

**USDA Child Nutrition Programs
Administrative Review Summary Report**

School Food Authority: Holy Redeemer Christian School Agency Code: 40-7115

School(s) Reviewed: Holy Redeemer Christian School

Review Date(s): 4/10-11/19

Date of Exit Conference: 4/11/19

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.

General Program Reminders/Updates:

- The Department of Public Instruction (DPI) School Nutrition Team (SNT) conducts School Nutrition Skills Development Courses (SNSDC) each summer in various locations around the state at no charge. Courses cover many areas of the school nutrition programs including administrative responsibilities, program basics, meal pattern requirements and menu planning, financial management, professional standards, procurement, and many other topics. More information along with other upcoming trainings and webinars can be found on the Wisconsin DPI [School Nutrition Training](#) webpage.
- SFA staff are encouraged to pursue GOALS Certification. GOALS stands for Goal Oriented Achievement Learning Skills. This is a certificate endorsed by the DPI and is obtained by completing training in nutrition, program administration and operations, and communications and marketing. For more information go to the Wisconsin DPI [School Nutrition Training](#) webpage.

Appreciation/Commendations/Noteworthy Initiatives:

Thank you to the staff at Holy Redeemer Christian School for the courtesies extended to us during the on-site review. Thank you for being available when answering questions and providing additional information. All were extremely receptive to recommendations and guidance. In addition, thank you for taking the time to respond to the off-site questionnaire, and pulling records for the on-site portion of the review.

REVIEW AREAS

1. MEAL ACCESS AND REIMBURSEMENT

Meal Counting and Claiming

Commendations/Comments/Technical Assistance/Compliance Reminders

- The edit check must be reviewed monthly before claim submission to assure school is not claiming more meals than are eligible.

Findings and Corrective Action Needed: Meal Counting and Claiming

- ❑ **Finding #1:** The edit check was not used to calculate meals for monthly claim submission.
Corrective Action Needed: Please contact your software company for technical assistance and provide a statement that edit checks will be reviewed before monthly claim submission. Please submit the reviewed copy of the April edit check before you submit the April claim.

2. MEAL PATTERN AND NUTRITIONAL QUALITY

Commendations and Appreciations

Sincere thanks to the food service director, school nutrition professionals, and school personnel of Holy Redeemer Christian Academy and to the Milwaukee Center for Independence (MCFI). We appreciate your time and efforts spent preparing for and participating in the onsite review. The food service director, who is new to her role, is learning as much as she can, as quickly as she can. She acknowledges the complexities of School Meals Programs, yet she is determined to learn the rules and regulations. With support from school nutrition professionals, school personnel, MCFI, and the School Nutrition Team, the food service director and School Meals Programs at Holy Redeemer Christian Academy will succeed. Continue fostering communication between the school food authority (SFA) and MCFI.

Technical Assistance and Program Requirement Reminders

Offer versus Serve (OVS)

There is some confusion over the difference between OVS and the planned menu. The planned menu must be in compliance with all meal pattern requirements, both daily and weekly. OVS occurs only during meal service. Therefore, the printed menu, recipes, portion sizes on production records, etc., should reflect the menu and portion sizes as planned.

Under OVS, students must *select* at least ½ cup of fruit, vegetable, or a combination as one of their three components. However, in order to meet daily minimum requirements, students in age/grade group K-8 must be *offered* at least ¾ cup of vegetable and ½ cup of fruit. Students in age/grade group 9-12 must be *offered* at least 1 cup of vegetable and 1 cup of fruit.

Three components are required for adequate, nutritious lunch meals for students and to warrant federal reimbursements. Within each component, different menu items may be offered, giving students many combinations for building a reimbursable meal. Other than selecting the required minimum ½ cup fruit, vegetable, or combination serving, it is the student's choice to select or decline a food component.

OVS is not required for students in grades kindergarten through 8, although it is encouraged in order to reduce food waste and develop skills in making healthy meal choices. Without OVS in place, each student must be served ¾ cup vegetable and 1 cup of milk as part of his or her reimbursable meal. With OVS in place, each student can choose three of the five components offered, including ½ cup fruit, vegetable, or combination, to create a reimbursable meal. OVS is required for the 9-12 age/grade group for lunch.

School nutrition professionals were unclear about the OVS requirements for breakfast and for lunch. Although all students selected reimbursable meals on Wednesday, April 10, it is important for everyone involved with the USDA School Meal Programs to fully understand the OVS requirements. The [Offer Versus Serve Guidance manual](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/offer-versus-serve-guidance-manual.pdf) and the [Offer Versus Serve webcast](https://dpi.wi.gov/school-nutrition/training/webcasts) may be used as training resources (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/offer-versus-serve-guidance-manual.pdf, https://dpi.wi.gov/school-nutrition/training/webcasts). Additionally, [Meal or No Meal](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/ovs-meal-or-no-meal-2018.pptx), a training resource created by the SNT, may be used for staff determining reimbursable meals (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/ovs-meal-or-no-meal-2018.pptx). Practice OVS in the context of Holy Redeemer Christian Academy's menu.

