



New York City Food Standards: 2025 Compliance Report

Background

The [New York City \(NYC\) Food Standards for Meals and Snacks Purchased and Served](#) (the Standards) are evidence-based nutrition criteria that apply to all foods and beverages purchased and served by City agencies and their subcontractors, including at schools, older adult centers, public hospitals, child care centers, after-school programs, correctional facilities, shelters, and other City programs. The food NYC serves affects individual health and the health of our communities and the environment. The Standards offer an opportunity to implement best practices that advance City food purchases and meal programs toward NYC's equity, health and sustainability goals. The nutritional quality of meals and snacks served by NYC continues to improve, and changes in procurement have begun to reduce food-related greenhouse gas emissions.

The Standards' main aim is to reduce the prevalence of chronic disease by improving dietary intake. Diet-related conditions, such as type 2 diabetes and heart disease, remain a major public health concern in NYC. These conditions disproportionately impact New Yorkers with low incomes and Black, Latino and Asian/Pacific Islander adults because of historical and ongoing systemic inequities that unfairly distribute opportunities and barriers to achieving health.¹ The Standards help counter some of the outcomes of these inequities, such as access to healthy food, by making sure nutritious meals and snacks are served to New Yorkers who rely on NYC for food.

Compliance Reporting Results

City agencies are required to report their compliance with the Food Standards annually. Each July, agencies submit a data compliance report, along with one month of menus and corresponding nutrition analyses from the previous fiscal year, to the NYC Department of Health and Mental Hygiene (NYC Health Department).

From July 2024 through June 2025, City agencies served approximately 221 million meals and snacks, including over 153 million meals and snacks in schools. Overall, citywide compliance was 95% for this reporting period. See the breakdown of each agency in Table 2 and the complete dataset in the appendix at the end of the report.

¹ NYC Community Health Survey 2023

Table 1. Agency Food Standards Data, Fiscal Years 2024 and 2025*

	FSCR 2024	FSCR 2025
Number of programs serving food	2,970	2,688
Number of programs currently reporting	1,901	2,227
Total Meals and Snacks	219,375,778	220,587,668
Average Agency Compliance (Weighted on Meals and Snacks Served):	93%	95%

**Based on self-reported data*

Table 2. Compliance Rate by Agency, Fiscal Years 2024 and 2025*

Agency	Compliance 2024	Compliance 2025
Administration for Children's Services	96%	86%
Aging - Home-Delivered Meals	97%	95%
Aging - Older Adult Centers	98%	98%
Department of Correction	100%	100%
Department of Health	78%	96%
Department of Homeless Services	83%	96%
Department of Parks and Recreation	N/A	86%
Department of Youth and Community Development	95%	96%
Health + Hospitals	91%	88%
Human Resources Administration - Community Food Connection	100%	82%
Human Resources Administration - HIV/AIDS Services Administration	98%	90%
NYC Public Schools - Division of Early Childhood Education	80%	93%
NYC Public Schools - Office of Food and Nutrition Services	95%	96%

**Based on self-reported data that may not be verified*

Highlights

Agencies continued to strengthen the nutritional quality, cultural relevance, and appeal of meals served across programs.

Advancing Culturally Relevant and Plant-Forward Menus

- NYC Aging held its first-ever citywide “Plant-Based Cook-Off,” a friendly competition where nine older adult center (OAC) chefs showcased creative, low-carbon dishes that emphasize plants, which were judged by celebrity chefs. The event celebrated the diverse cuisines served at OACs across the city—the winning dish was a plant-based Jamaican “oxtail” stew made with jackfruit.
- Ninety-two cooking staff from the Department of Correction and Administration for Children’s Services participated in 120 hours of training from our partner Hot Bread Kitchen. The culinary training resulted in the development of 12 new plant-based recipes. Beginning early 2025, these dishes started being incorporated into menu offerings on a monthly basis, including favorites like Chana Masala, Curry Cauliflower, Bean Chili, and Rasta Pasta.
- NYC Public Schools Office of Food and Nutrition Services (OFNS) developed over 60 new recipes to better reflect the diverse cultures represented in school communities. In collaboration with students, OFNS introduced new recipes on school menus, like Honey Garlic Chicken and Broccoli, Falafel, Lentil Bolognese, and Chickpea Shawarma. School salad bar offerings were expanded to include themed days such as “Eastern Harvest” and “Zen & Zest” to celebrate cultural variety and flavor.
- NYC Health + Hospitals celebrated its three-year anniversary of its plant-based meals program, having served more than two million plant-based meals since the launch of the program and now featuring 21 plant-based dishes, including Garden Bolognese, Red Pea Stew with Coconut Dumplings, and Sancocho.
- NYC Health Department runs 13 Clubhouses, which are free member-led spaces with programs that facilitate social connections, access to resources, and supported employment and educational services for adults experiencing serious mental illness through a community of peers. Clubhouses reported that common adjustments this year were to increase vegetarian or plant-based meal options and adding culturally diverse dishes to better reflect the backgrounds of the communities their programs serve. Some introduced more inclusive practices by increasing the number of Clubhouse members who cook, which allowed newer members to build skills while overall expanding the cultural variety of meals.

Strengthening Client Feedback Processes

This was the second reporting cycle to collect data from agencies on the responses to client feedback surveys, which included required questions on food taste, quality and cultural preferences. Agencies are continuing to operationalize and improve their client feedback processes to more widely survey clients and are using this feedback to inform menu changes. For example, the Department of Correction is using electronic tablets to collect feedback from people in custody. New applications will improve access and ease the process to submit responses and compile the results. Additionally, the Department of Homeless Services has developed a QR code system to streamline collecting feedback from clients across hundreds of program locations.

Creating Healthier Food Environments

In addition to the NYC Food Standards for Meals and Snacks Purchased and Served, both NYC Health + Hospitals and Administration for Children's Services are making progress towards implementing the NYC Food Standards for [Food Vending Machines](#) and [Beverage Vending Machines](#) by adding more whole and minimally processed snacks that list a fruit, vegetable, bean, nut, or seed as the first ingredient and removing snacks with too much added sugar, sodium, and saturated fat. These efforts support a food environment for staff and visitors that makes it easier to access water and healthier snacks.

2025 Food Standards Update

Executive Order 8 of 2022,² which reaffirms the Standards, also requires that they are reviewed and revised as needed, at least once every three years. This allows the Standards to stay current with evolving nutrition science, research, and marketplace trends. The latest revisions were released in August 2025 and will take effect on July 1, 2026. Key updates include:

- Expanding the restriction on low- and no-calorie sweeteners in food and beverages served to all ages, from a previous limit that only applied to children ages 18 and younger;
- Establishing new restrictions on all artificial colors and certain flour additives and preservatives; eliminating processed meat entirely;
- Increasing the requirement for servings of whole and minimally processed plant proteins with flexibility that one of the required servings may be served as a mixed entree or side dish;
- Strengthening the snack requirements to improve variety and nutrition quality; and
- Increasing the calorie minimums for certain populations, including adult residents of the shelter system, adults in custody, and the youth detention population.

Many of these updates build on progress several agencies have already made to provide their clients with health-promoting foods. At the same time, these updates present new opportunities for NYC to continue to be at the forefront of evidence-based nutrition standards in city food procurement and meal service.

² View the Executive Order at <https://www.nyc.gov/mayors-office/news/2022/02/executive-order-8>

Strengthening Food Standards Compliance

The NYC Health Department supports City agency compliance with the Standards by convening working group meetings, individual meetings, menu reviews, tailored trainings, and written tools. New resources to support agencies with any changes needed to meet the 2025 updates to the Standards include an [example product list](#), [plant-based product list](#), and a [processed meat decision tree](#). Additionally, MOFP secured a citywide contract for a nutrition analysis software that enables accurate nutrition analysis, recipe management, and simplified reporting. Participating agencies include the NYC Health Department, Department of Homeless Services, Administration for Children's Services, and Department of Correction. Next year, the NYC Health Department will also release a corresponding "Implementation Guide" to further support agencies in following the updated requirements.

Finally, as part of the [Chronic Disease Strategy for NYC](#), MOFP and NYC Health Department are developing a joint venture to comprehensively improve the nutrition, culinary appeal and environmental sustainability of food in institutional settings. By elevating a focus on food that is delicious and culturally appropriate, the center will aim to increase participation in meal programs, support health and quality of life, and reduce food waste.

