

USDA Child Nutrition Programs Administrative Review Summary Report

School Food Authority: McFarland School District

Agency Code: 13-3381

School(s) Reviewed: Indian Mound Middle School

Review Date(s): 1/16/18-1/17/18

Date of Exit Conference: 1/17/18

State agencies (SA) are required to conduct administrative reviews to assess School Food Authority (SFA)'s administration of the National School Lunch Program (NSLP), School Breakfast Program (SBP), and other school nutrition programs. The objectives of the Administrative Reviews are to:

- Determine whether the SFA meets program regulations,
- Provide technical assistance,
- Secure needed corrective action,
- Assess fiscal action, and when applicable, recover improperly paid funds.

Appreciation/Commendations:

Thank you to the Food Service Director, Determining Official, and the Food Service employees for the courtesies extended to us during the on-site review. Thank you for being available when answering questions and providing additional information throughout the on-site review. Everyone was very receptive to recommendations and guidance. In addition, thank you for taking the time to respond to the off-site questions and requests, as well as pulling records for the on-site portion of the review. Thank you for all that you do to feed the students healthy meals! You are much appreciated!

REVIEW AREAS

1. MEAL ACCESS AND REIMBURSEMENT

Certification and Benefit Issuance

Commendations

Applications were very well documented and determined. When the Determining Official needed to follow up with a household, she documented on the applications the new information that she received to support the eligibility status determinations. All eligibility determinations were made correctly. Direct Certification is run early, often, and at the required time frames. Well done!

- 185 eligibility determinations were reviewed; 0 errors were identified.

Technical Assistance/Compliance Reminders

Disclosure

- For any staff that have access to students' eligibility status that isn't the Determining Official or Food Service Direct, they should sign off on the *Disclosure Agreement* form and keep a copy on file at the district. This includes any food service or other district staff. This is to protect the students from any overt identification of their meal eligibility status. A template [Disclosure of Free and Reduced Price Information](#) form is located on the SNT website (<http://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/disclosure-agreement.docx>).

Public Release

- All SFAs are required to distribute a [Public Release](#) before the start of the school year. The purpose is to inform the public that free and reduced price meals are available. SFAs must annually distribute the Public Release to a minimum of 3 places:
 - Local news media
 - Grassroots organizations (food pantry, library, grocery store, WIC clinic, laundromat)
 - Major employers contemplating or experiencing large layoffs
 - Local Unemployment Office (as applicable)
- SFAs are not required to pay to have the public release published but may ask to have it published as a public service. The SFA must maintain documentation of whom it was sent to along with the specific materials distributed.

Verification

Commendations

Verification was well done and completed in a timely manner. Two applications were verified. A confirmation review took place and the Confirming Official signed off on this task. The DPI notification letters were used for Verification, which had all of the required information.

Technical Assistance

- Consider using the [Verification Tracker](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/verification-forms.docx) sheets to keep track of applications selected for Verification (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/verification-forms.docx>).
- To perform Verification, total up the number of determined free or reduced price meal applications on file as of October 1 and multiply it by .03, always rounding up. This is the number of applications you will verify. You only include the applications submitted as of July 1 to October 1 in your sample. This is what you report on the Verification Collection Report.
- The Verifying Official needs to sign and date each application that was Verified once Verification is complete.

Meal Counting and Claiming

Commendations

The breakfast and lunch claims were submitted correctly. Great job!

2. MEAL PATTERN AND NUTRITIONAL QUALITY

Commendations

Thank you to the food service staff at McFarland School District for providing documentation prior to the review. Documentation was thorough and well organized. All of my questions were answered very quickly which helped to expedite the process of reviewing meal pattern compliance.

Point of service staff did a great job ensuring every student selected at least ½ cup of fruit or vegetable with their meal. They encouraged students to take additional items when needed in order to have a reimbursable meal. Having packages of raisins at the point of service really seemed to help as well.

Technical Assistance

Documentation

Production record template does not meet all of the [production record requirements](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/production-record-requirements.pdf) (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/production-record-requirements.pdf). The following information was missing from the template or incompletely filled in:

- Planned number of servings for each menu item
- Actual number of portions prepared
- Grade group

While there is no required [production record template](https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/production-records) (https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/production-records), we do have one available on our website that meets all of the requirements that you may choose to use.

