Good Afternoon! And welcome to the February National School Lunch Program Webinar. My name is Heather Blume and I am a coordinator with the Idaho Child Nutrition Program. In addition to working with the National School Lunch team to conduct Administrative Reviews, I also work on a grant with the Centers for Disease Control to enhance school wellness.

Today our objectives are to go over the recently released policy memos, then to cover a number of program reminders. We will also share some success stories and then allow time for questions.

Please remember that you can count the time spent viewing this webinar as training for professional development. I have included the learning codes applicable to the topics I will discuss today. As a reminder, you need to track training hours in 15 minute increments. There are tracking forms available in MyIdahoCNP under the Download Forms section, or available at the link seen here.

SP 24-2016:

Compliance with and Enforcement of the Buy American Provision in the National School Lunch Program

SP 25-2016:

Fiscal Year 2016 National School Lunch Program Equipment Assistance Grants for School Food Authorities

SP 26-2016:

Community Eligibility Provision: Annual Notification and Publication Requirements

Policy Memos

There are three policy memos that we will discuss today. Those are SP 24-2016, which discusses the Buy American Provision; SP 25-2016, which announces that funding will be available for equipment grants in 2016, and SP 26-2016, which provides a reminder regarding the annual notification and publication requirements for the community eligibility provision.

SP 24-2016:

Compliance with and Enforcement of the Buy American Provision in the National School Lunch Program

School Food Authorities are required to the maximum extent possible to purchase domestic commodity and products. A domestic commodity or product is an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agriculture commodities that are produced in the United States. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the U.S. There are limited exceptions to the Buy American Provision which allow for the purchase of products not meeting the "domestic" standard. These include if the food product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality, or if competitive bids reveal the cost of the U.S. product is significantly higher than the non-domestic product. If this is the case, the School Food Authority should ask whether there are other sources for this product, if there might be another domestic product that is easily substituted (such as replacing domestic pears for non-domestic apples), and whether the bids for the product are being solicited at the best time of year.

In order to monitor compliance with the Buy American Provision, School Food Authorities should include the Buy American Provision in solicitations, contracts, and

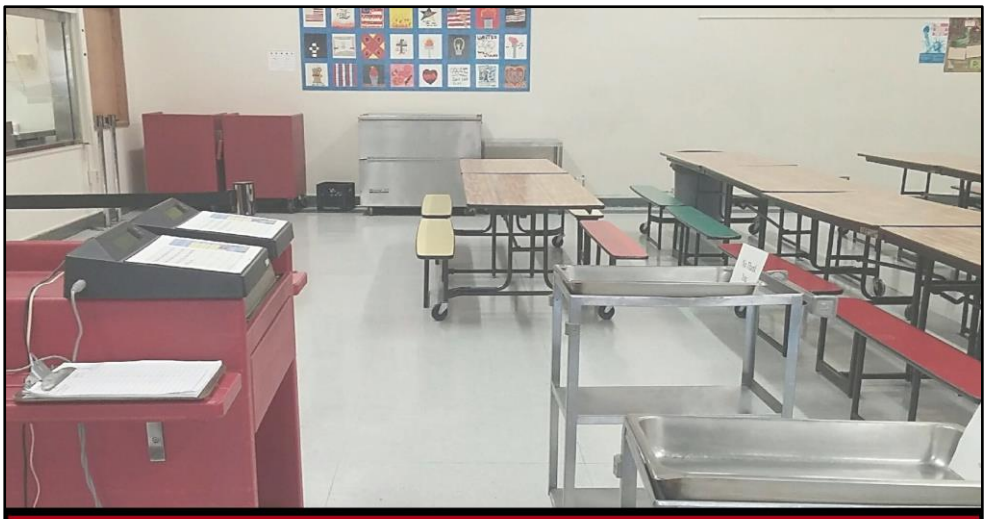
product specifications. Best practice would also include adding language to the solicitation and contract on how the bidder would address alternative methods to conform to the Buy American Provision if needed. School Food Authorities must also monitor contract performance to ensure the contract is being met. This includes a periodic review of storage facilities, freezers, refrigerators, dry storage, and warehouses to ensure products comply with the Buy American Provision, unless a limited exception has been approved. The State agency will also be reviewing procurement documents, bids, and contracts to ensure compliance as well as reviewing products in storage.

SP 25-2016:

Equipment Grants for Schools

USDA has announced that funds for NSLP equipment grants will be available for fiscal year 2016. These funds will allow school food authorities to serve healthier meals that meet the updated meal patterns, with emphasis on serving more fruits and vegetables in school meals, including items purchased locally, improving food safety, and expanding access. The grants will be awarded to schools that demonstrate a higher level of need, such as to schools in underserved areas, schools with limited access to other resources, and schools with older equipment. In order to qualify, 50% or more of the enrolled students in the school must be eligible for free or reduced price meals. Priority will be given to schools that have not received an equipment grant in the past.

Additionally, this year USDA has a new initiative with the NFL and the National Dairy Council's Fuel up to Play 60 program to provide additional funding opportunities to help schools upgrade their kitchen equipment and infrastructure. The Fuel Up To Play 60 opportunity is a separate grant announcement and school food authorities are encouraged to apply for that opportunity directly through the FUTP60 website.



SP 26-2016:

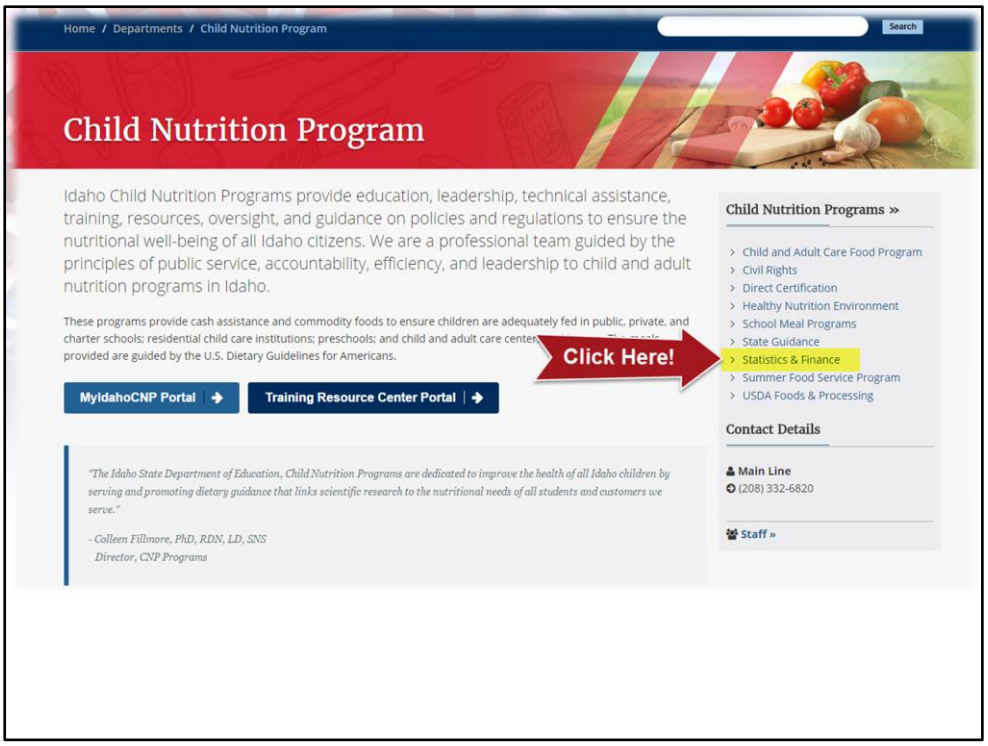
CEP: Annual Notification

SP 26-2016: Community Eligibility Provision: Annual Notification and Publication Requirements

The local education agency must annually submit the school-level eligibility data to the State agency. This data must reflect school level eligibility determined by the number of categorically eligible students and the April 1 enrollment numbers. If you are interested in electing CEP for some or all of your schools, then you must submit an updated list of identified students and enrollment data as of April 1, 2016.

