

# November NSLP Webinar

## Child Nutrition Programs

*Idaho State Department of Education*

## Heather Blume

MS, RD, LD, SNS

*Child Nutrition Program Coordinator*

1



Good Afternoon! And welcome to the November 2017 National School Lunch Program Webinar. My name is Heather Blume and I am a coordinator with the Child Nutrition Programs. I work with the National School Lunch Team to conduct trainings through an Administrative Review and Training Grant, and I work on a wellness grant through the Centers for Disease Control and Prevention to promote school wellness and healthy nutrition environments.

# Professional Development

## *Key Areas:*

Nutrition—1000

Operations—2000

Administration—3000

2



Please remember to track the time spent viewing this webinar towards professional development hours to meet USDA Professional Standards requirements. We will discuss topics that fall under the key areas of Nutrition (1000), Operations (2000), and Administration (3000) and the relevant learning code is written on the bottom of the slide to which it pertains.

# Learning Objectives

Policies → Reminders → Success Stories → Questions

3



We will start today's webinar discussing the policy memos that were released recently and then move on to program reminders. We will end the webinar with success stories and time for questions.

## Policy Memos

- **SP01-2018:** Updated Infant and Preschool Meal Patterns in the National School Lunch Program and School Breakfast Program
- **FD-107:** Donated Food Storage, Distribution, and Product Dating (Revised)
- Child Nutrition Programs: **Flexibilities for Milk, Whole Grains, and Sodium Requirements** Interim Final Rule

4



The policy memos that were recently released are:

1. SP01-2018, which gives updated information on the preschool meal pattern in the National School Lunch Program,
2. FD-107, which updates guidelines on food storage, distribution, and product dates for donated foods and
3. The Interim Final Rule for the flexibilities for milk, whole grains, and sodium requirements.



We will now discuss the policy memos...

# SP 01-2018

Updated Infant and Preschool  
Meal Patterns in the National  
School Lunch Program and  
School Breakfast Program



1/4/2018

1110

6



The purpose of SP01-2018 is to provide all provisions of the rule for the infant and preschool meal patterns that apply to schools in one document for easy reference. Schools serving meals to infants and children ages 1 through 4 years old (preschoolers) must comply with these updated meal pattern requirements no later than October 1, 2017. This memorandum supersedes SP 35-2011, and CACFP 23-2011, *Clarification on the Use of Offer Versus Serve and Family Style Meal Service*, May 17, 2011, as it applies to the School Meal Programs.

While many of the changes to the infant and preschool meal patterns make them more consistent with the requirements for older grade groups (K through 12<sup>th</sup> grade), some of the meal pattern requirements for infants and preschoolers are different. The infant and preschool meal patterns are specifically designed for this younger age group and their nutritional needs. Taste preferences are formed early in a child's life and meals served to infants and preschoolers are a critical part of establishing healthy habits that will last a lifetime. With this in mind, the updated infant and preschool meal patterns ensure the meals provided in the School Meal Programs contribute to children's wellness, healthy growth, and development. To assist schools in the transition to the updated meal patterns, FNS compiled a chart that highlights the primary differences between the preschool meal patterns and older grade meal patterns in Attachment A. This chart is attached as a PDF to this webinar for your reference. Please feel free to download it if you serve infants or children in pre-school programs.

# FD-107

Donated Food Storage,  
Distribution, and Product  
Dating (Revised)



1/4/2018

2520

7



Memo FD-107 replaces the previous FD-107, dated June 9, 2010. Follow proper ordering, inventory management, and storage practices to ensure that donated foods are distributed quickly and in good condition. Factors that affect food quality include storage length and temperature, food characteristics, and the type of packaging. Child nutrition programs should not order more food than they would use in 6 months as outlined in 7 CFR 250.12(c). Anticipate demand based on historical data and incorporate factors such as changing food preferences, seasonality, and distribution logistics.

As a general rule, use a first-in-first-out (FIFO) system of inventory management by marking food cases or other containers with the date of receipt at the storage facility. However, make note of food product dates provided by the manufacturer. Products marked with the earliest end date such as “best-if-used-by” or “best-if-used-before” should be distributed first, even if those items were received after a similar item in inventory. Make sure to manage inventory to ensure that those getting the food can eat it before product end dates pass.