Meal Pattern Crediting

The nutrigrain bar offered at breakfast only credits as 0.75 oz eq of grain. Please note that as this is less than 1 oz eq, it cannot count as a food item for OVS. Students selecting the nutrigrain bar must select at least 3 additional food items including at least ½ cup of fruit.

The benefit bar credits as 1 oz eq when credited using Exhibit A. In order to credit this product as 2 oz eq of grain, a product formulation statement should be obtained and kept on file.

The cookie offered during the week of review is not whole grain-rich. Therefore, it cannot count towards meal pattern requirements. As an “extra,” it must be considered when analyzing the dietary specifications and counts towards the 2 oz eq weekly grain-based dessert limit.

The cake offered was whole grain-rich. However, in order to determine the crediting of this item, either a product formulation statement from the manufacturer is needed showing the weight of creditable grain in the production, or the final baked weight of the product should be determined so that Exhibit A may be used in the crediting calculation.

The pictures on the garden bar showing the number of apple slices, baby carrots and celery needed to credit as ½ cup were helpful. Additional signage for other items on the garden bar, such as cucumbers, cherry tomatoes, etc. is encouraged.

Meal Variety

According to the production records submitted, no fresh fruit was served during the week of review. At breakfast, raisins, applesauce and juice were offered daily and at lunch a canned fruit, juice and/or juice slushy were offered. In order to increase menu variety and appeal to student preferences, offering fresh fruit regularly is encouraged.

Portion Size

Portion utensils used should match the planned portion size indicated on the production record. During meal observation, ½ cup of marinara sauce was planned with the mozzarella sticks, but a 2 fl oz spoon (1/4 cup) was used. While it was not an issue for this particular meal (for either daily vegetable requirements or weekly subgroup requirements), not following the planned menu does result in the potential for non-compliance.

Findings and Corrective Action Needed

❑ Finding #1: No vegetables from the starchy subgroup were offered during the week of December 11-15, 2017.

Corrective Action Needed: Submit a written statement outlining your plan for ensuring that at least ½ cup of vegetables from the starchy subgroup is offered each week. Specifically indicate what will be offered to bring this menu week into compliance (be specific with the item, portion size and day/s that it will be offered). Keep in mind that with self-service items, serving utensil is a reflection of the planned portion size.

This was discussed on-site and it was agreed that 1/8 cup of corn would be offered on the garden bar daily to ensure the starchy vegetable requirement is met. No further action needed.

□ Finding #2: It did not appear that offer versus serve (OVS) was fully understood at breakfast. Students must select at least three food items, one being ½ cup of fruit. The Food Service Director indicated that the 2 oz eq cinnamon roll was planned as 2 food items. However, students who selected the cinnamon roll and juice were observed being sent back for another food item. Additionally, a student who selected a cinnamon roll, juice and banana was sent back to choose a “milk or protein.” This meal would be reimbursable regardless of whether the cinnamon roll was counting as 1 food item or 2 food items.

Besides the cinnamon roll, there were discrepancies regarding how the other larger grain items were planned at breakfast. For example, the 2 oz eq super slice bread was supposedly planned as 2 food items, but the breakfast signage showed that it was 1 food item and students were able to select a m/ma with it.

Recommended resources:

- [Breakfast OVS Handout](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/ovs-handout-breakfast.pdf) (dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/ovs-handout-breakfast.pdf)
- [OVS Guidance Manual](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/offer-versus-serve-guidance-manual.pdf) (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/offer-versus-serve-guidance-manual.pdf)
- [OVS Webcasts](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/ovs-handout-breakfast.pdf) (dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/ovs-handout-breakfast.pdf)

Corrective Action Needed: Please submit a plan outlining the breakfast OVS training that the point of service staff will receive. Additionally, submit a written statement describing your plans for determining the number of food items at breakfast and communicating that information to students and staff.

□ Finding #3: The Jamwich meal served on the day of observation (Jamwich, fritos, cheese stick) did not match the recipe submitted (Jamwich, goldfish, cheese stick). The fritos are not whole grain-rich and therefore cannot contribute towards meal pattern requirements.