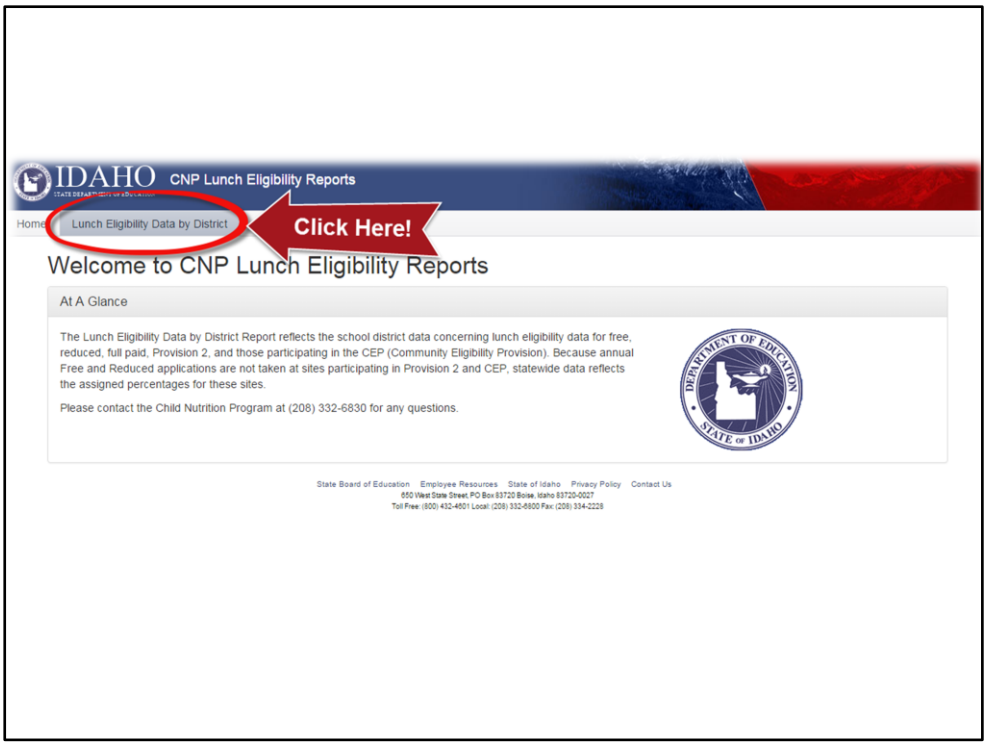
Now we will move on to program reminders

As a reminder, direct certification should be run every month in order to best serve the children who need it most. If you have not collected your direct certification numbers in a while then now is a good time to do it, especially if you are interested in electing CEP with the April 1 data, since April is just around the corner!

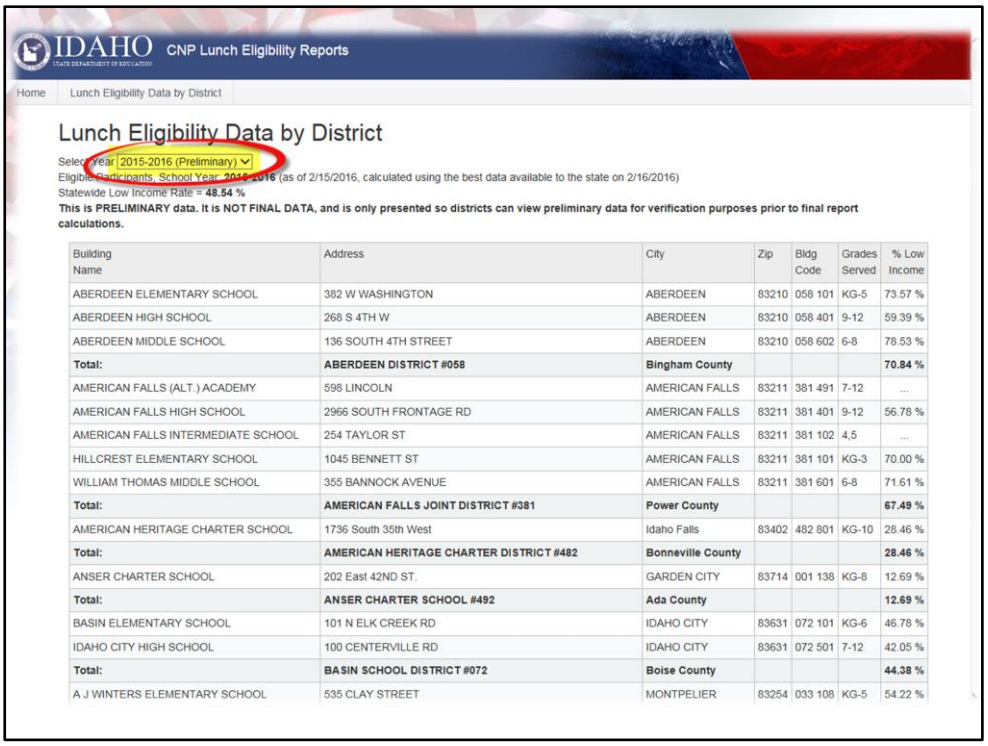


The preliminary eligibility report is now available on the Child Nutrition Program website for districts to review with time still to make changes. Food service should work with the staff in their district who uploads the ISEE report to ensure that those individuals have the most accurate and up to date information. In order to find this report on the website you will visit the Child Nutrition Main Page, and click on Statistics and Finance…

From the Statistics and Finance Page you will click on the “Lunch Eligibility Reports Application” button…



The button will take you to the page you see here. From here, you will click on Lunch Eligibility Data by District….



IDAHO STATE DEPARTMENT OF EDUCATION CNP Lunch Eligibility Reports

Home | Lunch Eligibility Data by District

Lunch Eligibility Data by District

Select Year 2015-2016 (Preliminary)

Eligible Participants, School Year **2015-2016** (as of 2/15/2016, calculated using the best data available to the state on 2/16/2016)

Statewide Low Income Rate = **48.54 %**

This is PRELIMINARY data. It is NOT FINAL DATA, and is only presented so districts can view preliminary data for verification purposes prior to final report calculations.

