School Name: Cameron Elementary

Date: 10/28/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	3	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	4	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	2	Policy-making process from state does no
The school has a Wellness Committee to address nutrition and physical activity issues.	4	
COMPONENT 2: Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	3	Through community groups we sent back
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	5	Free
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	3	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	5	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	5	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	5	
School meals include appealing, low-fat items.	5	

School Name: Cameron Elementary

Date: 10/28/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
COMPONENT 3. Other Healthy Food		
Options		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	5	
Foods are not sold in competition with school meals.	5	
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	5	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	3	
The school encourages organizations to raise funds by selling non-food items.	4	
COMPONENT 4: Pleasant Eating Experiences		
Meal periods are long enough for students to eat and socialize.	4	
There are enough serving areas so that students don't have to spend too much time waiting in line.	4	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	4	
The school cafeteria is pleasant, safe, and clean.	5	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	2	
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	5	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing	5	
traffic lights. Drinking fountains are available for students to get water at meals and throughout the day.	5	

School Name: Cameron Elementary

Date: 10/28/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree
COMPONENT 5. Nutrition Education	
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors.	3
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	3
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	3
State and district health education curriculum standards and	
guidelines include nutrition education and physical	4
education.	4
Nutrition is integrated into core curriculum areas such as math, science, and language arts.	3
The school links nutrition education activities with the	
coordinated school health program.	3
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	5
COMPONENT 6: Marketing	
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	4
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	4
and feedback, and listen to what they have to say.	4
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	4
setting. School promotes healthy food choices and don't allow	Т.
advertising that promotes less nutritious food choices.	5
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	3
	<u> </u>

School Name: CHS

Date: 10/27/2015

school's daily education program from pre-kindergarten through grade 12. Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity. School staff, students and parents are part of the policymaking process and support a healthy school nutrition environment. The school has a Wellness Committee to address nutrition and physical activity issues. **COMPONENT 2: Quality School Meals** This school offers lunch and breakfast and students are encouraged to participate. 5 **Support Text and process and support and process and students are encouraged to participate. 5 **Support Text and process and support and process and students are encouraged to participate. 5 **Support Text and process and support and process and students are encouraged to participate. 5 **Support Text and process and support and process and students are encouraged to participate. 5 **Support Text and process and support and process and students are encouraged to participate. 5 **Support Text and process and support and process and students are encouraged to participate. **Support Text and process and support and process and students are encouraged to participate. **Support Text and process and support and process and students are encouraged to participate. **Support Text and process and support a	5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
Nutrition and Physical Activity Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12. Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; meaitime schedules, dining space and atmosphere; nutrition education; and physical activity. School staff, students and parents are part of the policymaking process and support a healthy school nutrition environment. The school has a Wellness Committee to address nutrition and physical activity issues. **COMPONENT 2:** Quality School Meals** This school offers lunch and breakfast and students are encouraged to participate. This school offers lunch and breakfast and students are encouraged to participate. This school offers an after school snack program. All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities. School meals are offered at prices students can afford. Menus are planned with input from students and include local, cultural, and ethnic favorites of the students. School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk. School meals offer a variety of foods. 5 chool safety is a key part of the school foodservice operation. 5 chool safety is a key part of the school foodservice operation.		Points	Comments
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Menus are planned with input from students and include local, cultural, and ethnic favorites of the students. Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature. School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk. Food safety is a key part of the school foodservice operation. 5 School meals offer a variety of foods. 5	training and regularly participate in professional development	5	
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School meals offer a variety of foods. 5	provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat	5	
	Food safety is a key part of the school foodservice operation.	5	
School meals include appealing, low-fat items.	School meals offer a variety of foods.	5	
	School meals include appealing, low-fat items.	5	

School Name: CHS

Date: 10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
COMPONENT 3: Other Healthy Food		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	5	
Foods are not sold in competition with school meals.	5	
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	No access until end of day
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	5	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	4	
The school encourages organizations to raise funds by selling non-food items.	3	This is a common practice in most cases
COMPONENT 4: Pleasant Eating Experiences		
Meal periods are long enough for students to eat and socialize.	5	
There are enough serving areas so that students don't have to spend too much time waiting in line.	5	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	5	
The school cafeteria is pleasant, safe, and clean.	5	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	5	
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	5	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	5	
Drinking fountains are available for students to get water at meals and throughout the day.	5	

School Name: CHS

Date:

