

# **ALDINE INDEPENDENT SCHOOL DISTRICT**

## **Local Wellness Policy**

**The Aldine Independent School District is committed to providing a school environment that enhances learning and development of lifelong wellness practices.**

**To accomplish these goals:**

- Child Nutrition Programs comply with federal, state and local requirements. Child Nutrition Programs are accessible to all children.**
- Sequential and interdisciplinary nutrition education is provided and promoted.**
- Patterns of meaningful physical activity connect to students' lives outside of physical education.**
- All school-based activities are consistent with local wellness policy goals.**
- All foods and beverages made available on campus during the school day are consistent with the current Dietary Guidelines for Americans.**
- All foods made available on campus adhere to food safety and security guidelines.**
- The school environment is safe, comfortable and pleasing. Adequate time and space is allowed for eating meals.**
- Food and physical activity are not used as a reward or punishment.**
- District policies support personal efforts by staff to maintain a healthy lifestyle.**



# ALDINE INDEPENDENT SCHOOL DISTRICT

## Local Wellness Policy Guidelines

Effective July 1, 2006

### **Nutrition Education**

- Nutrition education will be integrated into the district curriculum.
- The [elementary and intermediate] campus CATCH/Wellness Team will be trained by certified CATCH trainers in professional development activities. The Wellness Team will provide activities to the staff that increase nutrition education at the campus.
- All nutrition education information will be reviewed and approved by a credentialed, nutrition professional within the Aldine Child Nutrition Department.
- Nutrition education will be increased by sharing information with families and the community via the Aldine Child Nutrition Department web page, monthly campus newsletters, parent meetings, and by using the cafeteria as a “learning laboratory” [example: nutrition education display boards; taste testing; etc.].

### **Physical Activity**

- *Strive toward* state-certified physical education instructors teaching all physical education classes.
- *Strive toward* physical education classes having a student/adult ratio not to exceed 30:1. [A three-year plan to reduce class size will be developed within the 2006-2007 school year.]
- *Strive toward providing* a daily *structured* activity period for *pre-k and elementary* students, which is not used as a punishment or reward.
- Time allotted for physical activity will be consistent with national and state standards.
- All physical education instructors and their assistants must be certified in CPR and first aid.

### **Other School Based Activities**

- School-based marketing for food and beverage products are consistent with nutrition education and health goals and aligned with federal, state and local regulations, laws and guidelines.
- After school activities encourage physical activity and include healthy nutrition information.

- Snacks served during the day or in after-school activities make a positive contribution to children’s nutrition and health.
- Student Health is supported by hosting health clinics, health screenings and helping enroll eligible children into Medicaid and Children’s Health Insurance Program [CHIP].
- School Health Advisory Committees [SHAC] comprised of families, teachers, Child Nutrition Services, administrators and students continue to work together to ensure all children are provided every opportunity in school to be healthy and have a healthy learning environment.
- District policies support personal efforts by staff to maintain a healthy lifestyle.

### **Nutrition Guidelines for All Foods on Campus**

- All foods made available on campus will comply with local, state and federal laws and regulations as well as the current USDA Dietary Guidelines for Americans.
- Food providers will take every measure to ensure that student access to foods and beverages meets federal, state and local laws, regulations and guidelines. Food providers will offer a variety of age appropriate healthy food and beverage selections for elementary schools, middle schools and high schools.

### **Healthy Eating Environment**

- Adequate time is provided to eat breakfast and lunch from the time the student is seated. [Recommended times by the National Association of State Boards of Education is 10 minutes for breakfast and 20 minutes for lunch.]
- Lunch periods are scheduled as near the middle of the day as possible and are planned to assure that students do not spend too much time waiting in line.
- If meetings or activities are scheduled during meal times, students must be allowed to eat breakfast or lunch.
- Dining areas are clean and attractive and provide enough seating for all students during their lunch time.
- Drinking water is available for all students during meals.
- Food is not used as a reward or punishment for student behavior unless it is detailed in a student’s Individualized Education Plan [IEP].
- If food or beverages are used in a learning activity, all laws, guidelines and regulations are met.