Building Name	Address	City	Zip	Bldg Code	Grades Served	% Low Income
ABERDEEN ELEMENTARY SCHOOL	382 W WASHINGTON	ABERDEEN	83210	058 101	KG-5	73.57 %
ABERDEEN HIGH SCHOOL	268 S 4TH W	ABERDEEN	83210	058 401	9-12	59.39 %
ABERDEEN MIDDLE SCHOOL	136 SOUTH 4TH STREET	ABERDEEN	83210	058 602	6-8	78.53 %
Total:	**ABERDEEN DISTRICT #058**	**Bingham County**				**70.84 %**
AMERICAN FALLS (ALT.) ACADEMY	598 LINCOLN	AMERICAN FALLS	83211	381 491	7-12	...
AMERICAN FALLS HIGH SCHOOL	2966 SOUTH FRONTAGE RD	AMERICAN FALLS	83211	381 401	9-12	56.78 %
AMERICAN FALLS INTERMEDIATE SCHOOL	254 TAYLOR ST	AMERICAN FALLS	83211	381 102	4,5	...
HILLCREST ELEMENTARY SCHOOL	1045 BENNETT ST	AMERICAN FALLS	83211	381 101	KG-3	70.00 %
WILLIAM THOMAS MIDDLE SCHOOL	355 BANNOCK AVENUE	AMERICAN FALLS	83211	381 601	6-8	71.61 %
Total:	**AMERICAN FALLS JOINT DISTRICT #381**	**Power County**				**67.49 %**
AMERICAN HERITAGE CHARTER SCHOOL	1736 South 35th West	Idaho Falls	83402	482 801	KG-10	28.46 %
Total:	**AMERICAN HERITAGE CHARTER DISTRICT #482**	**Bonneville County**				**28.46 %**
ANSER CHARTER SCHOOL	202 East 42ND ST.	GARDEN CITY	83714	001 138	KG-8	12.69 %
Total:	**ANSER CHARTER SCHOOL #492**	**Ada County**				**12.69 %**
BASIN ELEMENTARY SCHOOL	101 N ELK CREEK RD	IDAHO CITY	83631	072 101	KG-6	46.78 %
IDAHO CITY HIGH SCHOOL	100 CENTERVILLE RD	IDAHO CITY	83631	072 501	7-12	42.05 %
Total:	**BASIN SCHOOL DISTRICT #072**	**Boise County**				**44.38 %**
A J WINTERS ELEMENTARY SCHOOL	535 CLAY STREET	MONTPELIER	83254	033 108	KG-5	54.22 %

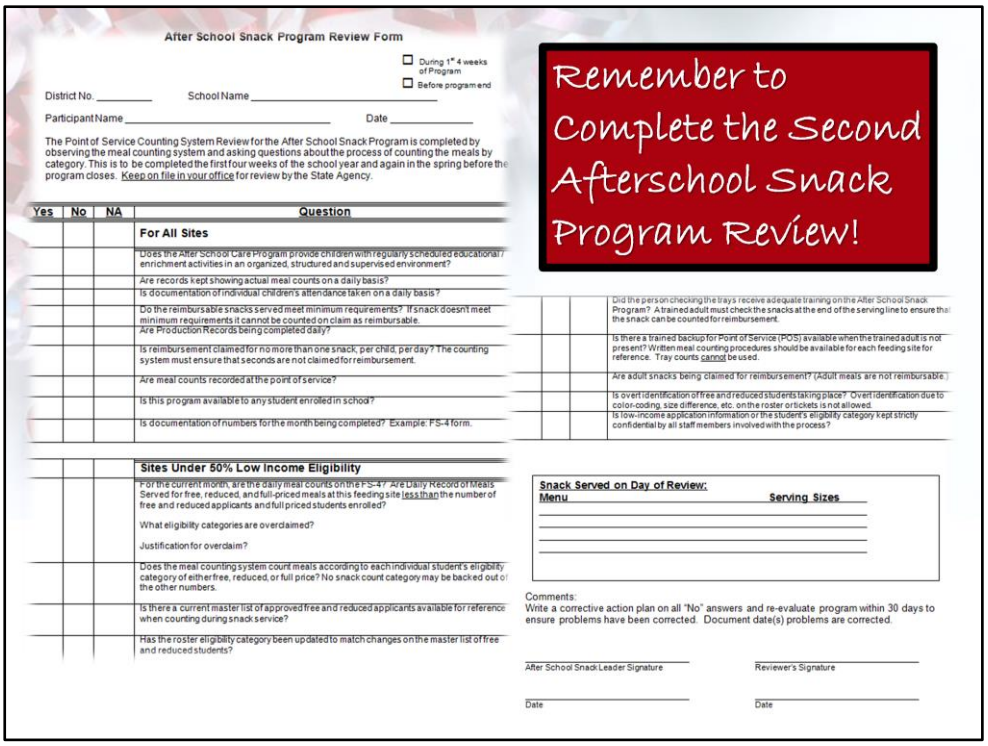
This will bring you to the report. You will want to make sure you have the correct year selected in the dropdown box in the upper lefthand corner. This box should say 2015-2016 (Preliminary) in order to be sure you are looking at the correct data.

District/Site: _____ Base Year: _____

Record Retained		Required Documents	Notes
NO	YES		
		SA approval/extension authorization	
		Attendance Areas	
		Socioeconomic data of school population	
		Calculation of claiming percentages (RACs) *based on claims entered and calculated in MICNP*	
		Benefit Issuance List *including any changes in eligibility*	
		DC Data *including DC siblings, homeless, migrant, runaway & foster students*	
		All Approved Free & Reduced Applications	
		All Denied Applications	
		Verification File *including any changes in eligibility*	
		Monthly Claims *with backup*	
		Daily Meal Counts by Eligibility	
		Public Release *announcing free breakfast*	

Provision 2 Base Year Review Checklist

As an update for Provision documentation, the Provision 2 base year memo (SP46-2015) that was released in 2015 has updated the process for reviewing Provision 2 Base Year documents. The State agency is now required to not only observe that Provision 2 Base Year documents are saved and available while the SFA operates Provision 2, but is also required to review a statistical sample of the base year applications to ensure that the claiming percentages were calculated correctly. If it is determined that there are errors in the application then the claiming percentages will be adjusted and a new base year may be required. Those of you who are due to renew your Provision 2 Base Year will be asked to scan and upload your base year documents into MyIdahoCNP so the State agency can perform a desk review during the annual renewal process.



After School Snack Program Review Form

☐ During 1st 4 weeks of Program
☐ Before program end

District No. _____ School Name _____

Participant Name _____ Date _____

The Point of Service Counting System Review for the After School Snack Program is completed by observing the meal counting system and asking questions about the process of counting the meals by category. This is to be completed the first four weeks of the school year and again in the spring before the program closes. Keep on file in your office for review by the State Agency.

