



VEGETABLES BEST PRACTICES CHECKLIST

ACCESS TO VEGETABLES	Doing NOW	Plan TO DO	GOALS/IDEAS
At least two types of vegetables are available daily.			
At least one vegetable option is available in all foodservice areas.			
Daily vegetable options are available in at least two different locations on each service line.			
Daily vegetable options are easily seen by students of average height for your school.			
A daily vegetable option is bundled into grab and go meals available to students.			
A default vegetable choice is established by pre-plating a vegetable on some of the trays.			
SALAD BAR and SERVING	Doing NOW	Plan TO DO	GOALS/IDEAS
Individual salads or salad bar is available to all students.			
The salad bar is highly visible and located in a high traffic area.			
Self-serve salad bar utensils are at the appropriate portion size or larger for all vegetables offered.			
Self-serve salad bar utensils are smaller for croutons, dressing and other non-produce items.			
QUALITY and MENU SIGNAGE	Doing NOW	Plan TO DO	GOALS/IDEAS
Vegetables are not wilted, browning, or otherwise damaged.			
Available vegetable options have been given creative or descriptive names.			
All vegetables have name-cards displayed next to each option daily.			
All vegetables are promoted legibly on menu boards.			
All names are included on the published monthly school lunch menu.			

Adapted from the Smarter Lunchrooms Movement Scorecard, Cornell University 2017



This project, **School Meals Accountability and Responsibility Training Tools (SMARTTs)** has been funded in part with federal funds from the U.S. Department of Agriculture, Food and Nutrition Services, under this Cooperative Agreement. The contents of this publication do not necessarily reflect the view or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement of the U.S. Government. May 2017