**In order to ensure the best quality, do not donate foods that have passed best-if-used-by, use-by, or sell-by dates.** Program recipients should be able to eat all donated foods before product end dates have passed. Packing or manufacturing dates should not be interpreted the same as best-if-used-by or best-if-used before dates.

Another important note relates to “Out-of-condition” foods, which are foods that are no longer fit to eat due to spoilage, contamination, infestation, adulteration, or damage, per 7

CFR 250.2. Out-of-condition donated foods should not be eaten nor distributed regardless of product dates or when the foods were received. Certain types of donated foods such as dried fruits, grain products, and string cheese are more sensitive to storage conditions. If handled improperly, they may go out-of-condition before the dates marked on cases or containers. These types of foods should be stored in a cool, dry place at refrigerator or freezer temperatures, in line with proper storage guidelines, and should be distributed to program recipients as soon as possible.

Please read FD-107 if you have questions on this topic, then contact the Idaho Child Nutrition Programs if further clarification is needed.



## Child Nutrition Programs: Flexibilities for Milk, Whole Grains, and Sodium Requirements



1/4/2018

1110

8



The interim final for milk, sodium, and whole grain flexibilities extends through school year 2018-2019. Right now, there are three menu planning flexibilities Child Nutrition Operators can request. These include requesting a waiver to offer flavored, low-fat (1 percent fat) milk in the Child Nutrition Programs; to request a waiver for grains that are not whole grain-rich; and to continue using menus that meet Sodium Target 1 in the NSLP and SBP. This interim final rule addresses significant challenges faced by local operators regarding milk, whole grains and sodium requirements and their impact on food development and reformulation, menu planning, and school food service procurement and contract decisions. The comments from the public on the long-term availability of these three flexibilities will help inform the development of a final rule, which is expected to be published in fall 2018 and implemented in school year 2019-2020.

The USDA, Food and Nutrition Service (FNS) invites those interested in these waivers to submit written comments on this interim final rule. Comments may be submitted in writing by one of the following methods:

- The Federal eRulemaking Portal
- Regular U.S. mail OR
- Overnight, courier, or hand delivery to the School Programs Branch, Policy and Program Development Division, Food and Nutrition Service

All written comments submitted in response to this interim final rule will be included in the record and will be made available to the public. Please be advised that the comments and the identity of the people or groups submitting comments will be subject to public disclosure. FNS will make the written comments publicly available via

<http://www.regulations.gov>.



That is all we had for policy updates, so we will now move on to program reminders.