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
COMPONENT 5: Nutrition Education		
Students in pre-kindergarten through grade 12 receive		
nutrition education that is interactive and teaches the skills		
they need to adopt healthy eating behaviors.	5	
Nutrition education is offered in the school dining room and		
in the classroom with coordination between school		
foodservice staff and teachers.	5	
Students receive nutrition messages throughout the school		
that are consistent and reinforce each other.	5	
State and district health education curriculum standards and		
guidelines include nutrition education and physical	_	
education.	5	
Nutrition is integrated into core curriculum areas such as	<u>_</u>	
math, science, and language arts.	5	
The school links nutrition education activities with the	_	
coordinated school health program.	5	
The school is enrolled as a Team Nutrition School and		
conducts nutrition education activities and promotions that	_	
involve students, parents, and the community.	5	
COMPONENT 6: Marketing		
Healthy eating and physical activity are actively promoted to		
students, parents, teachers, administrators, and the		
community.	5	
School considers student needs in planning for a healthy		
school nutrition environment. They ask students for input		
and feedback, and listen to what they have to say.	5	
Students receive positive, motivating messages about		
healthy eating and physical activity throughout the school	_	
setting.	5	
School promotes healthy food choices and don't allow	_	
advertising that promotes less nutritious food choices.	5	
School works with a variety of media to spread the word to		
the community about a healthy school nutrition environment.		
, , , , , , , , , , , , , , , , , , , ,	4	Would like to see a little more parental it

Date:

CMES

School Wellness TEAM Assessment Form

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro		Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity	Points	Comments
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.		5
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.		5
School staff, students and parents are part of the policy-making process and support a healthy school nutrition environment.		4
The school has a Wellness Committee to address nutrition and physical activity issues.		5
COMPONENT 2: Quality School Meals		
This school offers lunch and breakfast and students are		
encouraged to participate. This school offers an after school snack program.		5
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.		5
School meals are offered at prices students can afford.		5
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.		2
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.		5
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.		5
Food safety is a key part of the school foodservice operation.		
School meals offer a variety of foods.		5
School meals include appealing, low-fat items.		
The state of the s	<u> </u>	5

Date:

CMES

School Wellness TEAM Assessment Form

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree
COMPONENT 3. Other Healthy Food	
Options	
All foods and beverages that are available at school	
contribute to meeting the dietary needs of students; and	
meet the requirement set forth in policy 4321.1 and the	
Dietary Guidelines for Americans.	5
School policies include nutrition standards for foods and	
beverages offered at parties, celebrations, and social	
events.(WVDE Policy 4321.1)	5
Foods are not sold in competition with school meals.	5
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools,	
no access until after the end of the school day for middle and	
junior high schools, and no access until after the end of the	
last lunch period in senior high schools.	3
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	5
The school encourages parents to provide a variety of	
nutritious foods if students bring bag lunches from home.	4
The school encourages organizations to raise funds by selling non-food items.	3
COMPONENT 4: Pleasant Eating Experiences	
Meal periods are long enough for students to eat and	
socialize.	5
There are enough serving areas so that students don't have	
to spend too much time waiting in line.	4
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	4
The school cafeteria is pleasant, safe, and clean.	5
Recess for elementary grades is scheduled before lunch so	
that children will come to lunch less distracted and ready to	
eat. Schools encourage socializing among students, and	3
between students and adults. Adults properly supervise	
dining rooms and serve as role models to students.	4
Creative, innovative methods are used to keep noise levels	
appropriate—no "eat in silence", no whistles, no buzzing	
traffic lights.	4
Drinking fountains are available for students to get water at	
meals and throughout the day.	5

CMES

School Wellness TEAM Assessment Form

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
COMPONENT 5. Nutrition Education		
Students in pre-kindergarten through grade 12 receive nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors.		5
Nutrition education is offered in the school dining room and in the classroom with coordination between school		
foodservice staff and teachers.		5
Students receive nutrition messages throughout the school that are consistent and reinforce each other.		5
State and district health education curriculum standards and guidelines include nutrition education and physical education.		5
Nutrition is integrated into core curriculum areas such as math, science, and language arts.		5
The school links nutrition education activities with the coordinated school health program.		4
The school is enrolled as a Team Nutrition School and conducts nutrition education activities and promotions that	_	
involve students, parents, and the community. COMPONENT 6: Marketing	5	5
Healthy eating and physical activity are actively promoted to students, parents, teachers, administrators, and the community.		5
School considers student needs in planning for a healthy school nutrition environment. They ask students for input and feedback, and listen to what they have to say.		4
Students receive positive, motivating messages about healthy eating and physical activity throughout the school setting.		4
School promotes healthy food choices and don't allow advertising that promotes less nutritious food choices.		4
School works with a variety of media to spread the word to the community about a healthy school nutrition environment.		4