During the week of review, a sunchip snack mix was offered in the Jamwich meal in place of the goldfish. This is an acceptable substitution, but should be properly documented.

Corrective Action Needed: Submit a written statement describing how the Jamwich meal will be served going forward. If the additional grain in the bagged meal will vary, each item should be recorded separately on the production or a different recipe should be developed for each combination.

3. RESOURCE MANAGEMENT

Commendations

The SFA has an Unpaid Meal Charge Policy in place and it was published in the school handbook.

Technical Assistance/Compliance Reminders

Unpaid Meal Charge Policy

- As a reminder regarding alternate meals, if you decide to offer them free of charge and do not claim them, be sure to keep track of the number of alternate meals you serve throughout the year. Keep track of the food cost, labor, and other expenses as well. Make a transfer from Fund 10 or another non-federal fund to Fund 50 to cover the costs of these alternate meals.
- USDA Policy Memorandum SP 46-2016 requires all SFAs operating federal school meal programs, by July 1, 2017, to have a written and clearly communicated policy that addresses unpaid meal charges. For a snap-shot on what the policy must include, see the [Unpaid Meal Charges In a "Nutshell"](http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/unpaid-meal-charges-nutshell.pdf) (<http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/unpaid-meal-charges-nutshell.pdf>). For a more comprehensive overview, see SP 23-2017: [Unpaid Meal Charges Guidance](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sp-23-2017.pdf) (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/sp-23-2017.pdf>).

Allowable Costs

- Bad debt is an unallowable expense to the food service program. A transfer must be made from non-federal funds to cover student account write-offs, if money is not collected within the current school year (July 1- June 30). SP23-2017 [Unpaid Meal Charges guidance Q & A](https://dpi.wi.gov/school-nutrition/national-school-lunch-program/financial) may be found on the Financial Management webpage (<https://dpi.wi.gov/school-nutrition/national-school-lunch-program/financial>). A best practice is to continue to collect on the unpaid meal charges as long as you are able to and the student is still enrolled. If unable to collect, then a transfer is required to Fund 50 from Fund 10 or another non-federal fund.
- Refer to the [Financial Q&A](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/financial-questions-answers.pdf) (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/financial-questions-answers.pdf>). Per question 15, student lunch account debt accrued during the current school year is no longer allowed to be abated, with the debt being absorbed by Fund 50. Best practice is to continue trying to collect on those negative lunch account balances as long as the student is in the district. If unable to collect, a transfer must be made to Fund 50.

Paid Lunch Equity (PLE)

Commendations

Thank you for completing the Paid Lunch Equity tool each year and adhering to the pricing requirements. Great job running this tool!

Technical Assistance/Compliance Reminders

- If Fund 50 has an excess cash balance greater than or equal to 3 months operating expenses at the end of the school year, you may apply for a PLE exemption.

Revenue from Nonprogram Foods

Commendations

Using the 2016-17 Annual Financial Report data, the USDA Nonprogram Food Revenue calculation was completed to find the SFA was charging their nonprogram foods correctly within the 16-17 school year. The district also used the DPI Nonprogram Food Calculator Tool for the 17-18 school year and updated their nonprogram food prices accordingly. It is well done and shows that they are not using Federal reimbursement to subsidize the cost of the nonprogram foods.

Technical Assistance/Compliance Reminders

- Nonprogram foods sold at McFarland School District include: Adult Meals, A la Carte, Extra Entrees, Extra Milk, catering, and concessions.
- The USDA Nonprogram Revenue Tool must be completed annually, at a minimum. The [DPI Nonprogram Food Revenue Tool/Calculator](#) located on our website feeds into the USDA tool

and aids in calculating prices of nonprogram foods and meeting the USDA nonprogram food regulation (<http://dpi.wi.gov/sites/default/files/imce/school-nutrition/xls/non-program-food-price-calculator.xlsx>).

$$\frac{\textit{Nonprogram food revenue}}{\textit{Total program and nonprogram revenue}} \geq \frac{\textit{Total nonprogram food costs}}{\textit{Total program and nonprogram food costs}}$$

- Using the Child Nutrition Program Report from the 16-17 SY and the above USDA Nonprogram Food Revenue Tool, the SFA is adequately pricing out its nonprogram food prices. McFarland School District is in compliance with the USDA Nonprogram Revenue Tool.