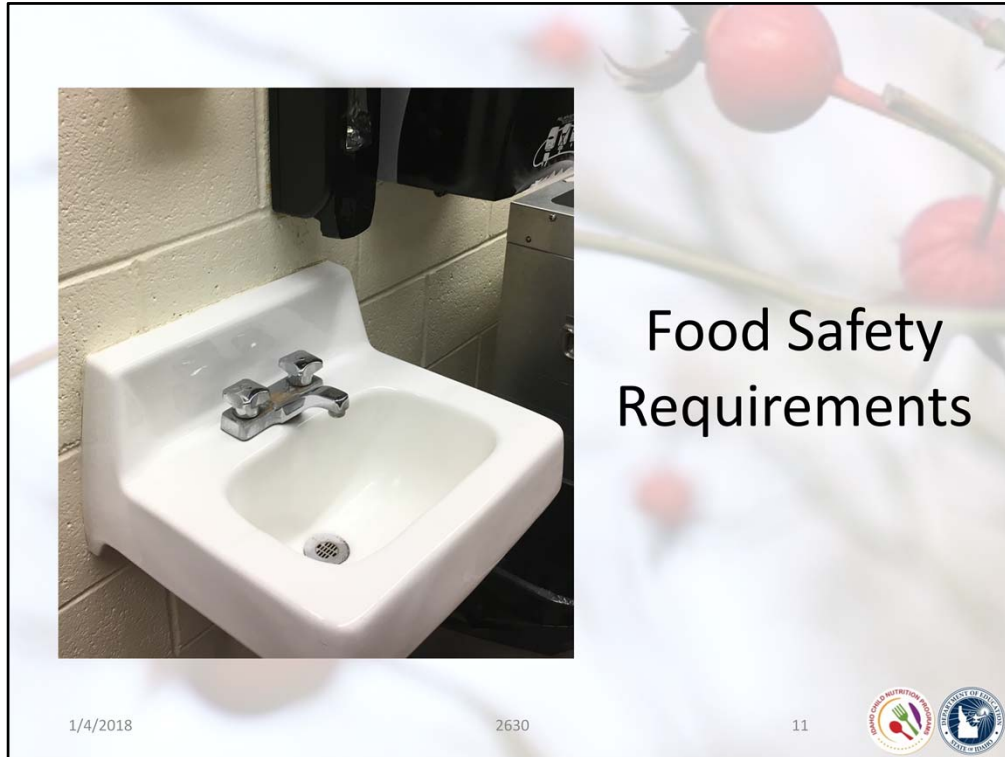
## AR Tips and Tricks

- Buy American Provision (7 CFR 210.21 (d))
- Afterschool Snack



As the State agency conducts Administrative Reviews, we have noticed some common review findings. The first is the “Buy American Provision” per (7 CFR 210.21 (d)). In school meal programs it is a requirement to purchase food from the United States unless the food is unavailable from the U.S. or has a significantly higher cost. If you purchase foods from outside the U.S. you will need to have documentation showing why it was not available or more expensive to buy American. Make sure to include the Buy American Provision in your bid documents and check deliveries when they arrive to make sure that your vendors are delivering products from the U.S.

Another common area for review findings is in the Afterschool Snack Program. This program must be reviewed twice a year to make sure that Afterschool Program Coordinators are correctly counting and claiming snacks. Offer versus Serve is not allowed in the Afterschool Snack Program and two full components must be selected to count toward a reimbursable meal. The fruit component must be a full  $\frac{3}{4}$  of a cup and grain components must be a full ounce equivalent in order to count.



Another review finding is related to food safety training. The USDA Professional Standards require that Food Service Directors must have had at least eight hours of food safety training within the last 5 years. If you have not been trained on food safety recently, make sure that you receive the necessary training to keep food safe for children to eat.

Please keep in mind that food safety certification requirements are changing. By July 1, 2018, The Idaho Food Code will require a Person in Charge to be present at all times of food service and preparation and who can demonstrate knowledge of food safety practices. Completion of one of the approved examinations and courses will meet the demonstration of knowledge requirements in Section 2-102.11 of the Idaho Food Code. Some courses will result in a fee so the user should review the course before deciding whether to use it or not. The State of Idaho does not endorse any one particular course, but provides a list of adequate courses on the Food Protection page of the Idaho Department of Health and Welfare website.

# Available Trainings

The screenshot displays the 'Child Nutrition Programs' website. At the top left, the text 'Child Nutrition Programs' is visible next to a small logo. Below this is a large image of fresh vegetables, including carrots and tomatoes. To the right of the image, the text 'Professional Development Catalog' is displayed above a search bar labeled 'Search Courses & Events'. The search bar includes 'SEARCH' and 'FILTER' buttons. In the bottom right corner of the screenshot, there are two circular logos: one for the 'INDIANA CHILD NUTRITION PROGRAM' and another for the 'INDIANA DEPARTMENT OF EDUCATION'. The bottom left of the screenshot shows the date '1/4/2018', the number '3430', and the page number '12'.

Remember to use the CNP Training Portal! There are many trainings available covering a wide range of school meal topics listed under the Professional Development Catalog. Please register for courses on the CNP Training Portal - <https://cnp.idiglearning.net/>.

**SCHOOL FOOD AUTHORITY ON-SITE REVIEW CHECKLIST**  
ASSESSMENT OF THE MEAL COUNTING AND CLAIMING SYSTEM AND READILY OBSERVABLE GENERAL AREAS FOR THE SBP AND NSLP

According to 7 CFR 210.8(a)(1) and 7 CFR 220.11(d)(1), each School Food Authority (SFA) with two or more feeding sites must perform no less than one on-site review of the meal counting and claiming system and the readily observable general areas of review identified under 7 CFR 210.18(h) in each school operating the National School Lunch Program (NSLP) and 50% of schools operating the School Breakfast Program (SBP) under its jurisdiction prior to February 1, every school year.