### **Child Nutrition Operations**

- The child nutrition program will ensure that all students have affordable access to the varied and nutritious foods they need to stay healthy and learn well.

- The school will strive to increase participation in the available federal Child Nutrition programs by providing quality food and service and through nutrition education, marketing and communications channels (e.g. school lunch, school breakfast, after-school snack and summer foodservice programs).
- The district shall employ a child nutrition food service director who is properly qualified, certified and/or credentialed according to current professional standards to administer the school child nutrition program.
- All child nutrition services personnel shall have adequate pre-service training in food service operations.
- Students are encouraged to start each day with a healthy breakfast.

### **Food Safety/Food Security**

- All foods made available on campus comply with the federal, state and local food safety and sanitation regulations. Hazard Analysis and Critical Control Points (HACCP) plans and guidelines are implemented to prevent foodborne illness in schools.
- For the safety and security of the food and facility, access to the food service operations are limited to Child Nutrition staff and authorized personnel. For further guidance see the U.S. Department of Agriculture (USDA) food security guidelines.
- District administrators, by area of responsibility, are responsible for ensuring local, state and federal laws, regulations and guidelines are updated and in place.
- District safety, health and security policies and crisis plans are current and training is provided to insure staff, students and the community are knowledgeable.

Each school site administrator shall be charged with operational responsibility for ensuring that the campus meets the local **Wellness Policy** guidelines. Scorecards pertinent to each area will be completed and signed annually.

**ALDINE INDEPENDENT SCHOOL DISTRICT**  
**SCHOOL NUTRITION [SN] SERVICES AND PROGRAMS**  
*Scorecard*

**Instructions**

1. Carefully read the criteria and scoring descriptions for each item listed on this scorecard.
2. Circle the most appropriate score for each item. In the comment/documentation section on the following pages, describe documentable examples to support your score.
3. After all questions have been scored and documented, calculate the overall score.
4. School principal must complete, sign and date the form by **March 31** of each year.
5. Retain original copy on file on your campus. Submit copies to **Executive Director of Child Nutrition Services and Area Superintendent**.

SCHOOL NUTRITION [SN]

		Fully in Place	Partially in Place	Under Development	Not in Place
<b>SN.1</b>	Breakfast, lunch and after-school snack programs are in operation	3	2	1	0
<b>SN.2</b>	Federal meal component requirements are met	3	2	1	0
<b>SN.3</b>	Texas Department of Agriculture [TDA] School Nutrition Policies are being followed	3	2	1	0
<b>SN.4</b>	Local regulations/inspections are adhered to; food safety and security regulations/guidelines are in place	3	2	1	0
<b>SN.5</b>	Food purchasing and preparation practices reduce fat content	3	2	1	0
<b>SN.6</b>	A la carte offerings include appealing, nutritious items	3	2	1	0
<b>SN.7</b>	Sites outside cafeteria offer appealing, nutritious items	3	2	1	0
<b>SN.8</b>	Meal periods are planned with consideration of serving areas and available space, to allow adequate time for students to eat school meals as per recommendations	3	2	1	0
<b>SN.9</b>	Adequate space is available for students to eat school meals	3	2	1	0
<b>SN.10</b>	Collaboration between food service staff, school staff and community assures all foods and beverages made available on campus during school day are consistent with current Dietary Guidelines for Americans	3	2	1	0
<b>SN.11</b>	Food Service Manager is Health Department certified	3	2	1	0
<b>SN.12</b>	Food Service Manager is TASN certified [Level _____ ]	3	2	1	0
<b>SN.13</b>	Plans and preparations are in place for food emergencies	3	2	1	0
<b>COLUMN TOTALS:</b> For each column, add the numbers that are circled and enter the sum in the boxes to the right.					
<b>TOTAL POINTS:</b> Add your scores above and enter the total in the box to the right.					