School Name: Central

Date:

10/28/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	5	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy-making process and support a healthy school nutrition environment.	4	
The school has a Wellness Committee to address nutrition and physical activity issues.	5	
COMPONENT 2: Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	2	
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	5	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	3	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	4	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	5	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	5	
School meals include appealing, low-fat items.	5	

School Name: Central

Date: 10/28/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
COMPONENT 3. Other Healthy Food		
Options		
All foods and beverages that are available at school		
contribute to meeting the dietary needs of students; and	5	
meet the requirement set forth in policy 4321.1 and the		
Dietary Guidelines for Americans.		
School policies include nutrition standards for foods and	5	
beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	อ	
Foods are not sold in competition with school meals.	5	
	Ü	
There are appropriate restrictions on students' access to		
vending machines, school stores, snack bars, and other		
outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools,	5	
no access until after the end of the school day for middle and		
junior high schools, and no access until after the end of the		
last lunch period in senior high schools.		
School staff does not use food as a reward or punishment for		
students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold	5	
snacks as punishment for misbehaving or give candy as a	,	
reward for successful work and/or behavior.		:
The school encourages parents to provide a variety of	4	
nutritious foods if students bring bag lunches from home.		
The school encourages organizations to raise funds by	4	
selling non-food items.	т	
COMPONENT 4: Pleasant Eating		
Experiences		
Meal periods are long enough for students to eat and	4	
socialize,	4	
There are enough serving areas so that students don't have	4	
to spend too much time waiting in line.	,	
Dining areas are attractive and have sufficient space for	,	
seating; tables and chairs are the right size for the students.	4	
The school cafeteria is pleasant, safe, and clean.	4	
Recess for elementary grades is scheduled before lunch so	<u>'</u>	
that children will come to lunch less distracted and ready to		
eat.	2	
Schools encourage socializing among students, and		
between students and adults. Adults properly supervise	_	
dining rooms and serve as role models to students.	4	
Creative, innovative methods are used to keep noise levels		
appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	4	
Drinking fountains are available for students to get water at	7	
meals and throughout the day.	4	
· · · · · · · · · · · · · · · · · · ·	·	

School Name: Central

Date: 10/28/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree
COMPONENT 5. Nutrition Education	
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills	
they need to adopt healthy eating behaviors.	4
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	4
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	4
State and district health education curriculum standards and	
guidelines include nutrition education and physical	
education.	4
Nutrition is integrated into core curriculum areas such as	
math, science, and language arts.	4
The school links nutrition education activities with the	
coordinated school health program.	4
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	5
COMPONENT 6: Marketing	
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	4
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	
and feedback, and listen to what they have to say.	4
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	
setting.	4
School promotes healthy food choices and don't allow	
advertising that promotes less nutritious food choices.	4
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	4
<u> </u>	4

School Name: Glen Dale Elementary

Date: 19-Oct-15

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Strong		Comments
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity		
lutrition education and physical activity are included in the chool's daily education program from pre-kindergarten brough grade 12.	5	
Administrators support the development of healthy lifestyles or students, and establish and enforce policies that improve he school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	4	
The school has a Wellness Committee to address nutrition and physical activity issues.	5	
COMPONENT 2. Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	2	
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	5	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	2	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	5	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	4	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	3	
School meals include appealing, low-fat items.	3	

School Name: Glen Dale Elementary

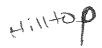
Date: 19-Oct-15

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
COMPONENT 3: Other Healthy Food		
Options		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	5	
Foods are not sold in competition with school meals.	5	
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	4	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	3	
The school encourages organizations to raise funds by selling non-food items.	5	
COMPONENT 4: Pleasant Eating Experiences		
Meal periods are long enough for students to eat and socialize.	5	
There are enough serving areas so that students don't have to spend too much time waiting in line.	4	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	3	•
The school cafeteria is pleasant, safe, and clean.	3	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	3	
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	5	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	4	
Drinking fountains are available for students to get water at meals and throughout the day.	5	

School Name: Glen Dale Elementary

Date: 19-Oct-15

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree
COMPONENT 5: Nutrition Education	
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills	
they need to adopt healthy eating behaviors.	5
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	3
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	4
State and district health education curriculum standards and	
guidelines include nutrition education and physical	[
education.	5
Nutrition is integrated into core curriculum areas such as	
math, science, and language arts.	4
The school links nutrition education activities with the	
coordinated school health program.	4
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	3
COMPONENT 6: Marketing	
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	5
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	
and feedback, and listen to what they have to say.	3
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	
setting.	4
School promotes healthy food choices and don't allow	
advertising that promotes less nutritious food choices.	4
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	
and definition by decided the state of the s	4