School Name: \_\_\_\_\_ Review Date: \_\_\_\_\_  
 First Review                       Lunch (NSLP)                      Date of last SBP review: \_\_\_\_\_  
 Follow Up Review                       Breakfast (SBP)                      SBP must be observed at least once every two years

**READILY OBSERVABLE GENERAL AREAS**

**RESOURCE MANAGEMENT**

**YES NO** Maintenance of the Nonprofit School Food Service Account (7 CFR 210.2, 210.14, 210.19(a), 210.21)  
  Is all revenue used only for the operation or improvement of school food service?  
  Are net cash resources less than the three months' average expenditure?

**YES NO** Paid Lunch Equity (7 CFR 210.14(g))  
  Is the paid lunch price equal to or greater than the reimbursement difference between the free and paid lunch reimbursement rates?  
  Revenue from Nonprogram Foods (7 CFR 210.14(f))  
  Is the revenue from Nonprogram Food sales equal to or greater than the purchasing cost?

**YES NO** Indirect Costs (2 CFR Part 200 and 7 CFR 210.14(g))  
  Are indirect costs applied consistently and equitably between all other programs?

**GENERAL AREAS**

**YES NO** Free and Reduced Price Process—verification, notification, and other procedures (7 CFR Part 245)  
  Is the application process and benefit issuance list distribution handled at the district office? If no, describe the current process in the Correction Action Plan area below.  
**YES NO** Civil Rights (7 CFR 210.22(b))  
  Are all children receiving equal benefits without discrimination?  
  Is the current "And Justice for All" poster on display?  
  Did all applicable employees participate in the required annual Civil Rights training?  
  Does the non-discrimination statement appear on permanent materials?  
  Are written procedures and forms for receiving and handling complaints readily available to staff?



**YES NO** Reporting and Recordkeeping (7 CFR Parts 210, 220, and 245)  
  Are all program records maintained for a period of three years after the submission of the final Claim for Reimbursement for the fiscal year (unless on a Provision program)?

**YES NO** Food Safety (7 CFR 210.13)  
  Does the school have a Food Safety Plan based on the Hazard Analysis and Critical Control Point (HACCP) procedures and is the plan readily available to all staff?  
  Has the Food Safety Plan been reviewed/revised for the current school year?  
  Does the HACCP plan contain SOPs for all areas where food is stored, prepared, or served?  
  Does the HACCP plan include a SOP for clean up of bodily fluids?  
  Are stored and handled foods properly safeguarded against theft, spoilage, and other loss?  
  Are proper food storage practices followed and the First-In, First-Out inventory method used?  
  Are daily temperature logs maintained and retained?  
  Is the most recent food safety inspection report visible to the public?  
  Do food and beverage products comply with the Buy American requirements?

**YES NO** Competitive Food Service (7 CFR 210.11 and 220.12)  
  Do all foods and beverages sold on campus during the school day meet Smart Snacks regulations?  
  Are fundraisers tracked and limited to no more than 10 non-compliant fundraisers per year?

**YES NO** Water (7 CFR 210.10(a)(1)(i) and 220.8(a)(1))  
  Is free potable water available during meal service?

1/4/2018 Page 1 of 3      3220      13

# SFA On-Site Review Checklist

*Formerly the POS  
Counting Review*

As we move toward the end of the semester, make sure you are thinking about completing the School Food Authority On-Site Review Checklist. According to 7 CFR 210.8(a)(1) and 7 CFR 220.11(d)(1), each School Food Authority (SFA) with two or more feeding sites must perform no less than one on-site review of the meal counting and claiming system and the readily observable general areas of review identified under 7 CFR 210.18(h) in each school operating the National School Lunch Program (NSLP) and 50% of schools operating the School Breakfast Program (SBP) under its jurisdiction prior to February 1, every school year.

A new School Food Authority On-site Review Form, previously called the Point of Service Counting Review Form, has been enhanced by USDA and must be used from November 2016 forward. This form can be located in Download Forms under section 10 NSLP Resources.