**TOTAL POSSIBLE POINTS**                    39  
**PERCENT OF IMPLEMENTATION**                  %  
 [Your Total Points ÷ 39 = %]

\_\_\_\_\_  
**School Name**

\_\_\_\_\_  
**Grade Levels**

\_\_\_\_\_  
**School Principal (signature)**

\_\_\_\_\_  
**Date**

## School Nutrition Services and Programs Scorecard Documentation

<b>EXAMPLE</b>  <i>SN.9</i>	<p>Adequate space is available for students to eat school meals</p> <p><b>Comments/Documentation:</b></p> <ol style="list-style-type: none"> <li>1. Students have at least 10 minutes to eat breakfast from the time they are seated.</li> <li>2. Students have an average of 12 minutes to eat lunch. Our goal is to provide 15-20 minutes from the time they are seated.</li> <li>3. Meal periods are planned so that seating is available for all students.</li> </ol>	<b>SCORE:</b> <u>    2    </u>
<b>SN.1</b>	<p>Breakfast, lunch and after-school snack programs are in operation</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SN.2</b>	<p>Federal meal component requirements are met</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SN.3</b>	<p>Texas Department of Agriculture [TDA] School Nutrition Policies are being followed</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SN.4</b>	<p>Local regulations/inspections are adhered to; food safety and security regulations/guidelines are in place</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SN.5</b>	<p>Food purchasing and preparation practices reduce fat content</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SN.6</b>	<p>A la carte offerings include appealing, nutritious items</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SN.7</b>	<p>Sites outside cafeteria offer appealing, nutritious items</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____

<p><b>SN.8</b></p>	<p>Meal periods are planned with consideration of serving areas and available space, to allow adequate time for students to eat school meals as per recommendations  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>SN.9</b></p>	<p>Adequate space is available for students to eat school meals  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>SN.10</b></p>	<p>Collaboration between food service staff, school staff and community assures all foods and beverages made available on campus during school day are consistent with current Dietary Guidelines for Americans  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>SN.11</b></p>	<p>Food Service Manager is Health Department certified  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>SN.12</b></p>	<p>Food Service Manager is TASN certified [Level _____ ]  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>SN.13</b></p>	<p>Plans and preparations are in place for food emergencies  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>

**SCHOOL NAME:** \_\_\_\_\_

**ALDINE INDEPENDENT SCHOOL DISTRICT  
OTHER SCHOOL-BASED ACTIVITIES [SA] AND  
HEALTHY EATING ENVIRONMENT [EE]**

*Scorecard*

**Instructions**

- Carefully read the criteria and scoring descriptions for each item listed on this scorecard.
- Circle the most appropriate score for each item. In the comment/documentation section on the following pages, describe documentable examples to support your score.
- After all questions have been scored and documented, calculate the overall score.
- School principal must complete, sign and date the form by **March 31** of each year.
- Retain original copy on file on your campus. Submit copies to **Executive Director of Child Nutrition Services and Area Superintendent**.

OTHER SCHOOL-BASED ACTIVITIES [SA] and HEALTHY EATING ENVIRONMENT [EE]

		Fully in Place	Partially in Place	Under Development	Not in Place
<b>SA.1</b>	Fundraising efforts are supportive of healthy eating	3	2	1	0
<b>SA.2</b>	Recess consists of at least 5 minutes of teacher-directed cardiovascular activity	3	2	1	0
<b>SA.3</b>	After-school activities encourage physical activity and include healthy nutritional information	3	2	1	0
<b>SA.4</b>	Access to foods of minimal nutritive value is restricted	3	2	1	0
<b>SA.5</b>	Student Health is supported by health clinics, health screenings and assistance in the enrollment process for CHIPS or Medicaid	3	2	1	0
<b>SA.6</b>	Campus has a School Health Advisory Committee [SHAC], with membership as recommended by state, and has a representative on the district SHAC	3	2	1	0
<b>SA.7</b>	School-based marketing of food and beverages supports wellness goals	3	2	1	0
<b>SA.8</b>	District and campus policies support personal efforts of the staff to maintain a healthy lifestyle	3	2	1	0