Even young children are capable of serving themselves based on their likes and dislikes. Training and teaching are needed initially to help this change happen effectively, but just like anything else that happens in a school, it can be taught. Signage is especially helpful when students are self-serving foods, such as hot or fresh vegetables, or canned or fresh fruits. When vegetables offered for self-service contribute towards weekly vegetable subgroup requirements, portion sizes of at least 1/8 cup each must be communicated to students. Proper portion size utensils, such as spoodles, encourage students to take the planned portion and the amount required as part of a reimbursable meal. Consider adding signage to the meal service line, like the School Nutrition Team (SNT) [Salad Bar Signage](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/salad-bar-signage-template.docx), showing students how many pieces of fruits and/or vegetables to select based on the planned portion size(s) (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/salad-bar-signage-template.docx).

Grain-Based Desserts

No more than 2.0 ounce equivalents (oz eq) of grain-based desserts can be offered per week at lunch. Grain-based desserts are designated with a superscript 3 or 4 on [Exhibit A](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/exhibit-a.pdf) (https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/exhibit-a.pdf). They must be whole grain-rich to credit towards the grain component. If a grain-based dessert is not whole grain-rich (made with more than 50 percent enriched grains), then it cannot credit towards the grain component. However, grain-based desserts count towards the weekly grain-based dessert limit regardless of whether or not they are whole grain-rich. MJM Graham Crackers and Giant Goldfish Grahams (1 oz eq) were served three times during the review period, exceeding the 2.0 oz eq of grain-based desserts limit.

For additional information on grain-based desserts, watch ["The Grain Component" webcast](https://media.dpi.wi.gov/school-nutrition/grains-component/story.html) on our Training webpage (https://media.dpi.wi.gov/school-nutrition/grains-component/story.html).

Running Out of Food

With a satellite kitchen, school nutrition professionals must assess the quantity of components halfway through meal service to ensure each student is offered the proper amount of each component. Immediate corrective action should be taken to address component shortages by either calling the production kitchen for more of the required component or by having a small stock in-house in case of emergencies. If timing does not allow for delivery of additional food, offering the remaining food but not claiming reimbursement for the meals is an option.

School Breakfast Program

Breakfast participation at Holy Redeemer Christian Academy is low compared to the number of students enrolled in the school. Consider offering alternative service models such as Breakfast in the Classroom or a mid-morning nutrition break district wide to help increase student participation.

Breakfast in the Classroom works well in elementary schools and mid-morning models work well in middle or high schools where they have a passing time to grab a meal between classes. This could be set up in the cafeteria or on mobile carts in the hallways. Consider sending this [School Breakfast brochure](#) to families and caregivers to promote the benefits of breakfast (https://dpi.wi.gov/sites/default/files/imce/wisconsin-school-meals-rock/_files/brochure-get-school-breakfast.pdf). For questions on breakfast models or ideas to increase participation, contact the [School Breakfast Program Specialists](#) (DPISBP@dpi.wi.gov).

Communications

Anyone involved with the USDA School Meal Programs may send an email to join-schoolmealsnews@lists.dpi.wi.gov to directly receive important School Nutrition program updates from the DPI. Additionally, the SNT Training Team hosts the [What's New with School Nutrition Webinar](#) on the second Tuesday of each month from 2:00 PM to 3:00 PM via Skype Meeting (<https://dpi.wi.gov/school-nutrition/training/whats-new>).

Training

Anyone involved with the USDA School Meal Programs is encouraged to attend Wisconsin Department of Public Instruction (DPI) SNT trainings. These are offered in the summer and select other times throughout the year. Courses provide overviews of all areas of the NSLP and SBP requirements including meal pattern, OVS, and CACFP. Travel and meals are allowable expenses to the nonprofit food service account.

The 2019 School Nutrition Skills Development Courses (SNSDC) dates and locations have been released:

- Appleton (Fox Valley Technical College): July 16-18, 2019
- Milwaukee (Alverno College): July 23-25, 2019
- Rice Lake (Wisconsin Indianhead Technical College): July 30-August 1, 2019
- Middleton (Kromrey Middle School): August 6-8, 2019
- Wausau (Northcentral Technical College): August 13-15, 2019

Registration and class schedules will be posted to the website in early May. Please visit the [Training webpage](#) for more information (<https://dpi.wi.gov/school-nutrition/training#up>).

Corrective Action

- Meal Pattern Finding #1:** Staff are not trained on OVS.
Required Corrective Action: Watch the [Offer Versus Serve webcast](#) (<https://dpi.wi.gov/schoolnutrition/training/webcasts#ovs>) and the [Get the Scoop on Breakfast: Part 2 \(Offer versus Serve\) webcast](#) (<https://dpi.wi.gov/school-nutrition/training/webcasts#sbp>) on the SNT [Training webpage](#) (<https://dpi.wi.gov/school-nutrition/training>). Submit certificates of completion for the food service director, all school nutrition professionals, and all school personnel who determine reimbursable meals at the point of service (POS). Submit three to five sentences describing implementation of OVS in the reimbursable meal service line.
- Meal Pattern Finding #2:** No more than 2.0 oz eq of grain-based desserts can be offered per week at lunch.
Required Corrective Action: Please submit a statement describing how you will comply with the weekly grain-based dessert limit going forward.