Appendix

	Administration for Children's Services ^{1,2}			Aging - Home-Delivered Meals ³			Aging-Older Adult Centers ³		
Number of programs providing food in agency:	10			17			302		
Number of programs currently reporting:	9			17			295		
Meals and snacks served annually:	374,521			3,827,579			6,454,123		
Breakfast	94,463			0			830,893		
Lunch	87,630			3,827,579			5,425,854		
Dinner	94,150			0			197,376		
Snacks	98,278			0			0		
Standard	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable
Section 1. Standards for Purchased Food (all programs)									
All products have 0 g trans fat and are free of partially hydrogenated oils	9	0	0	17	0	0	295	0	0
All individual food items have/contain no more than 480 mg sodium/serving	9	0	0	11	0	6	285	4	6
All beverages have/contain no more than 24 calories per 8 oz (except 100% juice with no added sweeteners and milk)	9	0	0	1	0	16	77	2	216
Programs serving children 18 years and younger: No food with low or no-calorie sweeteners	9	0	0	0	0	17	0	0	295
Programs serving children 18 years and younger: No beverages with low or no-calorie sweeteners	9	0	0	0	0	17	0	0	295
All juice is 100% fruit juice with no added sweeteners	9	0	0	10	0	7	195	1	99
100% fruit juice is not served to children under 2 years of age for childcare facilities regulated by Article 47 of the NYC Health Code	1	0	8	0	0	17	0	0	295
Programs serving a majority of adults age 19 and over: All milk is 1% or non-fat and with no added sweeteners	0	0	9	17	0	0	294	1	0
Programs serving a majority of adults age 19 and over only: All milk substitutes are nutritionally equivalent to fluid milk	0	0	9	17	0	0	295	0	0
Programs serving children of 12 months to 2 years: All milk is whole and unsweetened	1	0	8	0	0	17	0	0	295

Programs serving a majority of children age 2 years and older: All unflavored milk is 1% or non-fat	9	0	0	0	0	17	0	0	295
Programs serving a majority of children age 4-18: All flavored milk or flavored milk substitutes are no more than 130 calories per serving	9	0	0	0	0	17	0	0	295
All yogurt is non-fat or low-fat and plain or contains no more than 25 g sugar per 8 oz or 14 g added sugar per 8 oz or equivalent	9	0	0	6	0	11	124	2	169
All cheese no more than 350 mg sodium per serving	9	0	0	12	1	4	234	4	57
All sliced bread has no more than 180 mg sodium/serving, at least 2 grams fiber/serving, and is whole wheat/whole grain	9	0	0	15	0	2	284	3	8
All bread and grains Examples: dinner rolls, bagels, tortillas, breakfast breads, muffins, pastries, cakes, and cookies served as part of a meal have no more than 290 mg sodium/serving and no more than 18 g sugar/serving	9	0	0	3	0	14	234	22	39
All cereal without dried fruit has no more than 215 mg sodium, at least 2 grams fiber, and no more than 6 grams sugar/serving, and is whole grain. A whole grain is listed first on the ingredients list	9	0	0	0	0	17	115	9	171
All cereal with dried fruit Examples: dried cranberries, dates, raisins has no more than 215 mg sodium/serving, at least 2 grams fiber/serving, and no more than 17 grams sugar/serving and is whole grain. A whole grain is listed first on the ingredients list	9	0	0	0	0	17	110	0	185
All canned/frozen vegetables have no more than 220 mg sodium/serving	9	0	0	8	9	0	246	41	8
All canned/frozen beans have no more than 290 mg sodium/serving	9	0	0	14	2	1	244	14	37
All canned fruit is packed in 100% juice or water with no added sugar (no syrup)	9	0	0	7	5	5	235	15	45
All canned/frozen seafood Examples: canned tuna, frozen tilapia has no more than 290 mg sodium/serving	9	0	0	15	2	0	250	41	4
All canned/frozen poultry has no more than 290 mg sodium/serving	9	0	0	17	0	0	270	3	22

All canned beef/pork has no more than 480 mg sodium/serving	0	0	9	1	0	16	10	0	285
No processed meat Examples: deli meat, ham is served	9	0	0	17	0	0	295	0	0
All salad dressings have no more than 290 mg sodium/serving	9	0	0	9	0	8	222	5	68
All sauces have no more than 480 mg sodium/serving	9	0	0	9	5	3	229	17	49
Soy sauce is "less" or "reduced sodium"	9	0	0	10	4	3	154	8	133
All portion-controlled items and other convenience foods Examples: breaded chicken, patty, frozen waffles have no more than 480 mg sodium/serving	9	0	0	9	0	8	247	19	29
All frozen whole meals An entire meal (an entree and sides, but excluding a beverage) that is purchased precooked and frozen. Example: meals supplied by a caterer, prepackaged meals that have multiple components contain no more than 35% of the Chronic Disease Risk Reduction threshold for sodium (children 14 to 18 years, adults, and seniors: no more than 805 mg; children 9 to 13 years: no more than 630 mg; children 4 to 8 years: no more than 252 mg; children 2 to 3 years: no more than 420 mg)	0	0	9	0	0	17	0	0	295
Section 2. Standards for Meals and Snacks									
Nutrition Standards (Programs Serving Primarily a Population Age 14 and Older)									
Programs serving 3 meals per day:									
Serve 1800-2200 calories per day (or no more than 2500 calories per day for programs serving boys in youth detention facilities; no more than 2800 calories per day for programs serving men in adult correctional facilities; no more than 2600 calories per day for males residing in the shelter system)	8	1	0	0	0	17	6	0	289
Serve no more than 2300 mg sodium per day	0	9	0	0	0	17	6	0	289
Saturated fat is less than 10% of total calories per day	0	9	0	0	0	17	6	0	289
Serve at least 28 grams fiber per day	8	1	0	0	0	17	6	0	289
Added sugar is less than 10% of total calories per day	8	1	0	0	0	17	6	0	289

Serve 400-540 calories per breakfast (or 400-550 calories for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	9	0	0	17	0	0	295
Serve no more than 540 mg sodium per breakfast	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per breakfast	0	0	9	0	0	17	0	0	295
Serve at least 6 grams fiber per breakfast	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
<i>Lunch</i>									
Serve 480-630 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	0	0	0	17	0	0	295
Serve no more than 630 mg sodium per lunch	0	0	0	0	0	17	0	0	295
Saturated fat less than 10% of calories per lunch	0	0	0	0	0	17	0	0	295
Serve at least 8 grams fiber per lunch	0	0	0	0	0	17	0	0	295
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0	0	0	17	0	0	295
<i>Dinner</i>									
Serve 480-630 calories per dinner	0	0	0	0	0	17	0	0	295
Serve no more than 630 mg sodium per dinner	0	0	0	0	0	17	0	0	295
Saturated fat less than 10% of calories per dinner	0	0	0	0	0	17	0	0	295
Serve at least 8 grams fiber per dinner	0	0	0	0	0	17	0	0	295
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0	0	0	17	0	0	295
Nutrition Standards (Programs Serving Children Ages 4 to 8)									
Programs serving 3 meals per day:									
Serve 1200-1400 calories per day	0	0	9	0	0	17	0	0	295
Serve no more than 1500 mg sodium per day	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per day	0	0	9	0	0	17	0	0	295
Serve at least 19 grams fiber per day	0	0	9	0	0	17	0	0	295

Added sugar is less than 10% of total calories per day	0	0	9	0	0	17	0	0	295
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 300-420 calories per breakfast (or 350-500 calories for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	9	0	0	17	0	0	295
Serve no more than 540 mg sodium per breakfast	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per breakfast	0	0	9	0	0	17	0	0	295
Serve at least 5 grams fiber per breakfast	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
<i>Lunch</i>									
Serve 360-490 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	9	0	0	17	0	0	295
Serve no more than 525 mg sodium per lunch	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of calories per lunch	0	0	9	0	0	17	0	0	295
Serve at least 6 grams fiber per lunch	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
<i>Dinner</i>									
Serve 360-490 calories per dinner	0	0	9	0	0	17	0	0	295
Serve no more than 525 mg sodium per dinner	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of calories per dinner	0	0	9	0	0	17	0	0	295
Serve at least 6 grams fiber per dinner	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
Nutrition Standards (Programs Serving Children Ages 2 to 3)									
Programs serving 3 meals per day:									
Serve 900-1100 calories per day	0	0	9	0	0	17	0	0	295

Serve no more than 1200 mg sodium per day	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per day	0	0	9	0	0	17	0	0	295
Serve at least 14 grams fiber per day	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per day	0	0	9	0	0	17	0	0	295
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 225-330 calories per breakfast	0	0	9	0	0	17	0	0	295
Serve no more than 360 mg sodium per breakfast	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per breakfast	0	0	9	0	0	17	0	0	295
Serve at least 4 grams fiber per breakfast	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
<i>Lunch</i>									
Serve 270-385 calories per lunch	0	0	9	0	0	17	0	0	295
Serve no more than 420 mg sodium per lunch	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per lunch	0	0	9	0	0	17	0	0	295
Serve at least 4 grams fiber per lunch	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
<i>Dinner</i>									
Serve 270-385 calories per dinner	0	0	9	0	0	17	0	0	295
Serve no more than 420 mg sodium per dinner	0	0	9	0	0	17	0	0	295
Saturated fat less than 10% of total calories per dinner	0	0	9	0	0	17	0	0	295
Serve at least 4 grams fiber per dinner	0	0	9	0	0	17	0	0	295
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	9	0	0	17	0	0	295
Meal Standards (All Programs)									
Meals and snacks are prepared without deep frying. New or renovated kitchens are built without deep fryers.	9	0	0	17	0	0	292	3	0