<b>EE.1</b>	Cafeteria environment is clean, safe and pleasant	3	2	1	0
<b>EE.2</b>	Meal periods are planned as near the middle of the day as possible and assure minimum wait in line to allow for recommended eating times	3	2	1	0
<b>EE.3</b>	If meeting or activities are scheduled during meal periods, students must be allowed to eat breakfast or lunch	3	2	1	0
<b>EE.4</b>	Drinking water is available during meals	3	2	1	0
<b>EE.5</b>	Food is not used as a reward or punishment	3	2	1	0
<b>EE.6</b>	Food and beverages, used in a learning activity, adhere to all laws, regulations and guidelines	3	2	1	0

**COLUMN TOTALS:**

**For each column, add the numbers that are circled and enter the sum in the boxes to the right.**

**TOTAL POINTS:**

**Add your scores above and enter the total in the box to the right.**

**TOTAL POSSIBLE POINTS**

42

**PERCENT OF IMPLEMENTATION**

          %

[Your Total Points ÷ 42 = %]

\_\_\_\_\_  
**School Name**

\_\_\_\_\_  
**Grade Levels**

\_\_\_\_\_  
**School Principal** (*signature*)

\_\_\_\_\_  
**Date**

## Other School-Based Activities and Healthy Eating Environment Scorecard Documentation

<b>EXAMPLE</b> SA.4	<p>Access to foods of minimal nutritive value is restricted</p> <p><b>Comments/Documentation:</b></p> <p>1. Students are not allowed access to vending machines until after the last lunch period as per TDA nutrition policy regulations for middle schools.</p>	<b>SCORE:</b> <u>    3    </u>
<b>SA.1</b>	<p>Fundraising efforts are supportive of healthy eating</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SA.2</b>	<p>Recess consists of at least 5 minutes of teacher-directed cardiovascular activity</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SA.3</b>	<p>After-school activities encourage physical activity and include healthy nutritional information</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SA.4</b>	<p>Access to foods of minimal nutritive value is restricted</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SA.5</b>	<p>Student Health is supported by health clinics, health screenings and assistance in the enrollment process for CHIPS or Medicaid</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SA.6</b>	<p>Campus has a School Health Advisory Committee [SHAC], with membership as recommended by state, and has a representative on the district SHAC</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>SA.7</b>	<p>School-based marketing of food and beverages supports wellness goals</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____

<p><b>SA.8</b></p>	<p>District and campus policies support personal efforts of the staff to maintain a healthy lifestyle  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>EE.1</b></p>	<p>Cafeteria environment is clean, safe and pleasant  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>EE.2</b></p>	<p>Meal periods are planned as near the middle of the day as possible and assure minimum wait in line to allow for recommended eating times  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>EE.3</b></p>	<p>If meetings or activities are scheduled during meal periods, students must be allowed to eat breakfast or lunch  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>EE.4</b></p>	<p>Drinking water is available during meals  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>EE.5</b></p>	<p>Food is not used as a reward or punishment  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>EE.6</b></p>	<p>Food and beverages, used in a learning activity, adhere to all laws, regulations and guidelines  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>

**SCHOOL NAME:** \_\_\_\_\_

**ALDINE INDEPENDENT SCHOOL DISTRICT**  
**NUTRITION EDUCATION [NE] AND**  
**PHYSICAL ACTIVITY [PA]**  
*Scorecard*

**Instructions**

1. Carefully read the criteria and scoring descriptions for each item listed on this scorecard.
2. Circle the most appropriate score for each item. In the comment/documentation section on the following pages, describe documentable examples to support your score.
3. After all questions have been scored and documented, calculate the overall score.
4. School principal must complete, sign and date the form by **March 31** of each year.
5. Retain original copy on file on your campus. Submit copies to **Executive Director of Child Nutrition Services and Area Superintendent**.