4. GENERAL PROGRAM COMPLIANCE

Civil Rights

Commendations

Civil Rights training was completed at the beginning of the school year for all staff involved with the School Nutrition Programs and eligibility statuses. The PI 1441 form was completed correctly and done prior to the October 31 deadline. The And Justice for All poster was posted in the cafeteria next to the serving line which is a perfect spot for it.

Overt Identification

Findings and Corrective Action:

- ❑ **Finding #1:** The price for a lunch shows on the computer screen. It shows when a student has no charge for a lunch, \$0.00, indicating that the student is free eligible. It also shows the students that are reduced-eligible, at \$0.40. This is a form of overt identification, which is unallowable.

Corrective Action Needed: Reconfigure the point of sale software to show the price of a *paid* lunch or breakfast only. Submit a statement confirming the point of sale computers do not show the \$0.40 or \$0.00 on the screen.

On-site Monitoring

Technical Assistance

The [on-site monitoring forms](#) have been updated to include a [breakfast form](#) and the forms had questions added to them. Be sure to use the updated forms going forward.

Local Wellness Policy

Commendations

The Wellness Policy was updated last year and includes the necessary information. It is available on the school district's website.

Technical Assistance

- While there are goals listed in the Wellness Policy, they should be updated to be measurable. For example, explain how often students will participate in physical activity per week. Another example, if teaching students a lesson in nutrition education, explain how often they will receive a lesson in nutrition education, who will teach the lesson, and what the lesson(s) will be focused on.

SFA is required to complete an assessment of the LWP:

The final *Local School Wellness Policy Implementation Under the Healthy, Hunger-Free Kids Act of 2010* rule requires the SFA to assess the local school wellness policy (LWP) every three years, at a minimum. The first assessment should be completed within three years of the SFA's policy being updated, but no later than June 30, 2020 to be in compliance with this rule. The triennial assessment must evaluate compliance with the LWP, how the LWP compares to model wellness policies, and progress made in attaining the goals of the LWP. SFAs must retain documentation of the results of the triennial assessment and when it took place. To assist SFAs with evaluating compliance with their LWP, a report card has been developed and is available at [School Nutrition Team's Wellness Policy](https://dpi.wi.gov/school-nutrition/wellness-policy) webpage (https://dpi.wi.gov/school-nutrition/wellness-policy). A sample model wellness policy is available at the [USDA Wellness Policy webpage](http://www.fns.usda.gov/tn/implementation-tools-and-resources) (http://www.fns.usda.gov/tn/implementation-tools-and-resources). Public School Districts that participated in the Wisconsin Obesity Prevention's Wellness Policy project, in SY16-17, have received a copy of a report comparing their policy to a model policy (reports were sent in August, 2017). Additional information about interpreting your school's report is available at the [Wisconsin Health Atlas webpage](https://www.wihealthatlas.org/lwp/) (https://www.wihealthatlas.org/lwp/). Schools are encouraged to establish an account with the Rudd Center for Food Policy and Obesity to access the Wellness School Assessment Tool ([WellSAT](#)) for assistance in assessing the LWP.

SFA required to inform the public of the results of the most recent assessment:

The final *Local School Wellness Policy Implementation Under the Healthy, Hunger-Free Kids Act of 2010* rule requires the SFA to inform and update the public about the assessment of the implementation of LWP. The notification should include the extent to which SFAs are in compliance with their LWP; the progress made toward attaining the goals of the LWP; and the extent to which the SFA's LWP compares to a model policy. SFAs are required to retain a copy of the assessment and documentation regarding the public notification. SFAs may use a variety of methods to notify the public about the assessment. This may include mailing flyers, newsletters, emails, website postings, and newspaper articles. It is recommended SFAs include an improvement plan upon the results of the assessment.

Smart Snacks

Technical Assistance

The Smart Snacks Final Rule, published in the Federal Register on July 29, 2016, finalized science-based nutrition guidelines for competitive foods sold on the school campus during the school day. Foods and beverages sold in schools must meet both the general standards and nutrient standards if they do not qualify for an exemption.