At least 1 serving of fruit [One serving of fruit is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count towards this requirement.	9	0	0	17	0	0	295	0	0
At least half of all grains served are whole grains. [Examples: brown rice and whole wheat pasta, dinner rolls, bagels, and tortillas.	9	0	0	17	0	0	295	0	0
At least 1 serving of plant-based entree featuring whole or minimally processed plant based protein [Examples: beans, lentils, peas, nuts, edamame or tofu] per week per meal type except breakfast	0	9	0	17	0	0	295	0	0
No processed meat Examples: bacon, ham, sausage, hot dogs, deli meat is served	9	0	0	17	0	0	295	0	0
Water is available at all meals.	9	0	0	0	0	17	295	0	0
100% fruit juice with no added sweeteners is served in 6-ounce portions or less (4 ounces or less for childcare facilities regulated by Article 47 of the NYC Health Code)	9	0	0	10	0	7	195	1	99
For programs serving meals: 100% fruit juice with no added sweeteners is served no more than one time per day; for programs serving snacks only, juice served no more than two times per week	9	0	0	10	0	7	196	0	99
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at lunch	0	0	9	17	0	0	289	0	6
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at dinner	0	0	9	0	0	17	15	0	280

For programs serving only 1-2 meals per day: At least 1 serving [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] of non-starchy vegetables is served per day	0	0	9	17	0	0	289	0	6
For programs serving only 1-2 meals per day: no more than 1 serving of beef per week per meal type	0	0	9	17	0	0	289	0	6
For Programs serving 3 meals per day: At least 5 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served y your program. 100% fruit juice does not count toward this requirement.] fruits and vegetables are provided per day	1	8	0	0	0	17	6	0	289
For programs serving 3 meals per day: At least 2 servings non-starchy vegetables are served [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] per day	1	8	0	0	0	17	6	0	289
For programs serving 3 meals per day: no more than 2 servings of beef per week	0	9	0	0	0	17	6	0	289
Grain-based snacks must contain no more than 200 mg sodium, no more than 10 grams sugar, and at least 2 grams fiber per serving :Snack Standards	9	0	0	0	0	17	0	0	295
Healthy options (e.g., fresh fruit and leafy green salad) are always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	9	0	0	14	0	3	295	0	0
Water is always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	9	0	0	0	0	17	295	0	0
<i>Agency Compliance</i>			0.8586			0.9449			0.9803
<i>Agency Weight</i>			0.00170			0.01735			0.02926

	Department of Correction ⁴			Department of Health, Division of Mental Hygiene ^{5,6,7}			Department of Homeless Services ^{1,2,5,7}		
Number of programs providing food in agency:	1			13			388		
Number of programs currently reporting:	1			13			373		
Meals/snacks served annually:	7,554,929			86,548			20,243,758		
Breakfast	2,487,904			14,599			5,653,790		
Lunch	2,487,904			53,173			5,441,227		
Dinner	2,487,904			5,913			6,020,811		
Snacks	91,217			12,863			3,127,930		
Standard	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable
Section 1. Standards for Purchased Food (all programs)									
All products have 0 g trans fat and are free of partially hydrogenated oils	1	0	0	11	2	0	370	3	0
All individual food items have/contain no more than 480 mg sodium/serving	1	0	0	12	1	0	367	6	0
All beverages have/contain no more than 24 calories per 8 oz (except 100% juice with no added sweeteners and milk)	1	0	0	11	0	2	370	3	0
Programs serving children 18 years and younger: No food with low or no-calorie sweeteners	0	0	1	0	0	13	278	2	93
Programs serving children 18 years and younger: No beverages with low or no-calorie sweeteners	0	0	1	0	0	13	279	2	92
All juice is 100% fruit juice with no added sweeteners	0	0	1	9	0	4	368	0	5
100% fruit juice is not served to children under 2 years of age for childcare facilities regulated by Article 47 of the NYC Health Code	0	0	1	0	0	13	4	0	229
Programs serving a majority of adults age 19 and over: All milk is 1% or non-fat and with no added sweeteners	1	0	0	13	0	0	211	4	20
Programs serving a majority of adults age 19 and over only: All milk substitutes are nutritionally equivalent to fluid milk	1	0	0	10	0	3	143	12	80

Programs serving children of 12 months to 2 years: All milk is whole and unsweetened	0	0	1	0	0	13	61	30	144
Programs serving a majority of children age 2 years and older: All unflavored milk is 1% or non-fat	0	0	1	0	0	13	82	14	139
Programs serving a majority of children age 4-18: All flavored milk or flavored milk substitutes are no more than 130 calories per serving	0	0	1	0	0	13	52	16	167
All yogurt is non-fat or low-fat and plain or contains no more than 25 g sugar per 8 oz or 14 g added sugar per 8 oz or equivalent	0	0	1	10	0	3	343	2	28
All cheese no more than 350 mg sodium per serving	1	0	0	13	0	0	370	3	0
All sliced bread has no more than 180 mg sodium/serving, at least 2 grams fiber/serving, and is whole wheat/whole grain	1	0	0	13	0	0	368	5	0
All bread and grains Examples: dinner rolls, bagels, tortillas, breakfast breads, muffins, pastries, cakes, and cookies served as part of a meal have no more than 290 mg sodium/serving and no more than 18 g sugar/serving	1	0	0	13	0	0	358	15	0
All cereal without dried fruit has no more than 215 mg sodium, at least 2 grams fiber, and no more than 6 grams sugar/serving, and is whole grain. A whole grain is listed first on the ingredients list	1	0	0	10	0	3	334	20	19
All cereal with dried fruit Examples: dried cranberries, dates, raisins has no more than 215 mg sodium/serving, at least 2 grams fiber/serving, and no more than 17 grams sugar/serving and is whole grain. A whole grain is listed first on the ingredients list	1	0	0	7	0	6	316	0	57
All canned/frozen vegetables have no more than 220 mg sodium/serving	1	0	0	13	0	0	357	0	16
All canned/frozen beans have no more than 290 mg sodium/serving	1	0	0	12	0	1	357	0	16
All canned fruit is packed in 100% juice or water with no added sugar (no syrup)	1	0	0	10	0	3	317	1	55
All canned/frozen seafood Examples: canned tuna, frozen tilapia has no more than 290 mg sodium/serving	0	0	1	13	0	0	367	2	4

All canned/frozen poultry has no more than 290 mg sodium/serving	1	0	0	13	0	0	313	0	60
All canned beef/pork has no more than 480 mg sodium/serving	0	0	1	8	0	5	148	0	225
No processed meat Examples: deli meat, ham is served	1	0	0	5	8	0	334	39	0
All salad dressings have no more than 290 mg sodium/serving	1	0	0	13	0	0	368	0	5
All sauces have no more than 480 mg sodium/serving	1	0	0	13	0	0	372	0	1
Soy sauce is "less" or "reduced sodium"	1	0	0	10	0	3	328	0	45
All portion-controlled items and other convenience foods Examples: breaded chicken, patty, frozen waffles have no more than 480 mg sodium/serving	1	0	0	10	0	3	364	2	7
All frozen whole meals An entire meal (an entree and sides, but excluding a beverage) that is purchased precooked and frozen. Example: meals supplied by a caterer, prepackaged meals that have multiple components contain no more than 35% of the Chronic Disease Risk Reduction threshold for sodium (children 14 to 18 years, adults, and seniors: no more than 805 mg; children 9 to 13 years: no more than 630 mg; children 4 to 8 years: no more than 252 mg; children 2 to 3 years: no more than 420 mg)	1	0	0	6	0	7	268	0	105
Section 2. Standards for Meals and Snacks									
Nutrition Standards (Programs Serving Primarily a Population Age 14 and Older)									
Programs serving 3 meals per day:									
Serve 1800-2200 calories per day (or no more than 2500 calories per day for programs serving boys in youth detention facilities; no more than 2800 calories per day for programs serving men in adult correctional facilities; no more than 2600 calories per day for males residing in the shelter system)	1	0	0	0	0	13	329	42	2
Serve no more than 2300 mg sodium per day	1	0	0	0	0	13	325	46	2
Saturated fat is less than 10% of total calories per day	1	0	0	0	0	13	318	53	2
Serve at least 28 grams fiber per day	1	0	0	0	0	13	326	45	2

Added sugar is less than 10% of total calories per day	1	0	0	0	0	13	325	46	2
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 450-660 calories per breakfast	0	0	1	0	0	13	0	0	373
Serve no more than 690 mg sodium per breakfast	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per breakfast	0	0	1	0	0	13	0	0	373
Serve at least 7 grams fiber per breakfast	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day.	0	0	1	0	0	13	0	0	373
<i>Lunch</i>									
Serve 540-770 calories per lunch	0	0	1	0	0	13	0	0	373
Serve no more than 805 mg sodium per lunch	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of calories per lunch	0	0	1	0	0	13	0	0	373
Serve at least 8 grams fiber per lunch	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day.	0	0	1	0	0	13	0	0	373
<i>Dinner</i>									
Serve 540-770 calories per dinner	0	0	1	0	0	13	0	0	373
Serve no more than 805 mg sodium per dinner	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of calories per dinner	0	0	1	0	0	13	0	0	373
Serve at least 8 grams fiber per dinner	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
Nutrition Standards (Programs Serving Children Ages 9 to 13)									
Programs serving 3 meals per day:									
Serve 1600-1800 calories per day	0	0	1	0	0	13	0	0	373
Serve no more than 1800 mg sodium per day	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per day	0	0	1	0	0	13	0	0	373
Serve at least 24 grams fiber per day	0	0	1	0	0	13	0	0	373