School Name: Hilltop Elementary

Date: 10/09/2015

Students and staff from Hilltop Are not part of the policy making process which indicates the low score. The staff and parents are in support of a healthy nutrition environment.	ω	the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity. School staff, students and parents are part of the policymaking process and support a healthy school nutrition environment.
	4	Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on
Wellness activities provided throughout the school year. Each class receives 30 minutes of physical recess time daily.	C	kindergarten through grade 12.
Students are provided with PE classes 3 times a week for at least 30 minutes. They receive nutrition education through the Health Curriculum and through the	ת	Nutrition education and physical activity are included in
		COMPONENT 1: A Commitment to Nutrition and Physical Activity
Comments	Points	
	ongly Disagree	5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Strongly Disagree

School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	School meals are offered at prices students can afford.	All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	This school offers an after school snack program.	This school offers lunch and breakfast and students are encouraged to participate.	COMPONENT 2: Quality School Meals	The school has a Wellness Committee to address nutrition and physical activity issues.
IJ	4	4	℃ i	ট	NA	ΟΊ		CJ
All meals include foods that are lower in saturated fat, sodium, and sugar. They always offer milk, vegetables, and fruits daily.	Meals are planned to meet all nutrition standards. The Local Health Department monitors and inspects the kitchen and food preparation, cooking, and serving annually,	Meals are prepared to include foods from different cultures and ethnic favorites.	Every student receives free breakfast and lunch.	The Food Service Personnel receives constant training throughout the school year.	The school does not have an after school snack program and does not have a need for one.	Hilltop Elementary offers breakfast in the classroom to encourage all students to eat the healthy breakfast.		The school has an established wellness committee that meets on Wednesday mornings to discuss monthly wellness activities.

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School meals offer a variety of foods. School meals include appealing, low-fat items. COMPONENT 3: Other Healthy Food Options All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans. School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social contributes.	ת ע 4 ת	The kitchen staff ensures all safety practices and procedures are followed. All meals include foods that are lower in saturated fat, sodium, and sugar. They always offer milk, vegetables, and fruits daily All meals include foods that are lower in saturated fat, sodium, and sugar. They always offer milk, vegetables, and fruits daily Students are only provided milk, juice (approved), and water throughout the school day. Most school celebrations do not include food. If a snack is provided, it meets all nutrition requirements
All foods and beverages that are available at school contribute to meeting the dietary needs of students: and		Students are only provided milk, juice (approved), and water
Dietary Guidelines for Americans.		
School policies include nutrition standards for foods and		Most school celebrations do not include food. If a snack is provide
beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	ഗ	It meets all nutrition requirements through the use of the nutrition calculator.
Foods are not sold in competition with school meals.	5	No foods are sold at school.
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	۲٦	No vending machines or snack sales occur at Hilltop Elementary

Adults serve as role models to students in cafeteria. They review		between students and adults. Adults properly supervise
Adults serve as role mov		G. 11. 11. 11. 11. 11. 11. 11. 11. 11. 1
recess prior to lunch.		Schools encourage socializing among students, and
		ready to eat.
(4), scheduling doesn't permit to		so that children will come to lunch less distracted and
Due to the size of the school and		Recess for elementary grades is scheduled before lunch
safe.		
for the student and is clean and	4	The school cafeteria is pleasant, safe, and clean.
The cafeteria has enough seating		THE PROPERTY OF THE PROPERTY O
The cafeteria has enough seating for the student and is clean and safe.	4	Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.
be a long line.	1	have to spend too much time waiting in line.
he lengthy It moves quickly but can	S	There are enough serving areas so that students don't
necessary with very little extra time		
students get the exact time	ω	socialize.
Occasionally the line can be long if it is a large hot lunch group. The		Meal periods are long enough for students to eat and
		Experiences
± 20.2		COMPONENT 4: Pleasant Eating
school hours and delivered and distributed outside school hours	2	The school encourages organizations to raise funds by selling non-food items.
Any food items are sold outside		
newsletters regarding healthy	_	home.
sends information home in school		The school encourages parents to provide a variety of
Students do not receive food as rewards or coupons for food.	4	School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.

