Farm to School
SOUTH DAKOTA

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"

Resources:

South Dakota Farm to School
Animal Industry Board State-Inspected Facilities

Need More Information?

Contact the South Dakota Department of Education,
Child and Adult Nutrition Services
605-773-3413, DOE.SchoolLunch@state.sd.us