Serve 1200-1400 calories per day	0	0	1	0	0	13	0	0	373
Serve no more than 1500 mg sodium per day	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per day	0	0	1	0	0	13	0	0	373
Serve at least 19 grams fiber per day	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per day	0	0	1	0	0	13	0	0	373
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 300-420 calories per breakfast (or 350-500 calories for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	1	0	0	13	0	0	373
Serve no more than 540 mg sodium per breakfast	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per breakfast	0	0	1	0	0	13	0	0	373
Serve at least 5 grams fiber per breakfast	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
<i>Lunch</i>									
Serve 360-490 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	1	0	0	13	0	0	373
Serve no more than 525 mg sodium per lunch	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of calories per lunch	0	0	1	0	0	13	0	0	373
Serve at least 6 grams fiber per lunch	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
<i>Dinner</i>									
Serve 360-490 calories per dinner	0	0	1	0	0	13	0	0	373
Serve no more than 525 mg sodium per dinner	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of calories per dinner	0	0	1	0	0	13	0	0	373
Serve at least 6 grams fiber per dinner	0	0	1	0	0	13	0	0	373

Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
Nutrition Standards (Programs Serving Children Ages 2 to 3)									
Programs serving 3 meals per day:									
Serve 900-1100 calories per day	0	0	1	0	0	13	0	0	373
Serve no more than 1200 mg sodium per day	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per day	0	0	1	0	0	13	0	0	373
Serve at least 14 grams fiber per day	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per day	0	0	1	0	0	13	0	0	373
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 225-330 calories per breakfast	0	0	1	0	0	13	0	0	373
Serve no more than 360 mg sodium per breakfast	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per breakfast	0	0	1	0	0	13	0	0	373
Serve at least 4 grams fiber per breakfast	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
<i>Lunch</i>									
Serve 270-385 calories per lunch	0	0	1	0	0	13	0	0	373
Serve no more than 420 mg sodium per lunch	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per lunch	0	0	1	0	0	13	0	0	373
Serve at least 4 grams fiber per lunch	0	0	1	0	0	13	0	0	373
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
<i>Dinner</i>									
Serve 270-385 calories per dinner	0	0	1	0	0	13	0	0	373
Serve no more than 420 mg sodium per dinner	0	0	1	0	0	13	0	0	373
Saturated fat less than 10% of total calories per dinner	0	0	1	0	0	13	0	0	373
Serve at least 4 grams fiber per dinner	0	0	1	0	0	13	0	0	373

Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	13	0	0	373
Meal Standards (All Programs)									
Meals and snacks are prepared without deep frying. New or renovated kitchens are built without deep fryers.	1	0	0	13	0	0	371	2	0
At least 1 serving of fruit [One serving of fruit is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count towards this requirement.	1	0	0	13	0	0	367	6	0
At least half of all grains served are whole grains. [Examples: brown rice and whole wheat pasta, dinner rolls, bagels, and tortillas.	1	0	0	13	0	0	334	39	0
At least 1 serving of plant-based entree featuring whole or minimally processed plant based protein [Examples: beans, lentils, peas, nuts, edamame or tofu] per week per meal type except breakfast	1	0	0	12	1	0	341	32	0
No processed meat Examples: bacon, ham, sausage, hot dogs, deli meat is served	1	0	0	8	5	0	336	37	0
Water is available at all meals.	1	0	0	13	0	0	219	0	8
100% fruit juice with no added sweeteners is served in 6-ounce portions or less (4 ounces or less for childcare facilities regulated by Article 47 of the NYC Health Code)	0	0	1	13	0	0	370	3	0
For programs serving meals: 100% fruit juice with no added sweeteners is served no more than one time per day; for programs serving snacks only, juice served no more than two times per week	0	0	1	11	2	0	212	1	22
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at lunch	0	0	1	10	0	3	0	0	373

For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at dinner	0	0	1	3	0	10	1	0	372
For programs serving only 1-2 meals per day: At least 1 serving [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] of non-starchy vegetables is served per day	0	0	1	10	0	3	1	0	372
For programs serving only 1-2 meals per day: no more than 1 serving of beef per week per meal type	0	0	1	10	0	3	1	0	372
For Programs serving 3 meals per day: At least 5 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served y your program. 100% fruit juice does not count toward this requirement.] fruits and vegetables are provided per day	1	0	0	3	0	10	338	34	1
For programs serving 3 meals per day: At least 2 servings non-starchy vegetables are served [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] per day	1	0	0	3	0	10	337	35	1
For programs serving 3 meals per day: no more than 2 servings of beef per week	1	0	0	3	0	10	341	31	1
Grain-based snacks must contain no more than 200 mg sodium, no more than 10 grams sugar, and at least 2 grams fiber per serving :Snack Standards	1	0	0	9	1	3	24	1	348
Healthy options (e.g., fresh fruit and leafy green salad) are always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	1	0	0	13	0	0	230	1	4
Water is always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	1	0	0	13	0	0	228	5	2

Agency Compliance			1.0000			0.9557			0.9570
Agency Weight			0.03425			0.00039			0.09177

	Department of Parks & Recreation			Department of Youth & Community Development ^{1,2,8}			Health + Hospitals ^{1,2}		
Number of programs providing food in agency:	5			999			16		
Number of programs currently reporting:	5			236			16		
Meals/snacks served annually:	2,221			1,738,793			8,243,357		
Breakfast	0			135,091			1,931,366		
Lunch	0			133,814			1,931,366		
Dinner	0			754,004			1,989,892		
Snacks	2,221			715,884			2,390,733		
Standard	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable
Section 1. Standards for Purchased Food (all programs)									
All products have 0 g trans fat and are free of partially hydrogenated oils	5	0	0	236	0	0	16	0	0
All individual food items have/contain no more than 480 mg sodium/serving	5	0	0	236	0	0	16	0	0
All beverages have/contain no more than 24 calories per 8 oz (except 100% juice with no added sweeteners and milk)	5	0	0	236	0	0	16	0	0
Programs serving children 18 years and younger: No food with low or no-calorie sweeteners	5	0	0	236	0	0	0	0	16
Programs serving children 18 years and younger: No beverages with low or no-calorie sweeteners	5	0	0	236	0	0	0	0	16
All juice is 100% fruit juice with no added sweeteners	5	0	0	236	0	0	16	0	0
100% fruit juice is not served to children under 2 years of age for childcare facilities regulated by Article 47 of the NYC Health Code	0	0	5	0	0	236	0	0	16
Programs serving a majority of adults age 19 and over: All milk is 1% or non-fat and with no added sweeteners	0	0	5	0	0	236	16	0	0
Programs serving a majority of adults age 19 and over only: All milk substitutes are nutritionally equivalent to fluid milk	0	0	5	0	0	236	16	0	0

Programs serving children of 12 months to 2 years: All milk is whole and unsweetened	0	0	5	0	0	236	0	0	16
Programs serving a majority of children age 2 years and older: All unflavored milk is 1% or non-fat	5	0	0	236	0	0	0	0	16
Programs serving a majority of children age 4-18: All flavored milk or flavored milk substitutes are no more than 130 calories per serving	0	0	5	0	0	236	0	0	16
All yogurt is non-fat or low-fat and plain or contains no more than 25 g sugar per 8 oz or 14 g added sugar per 8 oz or equivalent	5	0	0	236	0	0	16	0	0
All cheese no more than 350 mg sodium per serving	5	0	0	236	0	0	15	1	0
All sliced bread has no more than 180 mg sodium/serving, at least 2 grams fiber/serving, and is whole wheat/whole grain	0	0	5	236	0	0	16	0	0
All bread and grains Examples: dinner rolls, bagels, tortillas, breakfast breads, muffins, pastries, cakes, and cookies served as part of a meal have no more than 290 mg sodium/serving and no more than 18 g sugar/serving	0	0	5	236	0	0	16	0	0
All cereal without dried fruit has no more than 215 mg sodium, at least 2 grams fiber, and no more than 6 grams sugar/serving, and is whole grain. A whole grain is listed first on the ingredients list	0	5	0	236	0	0	16	0	0
All cereal with dried fruit Examples: dried cranberries, dates, raisins has no more than 215 mg sodium/serving, at least 2 grams fiber/serving, and no more than 17 grams sugar/serving and is whole grain. A whole grain is listed first on the ingredients list	0	0	5	236	0	0	16	0	0
All canned/frozen vegetables have no more than 220 mg sodium/serving	0	0	5	236	0	0	16	0	0
All canned/frozen beans have no more than 290 mg sodium/serving	0	0	5	236	0	0	16	0	0
All canned fruit is packed in 100% juice or water with no added sugar (no syrup)	5	0	0	236	0	0	16	0	0
All canned/frozen seafood Examples: canned tuna, frozen tilapia has no more than 290 mg sodium/serving	0	0	5	0	0	236	16	0	0

