## Fresh Fruit and Vegetable Program Allowable Items

Apples Apple slices Apricots Banana Blackberries Blueberries Broccoli floret Cabbage Cantaloupe Carrot Sticks Cauliflower floret Celery Cherry tomatoes Clementines Cucumbers Fruit trays Grape tomatoes Grapes Grapefruit

Grapples Honeydew melons Kiwi Kumquats Lemons Mangoes Mixed fruit, fresh, chunked Mushrooms Nectarines Onions Oranges Peaches Pears Persimmons Pineapples Pineapple pushups Plums Pluots

Pomegranates Potatoes **R**adishes Salad, Garden Salad, Caesar Satsumas Spinach salad Squash Star fruit Strawberries Sugar snap peas Sweet potato sticks – to be served fresh Tangerines Tangelos Tomatoes Vegetable medley Vegetable Tray w/Dip Watermelon

## Other

Dips may be served with vegetables only. All dips should be yogurt-based or low-fat. The amount served should be kept to a minimum and be a standard portion size (1 or 2 tablespoons).

Fresh vegetables (not canned, frozen or dried) that are cooked must be limited to once per week and must always accompany a nutrition education lesson.

## Fresh Fruit and Vegetable Program Unallowable Items

- Fruits and vegetable served outside the normal school hours
- Sending home bags of fruit or vegetables
- Processed or preserved fruits and vegetables (i.e., canned, frozen, vacuum packed or dried)
- Dip for fruit
- Fruit leather
- Jellied fruit
- Trail mix or rail mixes or fruit mixtures with candy
- Nuts of any kind, soy nuts or seeds of any kind such as sunflower
- Cottage cheese or peanut butter
- Fruit or vegetable pizza or other fruit desserts such as fruit tarts or pies
- Smoothies
- Most non-food items, except those allowed under administrative/operational costs
- Full-strength/ purchased freshly squeezed fruit or vegetable juices
- Dried fruit bars or T-bars of dried fruit

- Dried vegetables of any kind
- Candies or marshmallows
- Popcorn

Check the Fresh Fruit and Vegetable Program Handbook for Schools for more additional guidance on allowable items to claim for reimbursement.

https://fns-prod.azureedge.us/sites/default/files/resource-files/handbook.pdf

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