NUTRITION EDUCATION [NE] and PHYSICAL ACTIVITY [PA]

		Fully in Place	Partially in Place	Under Development	Not in Place
<b>NE.1</b>	Nutrition education is integrated into the district curriculum at all levels	3	2	1	0
<b>NE.2</b>	Nutrition Education is linked with coordinated school health curriculum [CATCH]	3	2	1	0
<b>NE.3</b>	Educators providing health and nutrition instruction receive qualified training	3	2	1	0
<b>NE.4</b>	Campus shares health and nutrition information with students, parents, staff, and the community	3	2	1	0

<b>PA.1</b>	Students are engaged in movement activity 50% of physical education class time	3	2	1	0
<b>PA.2</b>	Time allotted for physical activity is consistent with national and state standards	3	2	1	0
<b>PA.3</b>	A certified physical education instructor is teaching all physical education classes	3	2	1	0
<b>PA.4</b>	Student-adult ratio does not exceed 30:1	3	2	1	0
<b>PA.5</b>	Students have adequate equipment to learn a skill [maximum of 5 students per piece of equipment]	3	2	1	0
<b>PA.6</b>	A daily structured activity period for pre-k and elementary students is provided and is not used as a reward or punishment	3	2	1	0
<b>PA.7</b>	All physical education instructors and their assistants are certified in CPR and first aid	3	2	1	0

**COLUMN TOTALS:**  
**For each column, add the numbers that are circled and enter the sum in the boxes to the right.**

**TOTAL POINTS:**  
**Add your scores above and enter the total in the box to the right.**

**TOTAL POSSIBLE POINTS**                      33  
**PERCENT OF IMPLEMENTATION**                       %  
 [Your Total Points ÷ 33 = %]

\_\_\_\_\_  
**School Name**

\_\_\_\_\_  
**Grade Levels**

\_\_\_\_\_  
 School Principal (*signature*)

\_\_\_\_\_  
 Date

## Nutrition Education and Physical Activity Scorecard Documentation

<b>EXAMPLE</b> <i>NE.3</i>	Educators providing health and nutrition instruction receive qualified training <b>Comments/Documentation:</b> 1. School team received CATCH training June 1. The team trained most of the others involved in the school.	<b>SCORE:</b> <u>    2    </u>
<b>NE.1</b>	Nutrition education is integrated into the district curriculum at all levels <b>Comments/Documentation:</b>	<b>SCORE:</b> _____
<b>NE.2</b>	Nutrition Education is linked with coordinated school health curriculum [CATCH] <b>Comments/Documentation:</b>	<b>SCORE:</b> _____
<b>NE.3</b>	Educators providing health and nutrition instruction receive qualified training <b>Comments/Documentation:</b>	<b>SCORE:</b> _____
<b>NE.4</b>	Campus shares health and nutrition information with students, parents, staff, and the community <b>Comments/Documentation:</b>	<b>SCORE:</b> _____

<b>PA.1</b>	Students are engaged in movement activity 50% of physical education class time <b>Comments/Documentation:</b>	<b>SCORE:</b> _____
<b>PA.2</b>	Time allotted for physical activity is consistent with national and state standards <b>Comments/Documentation:</b>	<b>SCORE:</b> _____
<b>PA.3</b>	A certified physical education instructor is teaching all physical education classes <b>Comments/Documentation:</b>	<b>SCORE:</b> _____

Nutrition Education and Physical Activity Scorecard Documentation continued

<p><b>PA.4</b></p>	<p>Student-adult ratio does not exceed 30:1  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>PA.5</b></p>	<p>Students have adequate equipment to learn a skill [maximum of 5 students per piece of equipment]  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>PA.6</b></p>	<p>A daily structured activity period for pre-k and elementary students is provided and is not used as a reward or punishment  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>PA.7</b></p>	<p>All physical education instructors and their assistants are certified in CPR and first aid  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>

**SCHOOL NAME:** \_\_\_\_\_

**ALDINE INDEPENDENT SCHOOL DISTRICT**  
**SCHOOL HEALTH AND SAFETY [S]**

*Scorecard*

**Instructions**

1. Carefully read the criteria and scoring descriptions for each item listed on this scorecard.
2. Circle the most appropriate score for each item. In the comment/documentation section on the following pages, describe documentable examples to support your score.
3. After all questions have been scored and documented, calculate the overall score.
4. School principal must complete, sign and date the form by **March 31** of each year.
5. Retain original copy on file on your campus. Submit copies to **Executive Director of Child Nutrition Services and Area Superintendent**.