All canned/frozen poultry has no more than 290 mg sodium/serving	0	0	5	0	0	236	16	0	0
All canned beef/pork has no more than 480 mg sodium/serving	0	0	5	0	0	236	0	0	16
No processed meat Examples: deli meat, ham is served	5	0	0	236	0	0	0	16	0
All salad dressings have no more than 290 mg sodium/serving	0	0	5	236	0	0	16	0	0
All sauces have no more than 480 mg sodium/serving	0	0	5	236	0	0	16	0	0
Soy sauce is "less" or "reduced sodium"	0	0	5	0	0	236	15	1	0
All portion-controlled items and other convenience foods Examples: breaded chicken, patty, frozen waffles have no more than 480 mg sodium/serving	0	0	5	236	0	0	12	4	0
All frozen whole meals An entire meal (an entree and sides, but excluding a beverage) that is purchased precooked and frozen. Example: meals supplied by a caterer, prepackaged meals that have multiple components contain no more than 35% of the Chronic Disease Risk Reduction threshold for sodium (children 14 to 18 years, adults, and seniors: no more than 805 mg; children 9 to 13 years: no more than 630 mg; children 4 to 8 years: no more than 252 mg; children 2 to 3 years: no more than 420 mg)	0	0	5	0	0	236	16	0	0
Section 2. Standards for Meals and Snacks									
Nutrition Standards (Programs Serving Primarily a Population <u>Age 14 and Older</u>)									
Programs serving 3 meals per day:									
Serve 1800-2200 calories per day (or no more than 2500 calories per day for programs serving boys in youth detention facilities; no more than 2800 calories per day for programs serving men in adult correctional facilities; no more than 2600 calories per day for males residing in the shelter system)	0	0	5	0	0	236	11	5	0
Serve no more than 2300 mg sodium per day	0	0	5	0	0	236	16	0	0
Saturated fat is less than 10% of total calories per day	0	0	5	0	0	236	16	0	0
Serve at least 28 grams fiber per day	0	0	5	0	0	236	15	1	0

Added sugar is less than 10% of total calories per day	0	0	5	0	0	236	15	1	0
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 450-660 calories per breakfast	0	0	5	0	0	236	0	0	16
Serve no more than 690 mg sodium per breakfast	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per breakfast	0	0	5	0	0	236	0	0	16
Serve at least 7 grams fiber per breakfast	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day.	0	0	5	0	0	236	0	0	16
<i>Lunch</i>									
Serve 540-770 calories per lunch	0	0	5	0	0	0	0	0	16
Serve no more than 805 mg sodium per lunch	0	0	5	0	0	0	0	0	16
Saturated fat less than 10% of calories per lunch	0	0	5	0	0	0	0	0	16
Serve at least 8 grams fiber per lunch	0	0	5	0	0	0	0	0	16
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day.	0	0	5	0	0	0	0	0	16
<i>Dinner</i>									
Serve 540-770 calories per dinner	0	0	5	236	0	0	0	0	16
Serve no more than 805 mg sodium per dinner	0	0	5	236	0	0	0	0	16
Saturated fat less than 10% of calories per dinner	0	0	5	236	0	0	0	0	16
Serve at least 8 grams fiber per dinner	0	0	5	236	0	0	0	0	16
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	236	0	0	0	0	16
Nutrition Standards (Programs Serving Children Ages 9 to 13)									
Programs serving 3 meals per day:									
Serve 1600-1800 calories per day	0	0	5	0	0	236	0	0	16
Serve no more than 1800 mg sodium per day	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per day	0	0	5	0	0	236	0	0	16
Serve at least 24 grams fiber per day	0	0	5	0	0	236	0	0	16

Serve 1200-1400 calories per day	0	0	5	0	0	236	0	0	16
Serve no more than 1500 mg sodium per day	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per day	0	0	5	0	0	236	0	0	16
Serve at least 19 grams fiber per day	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per day	0	0	5	0	0	236	0	0	16
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 300-420 calories per breakfast (or 350-500 calories for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	5	0	0	236	0	0	16
Serve no more than 540 mg sodium per breakfast	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per breakfast	0	0	5	0	0	236	0	0	16
Serve at least 5 grams fiber per breakfast	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	0	0	236	0	0	16
<i>Lunch</i>									
Serve 360-490 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	5	0	0	236	0	0	16
Serve no more than 525 mg sodium per lunch	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of calories per lunch	0	0	5	0	0	236	0	0	16
Serve at least 6 grams fiber per lunch	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	0	0	236	0	0	16
<i>Dinner</i>									
Serve 360-490 calories per dinner	0	0	5	0	0	236	0	0	16
Serve no more than 525 mg sodium per dinner	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of calories per dinner	0	0	5	0	0	236	0	0	16
Serve at least 6 grams fiber per dinner	0	0	5	0	0	236	0	0	16

Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	0	0	236	0	0	16
Nutrition Standards (Programs Serving Children Ages 2 to 3)									
Programs serving 3 meals per day:									
Serve 900-1100 calories per day	0	0	5	0	0	236	0	0	16
Serve no more than 1200 mg sodium per day	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per day	0	0	5	0	0	236	0	0	16
Serve at least 14 grams fiber per day	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per day	0	0	5	0	0	236	0	0	16
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 225-330 calories per breakfast	0	0	5	0	0	236	0	0	16
Serve no more than 360 mg sodium per breakfast	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per breakfast	0	0	5	0	0	236	0	0	16
Serve at least 4 grams fiber per breakfast	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	0	0	236	0	0	16
<i>Lunch</i>									
Serve 270-385 calories per lunch	0	0	5	0	0	236	0	0	16
Serve no more than 420 mg sodium per lunch	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per lunch	0	0	5	0	0	236	0	0	0
Serve at least 4 grams fiber per lunch	0	0	5	0	0	236	0	0	16
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	0	0	236	0	0	16
<i>Dinner</i>									
Serve 270-385 calories per dinner	0	0	5	0	0	236	0	0	16
Serve no more than 420 mg sodium per dinner	0	0	5	0	0	236	0	0	16
Saturated fat less than 10% of total calories per dinner	0	0	5	0	0	236	0	0	16
Serve at least 4 grams fiber per dinner	0	0	5	0	0	236	0	0	16

Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	5	0	0	236	0	0	16
Meal Standards (All Programs)									
Meals and snacks are prepared without deep frying. New or renovated kitchens are built without deep fryers.	5	0	0	236	0	0	16	0	0
At least 1 serving of fruit [One serving of fruit is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count towards this requirement.	5	0	0	236	0	0	16	0	0
At least half of all grains served are whole grains. [Examples: brown rice and whole wheat pasta, dinner rolls, bagels, and tortillas.	5	0	0	0	236	0	15	1	0
At least 1 serving of plant-based entree featuring whole or minimally processed plant based protein [Examples: beans, lentils, peas, nuts, edamame or tofu] per week per meal type except breakfast	0	0	5	236	0	0	11	5	0
No processed meat Examples: bacon, ham, sausage, hot dogs, deli meat is served	5	0	0	236	0	0	0	16	0
Water is available at all meals.	5	0	0	236	0	0	16	0	0
100% fruit juice with no added sweeteners is served in 6-ounce portions or less (4 ounces or less for childcare facilities regulated by Article 47 of the NYC Health Code)	0	5	0	236	0	0	16	0	0
For programs serving meals: 100% fruit juice with no added sweeteners is served no more than one time per day; for programs serving snacks only, juice served no more than two times per week	5	0	0	236	0	0	16	0	0
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at lunch	0	0	5	85	0	151	0	0	16

For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at dinner	0	0	5	151	0	85	0	0	16
For programs serving only 1-2 meals per day: At least 1 serving [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] of non-starchy vegetables is served per day	0	0	5	236	0	0	0	0	16
For programs serving only 1-2 meals per day: no more than 1 serving of beef per week per meal type	0	0	5	236	0	0	0	0	16
For Programs serving 3 meals per day: At least 5 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served y your program. 100% fruit juice does not count toward this requirement.] fruits and vegetables are provided per day	0	0	5	0	0	236	15	1	0
For programs serving 3 meals per day: At least 2 servings non-starchy vegetables are served [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] per day	0	0	5	0	0	236	11	5	0
For programs serving 3 meals per day: no more than 2 servings of beef per week	0	0	5	0	0	236	11	5	0
Grain-based snacks must contain no more than 200 mg sodium, no more than 10 grams sugar, and at least 2 grams fiber per serving :Snack Standards	0	5	0	0	151	85	0	16	0
Healthy options (e.g., fresh fruit and leafy green salad) are always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	5	0	0	236	0	0	16	0	0
Water is always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	5	0	0	236	0	0	16	0	0

Agency Compliance			0.8636			0.9576			0.8839
Agency Weight			0.00001			0.00788			0.03737