# *2018 Champions of Breakfast Awards!*

14



The USDA would like to recognize SFAs and individual schools on their accomplishments in operating the School Breakfast Program through the 2018 Champions of Breakfast Awards. If you have a breakfast success story, please send nominations to the Idaho National School Lunch team for the following three categories:

1. Successful Startup of a New School Breakfast Program
2. Implementation of an Innovative School Breakfast Model
3. Boosting Breakfast Meal Quality

The deadline for submitting these nominations to the State agency is January 19, 2018.

The Western Regional Office (WRO) will notify winners in time for National School Breakfast Week: March 5-9, 2018. Selected nominees and category winners may be featured in regional or statewide publications and/or invited to participate in a webinar promoting SBP best practices. Please be aware that there is no monetary compensation for these awards.





That is all we had for program reminders, so we will now end with school success stories.

Month Oct 2017		Taylorview			Lunch Counts
Monday	Tuesday	Wednesday	Thursday	Friday	
Salad 17 Chicken Burger 10 Sandwich 10 Pizza 27-11 Potato Bowl 16-1 chicken nuggets 45-2 burrito 33	Salad 15 Rib-eye 15 Sandwich 12 Chimi 18-7 calzone Porkch 80 porksand 23 (103)	Salad 19 Cheese Burger 8D Sandwich 11 Pizza 27-7 Tenders 56 Chic Burger 77- fish - 10-1	Salad 20 Spicy Chicken 162 Sandwich 3 Nachos 9-1 Rippers 20-2 Nacho 76 pizza 10	Salad <del>23</del> Fish Burger <del>3</del> Sandwich <del>3</del> Pizza <del>23</del> Orange Chicken	
Salad 23 Chicken Burger 17 Sandwich 12 Pizza 24-7 Potato Bowl 16-1 Chicken nuggets 45-3 burrito 28	Salad 15 Rib-eye 11 Sandwich 14 Chimi 12-2 calzone 35-2 Chic burger - 26 Turkey Curry - 85	Salad 20 Cheese Burger 2-2 Sandwich 10 Pizza 110-5 Tenders 59 Hawaiian 8 23 brunch 24-7-1	Salad 22 Spicy Chicken 122 Sandwich 8 Nachos 72 Rippers 76-4 nachos 71-1 toastel cheese - 12	Salad 23 Fish Burger 33 Sandwich 25 Pizza 23-3 Orange Chicken 74-1 Chic Burger 97-3 chessy waffle 9	
Salad 20 Chicken Burger 8-1 Sandwich 10 Pizza 25-1 Potato Bowl 17-1 nuggets 48-1-20-6 burrito 35	Salad 20 Rib-eye 15 Sandwich 10-1 Chimi 17-5 calzone 32-1 Porkch 80 chicken 35	Salad 28 Cheese Burger 11 Sandwich 1 Pizza 108-7 Tenders 55-1 mini cdea 57-1 PBC Burg 34	Salad Spicy Chicken Sandwich Nachos Rippers	Salad Fish Burger Sandwich Pizza Orange Chicken	
Salad 17 Chicken Burger 11 Sandwich 9 Pizza 20-1 Potato Bowl 17-1 nuggets 49-3 burrito 28-1	Salad 13 Rib-eye 10 Sandwich 10 Chimi 10-2 calzone 45-5 chick spiky 110-52 TACO 24-1 108chick	Salad 27 Cheese Burger 13 Sandwich 10 Pizza 112 Tenders 110-1 mini 94-5 Guac 10	Salad 27 Spicy Chicken 102 Sandwich 10 Nachos 72-1 Rippers 78-1 chic burger 106-1 cacha 26	Salad 25 Fish Burger 31 Sandwich 20 Pizza 12-7 Orange Chicken 88-1 chic burger 95-5 Sandwich 11	
Salad 19 Chicken Burger 11 Sandwich 12 Pizza 13-4 Potato Bowl 17-1 nuggets 57-2 burrito 35	Salad 24 Rib-eye 14 Sandwich 7 Chimi 100-2 calzone 37-1 chic burger - 53-2 Numb num 54 2 AM	Salad Cheese Burger Sandwich Pizza Tenders	Salad Spicy Chicken Sandwich Nachos Rippers	Salad Fish Burger Sandwich Pizza Orange Chicken	

# Idaho Falls School District



Thank you to the Idaho Falls Child Nutrition staff for all their preparation for the Administrative Review! The team did a great job preparing and serving food and keeping on top of all the administrative tasks the program requires. One tool they used which was especially helpful was the forecasting document they used to determine the number of entrees to make from their cycle menu.



