and/or fruit juice (must be pasteurized)	<ul style="list-style-type: none"> • Emphasize/include fresh fruits and vegetables on menus • Purchase frozen fruit that does not contain added sugar • Rinse canned vegetables with added salt before serving • Serve fresh fruit instead of fruit-based desserts • When choosing canned fruit, choose products canned in 100% juice or water; if canned in syrup, drain before serving • Eliminate or limit fruit juice • Include variety of colors in your menu, including: dark green, orange, yellow, red, and purple fruits and vegetables
Fluid Milk	Pasteurized and homogenized; Grade A; fortified with vitamins A and D	<ul style="list-style-type: none"> • Serve only low-fat (1%) or fat-free (skim) milk • Serve unflavored milk

*This chart provides general procurement guidelines. Sponsors are encouraged to create specifications based on their needs and menu.