

Good Afternoon! And welcome to the March 2019 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 Administrative Reviews and trainings for NSLP and USDA Foods topics.

PROFESSIONAL DEVELOPMENT



Nutrition—1000

Operations—2000

Administration—3000

Communications—4000





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), Administration (3000), and Communications (4000).



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.



We only have a few policy memos which were released since the last webinar to discuss today.



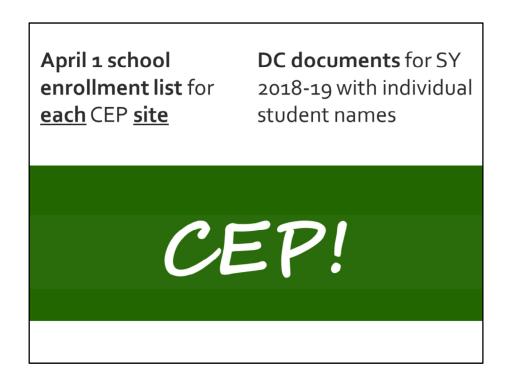
On Friday, March 1, the Food and Nutrition Service published a Final Rule entitled, "Hiring Flexibility Under Professional Standards." This final rule adds four flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies and new school nutrition program State directors under the professional standards regulations for the National School Lunch and School Breakfast Programs. These changes are expected to expand the pool of candidates qualified to serve as leaders in the school nutrition programs while continuing to ensure that school nutrition professionals are able to perform their duties effectively and efficiently.



SP15-2019 announces that Idaho has been approved for equipment grant funding for school year 2019-2020! Keep an eye out for more information on this exciting opportunity to apply for equipment funds to support and improve your program.

PROGRAM REMINDERS

We will now move on to program reminders...



Now is the time to mark **April 1** on your calendar with the task: "Get a Student Enrollment List for EACH school site AND THEN Run a DC Match for EACH School Site"!

April 1 is the date to capture and save a list of enrolled student names by school site(s) from your school district *and* a list(s) of Directly Certified (DC) student names by school site(s) from the state DC matching system (these are lists generated through the state DC system that have the DC header at the top).

This year, April 1 falls on a Monday. This is the USDA-designated day to **collect required data** for **Community Eligibility Provision (CEP)*. This data collection must be done** if you are *considering* implementing CEP for SY 2019-20 OR if you are *already currently operating CEP*. CEP reimbursement is based on a school site's validated April 1 **enrollment list** by student name *and* the school site's **DC student list(s)**. Collecting this April 1 data is a best practice measure even if you are not considering CEP. Contact the State agency if you would like to start operating CEP.

Reminder – do not email sensitive student information, only upload data into MyldahoCNP.

Contact the State agency regarding information on electing a grace year for schools that are

currently on a CEP cycle that will expire at the end of SY 2018-19. USDA grace year regulations require April 1, 2019, data to calculate CEP percentages.



Heads up that renewal opens next month – once notified that it is available, please complete and submit EARLY due to summer breaks

COMMON AR FINDINGS 1) Ensure full NDS statement is on CNP Website 2) Conduct 2nd Review of ASSP

As the NSLP Team has identified a number of common review findings, we wanted to make everyone aware of those issues to correct or avoid for your district. The first is to ensure the full nondiscrimination statement is listed on child nutrition program websites. The second is to ensure staff conduct the second review of the afterschool snack program and complete the review form before the afterschool program ends.



Another common review finding is not maintaining documentation for food items that do not meet the Buy American Provision. Make sure to download the *Buy American Exception form* from the Download Forms section in MyldahoCNP to keep documentation on hand for all products you serve that do not meet the Buy American Provision, including well-known items such as canned pineapple, mandarin oranges, tropical fruit, etc.

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Civil Rights (CR) Training Agenda and	1 Sign in Form
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Date of Training Trainer Trainer Trainer Trainer Trainer Training Tra	
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Training must occur on an annual basis.	Yopis
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Idaho State Department of Education-Child Nutrition Programs	
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	Revised: April 2016
4)REQUIRED ANNUAL TRAINING FOR FOOD SERVICE	
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	HACCO
	MACLP

The last AR Finding I want to mention is that all School Food Authorities must **ensure** and **document** that <u>annual training</u> takes place, with the following topics required on an annual basis:

- USDA Civil Rights training is available on the CNP Training Portal as well as posted online to ensure that Determining, Confirming, and Hearing Officials, food service staff, and those assisting in the food service program have access to and receive and document annual training
- Food Safety / HACCP conduct training per each site's food safety manual, which must contain the required elements; The ICN 2016 HACCP Manual is available in MyldahoCNP Download Forms
- 3. Finally, train on Offer vs Serve if implementing OVS at a site training is available on the CNP Training Portal



To help correct some of these problems, or simply get ahead of them, please be sure to check out the online trainings available in the CNP Training Portal. The State agency recently released a training on conducting the Afterschool Snack Program as well as the requirements for Local Meal Charge Policies and Professional Standards. When you take an online training, be sure to print or save your certificates for Administrative Reviews.