Payette School District  
Blaine County School District  
with the Hunger Coalition

## Summer Sunshine Award

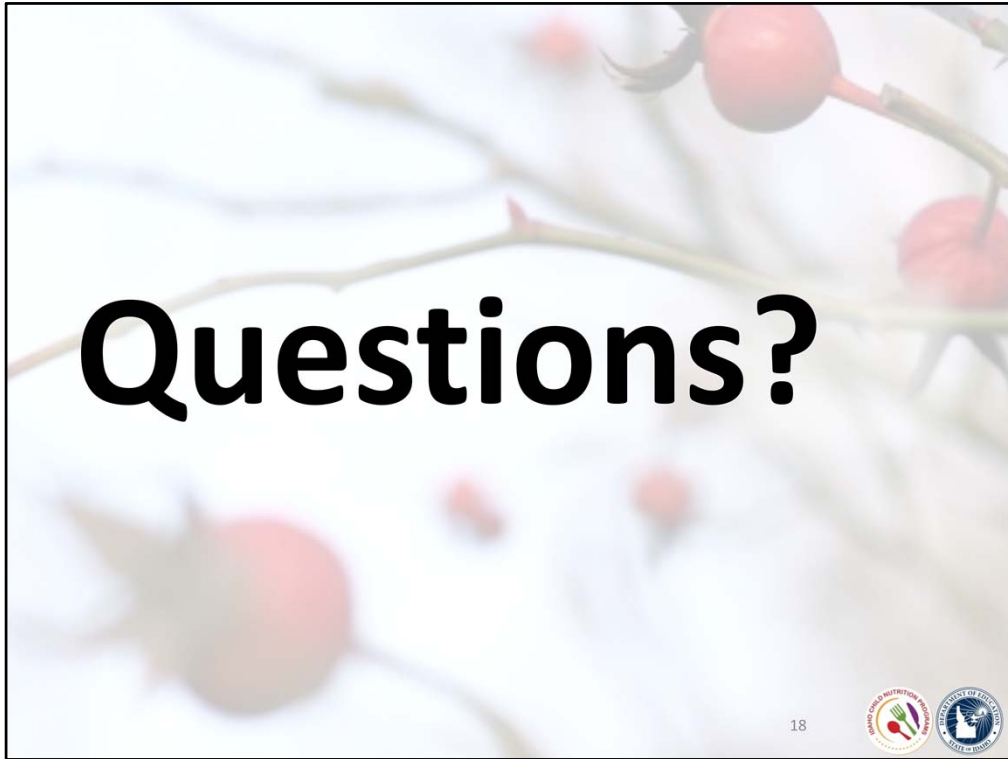
17



**The *Summer Sunshine Awards* recognize the outstanding achievements of individuals and groups who provide nutritious meals to children during the summer months through the SFSP.** These awards are regional for the USDA Western Region states: Alaska, Arizona, California, Hawaii, Idaho, Nevada, Oregon, and Washington.

**Payette School District** was a recipient in the category of *Innovative and Impactful Enrichment Activities*. They were awarded based on their successes in utilizing community partnerships to provide enrichment activities at summer sites while incentivizing children to attend with weekly raffle prizes.

**The Hunger Coalition**, in partnership with the **Blaine County School District**, was a recipient in the category of *Excellence in Community Partnerships*. They were awarded based on their work with local organizations to engage children in enrichment activities throughout the summer in coordination with summer meals.



Those are the success stories we have this month. Does anyone have any questions at this time? Go ahead and use the text box on your screen to type your questions and I will answer them now.

# Thank you for attending!

Please contact Child Nutrition Programs at 208-332-6820 if you have any questions regarding information in this webinar.

Disclaimer: Accuracy of the information shared today is current as of the recording date. The USDA may issue more guidance or further clarification regarding items discussed in today's Webinar.

19



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.

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.

# Nondiscrimination Statement

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (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](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.

20



Please note the civil rights statement shown here. This statement was issued December 2015, and ends with “This institution is an equal opportunity provider”. You must have this non-discrimination statement on program documents.

This concludes today’s webinar. Thank you all and have a good day.