	Human Resources Administration - Community Food Connection ⁹			Human Resources Administration - HIV/AIDS Services ⁵			NYC Public Schools - Division of Early Childhood Education ^{5,7}		
Number of programs providing food in agency:	1			39			896		
Number of programs currently reporting:	708			39			514		
Meals/snacks served annually:	0			239,728			18,539,095		
Breakfast	0			62,220			4,752,804		
Lunch	0			65,359			6,288,958		
Dinner	0			107,106			891,597		
Snacks	0			5,043			6,605,736		
Standard	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable	Programs in Compliance	Programs out of Compliance	Programs not applicable
Section 1. Standards for Purchased Food (all programs)									
All products have 0 g trans fat and are free of partially hydrogenated oils	1	0	0	37	2	0	498	16	0
All individual food items have/contain no more than 480 mg sodium/serving	1	0	0	37	2	0	496	18	0
All beverages have/contain no more than 24 calories per 8 oz (except 100% juice with no added sweeteners and milk)	0	0	1	34	0	5	510	4	0
Programs serving children 18 years and younger: No food with low or no-calorie sweeteners	0	0	1	0	0	39	507	7	0
Programs serving children 18 years and younger: No beverages with low or no-calorie sweeteners	0	0	1	0	0	39	507	7	0
All juice is 100% fruit juice with no added sweeteners	0	1	0	34	1	4	331	2	181
100% fruit juice is not served to children under 2 years of age for childcare facilities regulated by Article 47 of the NYC Health Code	0	0	1	0	0	39	116	12	386
Programs serving a majority of adults age 19 and over: All milk is 1% or non-fat and with no added sweeteners	1	0	0	25	0	14	0	0	514
Programs serving a majority of adults age 19 and over only: All milk substitutes are nutritionally equivalent to fluid milk	0	1	0	25	0	14	0	0	514

Programs serving children of 12 months to 2 years: All milk is whole and unsweetened	0	0	1	0	0	39	123	7	384
Programs serving a majority of children age 2 years and older: All unflavored milk is 1% or non-fat	0	0	1	0	0	39	0	514	0
Programs serving a majority of children age 4-18: All flavored milk or flavored milk substitutes are no more than 130 calories per serving	0	0	1	0	0	39	272	8	234
All yogurt is non-fat or low-fat and plain or contains no more than 25 g sugar per 8 oz or 14 g added sugar per 8 oz or equivalent	0	0	1	26	0	13	478	0	36
All cheese no more than 350 mg sodium per serving	0	0	1	31	0	8	487	3	24
All sliced bread has no more than 180 mg sodium/serving, at least 2 grams fiber/serving, and is whole wheat/whole grain	0	0	1	32	0	7	510	4	0
All bread and grains Examples: dinner rolls, bagels, tortillas, breakfast breads, muffins, pastries, cakes, and cookies served as part of a meal have no more than 290 mg sodium/serving and no more than 18 g sugar/serving	1	0	0	34	0	5	511	3	0
All cereal without dried fruit has no more than 215 mg sodium, at least 2 grams fiber, and no more than 6 grams sugar/serving, and is whole grain. A whole grain is listed first on the ingredients list	1	0	0	27	0	12	469	2	43
All cereal with dried fruit Examples: dried cranberries, dates, raisins has no more than 215 mg sodium/serving, at least 2 grams fiber/serving, and no more than 17 grams sugar/serving and is whole grain. A whole grain is listed first on the ingredients list	1	0	0	22	0	17	295	0	219
All canned/frozen vegetables have no more than 220 mg sodium/serving	1	0	0	24	0	15	330	2	182
All canned/frozen beans have no more than 290 mg sodium/serving	1	0	0	24	0	15	291	3	220
All canned fruit is packed in 100% juice or water with no added sugar (no syrup)	1	0	0	24	0	15	275	0	239
All canned/frozen seafood Examples: canned tuna, frozen tilapia has no more than 290 mg sodium/serving	1	0	0	24	0	15	178	0	336

All canned/frozen poultry has no more than 290 mg sodium/serving	1	0	0	24	0	15	248	6	260
All canned beef/pork has no more than 480 mg sodium/serving	0	0	1	21	0	18	121	2	391
No processed meat Examples: deli meat, ham is served	1	0	0	29	10	0	480	34	0
All salad dressings have no more than 290 mg sodium/serving	0	0	1	33	0	6	255	2	257
All sauces have no more than 480 mg sodium/serving	1	0	0	32	0	7	364	6	144
Soy sauce is "less" or "reduced sodium"	0	0	1	23	0	16	179	0	335
All portion-controlled items and other convenience foods Examples: breaded chicken, patty, frozen waffles have no more than 480 mg sodium/serving	0	0	1	33	0	6	429	5	80
All frozen whole meals An entire meal (an entree and sides, but excluding a beverage) that is purchased precooked and frozen. Example: meals supplied by a caterer, prepackaged meals that have multiple components contain no more than 35% of the Chronic Disease Risk Reduction threshold for sodium (children 14 to 18 years, adults, and seniors: no more than 805 mg; children 9 to 13 years: no more than 630 mg; children 4 to 8 years: no more than 252 mg; children 2 to 3 years: no more than 420 mg)	1	0	0	23	0	16	189	1	324
Section 2. Standards for Meals and Snacks									
Nutrition Standards (Programs Serving Primarily a Population <u>Age 14 and Older</u>)									
Programs serving 3 meals per day:									
Serve 1800-2200 calories per day (or no more than 2500 calories per day for programs serving boys in youth detention facilities; no more than 2800 calories per day for programs serving men in adult correctional facilities; no more than 2600 calories per day for males residing in the shelter system)	0	0	1	0	0	39	0	0	514
Serve no more than 2300 mg sodium per day	0	0	1	0	0	39	0	0	514
Saturated fat is less than 10% of total calories per day	0	0	1	0	0	39	0	0	514
Serve at least 28 grams fiber per day	0	0	1	0	0	39	0	0	514

Added sugar is less than 10% of total calories per day	0	0	1	0	0	39	0	0	514
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 450-660 calories per breakfast	0	0	1	13	0	26	0	0	514
Serve no more than 690 mg sodium per breakfast	0	0	1	13	0	26	0	0	514
Saturated fat less than 10% of total calories per breakfast	0	0	1	13	0	26	0	0	514
Serve at least 7 grams fiber per breakfast	0	0	1	13	0	26	0	0	514
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day.	0	0	1	13	0	26	0	0	514
<i>Lunch</i>									
Serve 540-770 calories per lunch	0	0	1	9	0	30	0	0	514
Serve no more than 805 mg sodium per lunch	0	0	1	9	0	30	0	0	514
Saturated fat less than 10% of calories per lunch	0	0	1	9	0	30	0	0	514
Serve at least 8 grams fiber per lunch	0	0	1	9	0	30	0	0	514
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day.	0	0	1	9	0	30	0	0	514
<i>Dinner</i>									
Serve 540-770 calories per dinner	0	0	1	17	0	22	0	0	514
Serve no more than 805 mg sodium per dinner	0	0	1	19	0	20	0	0	514
Saturated fat less than 10% of calories per dinner	0	0	1	19	0	20	0	0	514
Serve at least 8 grams fiber per dinner	0	0	1	19	0	20	0	0	514
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	19	0	20	0	0	514
Nutrition Standards (Programs Serving Children Ages 9 to 13)									
Programs serving 3 meals per day:									
Serve 1600-1800 calories per day	0	0	1	0	0	39	0	0	514
Serve no more than 1800 mg sodium per day	0	0	1	0	0	39	0	0	514
Saturated fat less than 10% of total calories per day	0	0	1	0	0	39	0	0	514
Serve at least 24 grams fiber per day	0	0	1	0	0	39	0	0	514

Serve 1200-1400 calories per day	0	0	1	0	0	39	84	30	400
Serve no more than 1500 mg sodium per day	0	0	1	0	0	39	77	37	400
Saturated fat less than 10% of total calories per day	0	0	1	0	0	39	89	25	400
Serve at least 19 grams fiber per day	0	0	1	0	0	39	85	29	400
Added sugar is less than 10% of total calories per day	0	0	1	0	0	39	92	22	400
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 300-420 calories per breakfast (or 350-500 calories for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	1	0	0	39	315	14	44
Serve no more than 540 mg sodium per breakfast	0	0	1	0	0	39	324	5	44
Saturated fat less than 10% of total calories per breakfast	0	0	1	0	0	39	319	10	44
Serve at least 5 grams fiber per breakfast	0	0	1	0	0	39	321	10	42
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	39	322	8	43
<i>Lunch</i>									
Serve 360-490 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	0	0	1	0	0	39	352	15	6
Serve no more than 525 mg sodium per lunch	0	0	1	0	0	39	354	15	4
Saturated fat less than 10% of calories per lunch	0	0	1	0	0	39	353	17	3
Serve at least 6 grams fiber per lunch	0	0	1	0	0	39	353	17	3
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	39	357	13	3
<i>Dinner</i>									
Serve 360-490 calories per dinner	0	0	1	0	0	39	232	6	135
Serve no more than 525 mg sodium per dinner	0	0	1	0	0	39	233	8	132
Saturated fat less than 10% of calories per dinner	0	0	1	0	0	39	240	8	125
Serve at least 6 grams fiber per dinner	0	0	1	0	0	39	228	7	138

Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	39	252	7	114
Nutrition Standards (Programs Serving Children Ages 2 to 3)									
Programs serving 3 meals per day:									
Serve 900-1100 calories per day	0	0	1	0	0	39	73	42	
Serve no more than 1200 mg sodium per day	0	0	1	0	0	39	73	42	
Saturated fat less than 10% of total calories per day	0	0	1	0	0	39	77	38	
Serve at least 14 grams fiber per day	0	0	1	0	0	39	74	41	
Added sugar is less than 10% of total calories per day	0	0	1	0	0	39	80	35	
Programs serving 1 or 2 meals per day:									
<i>Breakfast</i>									
Serve 225-330 calories per breakfast	0	0	1	0	0	39	264	11	46
Serve no more than 360 mg sodium per breakfast	0	0	1	0	0	39	264	11	46
Saturated fat less than 10% of total calories per breakfast	0	0	1	0	0	39	264	11	46
Serve at least 4 grams fiber per breakfast	0	0	1	0	0	39	267	10	44
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	39	267	9	45
<i>Lunch</i>									
Serve 270-385 calories per lunch	0	0	1	0	0	39	297	13	11
Serve no more than 420 mg sodium per lunch	0	0	1	0	0	39	297	14	10
Saturated fat less than 10% of total calories per lunch	0	0	1	0	0	39	298	13	10
Serve at least 4 grams fiber per lunch	0	0	1	0	0	39	301	10	10
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	39	300	10	11
<i>Dinner</i>									
Serve 270-385 calories per dinner	0	0	1	0	0	39	186	6	129
Serve no more than 420 mg sodium per dinner	0	0	1	0	0	39	1822	8	131
Saturated fat less than 10% of total calories per dinner	0	0	1	0	0	39	183	8	130
Serve at least 4 grams fiber per dinner	0	0	1	0	0	39	179	5	137

Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	1	0	0	39	198	7	116
Meal Standards (All Programs)									
Meals and snacks are prepared without deep frying. New or renovated kitchens are built without deep fryers.	0	0	1	38	1	0	499	15	0
At least 1 serving of fruit [One serving of fruit is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count towards this requirement.	0	0	1	24	15	0	513	1	0
At least half of all grains served are whole grains. [Examples: brown rice and whole wheat pasta, dinner rolls, bagels, and tortillas.	0	0	1	24	15	0	511	3	0
At least 1 serving of plant-based entree featuring whole or minimally processed plant based protein [Examples: beans, lentils, peas, nuts, edamame or tofu] per week per meal type except breakfast	0	0	1	20	19	0	462	52	0
No processed meat Examples: bacon, ham, sausage, hot dogs, deli meat is served				32	7	0	514	0	0
Water is available at all meals.	0	0	1	36	3	0	514	0	0
100% fruit juice with no added sweeteners is served in 6-ounce portions or less (4 ounces or less for childcare facilities regulated by Article 47 of the NYC Health Code)	0	0	1	33	6	0	0	514	0
For programs serving meals: 100% fruit juice with no added sweeteners is served no more than one time per day; for programs serving snacks only, juice served no more than two times per week	0	0	1	39	0	0	327	4	183
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at lunch	0	0	1	26	13	0	495	2	17

For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at dinner	0	0	1	31	8	0	0	0	514
For programs serving only 1-2 meals per day: At least 1 serving [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] of non-starchy vegetables is served per day	0	0	1	22	17	0	486	7	21
For programs serving only 1-2 meals per day: no more than 1 serving of beef per week per meal type	0	0	1	21	18	0	393	3	118
For Programs serving 3 meals per day: At least 5 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served y your program. 100% fruit juice does not count toward this requirement.] fruits and vegetables are provided per day	0	0	1	0	0	39	208	9	297
For programs serving 3 meals per day: At least 2 servings non-starchy vegetables are served [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] per day	0	0	1	0	0	39	199	9	306
For programs serving 3 meals per day: no more than 2 servings of beef per week	0	0	1	0	0	39	166	6	342
Grain-based snacks must contain no more than 200 mg sodium, no more than 10 grams sugar, and at least 2 grams fiber per serving :Snack Standards	0	1	0	33	6	0	507	7	0
Healthy options (e.g., fresh fruit and leafy green salad) are always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	0	0	1	34	0	5	509	5	0
Water is always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	0	0	1	35	0	4	511	3	0

Agency Compliance			0.8235			0.9029			0.9325
Agency Weight			0.00000			0.00109			0.08404

	NYC Public Schools - Office of Food and Nutrition Services ^{4,10}	Total Meals and Snacks Served
Number of programs providing food in agency:	1	2,688
Number of programs currently reporting:	1	2,227
Meals/snacks served annually:	153,283,016	220,587,668
Breakfast	38,989,492	54,952,622
Lunch	96,493,553	122,236,417
Dinner	7,065,481	19,614,234
Snacks	10,734,490	23,784,395

Standard	Programs in Compliance	Programs out of Compliance	Programs not applicable
Section 1. Standards for Purchased Food (all programs)			
All products have 0 g trans fat and are free of partially hydrogenated oils	1	0	0
All individual food items have/contain no more than 480 mg sodium/serving	1	0	0
All beverages have/contain no more than 24 calories per 8 oz (except 100% juice with no added sweeteners and milk)	0	0	1
Programs serving children 18 years and younger: No food with low or no-calorie sweeteners	1	0	0
Programs serving children 18 years and younger: No beverages with low or no-calorie sweeteners	1	0	0
All juice is 100% fruit juice with no added sweeteners	1	0	0
100% fruit juice is not served to children under 2 years of age for childcare facilities regulated by Article 47 of the NYC Health Code	1	0	0
Programs serving a majority of adults age 19 and over: All milk is 1% or non-fat and with no added sweeteners	0	0	1

Programs serving a majority of adults age 19 and over only: All milk substitutes are nutritionally equivalent to fluid milk	0	0	1
Programs serving children of 12 months to 2 years: All milk is whole and unsweetened	1	0	0
Programs serving a majority of children age 2 years and older: All unflavored milk is 1% or non-fat	1	0	0
Programs serving a majority of children age 4-18: All flavored milk or flavored milk substitutes are no more than 130 calories per serving	1	0	0
All yogurt is non-fat or low-fat and plain or contains no more than 25 g sugar per 8 oz or 14 g added sugar per 8 oz or equivalent	1	0	0
All cheese no more than 350 mg sodium per serving	1	0	0
All sliced bread has no more than 180 mg sodium/serving, at least 2 grams fiber/serving, and is whole wheat/whole grain	1	0	0
All bread and grains Examples: dinner rolls, bagels, tortillas, breakfast breads, muffins, pastries, cakes, and cookies served as part of a meal have no more than 290 mg sodium/serving and no more than 18 g sugar/serving	1	0	0
All cereal without dried fruit has no more than 215 mg sodium, at least 2 grams fiber, and no more than 6 grams sugar/serving, and is whole grain. A whole grain is listed first on the ingredients list	1	0	0
All cereal with dried fruit Examples: dried cranberries, dates, raisins has no more than 215 mg sodium/serving, at least 2 grams fiber/serving, and no more than 17 grams sugar/serving and is whole grain. A whole grain is listed first on the ingredients list	1	0	0
All canned/frozen vegetables have no more than 220 mg sodium/serving	1	0	0
All canned/frozen beans have no more than 290 mg sodium/serving	1	0	0

All canned fruit is packed in 100% juice or water with no added sugar (no syrup)	1	0	0
All canned/frozen seafood Examples: canned tuna, frozen tilapia has no more than 290 mg sodium/serving	1	0	0
All canned/frozen poultry has no more than 290 mg sodium/serving	1	0	0
All canned beef/pork has no more than 480 mg sodium/serving	0	0	1
No processed meat Examples: deli meat, ham is served	0	1	0
All salad dressings have no more than 290 mg sodium/serving	1	0	0
All sauces have no more than 480 mg sodium/serving	1	0	0
Soy sauce is "less" or "reduced sodium"	1	0	0
All portion-controlled items and other convenience foods Examples: breaded chicken, patty, frozen waffles have no more than 480 mg sodium/serving	1	0	0
All frozen whole meals An entire meal (an entree and sides, but excluding a beverage) that is purchased precooked and frozen. Example: meals supplied by a caterer, prepackaged meals that have multiple components contain no more than 35% of the Chronic Disease Risk Reduction threshold for sodium (children 14 to 18 years, adults, and seniors: no more than 805 mg; children 9 to 13 years: no more than 630 mg; children 4 to 8 years: no more than 252 mg; children 2 to 3 years: no more than 420 mg)	0	0	1
Section 2. Standards for Meals and Snacks			
Nutrition Standards (Programs Serving Primarily a Population <u>Age 14 and Older</u>)			
Programs serving 3 meals per day:			

Serve 1800-2200 calories per day (or no more than 2500 calories per day for programs serving boys in youth detention facilities; no more than 2800 calories per day for programs serving men in adult correctional facilities; no more than 2600 calories per day for males residing in the shelter system)	0	0	1
Serve no more than 2300 mg sodium per day	0	0	1
Saturated fat is less than 10% of total calories per day	0	0	1
Serve at least 28 grams fiber per day	0	0	1
Added sugar is less than 10% of total calories per day	0	0	1
Programs serving 1 or 2 meals per day:			
<i>Breakfast</i>			
Serve 450-660 calories per breakfast	1	0	0
Serve no more than 690 mg sodium per breakfast	1	0	0
Saturated fat less than 10% of total calories per breakfast	1	0	0
Serve at least 7 grams fiber per breakfast	1	0	0
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day.	1	0	0
<i>Lunch</i>			
Serve 540-770 calories per lunch	1	0	0
Serve no more than 805 mg sodium per lunch	0	1	0
Saturated fat less than 10% of calories per lunch	1	0	0
Serve at least 8 grams fiber per lunch	1	0	0
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day.	1	0	0
<i>Dinner</i>			
Serve 540-770 calories per dinner	0	0	0
Serve no more than 805 mg sodium per dinner	0	0	0
Saturated fat less than 10% of calories per dinner	0	0	0

