



**Nutrition and Food Service Policy  
Love Life Family Christian Center Camp**

Camp Program: Love Life Family Christian Center  
Contact Person: Chenoa Hall

**Purpose**

This Nutrition and Food Service Policy ensures that all campers receive safe, nutritious, and appropriate meals and snacks in accordance with Michigan Camp Licensing Rule R 400.11131.

**Legal Reference: R 400.11131 Nutrition and Food Service**

A camp shall establish and follow a written policy covering meal patterns, meal hours, type of food service, and handling of special diets.

**Meal Patterns**

Meals provided will follow USDA nutritional guidelines.  
Number of meals per day: 2

Number of snacks per day: 1

Description of balanced meals: USDA Balanced Meals Provided by Forgotten Harvest food service

**Meal Hours**

Breakfast: 8:00am - 8:30am

Lunch: 12:00pm-12:45pm

Dinner: n/a

Snack Times: 2:30pm

Additional breaks (juice/water): 10am (water)

## Type of Food Service

Type of service (check/describe):

- Buffet Style
- Family Style
- Catered Service
- Camper-provided meals (sack lunch)

Description of food service procedures: \_Food dropped off to Camp site daily by Forgotten Harvest

Food vendor (if applicable): Forgotten Harvest

## Handling of Special Diets

Procedures for identifying special diets (allergies, restrictions): Intake form for campers

How requests are submitted: \_via email / written notice

How meals are modified/prepared: allergen free meals

Staff responsible: \_Chenoa Hall

## Food Service Supervision

Food Service Supervisor: Chenoa Hall

Additional Responsible Staff: Pamela Hearse

## Menu Planning and Documentation

Weekly menus will be:

- Posted
- Kept on file
- Reviewed for nutritional balance

Location of menu records: Inside Camp Eating area and in Licensing Binder

## Food Service for Off-Site Trips

Procedures include:

- Food for offsite meals will be provided by the Forgotten Harvest for the trip to DIA and the trip not Great Skate will be food onsite
- Staff responsible: Director, Chenoa Hall

## **Food Safety & Compliance**

- Compliance with local health department regulations
- Annual Environmental Health Inspection (if applicable)
- Proper food handling and sanitation practices
- Staff training (ServSafe or equivalent): Forgotten Harvest Food Handling Service Training (June 9, 2026)

## **Acknowledgment of Policy**

I have received, read, and understand the Nutrition and Food Service Policy and agree to follow it.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_