Just a reminder that there is a new final rule that makes specific modifications to the milk, grain, and sodium requirements beginning in SY 2019-2020. The purpose of this rule is to ease operational burden and provide school nutrition professionals the flexibility needed to successfully operate the Child Nutrition Programs. This final rule makes the following changes **beginning in SY 2019-2020:**

- It allows NSLP and SBP operators the option to offer flavored low-fat milk and also requires that unflavored milk be offered at each meal service. For consistency, the flavored milk flexibility will be extended to beverages for sale during the school day, and will also apply in the SMP and CACFP for participants ages 6 years and older. This flexibility is not necessary for the Summer Food Service Program, as flavored low-fat milk is already allowed in that Program.
- 2. The new final rules requires that at least half of the weekly grains offered in the NSLP and SBP be whole grain-rich.
- 3. It also retains Sodium Target 1 through the end of SY 2023-2024 and requires compliance with Sodium Target 2 in SY 2024-2025, which begins July 1, 2024.



Remember if you ever need to access the Policy Memos or USDA updates, the State agency has link to the USDA policy memos on the Idaho Child Nutrition Program website.



Also available through the CNP website is the registration link for upcoming 2019 NSLP Mandatory Trainings to be held in-person in July and August. We are in the process of updating annual mandatory training to include online training modules to be completed prior to attending face-to-face training. Specific trainings will be designated depending on your job duties and are available in the CNP Training Portal. Register for both online and inperson trainings in the CNP Training Portal.

Face-to-face training is scheduled to occur on:

July 30th and August 29th in Boise August 6 in Lewiston and Idaho Falls August 7th in CDA and Pocatello August 8th in Twin Falls



The USDA Foods Team is working hard to consolidate all the orders placed by districts over the past month. If you receive any requisition status reports that items you ordered have been updated or cancelled, please **do not** individually email the State as a summary email of changes will go out once all changes have been made.

Additionally, if you have not already done so, please respond to the DoD Fresh survey to indicate the amount of entitlement funds you would like to have available in FFAVORS. If you have already taken the survey, then thank you for your prompt response, no further action is needed!

Thank you for all your hard work during this transition! The USDA Foods team recognizes that the forecasting process was difficult, considering all the factors and that placing orders in the WBSCM system might have been challenging since the system has a few unique quirks.

Watch for notification that training is available for the inventory release software system in the upcoming months.



While Kat Forstie has been on our team for some time now, I wanted to let everyone know that her role with CNP has changed from Administrative Assistant to Financial Specialist on staff specializing in conducting procurement reviews starting next school year.

We also have a new Administrative Assistant to introduce: Duane Random. Duane will be answering phone calls, sending out broadcast emails, and supporting each of the program areas in Child Nutrition.

SUCCESS STORIES!

That is all we have for program reminders, so we will now end with updates and success stories.



The Pocatello school district provided each of the kitchens with laminated photos of the entrees and food items served on their cycle menu. The staff at Lewis and Clark took the photos and used them on the What's for Lunch sign to indicate to students which food items fall under each food component to help identify a reimbursable meal.

Thanks for using such dynamic images to help students select their meal choices!



The cafeteria in Madison High School used booth style seating and tall round tables to entice high school students to eat in the lunchroom. Thanks for putting such thought into making a pleasant environment for the students!



We saw enticing and unique spice stations at a number of schools over the last couple months. Les Bois Junior High offered fiesta lime spice and buffalo ranch dressing as well as siracha ketchup and jalapeno verde sauce to participants in their meal programs. The tags they used to identify each flavor was bright and eye-catching.

Canyon Ridge High School in Twin Falls offers a series of highly used spicy pepper blends and a refreshing garden seasoning blend. Thank you to both of these schools for such awesome customer service!



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 as they are entered.

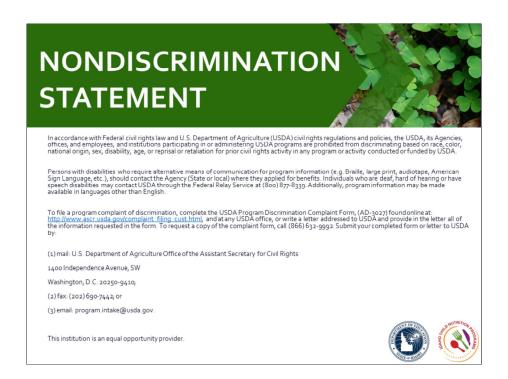
THANKYOU FOR ATTENDING!

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.

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.

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Please note the civil rights statement shown here. This statement was issued December 2015, and ends with "This institution is an equal opportunity provider". Your non-discrimination statement must match this statement.

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