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	2	Healthy eating and physical activity are actively promoted to students, parents, teachers, administrators, and the community.
		COMPONENT 6: Marketing
The school invites the community and parents to participate in school wellness activities such as Walk with me Day, healthy Snack ideas, etc.	C1	The school is enrolled as a Team Nutrition School and conducts nutrition education activities and promotions that involve students, parents, and the community.
The newly adopted Health series covers nutrition education.	4	The school links nutrition education activities with the coordinated school health program.
Many core areas cover nutrition education topics.	ڻ.	Nutrition is integrated into core curriculum areas such as math, science, and language arts.
WV state standards and objectives include objectives for nutrition education and physical education/	ڻ ن	State and district health education curriculum standards and guidelines include nutrition education and physical education.
The nutrition education carries over from the classroom to other areas in the school-library/PE.	4	Students receive nutrition messages throughout the school that are consistent and reinforce each other.
The wellness committee provides 2 wellness activities including nutrition education.	ω	Nutrition education is offered in the school dining room and in the classroom with coordination between school foodservice staff and teachers.
The newly adopted Health series covers nutrition education.	ڻ ن	Students in pre-kindergarten through grade 12 receive nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors.
		COMPONENT 5: Nutrition Education
Water is available to every student during every lunch period.	ហ	Drinking fountains are available for students to get water at meals and throughout the day.
Students are only asked to be silent when cleaning up and scraping trays during end of lunch period.	4	Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.

School considers student needs in planning for a healthy school nutrition environment. They ask students for		Hilltop Elementary would like to include students on the wellness
input and feedback, and listen to what they have to say.	2	from students regarding needs.
Students receive positive, motivating messages about		Students are provided with positive
healthy eating and physical activity throughout the		messages each month through the
school setting.	4	monthly wellness activities.
School promotos healthy food choices and don't allow		The school does not advertise any
ocitodi profilotes fleatility food choices and don't allow		foods that promote less nutritious
advertising that promotes less numbous rood choices.	5	choices.
School works with a variety of media to spread the word		The school needs to improve on
to the community about a healthy school nutrition		publicizing healthy school nutrition
environment.	_	to the community.

School Name: JMHS

Date: 11/12015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	5*	Unsure prior to 9th grade*
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	5	
The school has a Wellness Committee to address nutrition and physical activity issues.	5	
COMPONENT 2: Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	1	
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	5	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	4	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	5	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	5	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	5	
1	5	1

School Name: JMHS
Date: 11/12015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
COMPONENT 3. Other Healthy Food Options		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	5	
Foods are not sold in competition with school meals.	5	
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	5	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	5	
The school encourages organizations to raise funds by selling non-food items.	5	
COMPONENT 4: Pleasant Eating Experiences		
Meal periods are long enough for students to eat and socialize.	5	
There are enough serving areas so that students don't have to spend too much time waiting in line.	5	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	5	
The school cafeteria is pleasant, safe, and clean.	5	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	N/A	
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	5	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	5	
Drinking fountains are available for students to get water at meals and throughout the day.	5	

School Name: JMHS

Date: 11/12015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree
COMPONENT 5: Nutrition Education	
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills	
they need to adopt healthy eating behaviors.	5
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	5
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	5
State and district health education curriculum standards and	
guidelines include nutrition education and physical	
education.	5
Nutrition is integrated into core curriculum areas such as	
math, science, and language arts.	5
The school links nutrition education activities with the	
coordinated school health program.	5
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	5
COMPONENT 6: Marketing	
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	5
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	
and feedback, and listen to what they have to say.	5
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	
setting.	5
School promotes healthy food choices and don't allow	}
advertising that promotes less nutritious food choices.	5
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	1
	4

School Name: McNinch Primary

Date:

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	5	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	4	
The school has a Wellness Committee to address nutrition and physical activity issues.	5	
COMPONENT 2. Quality School Meals This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	5	
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	NA	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	3	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	5	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	5	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	4	
School meals include appealing, low-fat items.	4	

School Name: McNinch Primary

Date:

