



## 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](#)

[SDSU Extension](#)

[Animal Industry Board state-inspected facilities](#)

### Need more information?

Contact Janelle Peterson, with the South Dakota Department of Education [janelle.peterson@state.sd.us](mailto:janelle.peterson@state.sd.us) or call 605-295-2270