SCHOOL HEALTH AND SAFETY [S]

		Fully in Place	Partially in Place	Under Development	Not in Place
<b>S.1</b>	A campus committee meets and oversees school health and safety policies and programs	3	2	1	0
<b>S.2</b>	Campus has written policies that govern areas related to student health and safety	3	2	1	0
<b>S.3</b>	Campus communicates and enforces its school health and safety policies to students, parents, staff and visitors [e.g. tobacco-free and weapon-free school signs, handbooks, etc.]	3	2	1	0
<b>S.4</b>	Campus maintains a safe physical environment [e.g. conducts safety assessments; procedures defined for reporting hazards; repairs occur in timely manner]	3	2	1	0
<b>S.5</b>	Campus establishes a climate that does not tolerate harassment or bullying [staff and students]	3	2	1	0
<b>S.6</b>	Students are actively supervised by faculty and staff, to promote safety and prevent unintentional injuries and violence, everywhere on campus	3	2	1	0
<b>S.7</b>	Campus has a written crisis response plan and the plan is regularly updated	3	2	1	0
<b>S.8</b>	Campus conducts practice drills as per district policy	3	2	1	0
<b>S.9</b>	Campus consistently implements all indoor air quality practices	3	2	1	0
<b>S.10</b>	Campus provides professional development for staff and bus drivers on safety practices	3	2	1	0
<b>COLUMN TOTALS:</b> For each column, add the numbers that are circled and enter the sum in the boxes to the right.					
<b>TOTAL POINTS:</b> Add your scores above and enter the total in the box to the right.					

**TOTAL POSSIBLE POINTS**                      30  
**PERCENT OF IMPLEMENTATION**                  %  
 [Your Total Points ÷ 30 = %]

\_\_\_\_\_ **School Name**

\_\_\_\_\_ **Grade Levels**

\_\_\_\_\_ **School Principal** (*signature*)

\_\_\_\_\_ **Date**

## School Health and Safety Scorecard Documentation

<b>EXAMPLE</b> S.7	<p>Campus has a written crisis response plan and the plan is regularly updated</p> <p><b>Comments/Documentation:</b></p> <ol style="list-style-type: none"> <li>1. Campus plan is reviewed and updated.</li> <li>2. Dates of updates are on bottom of each page as updates are done.</li> </ol>	<b>SCORE:</b> <u>    3    </u>
<b>S.1</b>	<p>A campus committee meets and oversees school health and safety policies and programs</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>S.2</b>	<p>Campus has written policies that govern areas related to student health and safety</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>S.3</b>	<p>Campus communicates and enforces its school health and safety policies to students, parents, staff and visitors [e.g. tobacco-free and weapon-free school signs, handbooks, etc.]</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>S.4</b>	<p>Campus maintains a safe physical environment [e.g. conducts safety assessments; procedures defined for reporting hazards; repairs occur in timely manner]</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>S.5</b>	<p>Campus establishes a climate that does not tolerate harassment or bullying [staff and students]</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>S.6</b>	<p>Students are actively supervised by faculty and staff, to promote safety and prevent unintentional injuries and violence, everywhere on campus</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____
<b>S.7</b>	<p>Campus has a written crisis response plan and the plan is regularly updated</p> <p><b>Comments/Documentation:</b></p>	<b>SCORE:</b> _____

<p><b>S.8</b></p>	<p>Campus conducts practice drills as per district policy  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>S.9</b></p>	<p>Campus consistently implements all indoor air quality practices  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>
<p><b>S.10</b></p>	<p>Campus provides professional development for staff and bus drivers on safety practices  <b>Comments/Documentation:</b></p>	<p><b>SCORE:</b> _____</p>

**SCHOOL NAME:** \_\_\_\_\_