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
COMPONENT 3. Other Healthy Food		
Options		
All foods and beverages that are available at school		
contribute to meeting the dietary needs of students; and		
meet the requirement set forth in policy 4321.1 and the	5	
Dietary Guidelines for Americans.		
School policies include nutrition standards for foods and		
beverages offered at parties, celebrations, and social	5	
events.(WVDE Policy 4321.1)	ľ	
Foods are not sold in competition with school meals.	5	
Thora are enprendiate restrictions on students' access to		
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other		
outlets that sell foods and beverages, if these options are		
available. For example: no access in elementary schools,	5	
no access until after the end of the school day for middle and	1	
junior high schools, and no access until after the end of the	,	
last lunch period in senior high schools.		
Task farior ported in containing for tools.		
School staff does not use food as a reward or punishment for		
students. For example, they don't give coupons for fast food		
meals as a reward for an "A" on the class project or withhold	5	
snacks as punishment for misbehaving or give candy as a		
reward for successful work and/or behavior.		
The school encourages parents to provide a variety of	5	
nutritious foods if students bring bag lunches from home.	,	
The school encourages organizations to raise funds by		
selling non-food items.	4	
COMPONENT 4: Pleasant Eating		
Experiences		
Meal periods are long enough for students to eat and socialize.	4	
There are enough serving areas so that students don't have	4	
to spend too much time waiting in line.		
Dining areas are attractive and have sufficient space for	4	
seating; tables and chairs are the right size for the students.	7	
The school cafeteria is pleasant, safe, and clean.	4	
Recess for elementary grades is scheduled before lunch so		
that children will come to lunch less distracted and ready to		
eat.	2	
Schools encourage socializing among students, and		
between students and adults. Adults properly supervise		
dining rooms and serve as role models to students.	4	
Creative, innovative methods are used to keep noise levels		
appropriate—no "eat in silence", no whistles, no buzzing		
traffic lights.	5	
Drinking fountains are available for students to get water at		
meals and throughout the day.	4	

School Name: McNinch Primary

Date:

10/27/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree
COMPONENT 5. Nutrition Education	
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills	
they need to adopt healthy eating behaviors.	5
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	5
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	5
State and district health education curriculum standards and	
guidelines include nutrition education and physical	
education.	5
Nutrition is integrated into core curriculum areas such as	
math, science, and language arts.	5
The school links nutrition education activities with the	
coordinated school health program.	5
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	· 5
COMPONENT 6: Marketing	
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	5
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	
and feedback, and listen to what they have to say.	3
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	
setting.	5
School promotes healthy food choices and don't allow	
advertising that promotes less nutritious food choices.	5
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	5

School Name: Moundsville Middle

Date: Oct-15

School Wellness TEAM Assessment Form

1997 - x

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	5	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	3	
The school has a Wellness Committee to address nutrition and physical activity issues.	4	
COMPONENT 2: Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	4	
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	5	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	4	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	5	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	5	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	5	
School meals include appealing, low-fat items.	5	
	I	

School Name: Moundsville Middle

Date: Oct-15

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
COMPONENT 3: Other Healthy Food		
Options		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	5	
Foods are not sold in competition with school meals.	5	
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	2	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	3	
The school encourages organizations to raise funds by selling non-food items.	1	
COMPONENT 4: Pleasant Eating Experiences		
Meal periods are long enough for students to eat and socialize.	5	
There are enough serving areas so that students don't have to spend too much time waiting in line.	5	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	5	
The school cafeteria is pleasant, safe, and clean.	5	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	n/a	
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	5	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	5	
Drinking fountains are available for students to get water at meals and throughout the day.	5	

School Name: Moundsville Middle

Date: Oct-15

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree
COMPONENT 5: Nutrition Education	
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills	
they need to adopt healthy eating behaviors.	5
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	5
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	4
State and district health education curriculum standards and	
guidelines include nutrition education and physical	
education.	5
Nutrition is integrated into core curriculum areas such as	
math, science, and language arts.	2
The school links nutrition education activities with the	
coordinated school health program.	5
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	5
COMPONENT 6: Marketing	
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	2
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	
and feedback, and listen to what they have to say.	3
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	
setting.	4
School promotes healthy food choices and don't allow	
advertising that promotes less nutritious food choices.	4
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	
	2

School Name: Sand Hill Elementary
Date: 10-6-15

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
EXMPONENT L: A Commitment to	Points	Comments
Sutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	4	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	4	
The school has a Wellness Committee to address nutrition and physical activity issues.		
CEE-FULTENT 2; Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	2	Do Not House this Program
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	3
School meals are offered at prices students can afford.	5	Free Meal brogram
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	4	
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	5	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	5	
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	5	
School meals include appealing, low-fat items.	4	

COMPONENT 3: Other Healthy Food		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events. (WVDE Policy 4321.1)	5	
Foods are not sold in competition with school meals.		
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	4	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	3	
The school encourages organizations to raise funds by selling non-food items.	4	
COMPONENT 4: Pleasant Eating		
Experiences		
Meal periods are long enough for students to eat and socialize.	5	
There are enough serving areas so that students don't have to spend too much time waiting in line.	5	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	5	
The school cafeteria is pleasant, safe, and clean.	.5	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	2	Recess is after
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	5	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	2)	
Drinking fountains are available for students to get water at meals and throughout the day. COMPONENT 5: Nutrition Education	5	
Students in pre-kindergarten through grade 12 receive nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors.	4	
Nutrition education is offered in the school dining room and in the classroom with coordination between school foodservice staff and teachers.	5	school cook teaches Krasa about meal Patterns & healthy cating
Students in pre-kindergarten through grade 12 receive nutrition education that is interactive and teaches the skills they need to adopt healthy eating behaviors. Nutrition education is offered in the school dining room and in the classroom with coordination between school	4	Kidsa about meal

