

# Why FARM to SCHOOL?

# Healthy and local

Provides children access to local, nutrient-rich foods

### **Educational**

Hands-on learning, visiting farms, and understanding where food comes from enhances classroom education

### **Financial**

Buying local provides financial opportunity for farmers, ranchers, and food processors and creates jobs

## **Engaging**

Building relationships with food producers and institutions that provide food strengthens the community and provides additional resources in times of need

# South Dakota rules for purchased or donated local foods

Must follow procurement rules, food service code, USDA food safety and inspection services

# **Approved**

- Fresh, whole, and unprocessed foods (ex: apples, watermelons, tomatoes, peppers)
- Processed foods that are graded or manufactured under inspection in a USDA or state-inspected facility
- Meats slaughtered and processed under inspection in a USDA or state-inspected facility
- Unpasteurized eggs with Egg Candler/Grader License and Egg Dealer License

# **Not Approved**

- Raw milk and milk products
- Food processed and packed in a private home or an unlicensed food service establishment
- Meat labeled "not for sale"

List of state-inspected facilities available from the Animal Industry Board: https://aib.sd.gov/meatinspection.html

### Where to find South Dakota food:

South Dakota local foods directories

- https://sdspecialtyproducers.org/find-local-foods/
- www.dakotarural.org/eatlocalfoods/local-foods-directory/

#### **Resources:**

 ${\tt SDSU\ Extension:} \ \underline{\tt https://extension.sdstate.edu/what-farm-school-and-early-care-and-education} \\ {\tt Farm\ to\ School\ planning\ guides}$ 

- https://extension.sdstate.edu/sites/default/files/2019-07/P-00089.pdf
- <a href="https://www.farmtoschool.org/resources">https://www.farmtoschool.org/resources</a>

