

HEALTHY UNIVERSAL SCHOOL MEALS (HUSM) AND SCHOOL FOOD WASTE REDUCTION EFFORTS

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What is Healthy Universal School Meals (HUSM)?

- HUSM is New Mexico's initiative to provide healthy, no-cost meals to all students regardless of their economic status.
- HUSM ensures that all students receive a healthy and nutritious meal for breakfast and lunch.
- All public-school districts, charter schools, private schools, Bureau of Indian Education schools (BIE), and tribally controlled schools in NM can participate in HUSM if they operate the National School Lunch Program (NSLP) and the School Breakfast Program (SBP).



What is Healthy Universal School Meals (HUSM)?

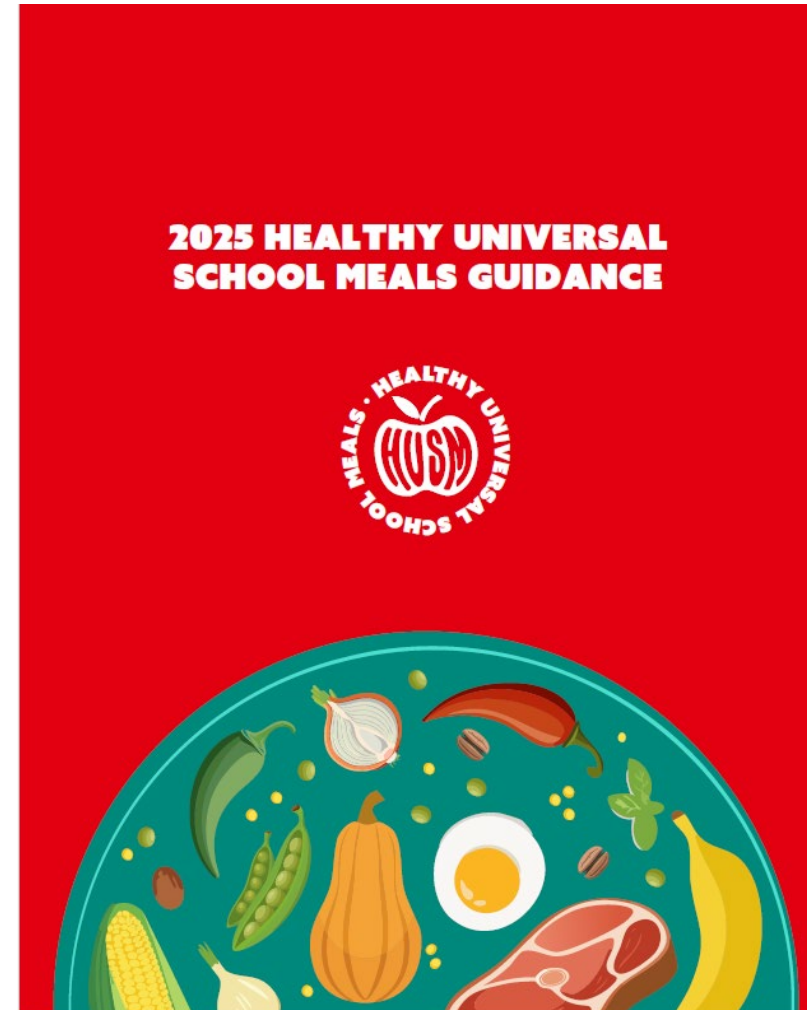
Components

- Freshly prepared meals – at least 50% of all meal components will be freshly prepared weekly
- New Mexico grown – locally sourced foods
- Reducing food waste – increased consumption and intake of nutrients
- Student and family voice – actively engaging students and families in providing feedback and suggestions on school meals
- Certification – documentation of implementation of HUSM