Yes	No	NA	Question
			For All Sites
			Does the After School Care Program provide children with regularly scheduled educational/enrichment activities in an organized, structured and supervised environment?
			Are records kept showing actual meal counts on a daily basis?
			Is documentation of individual children's attendance taken on a daily basis?
			Do the reimbursable snacks served meet minimum requirements? If snack doesn't meet minimum requirements it cannot be counted on claim as reimbursable.
			Are Production Records being completed daily?
			Is reimbursement claimed for no more than one snack, per child, per day? The counting system must ensure that seconds are not claimed for reimbursement.
			Are meal counts recorded at the point of service?
			Is this program available to any student enrolled in school?
			Is documentation of numbers for the month being completed? Example: FS-4 form.
			Sites Under 50% Low Income Eligibility
			For the current month, are the daily meal counts on the FS-4? Are Daily Record of Meals Served for free, reduced, and full-priced meals at this feeding site less than the number of free and reduced applicants and full priced students enrolled? What eligibility categories are overclaimed? Justification for overclaim?
			Does the meal counting system count meals according to each individual student's eligibility category of either free, reduced, or full price? No snack count category may be backed out of the other numbers.
			Is there a current master list of approved free and reduced applicants available for reference when counting during snack service?
			Has the roster eligibility category been updated to match changes on the master list of free and reduced students?
			Did the person checking the trays receive adequate training on the After School Snack Program? A trained adult must check the snacks at the end of the serving line to ensure that the snack can be counted for reimbursement.
			Is there a trained backup for Point of Service (POS) available when the trained adult is not present? Written meal counting procedures should be available for each feeding site for reference. Tray counts cannot be used.
			Are adult snacks being claimed for reimbursement? (Adult meals are not reimbursable.)
			Is overt identification of free and reduced students taking place? Overt identification due to color-coding, size difference, etc. on the roster or tickets is not allowed.
			Is low-income application information or the student's eligibility category kept strictly confidential by all staff members involved with the process?

Snack Served on Day of Review:
Menu Serving Sizes

Comments:
Write a corrective action plan on all "No" answers and re-evaluate program within 30 days to ensure problems have been corrected. Document date(s) problems are corrected.

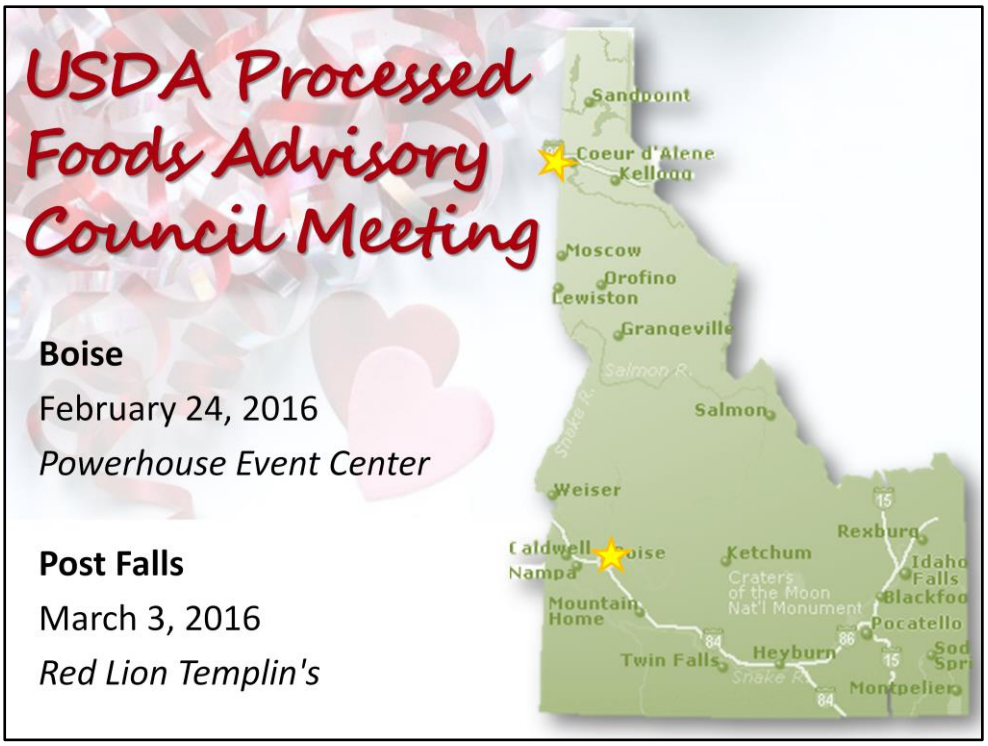
After School Snack Leader Signature _____ Reviewer's Signature _____

Date _____ Date _____

Remember to Complete the Second Afterschool Snack Program Review!

If you haven't already, remember to complete a second review of the Afterschool Snack Program. We are finding a number of errors in meal counting and claiming procedures for Afterschool Snack Programs during Administrative Reviews, so please be extra diligent when communicating with the Afterschool Program Directors.

There are still two more Procurement Trainings to be held this year. These trainings are in-person trainings on procurement topics that will be held across the state. The course is called "Procurement in the 21st Century" and is a 2-day, 16-hour course for School Nutrition Program Directors and personnel involved in purchasing and procurement for School Nutrition Programs. The course covers general concepts about procuring goods, products and/or services. Topics covered include: Procurement Principles, Competitive Purchasing, Solicitation of Goods, Products, and Services, Contracts and Cooperative Purchasing Groups. This course is limited to 40 participants, so register online and send in your $60 payment to reserve a spot. Dates and locations can be seen here and the link to register is included at the bottom of the slide. Please note that each class requires a minimum of 20 participants. For those of you interested in the Coeur d'Alene class please register because there are currently only 17 participants registered and if more do not sign up for the class it will have to be canceled.



Another in person meeting that will be taking place soon is the USDA Processed Foods Advisory Council Meeting. The first meeting is scheduled for February 24th at the Powerhouse Event Center in Boise from 8:00am to 4:00pm. The second USDA Processed Foods Advisory Council will be held in Post Falls at the Red Lion Templins from 8:00am to 3:30pm. Registration is closed for both of these events although we are still interested in your feedback. Please respond to the email inquiry titled “What I’ve always wanted to know about USDA foods…”

Basic Kitchen Math
Friday | March 11, 2016 | 3 pm – 7 pm
Renaissance High School Food Lab

Kitchen Math: Weights & Measures
Friday | March 18, 2016 | 3 pm – 6 pm
Renaissance High School Food Lab

Kitchen Math 3
Monday | March 28, 2016 | 3 pm – 7 pm
Renaissance High School Food Lab

Great Whole Grains
Monday | April 4, 2016 | 3 pm – 7 pm
Renaissance High School Food Lab

Sensational Seasonings
Wednesday | April 13, 2016 | 3 pm – 7 pm
Renaissance High School Food Lab

Team Nutrition is offering in person trainings for those interested in Kitchen Math, Whole Grains, and Seasonal Sensations. To register online for these classes, go to the Training Database link on the Child Nutrition website (http://www.databasesdoneright.com/nutrition/Calendar20164.html). Click on the training you wish to attend, then click on the "Registration Information" to get to the electronic registration flyer. From here you can follow the steps to "Register Online".

