Celebrate! Wisconsin's CUCUMBER CRUNCH

July 30, 2020

Mark your calendars! Wisconsin's Cucumber Crunch is July 30th! The *Cucumber Crunch* is a simple, celebratory event to celebrate Farm to Summer in Wisconsin. Join your staff and children as we *CRUNCH* into local cucumbers on Thursday, July 30th! All SFSP Sponsors, sites, schools and other organizations are invited to participate.

#cucumbercrunch

#summermeals

WISCONSIN DEPARTMENT OF PUBLIC INSTRUCTION

Wisconsin's growing season aligns well with the SFSP, allowing sponsors to serve fresh, locally grown foods as part of their summer meals. The ***Cucumber Crunch*** is a celebratory event developed to celebrate Farm to Summer in Wisconsin.

Instructions for Sponsors:

1. Use the Cucumber Crunch Flyer to let people know when it will be.
2. Plan ahead with your procurement process and find locally grown cucumbers to add to a meal or as a separate activity for the day. Here are some great resources to either get you started or expand your Farm to Summer program. https://dpi.wi.gov/community-nutrition/sfsp/farm-summer and https://dpi.wi.gov/school-nutrition/farm-to-school/food-safety-and-procurement.
3. Provide education on cucumbers nutrition.
4. Provide fresh cucumber slices or mini cucumbers and have a *CRUNCH* together moment.
5. Spread the word using #CucumberCrunch and #SummerMeals on social media.

Farm to Summer Program

Using Local Foods in the Summer Food Service Program (SFSP)

Wisconsin's growing season aligns well with the SFSP, allowing sponsors to serve fresh, locally grown foods as part of their summer meals. Here are some great resources to either get you started or expand your Farm to Summer program.

Join the Cucumber Crunch this Summer! The Cucumber Crunch is a simple, celebratory event to promote Farm to Summer in Wisconsin. Join your staff and children as we CRUNCH into local cucumbers on Thursday, July 30th! All SFSP Sponsors, sites, schools and other organizations are invited to participate.

Cucumber Crunch Promotional Flyer

- Farm to Summer Fact Sheet
- Farm Fresh Atlas - search to find local food in Wisconsin
- Find a Farmer
- Geographic Preference - Purchasing
- Guidance for Procuring Local Foods - USDA
- How Sponsors Can Use Local Foods in Summer Meals
- Local Foods and Related Activities in Summer Meal Programs, with

Questions and Answers

- USDA Farm to Summer Resources

For questions about this information, contact Amy Kolano (608) 266-7124

Wisconsin Department of Public Instruction
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For telephone accessibility for those who are deaf, deafblind,
or hard of hearing, visit www.wisconsinrelay.com

FOOD SAFETY AND PROCUREMENT

Food Safety and Procurement

Food Safety

Food safety is very important when participating in Farm to School (F2S). It can be one of the largest concerns school nutrition professionals have when serving school-aged children. As with the School Meals Programs, proper planning and training can set schools up to serve local food safely in their cafeterias and classrooms.

Food Safety Considerations

- Standard Operating Procedures (SOPs) must be in place when using school garden produce and other fresh, minimally-processed foods in the child nutrition programs.
- Schools must follow local food procurement regulations to ensure the foods are purchased from licensed and inspected facilities with food safety certifications.
- Consider the food safety certification(s) your school may accept when purchasing from local producers. It is up to each school to decide the certification(s) it accepts.
- Reference the WI Food Code for specific food safety requirements.

Resources

USDA Foods

USDA Non-Discrimination Statement

USDA Regulations and Guidance Memos

Seamless Summer Option

Quick links

Contact Us

- Food Safety Tips for School Gardens
- Produce Safety Training Materials
- Get the Facts About Food Safety
- What is the Food Safety Modernization Act and How Does it Apply to Produce?

Procurement

Procurement is the process for purchasing goods and services. Within F2S, procurement plays a big role in the incorporation of local foods. Similar to food safety, procurement has been a hurdle for some school nutrition professionals. With an understanding of procurement requirements, your farm to school work is sure go egg-cellently!

Please direct any specific procurement questions to a member of the SNT's Procurement team.

Resources

- SNT Procuring Local Foods webpage
- Finding, Buying, and Serving Local Foods Webinar Series
- 10 Facts About Purchasing Local Foods
- Decision Tree: How Will You Bring Local Foods into the Cafeteria with Your Next Food Purchase?
- Geographic Preference: What It Is and How To Use It
- USDA Foods: A Resource for Buying Local
- Using DoD Fresh to Buy Local
- Know Your Farmer, Know Your Food

Producers

This section contains resources to help locate and work with producers and growers. If you are a producer or grower, the Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP) has valuable F2S resources for you to reference.

Producers and Suppliers

- Farmers Markets irectory
- Wisconsin Farm Fresh Atlas
- Wisconsin Berry & Vegetable Growers Associations - find berry and vegetable growers and see what's in season!

Resources

- Verifying On-Farm Food Safety - prior to purchasing produce from a local farm, school nutrition operators should consider visiting the farm to observe key food safety practices and ask questions.
- Talk Farm to Me podcast - a podcast about farmers for non-farmers, featuring a new farmer every two weeks with stories from the farm about what they do

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