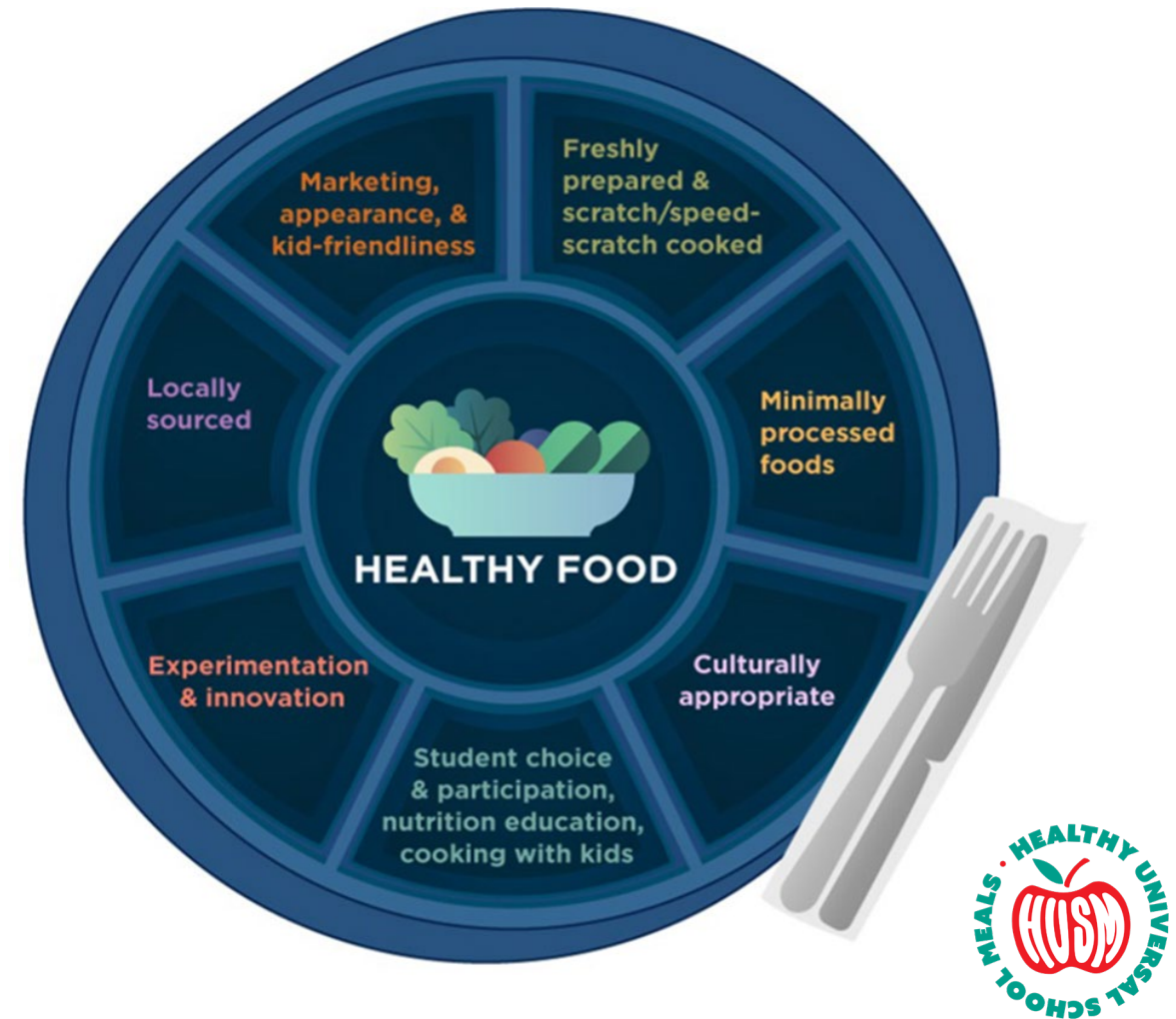
Healthy Universal School Meals (HUSM) Timeline

- Senate Bill 4 passed in March 2023.
- On September 24, 2024, PED Student Success and Wellness Bureau (SSWB) published the final rule.
- Guidance document for schools released June 2025.
- Certification process will start in 2026.



What is Healthy Food?

- Freshly prepared & scratch/speed-scratch cooked meals
- Minimally processed foods
- Culturally appropriate
- Locally sourced if possible
- Incorporating student choice & participation, nutrition education, cooking with kids
- Experimentation & innovation
- Marketing, appearance, & kid-friendly



What Food Waste Reduction Efforts are Required for HUSM?

- Share Tables
- Donations



FOOD DONATION FORM

Instructions: Complete the entire form and attach any backup information if applicable, that pertains to the donated food.

Name of School/Location: _____
 Physical Address: _____
 Phone Number: _____
 Name: _____
 Signature: _____

Description of Food Item(s)	Amount

What happened? Name(s) of witness(es) and business donated to.

Date

Signature of Authorized Representative

Printed Name of Authorized Representative



Share Tables – What is a Share Table?

- Share tables are tables or stations where students may return whole food or beverage items they choose not to eat.
- These food and beverage items are then available to other children who may want additional servings.
- This strategy is used to increase consumption of nutritious foods and decrease waste.



Acceptable Types of Food for Share Tables TYPE I

- Unopened packaged non-perishable food & whole produce with **INEDIBLE** skin
- Individually unopened packaged non-perishable foods – make sure wrapping is not opened and food is in good condition



TYPE I



Acceptable Types of Food for Share Tables

TYPE II

- Unopened packaged perishable food & whole produce with **EDIBLE** skin
- Individually unopened packaged perishable foods
- Use refrigeration or ice for cold foods
- Use steam table or hot box to maintain proper temperatures



TYPE II




Share Table Examples



Share Table Examples in NM Schools



Share Table and Donation Standard Operating Procedures (SOPs)



MICHELLE LUJAN GRISHAM
GOVERNOR

JAMES C. KENNEY
CABINET SECRETARY

SOP to Reduce Food Waste in School Cafeterias

This SOP is a guide to help schools monitor food safety hazards that could exist when implementing shared tables and donations of leftover food prepared at the school that has not been served.