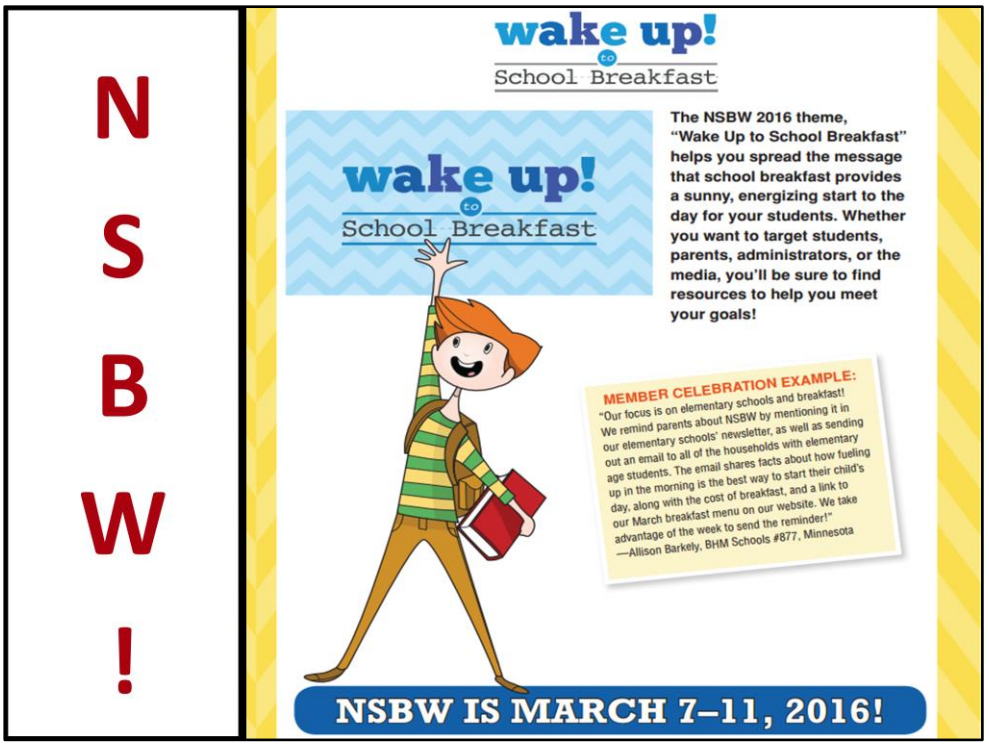
Hurry! We encourage you to take advantage of these FREE training opportunities and register now – the registration deadline for the first class is February 19, 2016! Class sizes are limited to the first 20 registrants!

If you have any questions, please contact Shawn Charters at 208-332-6822.

Moving on from Trainings and meetings, we will now discuss Food Safety. This year changes are being adopted to the Idaho Food Code. Part of the changes that have been made to the Idaho Food Code include the requirement that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

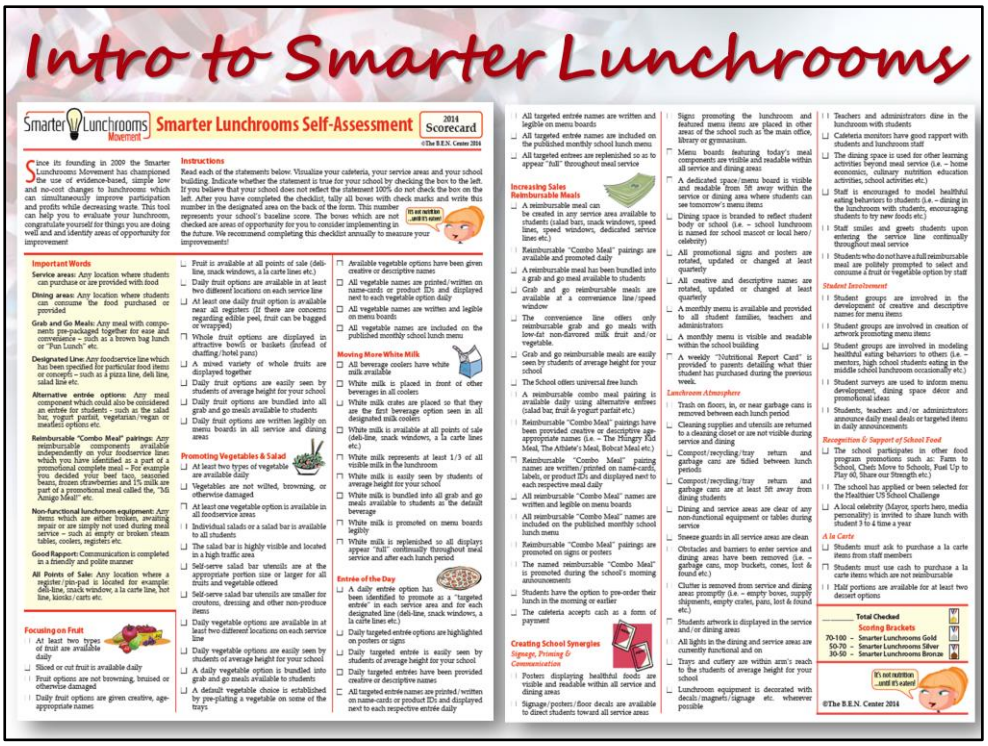
An example of an accredited food safety program is ServeSafe by the National Restaurant Association. Unfortunately the Food Safety in Schools course previously known as Serving it Safe by NFSMI is not accredited. While these changes go into effect on July 1, 2016, food service directors must have current food safety training and districts have until July 1, 2018 for an employee to become ServeSafe certified.

With food safety on the mind, it would be worth looking into the Idaho School Nutrition Reference Guide at the Food Safety Section. This PDF provides a concise overview of food safety in school nutrition programs.



As a reminder, next month is National School Breakfast Month! The week of March 7-11th is a great time to promote your breakfast program and get students engaged. If you are interested in participating in the promotion, you might consider using the Toolkit and Resources available from the School Nutrition Association.

If you have a great idea that you would like to implement to improve wellness in your district and you just don't have the funds to accomplish it, then consider applying for a school wellness sub-grant. We continue to have funding available for wellness projects. Each school is eligible for awards up to $1,000 and districts who have received the award are doing a great job improving their schools wellness environment. If you don't have time to apply, then ask if there is a teacher or student group in your school who would like to send in an application. The application submission deadline is **5:00pm** on **February 26, 2016.**



Intro to Smarter Lunchrooms

Smarter Lunchrooms Movement — Smarter Lunchrooms Self-Assessment — 2014 Scorecard

©The B.E.N. Center 2014

Since its founding in 2009 the Smarter Lunchrooms Movement has championed the use of evidence-based, simple low and no-cost changes to lunchrooms which can simultaneously improve participation and profit while decreasing waste. This tool can help you to evaluate your lunchroom, congratulate yourself for things you are doing well and and identify areas of opportunity for improvement

Important Words

Service areas: Any location where students can purchase or are provided with food

Dining areas: Any location where students can consume the food purchased or provided

Grab and Go Meals: Any meal with components pre-packaged together for ease and convenience – such as a brown bag lunch or "Pun Lunch" etc.

Designated Line: Any foodservice line which has been specified for particular food items or concepts – such as a pizza line, deli line, salad line etc.

Alternative entrée options: Any meal component which could also be considered an entrée for students - such as the salad bar, yogurt parfait, vegetarian/vegan or meatless options etc.

Reimbursable "Combo Meal" pairings: Any reimbursable components available independently on your foodservice lines which you have identified as a part of a promotional complete meal – For example you decided your beef taco, seasoned beans, frozen strawberries and 1% milk are part of a promotional meal called the, "Mi Amigo Meal!" etc.

Non-functional lunchroom equipment: Any items which are either broken, awaiting repair or are simply not used during meal service – such as empty or broken steam tables, coolers, registers etc.