An entree is exempt from Smart Snacks standards on the day it is served and the following day. This exemption applies only to the planned entrée and does not extend to other side items. Additionally, items may not be bundled and sold for a unit price as this negates the exemption and the bundle would then be required to meet Smart Snacks standards.

Findings and Corrective Action Needed

☐ Finding #1: A school store offers snacks for students to purchase. It typically opens approximately 5-10 minutes after the school day ends and sells both compliant and non-compliant items. However, during meal observation, a student was observed purchasing non-compliant items. Some non-compliant items were cheezits, pretzels and rice krispie treats. Sale of non-compliant items during the school day* is not allowable under the Smart Snack regulation. Therefore, these sales should either be moved to more than 30 minutes after the end of the instructional day OR only compliant products should be offered.

*USDA defines the school day as the period from the midnight before to 30 minutes after the end of the instructional school day.

Corrective Action Needed: Submit a written statement including the plan for corrections as well as a timeline for implementation.

Professional Standards

Commendations

The Food Service Director is doing a wonderful job making sure staff are getting their required training hours either over summer or during the school year that pertain to their job duties. The Food Service Director, Determining Official, and Food Service Staff attended SNSDC classes over the summer. Food Service staff became ServSafe certified. The SFA created an Excel spreadsheet to track all training hours for staff involved with the School Nutrition Programs. It is a well-organized spreadsheet.

Food Safety

Commendations

The Food Safety manual was available for review and up to date. The temperature logs for the dish machine, coolers and freezers were also well documented and well organized. The most recent Food Safety Inspection was posted outside of the serving line, inside the cafeteria. This is an optimal place for that to be posted so anyone can read it. Nice work!

Buy American

Commendations

It is clear that action has been taken to review inventory for compliance with the Buy American Provision. Great job having the proper documentation on file for non-domestic products.

Technical Assistance/Compliance Reminders

The USDA requires that a SFA purchase, to the maximum extent practicable, domestic commodities or products. Using food products from local sources supports the local economy, small local farmers and provides healthy choices for children in the school meal programs. The Buy American provision is required whether food products are purchased by SFAs or entities that are purchasing on their behalf.

The Buy American provision should be included in solicitations, contracts, and product specifications. A reply offer to comply with Buy American terms in a solicitation ensures contractors are aware of Buy American requirements. Furthermore, bidder assurance of the Buy American provision ensures that the bidder is responsive and responsible to the solicitation.

SFAs must monitor contractor performance as required in 2 CFR Part 200.318(b), formerly in 7 CFR Part 3016.36(b)(2), to ensure that contractors perform in accordance with the terms, conditions, and specifications of their contracts or purchase orders.

- The following products may be exceptions to Buy American provisions: pineapples, mandarin oranges, olives, tuna, bananas and coffee.
- If no country of origin identified on label, than SFA must get certification from distributor or supplier stating: "We certify that (green beans) were processed in the U.S. and contain over 51% of its agricultural food component, by weight or volume, from the U.S.," This can accepted within an email.
- What is acceptable to determine compliance on a label? Label should indicate if the product is grown, processed and packed in the continental U.S. and any U.S. Territories. If label indicates

that product is distributed or packed in the U.S, but the country of origin is not listed, this product requires the distributor's certification as mentioned above.

- Any substitution of a non-domestic product for a domestic product (which was originally a part of the RFP), must be approved, in writing, by the food service director, prior to the delivery of the product to the School.
- Any non-domestic product delivered to the school, without the prior, written approval of the Food Service Director, will be rejected. Should non-domestic substitutes that were not pre-approved in writing by the food service director be delivered to and rejected by the school, selected distributor(s) shall be held accountable for all over-claims that result from failure to meet the school's required meal pattern.
- Agricultural products which are processed and produced outside of the U.S. may be accepted with proof from manufacturer that poor market conditions exist (weather, and/or supply availability of market); this requirement applies to private labels as well as other labels.
- The SFA should maintain written procedures to ensure product received and inventory is compliant with the Buy American procedure. Sample written procurement contract management procedures (<https://dpi.wi.gov/school-nutrition/procurement/contract-procedures/contract-management>) and Buy American monitoring procedures (<https://dpi.wi.gov/school-nutrition/procurement/contract-procedures/buy-america>).
- There are limited exceptions to the Buy American provision which allow for the purchase of products not meeting the "domestic" standard as described above ("non-domestic") in circumstances when use of domestic products is truly not practicable. Refer to SP 24-2016 for more information on the Buy American provision and limited exceptions.
- More information on this new requirement, including a tool to assist with tracking noncompliance products, can be found on the [SNT Procurement webpage](http://dpi.wi.gov/school-nutrition/procurement/buy-american) (<http://dpi.wi.gov/school-nutrition/procurement/buy-american>).