Monitors of Shared tables

Shared tables shall be monitored by a person who is educated in food safety requirements (ie ANSI Food handler card, in house training). This person will be responsible for ensuring food safety regulations are followed and logs maintained as required.

Time/temperature control for safety food (TCS):


Means a FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

This SOP only applies to food provided by the School Nutrition Program; no homemade food can be placed on shared tables or donated.

Any unpackaged or open food that has been served to students cannot be placed on shared tables or donated.


Type I – Unopened Packaged Non-Perishable Food and Whole Produce with Inedible Skin

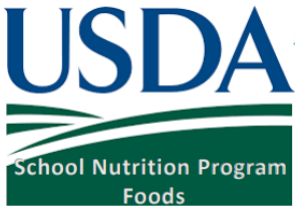
1. Individually unopened packaged non-perishable food (Non-TCS food) (ie. Individually prepackaged Crackers, muffins, cookies)
 - Monitor package and food integrity (ie. wrapping not opened, food in good condition)
2. Whole produce with inedible skin (ie. banana, orange)
 - Monitor that the produce skin is not cut, punctured, or removed.





SOPs of SHARED TABLES and DONATIONS


- Shared Tables and Donations shall be monitored and handled by **trained cafeteria staff only**
 - ✓ Certified by ANSI Food Handler Card
 - ✓ Received In-House Training
 - ✓ Maintain temperature logs as required
- Time/temperature control for safety food (TCS)
 - ✓ A FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation



















Donations and What Can Be Donated ?

- Donation of unserved leftover food prepared by the school cafeteria
- Donation of leftover items from share tables
- Food must be maintained and donated at the proper temperature
- Food that is cooked and cooled to 41°F
- Donations can be internal or external



Donations

Guidelines for consumer

- Refrigerate immediately
- Reheat to internal temperature of 165°F
- Use or discard within 3 days



Donations

- The Bill Emerson Good Samaritan Food Donation Act – grants liability protections for “persons or gleaners” who make good faith donations to nonprofits for ultimate distribution to low-income individuals at zero cost or at good Samaritan price.
- New amendment passed in 2023, also grants liability protections to qualified direct donors who donate directly to needy individuals at zero cost.



Donations – Good Samaritan Coverage

- Qualified direct donors are defined as retail grocer, wholesaler, agricultural producer, agricultural processor, agricultural distributor, restaurant, caterer, **school food authority**, or institution of higher education.
- Can donate to soup kitchens, youth or senior centers, shelters, food pantries, or food rescue programs.
- Can donate to clubs and teams within the school.



Additional Waste Reduction Strategies



School Food Waste Audit

- The purpose of a school food waste audit is to help educate schools about the amount of food being wasted and to encourage the consumption of more nutritious food and reduce food waste.
- School food waste audits can be done for breakfast or lunch.



Guide to Conducting Student Food Waste Audits

A Resource for Schools



Why Conduct a School Food Waste Audit?

- School food waste audits are a quick way to learn which kind of foods go uneaten by students.
- Activities performed during an audit include project planning, data collection, data analysis, and conducting interviews.
- After an audit, schools will have a better idea of how and where to reduce food waste.



Why Conduct a School Food Waste Audit?

Will answer the following questions:

- How much do they waste?
- Which types of foods are being wasted the most?
- Why are students not eating a particular food?



Composting – Small Scale

- Cuba Independent School District in central New Mexico is collecting kitchen waste to provide composting materials for their school agricultural endeavors.
- Each kitchen has one 5-gallon bucket to collect food scraps.
- Plants grown in their greenhouse with compost that they produced are sold at the local farmer's market.
- The money earned is used to keep the greenhouse going by buying materials and supplies for the greenhouse.



Pre Consumer On-Site Composting



Post Consumer Composting with Industrial Partner





Additional Waste Reduction Strategies

- **Seat Time** – when students have longer to sit and eat, they will consume more food instead of feeling rushed.
- **Recess Before Lunch** – when students go to recess before they eat, they are less worried about going outside to play and can focus on eating.
- **Offer vs Serve** – students can decline some components of a meal served, reducing waste.



Additional Waste Reduction Strategies

- **Bulk Milk Dispenser** – students only take the amount that they want and are not forced to take a carton.
- **Slicing Fruit/Salad Bar** – research shows that slicing fruit increases consumption and salad bars allow students to select items that they will eat.
- **Student Involvement** – marketing of meals/food items to get students interested. Taste testing allows for the incorporation of student voice.



For More Information

For Questions

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