Good Rapport: Communication is completed in a friendly and polite manner

All Points of Sale: Any location where a register/pin-pad is located for example: deli-line, snack window, a la carte line, hot line, kiosks/carts etc.

Focusing on Fruit

- ☐ At least two types of fruit are available daily
- ☐ Sliced or cut fruit is available daily
- ☐ Fruit options are not browning, bruised or otherwise damaged
- ☐ Daily fruit options are given creative, age-appropriate names

Instructions

Read each of the statements below: Visualize your cafeteria, your service areas and your school building. Indicate whether the statement is true for your school by checking the box to the left. If you believe that your school does not reflect the statement 100% do not check the box on the left. After you have completed the checklist, tally all boxes with check marks and write this number in the designated area on the back of the form. This number represents your school's baseline score. The boxes which are not checked are areas of opportunity for you to consider implementing in the future. We recommend completing this checklist annually to measure your improvements!

It's not nutrition ...until it's eaten!

- ☐ Fruit is available at all points of sale (deli-line, snack windows, a la carte lines etc.)
- ☐ Daily fruit options are available in at least two different locations on each service line
- ☐ At least one daily fruit option is available near all registers (If there are concerns regarding edible peel, fruit can be bagged or wrapped)
- ☐ Whole fruit options are displayed in attractive bowls or baskets (instead of chaffing/hotel pans)
- ☐ A mixed variety of whole fruits are displayed together
- ☐ Daily fruit options are easily seen by students of average height for your school
- ☐ Daily fruit options are bundled into all grab and go meals available to students
- ☐ Daily fruit options are written legibly on menu boards in all service and dining areas

Promoting Vegetables & Salad

- ☐ At least two types of vegetable are available daily
- ☐ Vegetables are not wilted, browning, or otherwise damaged
- ☐ At least one vegetable option is available in all foodservice areas
- ☐ Individual salads or a 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 fruits and vegetable offered
- ☐ Self-serve salad bar utensils are smaller for croutons, dressing and other non-produce items
- ☐ 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
- ☐ Available vegetable options have been given creative or descriptive names
- ☐ All vegetable names are printed/written on name-cards or product ID's and displayed next to each vegetable option daily
- ☐ All vegetable names are written and legible on menu boards
- ☐ All vegetable names are included on the published monthly school lunch menu

Moving More White Milk

- ☐ All beverage coolers have white milk available
- ☐ White milk is placed in front of other beverages in all coolers
- ☐ White milk crates are placed so that they are the first beverage option seen in all designated milk coolers
- ☐ White milk is available at all points of sale (deli-line, snack windows, a la carte lines etc.)
- ☐ White milk represents at least 1/3 of all visible milk in the lunchroom
- ☐ White milk is easily seen by students of average height for your school
- ☐ White milk is bundled into all grab and go meals available to students as the default beverage
- ☐ White milk is promoted on menu boards legibly
- ☐ White milk is replenished so all displays appear "full" continually throughout meal service and after each lunch period

Entrée of the Day

- ☐ A daily entrée option has been identified to promote as a "targeted entrée" in each service area and for each designated line (deli-line, snack windows, a la carte lines etc.)
- ☐ Daily targeted entrée options are highlighted on posters or signs
- ☐ Daily targeted entrée is easily seen by students of average height for your school
- ☐ Daily targeted entrées have been provided creative or descriptive names
- ☐ All targeted entrée names are printed/written on name-cards or product ID's and displayed next to each respective entrée daily
- ☐ All targeted entrée names are written and legible on menu boards
- ☐ All targeted entrée names are included on the published monthly school lunch menu
- ☐ All targeted entrees are replenished so as to appear "full" throughout meal service

Increasing Sales Reimbursable Meals

- ☐ A reimbursable meal can be created in any service area available to students (salad bar, snack windows, speed lines, speed windows, dedicated service lines etc.)
- ☐ Reimbursable "Combo Meal" pairings are available and promoted daily
- ☐ A reimbursable meal has been bundled into a grab and go meal available to students
- ☐ Grab and go reimbursable meals are available at a convenience line/speed window
- ☐ The convenience line offers only reimbursable grab and go meals with low-fat non-flavored milk fruit and/or vegetable.
- ☐ Grab and go reimbursable meals are easily seen by students of average height for your school
- ☐ The School offers universal free lunch
- ☐ A reimbursable combo meal pairing is available daily using alternative entrees (salad bar, fruit & yogurt parfait etc.)
- ☐ Reimbursable "Combo Meal" pairings have been provided creative or descriptive age-appropriate names (i.e. – The Hungry Kid Meal, The Athlete's Meal, Bobcat Meal etc.)
- ☐ Reimbursable "Combo Meal" pairing names are written/printed on name-cards, labels, or product ID's and displayed next to each respective meal daily
- ☐ All reimbursable "Combo Meal" names are written and legible on menu boards
- ☐ All reimbursable "Combo Meal" names are included on the published monthly school lunch menu
- ☐ Reimbursable "Combo Meal" pairings are promoted on signs or posters
- ☐ The named reimbursable "Combo Meal" is promoted during the school's morning announcements
- ☐ Students have the option to pre-order their lunch in the morning or earlier
- ☐ The cafeteria accepts cash as a form of payment

Creating School Synergies

Signage, Priming & Communication

- ☐ Posters displaying healthful foods are visible and readable within all service and dining areas
- ☐ Signage/posters/floor decals are available to direct students toward all service areas
- ☐ Signs promoting the lunchroom and featured menu items are placed in other areas of the school such as the main office, library or gymnasium.
- ☐ Menu boards featuring today's meal components are visible and readable within all service and dining areas
- ☐ A dedicated space/menu board is visible and readable from 5ft away within the service or dining area where students can see tomorrow's menu items
- ☐ Dining space is branded to reflect student body or school (i.e. – school lunchroom is named for school mascot or local hero/celebrity)
- ☐ All promotional signs and posters are rotated, updated or changed at least quarterly
- ☐ All creative and descriptive names are rotated, updated or changed at least quarterly
- ☐ A monthly menu is available and provided to all student families, teachers and administrators
- ☐ A monthly menu is visible and readable within the school building
- ☐ A weekly "Nutritional Report Card" is provided to parents detailing what their student has purchased during the previous week.

Lunchroom Atmosphere

- ☐ Trash on floors, in, or near garbage cans is removed between each lunch period
- ☐ Cleaning supplies and utensils are returned to a cleaning closet or are not visible during service and dining
- ☐ Compost/recycling/tray return and garbage cans are tidied between lunch periods
- ☐ Compost/recycling/tray return and garbage cans are at least 5ft away from dining students
- ☐ Dining and service areas are clear of any non-functional equipment or tables during service
- ☐ Sneeze guards in all service areas are clean
- ☐ Obstacles and barriers to enter service and dining areas have been removed (i.e. – garbage cans, mop buckets, cones, lost & found etc.)
- ☐ Clutter is removed from service and dining areas promptly (i.e. – empty boxes, supply shipments, empty crates, pans, lost & found etc.)
- ☐ Students artwork is displayed in the service and/or dining areas
- ☐ All lights in the dining and service areas are currently functional and on
- ☐ Trays and cutlery are within arm's reach to the students of average height for your school
- ☐ Lunchroom equipment is decorated with decals/magnets/signage etc. wherever possible
- ☐ Teachers and administrators dine in the lunchroom with students
- ☐ Cafeteria monitors have good rapport with students and lunchroom staff
- ☐ The dining space is used for other learning activities beyond meal service (i.e. – home economics, culinary nutrition education activities, school activities etc.)
- ☐ Staff is encouraged to model healthful eating behaviors to students (i.e. – dining in the lunchroom with students, encouraging students to try new foods etc.)
- ☐ Staff smiles and greets students upon entering the service line continually throughout meal service
- ☐ Students who do not have a full reimbursable meal are politely prompted to select and consume a fruit or vegetable option by staff