In USDA Memo SP 38 -2017, any product that does not identify the country of origin now requires certification from the manufacturer or distributor. See the notes above for sample certification language. This will be treated as technical assistance for the 2017-18 school year, but work with your distributor/supplier to move toward compliance. The following products were found without a clear country of origin:

- Sugar
- Relish
- Raspberry vinaigrette dressing
- Refried beans
- Sliced beets
- Yogurt
- Onion powder
- Dill
- Frozen apple juice concentrate

Reporting and Recordkeeping

Commendations

- Thank you for completing the required USDA and DPI reports and maintaining the paperwork in an organized manner.
- Good work keeping all records regarding the school nutrition programs for 3 years plus the current school year.

School Breakfast Program (SBP)

Commendations

- The SFA is doing a great job advertising the School Breakfast Program. Breakfast is advertised in the Student Handbook. Breakfast menus are posted on the school web page. Pictures and posts regarding breakfast are also on McFarland's Food Service Facebook page. Nice job!

Summer Food Service Program (SFSP) Outreach

Technical Assistance

As part of the National School Lunch Program, it is required to do SFSP outreach. The purpose is to inform your students and families of the free feeding site(s) they may have access to in the summer while school is out of session. Near the end of this school year, it is as simple as a blurb in a newsletter sent home to students, or putting up free posters and/or mail these items free of charge.

A goal of USDA Child Nutrition Programs is to ensure all students have access to healthy and nutritious meals year round. USDA would like all SFAs to inform families of where their students can receive a free meal in the summer months. SFAs can inform families of summer meals via the following methods:

- Promotion of the [summer meals locator](https://dpi.wi.gov/community-nutrition/sfsp/find-summer-meals-site) on the DPI Summer Meals webpage (<https://dpi.wi.gov/community-nutrition/sfsp/find-summer-meals-site>)
- Promotion of calling 211 to locate meals in the area
- Promotion of the ability to text 'food' to 877-877 to locate meals in the area
- Promotion of the USDA [Summer Food](http://www.fns.usda.gov/summerfoodrocks) website (<http://www.fns.usda.gov/summerfoodrocks>)

5. OTHER FEDERAL PROGRAMS REVIEWS

Wisconsin School Day Milk Program

Commendations

The 16-17 SY WSDMP claim was correctly consolidated and claimed. All reports are kept in a folder along with the data to calculate the cost of a pint of milk for the claim. This was well organized. Keep up the great work!

Technical Assistance

Update the WSDMP contract at the end of the summer once the consolidation of McFarland Primary School and Conrad Elvehjem Early Learning Center. Submit a copy to the consultant.

Special Milk Program

Commendations

The Special Milk Program claim was correctly submitted for December.

Technical Assistance

Due to the new CACFP meal pattern, students 5 years old and younger, not in Kindergarten, cannot be served chocolate milk. Begin serving only 1% or Skim white milk to the 4K students.

Dr. Tony Evers, State Superintendent of Wisconsin Department of Public Instruction, shares a vision that every student will graduate prepared for college and career. His goals are for students to have the knowledge, skills, and habits that will allow them to succeed in life after high school. Access to quality nutrition plays a major role in developing those life-long habits.

The School Nutrition Team believes that what school nutrition programs do every day plays a very important part in the success of every child being able to graduate. We all know that well-nourished children are ready to learn. Thank you for all you do to ensure your students' success.

For more information on this initiative, please visit the [Wisconsin DPI Every Child a Graduate](http://dpi.wi.gov/statesupt/agenda-2017) webpage (dpi.wi.gov/statesupt/agenda-2017).



With School Nutrition Programs!