Serve at least 8 grams fiber per dinner	0	0	0
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0
Nutrition Standards (Programs Serving Children Ages 9 to 13)			
Programs serving 3 meals per day:			
Serve 1600-1800 calories per day	0	0	1
Serve no more than 1800 mg sodium per day	0	0	1
Saturated fat less than 10% of total calories per day	0	0	1
Serve at least 24 grams fiber per day	0	0	1
Added sugar is less than 10% of total calories per day	0	0	1
Programs serving 1 or 2 meals per day:			
<i>Breakfast</i>			
Serve 400-540 calories per breakfast (or 400-550 calories for agencies participating in the National School Breakfast and School Lunch Programs)	1	0	0
Serve no more than 540 mg sodium per breakfast	1	0	0
Saturated fat less than 10% of total calories per breakfast	1	0	0
Serve at least 6 grams fiber per breakfast	1	0	0
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	1	0	0
<i>Lunch</i>			
Serve 480-630 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	1	0	0
Serve no more than 630 mg sodium per lunch	0	1	0
Saturated fat less than 10% of calories per lunch	1	0	0
Serve at least 8 grams fiber per lunch	1	0	0

Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	1	0	0
<i>Dinner</i>			
Serve 480-630 calories per dinner	0	0	0
Serve no more than 630 mg sodium per dinner	0	0	0
Saturated fat less than 10% of calories per dinner	0	0	0
Serve at least 8 grams fiber per dinner	0	0	0
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2meals/day	0	0	0
Nutrition Standards (Programs Serving Children Ages 4 to 8)			
Programs serving 3 meals per day:			
Serve 1200-1400 calories per day	0	0	0
Serve no more than 1500 mg sodium per day	0	0	0
Saturated fat less than 10% of total calories per day	0	0	0
Serve at least 19 grams fiber per day	0	0	0
Added sugar is less than 10% of total calories per day	0	0	0
Programs serving 1 or 2 meals per day:			
<i>Breakfast</i>			
Serve 300-420 calories per breakfast (or 350-500 calories for agencies participating in the National School Breakfast and School Lunch Programs)	1	0	0
Serve no more than 540 mg sodium per breakfast	1	0	0
Saturated fat less than 10% of total calories per breakfast	1	0	0
Serve at least 5 grams fiber per breakfast	1	0	0
Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	1	0	0
<i>Lunch</i>			

Serve 360-490 calories per lunch (or 600-700 for agencies participating in the National School Breakfast and School Lunch Programs)	1	0	0
Serve no more than 525 mg sodium per lunch	0	1	0
Saturated fat less than 10% of calories per lunch	1	0	0
Serve at least 6 grams fiber per lunch	1	0	0
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	1	0	0
<i>Dinner</i>			
Serve 360-490 calories per dinner	0	0	0
Serve no more than 525 mg sodium per dinner	0	0	0
Saturated fat less than 10% of calories per dinner	0	0	0
Serve at least 6 grams fiber per dinner	0	0	0
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0
Nutrition Standards (Programs Serving Children Ages 2 to 3)			
Programs serving 3 meals per day:			
Serve 900-1100 calories per day	0	0	0
Serve no more than 1200 mg sodium per day	0	0	0
Saturated fat less than 10% of total calories per day	0	0	0
Serve at least 14 grams fiber per day	0	0	0
Added sugar is less than 10% of total calories per day	0	0	0
Programs serving 1 or 2 meals per day:			
<i>Breakfast</i>			
Serve 225-330 calories per breakfast	0	0	0
Serve no more than 360 mg sodium per breakfast	0	0	0
Saturated fat less than 10% of total calories per breakfast	0	0	0
Serve at least 4 grams fiber per breakfast	0	0	0

Added sugar is less than 10% of total calories per breakfast for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0
<i>Lunch</i>			
Serve 270-385 calories per lunch			
Serve no more than 420 mg sodium per lunch	0	0	0
Saturated fat less than 10% of total calories per lunch	0	0	0
Serve at least 4 grams fiber per lunch	0	0	0
Added sugar is less than 10% of total calories per lunch for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0
<i>Dinner</i>			
Serve 270-385 calories per dinner	0	0	0
Serve no more than 420 mg sodium per dinner	0	0	0
Saturated fat less than 10% of total calories per dinner	0	0	0
Serve at least 4 grams fiber per dinner	0	0	0
Added sugar is less than 10% of total calories per dinner for programs serving 1 meal/day or per day for programs serving 2 meals/day	0	0	0
Meal Standards (All Programs)			
Meals and snacks are prepared without deep frying. New or renovated kitchens are built without deep fryers.	1	0	0
At least 1 serving of fruit [One serving of fruit is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count towards this requirement.	1	0	0
At least half of all grains served are whole grains. [Examples: brown rice and whole wheat pasta, dinner rolls, bagels, and tortillas.	1	0	0
At least 1 serving of plant-based entree featuring whole or minimally processed plant based protein [Examples: beans, lentils, peas, nuts, edamame or tofu] per week per meal type except breakfast	1	0	0

No processed meat Examples: bacon, ham, sausage, hot dogs, deli meat is served	0	1	0
Water is available at all meals.	1	0	0
100% fruit juice with no added sweeteners is served in 6-ounce portions or less (4 ounces or less for childcare facilities regulated by Article 47 of the NYC Health Code)	1	0	0
For programs serving meals: 100% fruit juice with no added sweeteners is served no more than one time per day; for programs serving snacks only, juice served no more than two times per week	1	0	0
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at lunch	1	0	0
For programs serving only 1-2 meals per day: At least 2 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and/or vegetables provided at dinner	1	0	0
For programs serving only 1-2 meals per day: At least 1 serving [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] of non-starchy vegetables is served per day	1	0	0
For programs serving only 1-2 meals per day: no more than 1 serving of beef per week per meal type	1	0	0

For Programs serving 3 meals per day: At least 5 servings [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program. 100% fruit juice does not count toward this requirement.] fruits and vegetables are provided per day	0	0	1
For programs serving 3 meals per day: At least 2 servings non-starchy vegetables are served [One serving of fruit or vegetable is equal to a cup or oz equivalent as defined by the USDA for the age group served by your program.] per day	0	0	1
For programs serving 3 meals per day: no more than 2 servings of beef per week	0	0	1
Grain-based snacks must contain no more than 200 mg sodium, no more than 10 grams sugar, and at least 2 grams fiber per serving :Snack Standards	1	0	0
Healthy options (e.g., fresh fruit and leafy green salad) are always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	1	0	0
Water is always available: Special Occasion Standards for Meals and Snacks Served No More Than Once Per Month (All Programs)	1	0	0
<i>Agency Compliance</i>			0.9552
<i>Agency Weight</i>			0.69488

While the Department of Citywide Administrative Services (DCAS) participates in the implementation of the Standards as purchaser of food for numerous agencies, it does not submit a compliance report as information on items procured by DCAS is captured in the reports of other agencies.

Information is based on a review of food and beverages purchased and a one month sample of menus and nutrition analysis from a specified month in the year prior to the report's publication. Agencies were asked to submit a copy of menus and nutrition analysis to the Health Department for verification. Agencies with 5 or fewer menus submitted all menus. Agencies with more than 5 menus submitted a randomized sample of menus. Specifics about each agency's data source and collection are indicated in assigned footnotes.

¹ Compliance data based on a combination of self-report survey and field visits or data collection coordinated by agency staff.

² Agency uses 1 menu for multiple age groups so only age group 14 and over included in agency compliance calculation. Age groups 2-3 years, 4-8 years, and 9-13 years were excluded from agency compliance calculation.

³ Compliance data based on field visits and menu reviews conducted by agency staff.

⁴ Agency utilizes centralized menu and food ordering process; information for all locations based on agency assessment of products purchased and menu analysis conducted by agency nutritionists.

⁵ Compliance data largely based on information submitted by agency program sites and/or program caterer from a self-report survey tool and is not verified; agencies continue to work to enhance processes to assess accuracy of program site and/or caterer self-report and to improve data quality going forward.

⁶ Programs were exempt from reporting on the nutrient standards.

⁷ Methods of reporting on meals and snacks purchased/served changed this year, which accounts for the change from previous years in number of meals served.

⁸ Programs serve meals that are reported by other agencies. Reporting only on meals not counted by other agencies to prevent duplication.

⁹ Compliance data based on Agency reporting on purchased foods. Agency does not serve meals or snacks.

¹⁰ Any nutrition standard reported non-compliant for a specific age group was included in compliance calculation only once, even if same nutrition standard was reported non-compliant for other age groups.



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