Students receive nutrition messages throughout the school	4	
State and district health education curriculum standards and guidelines include nutrition education and physical education.	5	
Nutrition is integrated into core curriculum areas such as math, science, and language arts.	4	
The school links nutrition education activities with the coordinated school health program.	4	1
The school is enrolled as a Team Nutrition School and conducts nutrition education activities and promotions that involve students, parents, and the community.	5	
Healthy eating and physical activity are actively promoted to students, parents, teachers, administrators, and the community.	5	
School considers student needs in planning for a healthy school nutrition environment. They ask students for input and feedback, and listen to what they have to say.	4	
Students receive positive, motivating messages about healthy eating and physical activity throughout the school setting.	4	
School promotes healthy food choices and don't allow advertising that promotes less nutritious food choices.	5	
School works with a variety of media to spread the word to the community about a healthy school nutrition environment.	3	

School Name: Sherrard

Date:

11/2/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro		
	Points	Comments
COMPONENT 1: A Commitment to Nutrition and Physical Activity	20	
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	5	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	5	
The school has a Wellness Committee to address nutrition and physical activity issues.	5	
COMPONENT 2. Quality School Meals	40	
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	1	we could use it.
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	5	
School meals are offered at prices students can afford.	5	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	3	we could hve surveys.
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	4	could improve taste and attractiveness
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	4	could improve taste and attractivness sugar content in breakfast is high
Food safety is a key part of the school foodservice operation.	5	
School meals offer a variety of foods.	3	more varity would be nice
School meals include appealing, low-fat items.	5	
	1	I.

School Name: Sherrard

Date:

11/2/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
COMPONENT 3: Other Healthy Food Options	29	
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	4	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	4	
Foods are not sold in competition with school meals.	5	
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	4	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	3	telling a parent what to serve at home is t
The school encourages organizations to raise funds by selling non-food items.	4	we could do better
COMPONENT 4: Pleasant Eating Experiences	30	
Meal periods are long enough for students to eat and socialize.	5	
There are enough serving areas so that students don't have to spend too much time waiting in line.	5	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	5	
The school cafeteria is pleasant, safe, and clean.	5	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	n/a	we're a middle school
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students. Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing	5	
traffic lights. Drinking fountains are available for students to get water at meals and throughout the day.	5 5	

School Name: Sherrard

Date: 11/2/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree
COMPONENT 5. Nutrition Education	29
Students in pre-kindergarten through grade 12 receive	
nutrition education that is interactive and teaches the skills	
they need to adopt healthy eating behaviors.	5
Nutrition education is offered in the school dining room and	
in the classroom with coordination between school	
foodservice staff and teachers.	4
Students receive nutrition messages throughout the school	
that are consistent and reinforce each other.	4
State and district health education curriculum standards and	
guidelines include nutrition education and physical	
education.	5
Nutrition is integrated into core curriculum areas such as	
math, science, and language arts.	2
The school links nutrition education activities with the	
coordinated school health program.	4
The school is enrolled as a Team Nutrition School and	
conducts nutrition education activities and promotions that	
involve students, parents, and the community.	5
COMPONENT 6: Marketing	22
Healthy eating and physical activity are actively promoted to	
students, parents, teachers, administrators, and the	
community.	5
School considers student needs in planning for a healthy	
school nutrition environment. They ask students for input	
and feedback, and listen to what they have to say.	4
Students receive positive, motivating messages about	
healthy eating and physical activity throughout the school	
setting.	4
School promotes healthy food choices and don't allow	
advertising that promotes less nutritious food choices.	5
School works with a variety of media to spread the word to	
the community about a healthy school nutrition environment.	
are security second a result of section of the second of t	4