Student Involvement

- ☐ Student groups are involved in the development of creative and descriptive names for menu items
- ☐ Student groups are involved in creation of artwork promoting menu items
- ☐ Student groups are involved in modeling healthful eating behaviors to others (i.e. – mentors, high school students eating in the middle school lunchroom occasionally etc.)
- ☐ Student surveys are used to inform menu development, dining space décor and promotional ideas
- ☐ Students, teachers and/or administrators announce daily meal deals or targeted items in daily announcements

Recognition & Support of School Food

- ☐ The school participates in other food program promotions such as: Farm to School, Chefs Move to Schools, Fuel Up to Play 60, Share our Strength etc.)
- ☐ The school has applied or been selected for the Healthier US School Challenge
- ☐ A local celebrity (Mayor, sports hero, media personality) is invited to share lunch with student 3 to 4 time a year

A la Carte

- ☐ Students must ask to purchase a la carte items from staff members
- ☐ Students must use cash to purchase a la carte items which are not reimbursable
- ☐ Half portions are available for at least two dessert options

_____ Total Checked

Scoring Brackets

- 70-100 – Smarter Lunchrooms Gold
- 50-70 – Smarter Lunchrooms Silver
- 30-50 – Smarter Lunchrooms Bronze

It's not nutrition ...until it's eaten!

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Continuing with wellness topics, last month we gave you a brief overview of the Ben Center's Smarter Lunchrooms Movement. Now it's time to get a little more familiar with what this initiative has to offer by introducing you to the easy-to-use Smarter Lunchrooms Self-Assessment Scorecard.

The goal of this scorecard is to assist school lunchrooms in tried and true practices that will enhance student's eating choices and in the long run, increase their health.

The BEN Center provides evidence that this can be done using low-cost/no-cost solutions to create an ongoing environment that successfully "nudges kids toward healthful choices." To do this, they employ a set of Best Practices in their "nudging" efforts and this is what the scorecard is all about.

We are going to take a look at each element of the Smarter Lunchrooms Self-Assessment Scorecard over the next several months to assist you in encouraging students who dine in your cafeterias to make healthier choices. These key elements are;

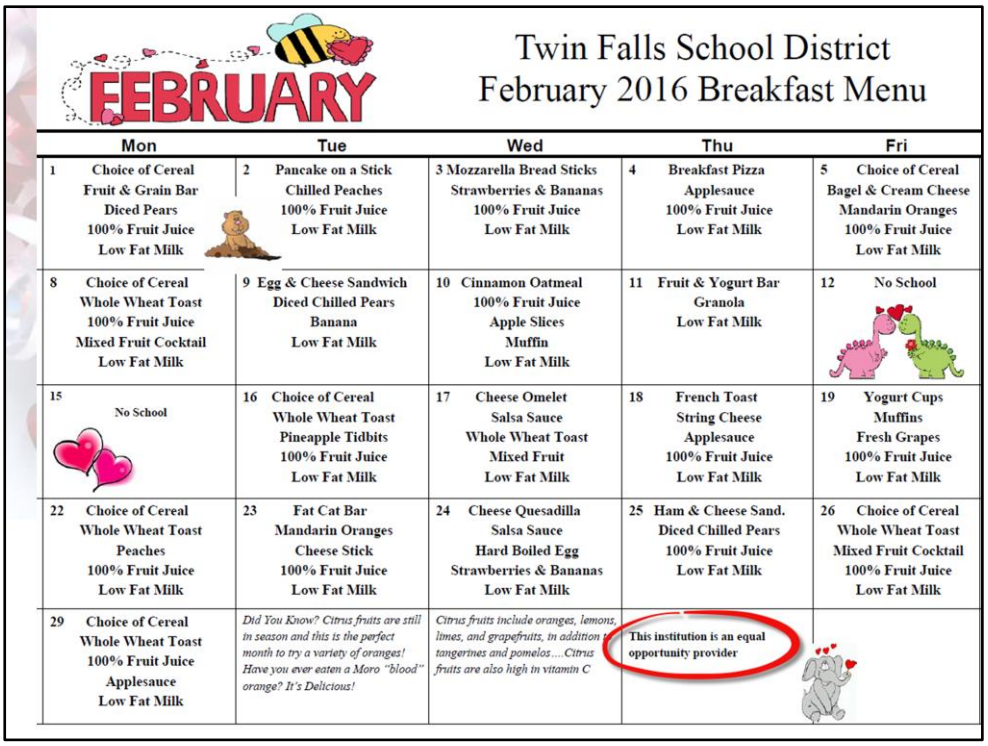
- Focusing on Fruit
- Promoting Vegetables and Salad
- Moving More White Milk
- Entrée of the Day
- Increasing Sales of Reimbursable Meals
- And Creating School Synergies

To help get you started, the Smarter Lunchrooms Movement Self-Assessment Scorecard can be seen here. It's simple to use and a great tool that will help you see how your

lunchroom rates so far.
View more information at;
http://smarterlunchrooms.org
And there are some great videos at;
https://www.youtube.com/watch?v=BKFf5QiTqqg
https://www.youtube.com/watch?v=R9KiuFI1J6c
Need some extra training credits? Take a look at; the Cornell website,
https://cornell.qualtrics.com/jfe/form/SV_3CVLswwEZI5qdak
Which has a great introductory course in behavioral economic theory and application. This training provides two Continuing Education credits from the School Nutrition Association (SNA).

Our last reminder is regarding the Summer Food Service Program. If you are interested in operating Summer Food, please know that the applications are open and you will need to register for training.