School Name: Washington Lands Elementary
Date: 10/26/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
	Points	Comments
COMPONENT 1. A Commitment to Nutrition and Physical Activity		
Nutrition education and physical activity are included in the school's daily education program from pre-kindergarten through grade 12.	5	
Administrators support the development of healthy lifestyles for students, and establish and enforce policies that improve the school nutrition environment. They address issues such as the kinds of foods available on the school campus; mealtime schedules; dining space and atmosphere; nutrition education; and physical activity.	5	
School staff, students and parents are part of the policy- making process and support a healthy school nutrition environment.	3	no student involvement
The school has a Wellness Committee to address nutrition and physical activity issues.	5	Wellness Committee meets every Wedn
COMPONENT 2: Quality School Meals		
This school offers lunch and breakfast and students are encouraged to participate.	5	
This school offers an after school snack program.	1	afte school program only offered to pre-k
All school foodservice staff have appropriate pre-service training and regularly participate in professional development activities.	3	Attend CE days for service personnel
School meals are offered at prices students can afford.	5	
Menus are planned with input from students and include local, cultural, and ethnic favorites of the students.	3	no input from students
Menus meet nutrition standards established by the U.S. Department of Agriculture, conform to good menu planning principles, and feature a variety of healthy choices that are tasty, attractive, of excellent quality, and are served at the proper temperature.	3	
School foodservice staff uses food preparation techniques to provide school meals that are lower in saturated fat, sodium, and sugar. They offer healthy food choices that include lean meats, fruits, vegetables, whole grains, and low-fat or non-fat milk.	3	no food choices in elementary
Food safety is a key part of the school foodservice operation.	5	take food handlers class
School meals offer a variety of foods.	4	
School meals include appealing, low-fat items.	3	
ł	<u> </u>	<u> </u>

School Name: Washington Lands Elementary

Date: 10/26/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ngly Disagree	
COMPONENT 3: Other Healthy Food		
Options		
All foods and beverages that are available at school contribute to meeting the dietary needs of students; and meet the requirement set forth in policy 4321.1 and the Dietary Guidelines for Americans.	5	
School policies include nutrition standards for foods and beverages offered at parties, celebrations, and social events.(WVDE Policy 4321.1)	4	
Foods are not sold in competition with school meals.	5	no food sold at school
There are appropriate restrictions on students' access to vending machines, school stores, snack bars, and other outlets that sell foods and beverages, if these options are available. For example: no access in elementary schools, no access until after the end of the school day for middle and junior high schools, and no access until after the end of the last lunch period in senior high schools.	5	no access at school
School staff does not use food as a reward or punishment for students. For example, they don't give coupons for fast food meals as a reward for an "A" on the class project or withhold snacks as punishment for misbehaving or give candy as a reward for successful work and/or behavior.	3	
The school encourages parents to provide a variety of nutritious foods if students bring bag lunches from home.	2	
The school encourages organizations to raise funds by selling non-food items.	3	
COMPONENT 4: Pleasant Eating Experiences		
Meal periods are long enough for students to eat and socialize.	4	
There are enough serving areas so that students don't have to spend too much time waiting in line.	2	
Dining areas are attractive and have sufficient space for seating; tables and chairs are the right size for the students.	4	
The school cafeteria is pleasant, safe, and clean.	. 4	
Recess for elementary grades is scheduled before lunch so that children will come to lunch less distracted and ready to eat.	2	
Schools encourage socializing among students, and between students and adults. Adults properly supervise dining rooms and serve as role models to students.	4	
Creative, innovative methods are used to keep noise levels appropriate—no "eat in silence", no whistles, no buzzing traffic lights.	4	
Drinking fountains are available for students to get water at meals and throughout the day.	4	would like to see water bottle refill station

School Name: Washington Lands Elementary

Date: 10/26/2015

5 Strongly Agree 4 Agree 3 Neutral 2 Disagree 1 Stro	ongly Disagree	
COMPONENT 5: Nutrition Education		
Students in pre-kindergarten through grade 12 receive		
nutrition education that is interactive and teaches the skills		
they need to adopt healthy eating behaviors.	4	
Nutrition education is offered in the school dining room and		
in the classroom with coordination between school		
foodservice staff and teachers.	2	
Students receive nutrition messages throughout the school		
that are consistent and reinforce each other.	4	
State and district health education curriculum standards and		
guidelines include nutrition education and physical		
education.	5	
Nutrition is integrated into core curriculum areas such as		
math, science, and language arts.	4	
The school links nutrition education activities with the		
coordinated school health program.	3	
The school is enrolled as a Team Nutrition School and		
conducts nutrition education activities and promotions that		
involve students, parents, and the community.	5	
COMPONENT 6: Marketing		
Healthy eating and physical activity are actively promoted to		
students, parents, teachers, administrators, and the		
community.	4	
School considers student needs in planning for a healthy		
school nutrition environment. They ask students for input		
and feedback, and listen to what they have to say.	2	
Students receive positive, motivating messages about		
healthy eating and physical activity throughout the school		
setting.	4	
School promotes healthy food choices and don't allow		
advertising that promotes less nutritious food choices.	5	no advertising
School works with a variety of media to spread the word to		
the community about a healthy school nutrition environment.		
] 3	