Now we will move on to our success stories

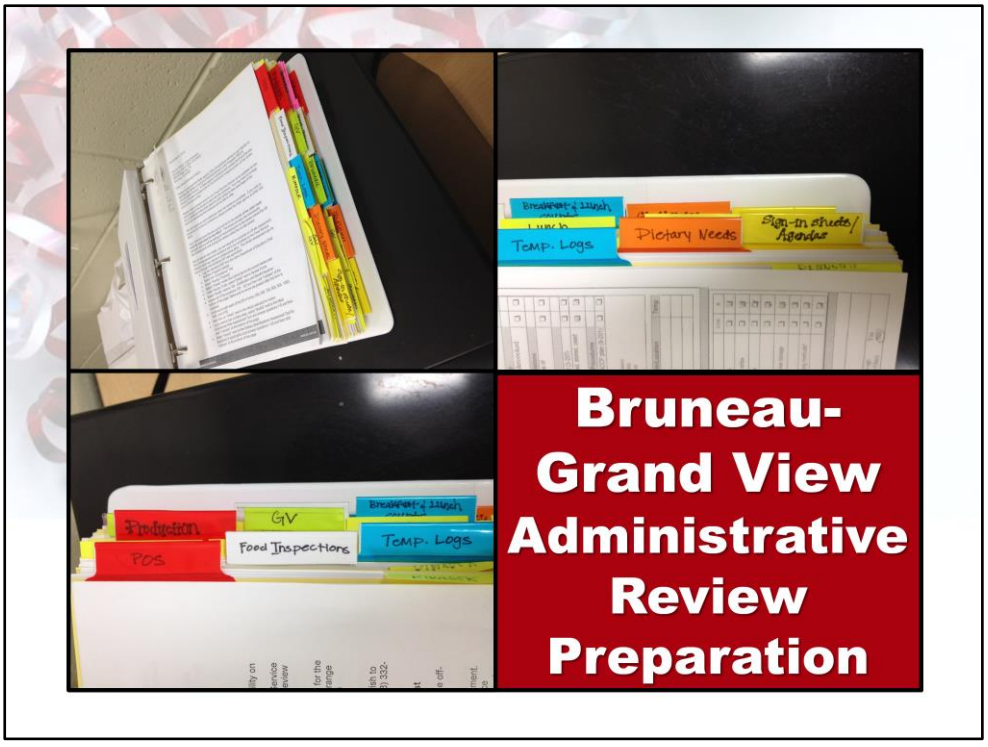


FEBRUARY

Twin Falls School District
February 2016 Breakfast Menu

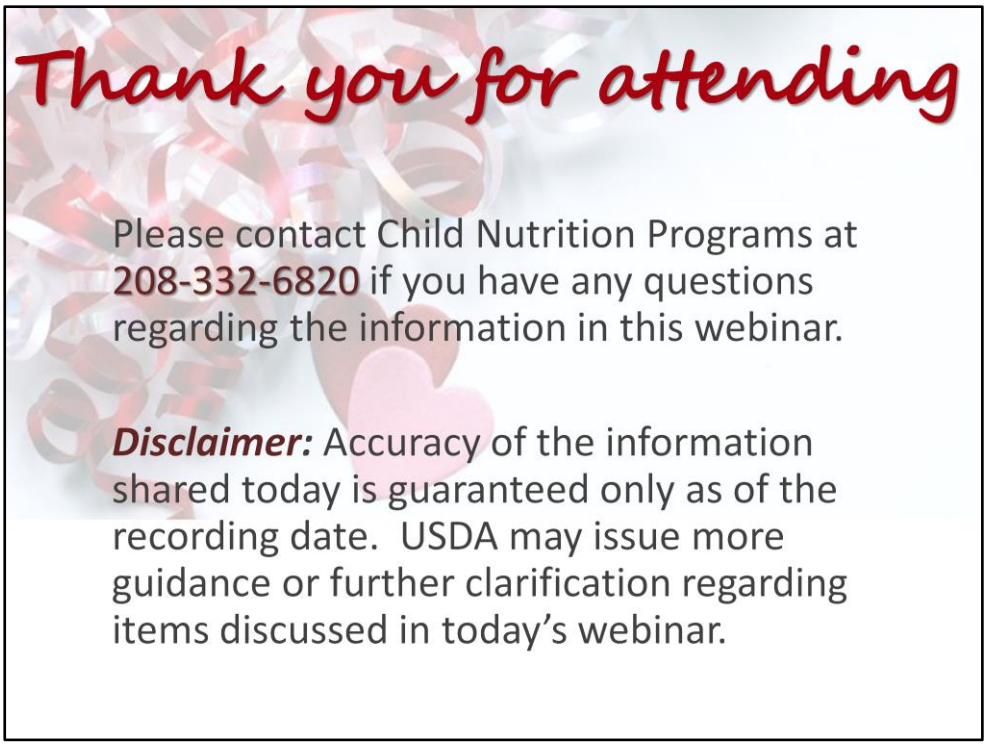
Mon	Tue	Wed	Thu	Fri
1 Choice of Cereal Fruit & Grain Bar Diced Pears 100% Fruit Juice Low Fat Milk	2 Pancake on a Stick Chilled Peaches 100% Fruit Juice Low Fat Milk	3 Mozzarella Bread Sticks Strawberries & Bananas 100% Fruit Juice Low Fat Milk	4 Breakfast Pizza Applesauce 100% Fruit Juice Low Fat Milk	5 Choice of Cereal Bagel & Cream Cheese Mandarin Oranges 100% Fruit Juice Low Fat Milk
8 Choice of Cereal Whole Wheat Toast 100% Fruit Juice Mixed Fruit Cocktail Low Fat Milk	9 Egg & Cheese Sandwich Diced Chilled Pears Banana Low Fat Milk	10 Cinnamon Oatmeal 100% Fruit Juice Apple Slices Muffin Low Fat Milk	11 Fruit & Yogurt Bar Granola Low Fat Milk	12 No School
15 No School	16 Choice of Cereal Whole Wheat Toast Pineapple Tidbits 100% Fruit Juice Low Fat Milk	17 Cheese Omelet Salsa Sauce Whole Wheat Toast Mixed Fruit Low Fat Milk	18 French Toast String Cheese Applesauce 100% Fruit Juice Low Fat Milk	19 Yogurt Cups Muffins Fresh Grapes 100% Fruit Juice Low Fat Milk
22 Choice of Cereal Whole Wheat Toast Peaches 100% Fruit Juice Low Fat Milk	23 Fat Cat Bar Mandarin Oranges Cheese Stick 100% Fruit Juice Low Fat Milk	24 Cheese Quesadilla Salsa Sauce Hard Boiled Egg Strawberries & Bananas Low Fat Milk	25 Ham & Cheese Sand. Diced Chilled Pears 100% Fruit Juice Low Fat Milk	26 Choice of Cereal Whole Wheat Toast Mixed Fruit Cocktail 100% Fruit Juice Low Fat Milk
29 Choice of Cereal Whole Wheat Toast 100% Fruit Juice Applesauce Low Fat Milk	*Did You Know? Citrus fruits are still in season and this is the perfect month to try a variety of oranges! Have you ever eaten a Moro "blood" orange? It's Delicious!*	*Citrus fruits include oranges, lemons, limes, and grapefruits, in addition to tangerines and pomelos….Citrus fruits are also high in vitamin C*	This institution is an equal opportunity provider	

The State agency would like to recognize Lori Rieth, FS Director in **Twin Falls,** as a wonderful example of updating printed material (menus, notification letters, etc.) with the new USDA non-discrimination statements. As you can see her menus are beautiful as well!



The second success story we would like to highlight is the binder that the Food Service team at Bruneau-Grand View created in order to prepare for the Administrative Review. This helped the State agency reviewers complete the review tasks more efficiently and finish the on-site review more quickly. Thank you Bruneau-Grand View!

That is all I have to present today, we will take a few moments to allow people the time to ask questions. If you have a question please type it into the comment box on your screen.



Thank you for attending today's webinar. Please contact Child Nutrition Programs at 208-332-6820 if any additional questions arise regarding the information in this webinar.

Disclaimer: Please remember that the accuracy of the information shared today is guaranteed only as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

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(1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

Please note the updated civil rights statement, listed here. If you haven't already, you must update your non-discrimination statement to match this. This concludes today's webinar, Thank you all and have a good day.