3. RESOURCE MANAGEMENT

Nonprofit School Food Service Account

Commendations/Comments/Technical Assistance/Compliance Reminders

Annual Financial Report (AFR):

- All revenues including reimbursements and student payments, and expenses including food, labor, equipment, purchased services, and other need to be entered into the program to which they belong. The [Annual Financial Report instructions](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/annual-financial-report-instructions.pdf) are located on our website (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/annual-financial-report-instructions.pdf>).
- The ending balance on June 30 from the previous year needs to be the beginning balance on July 1 for the current year.
- The ending balance, on June 30, can never be a negative balance. A transfer must be made from the non-federal funds to bring the ending balance to \$0.00.
- These categories of the AFR that should be addressed when tracking revenues and expenditures include:
 - Expenses for paper supplies, chemicals, thermometers, etc., should be reported under “Other”. Only expenses for edible food items and beverages should be reported under “Food”.
 - “Equipment” should reflect major purchases of equipment. Utensils, pans, smaller equipment such as a cart, etc., should be reported under “Other”.
 - Under “Purchases Services” you should be reporting any time you pay someone for services provides such as equipment repair and health inspections.
 - Under “Ala Carte”, you should be reporting the expenses for any food items served to students that are not claimed as part of the reimbursable meal. Revenues and expenses from adult meals would also be included here.
 - When revenues are recorded from the federal reimbursement payments, you want to make sure that you are recording the full reimbursement based on the printed claim form and not what is actually deposited into your account. As you will note on the claim, there may be money deducted from shipping, handling and processing fees for USDA Foods. The amount deducted from your revenue should be reported as a food expenditure.

Findings and Corrective Action Needed: Nonprofit School Food Service Account

- ❑ **Finding #1:** On the Annual Financial Report, all revenues and expenses were not recorded.
Corrective Action Needed: Please submit the financial ledger for food service for the 17-18 school year, and submit a copy of the amended Annual Financial Report with all revenues and expenses broken out by category.

Revenue from Nonprogram Foods

Commendations/Comments/Technical Assistance/Compliance Reminders

- Nonprogram Food costs and revenues must be separated from Program food costs and revenues.
- Nonprogram foods include: Adult Meals, A la Carte, Extra Entrees, Extra Milk (for cold lunch or milk break), Vended Meals (meals sold to other agencies), Catered Meals, and Food Service operated Vending Machines.

Findings and Corrective Action Needed: Nonprofit School Food Service Account

- ❑ **Finding #1:** On the Annual Financial Report, no expenses or revenues are allocated to nonprogram foods and the schools sells adult meals, so a portion of food, labor, purchased services, and other must be allocated to nonprogram foods.

Corrective Action Needed: Please provide a statement that going forward all adult meals will be tracked and the revenues and expenses associated with these meals will be recorded as nonprogram foods.

4. GENERAL PROGRAM COMPLIANCE

Civil Rights

Commendations/Comments/Technical Assistance/Compliance Reminders

Nondiscrimination Statement

- When including the [non-discrimination statement](https://dpi.wi.gov/school-nutrition/national-school-lunch-program/civil-rights) on letters, menus, website, and other documents used to convey program information, it is necessary to use the current long statement (<https://dpi.wi.gov/school-nutrition/national-school-lunch-program/civil-rights>). However, when space is very limited, such as on the printed menus, the abbreviated statement may be used, “This institution is an equal opportunity provider.” Both statements should be in the same size font as the other text in the document.

Processes for complaints

- All SFAs should have procedures in place for handling civil rights complaints in regards to discrimination in the National School Lunch Program and School Breakfast Program. A SFA may always attempt to resolve a situation that is occurring in real time. However, if an individual states that they wish to file a civil rights complaint, the SFA must provide them with the information necessary to do so and not impede an individual’s right to file. Please refer to the [USDA Program Discrimination Complaint Form](https://www.ocio.usda.gov/sites/default/files/docs/2012/Complain_combined_6_8_12.pdf) for assistance in filing these complaints (https://www.ocio.usda.gov/sites/default/files/docs/2012/Complain_combined_6_8_12.pdf).
- All verbal or written civil rights complaints regarding the school nutrition programs that are filed with the district must be forwarded to DPI Food and Nutrition Service within 5 days. You will want to make sure that this is included in the district procedures to ensure compliance.

Special Dietary Needs

- All food substitutions made outside of the meal pattern requirements must be supported by a signed medical statement from a licensed medical professional. You may use the [prototype Medical Statement](http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs) for Special Dietary Needs posted on our website, which is also available in Spanish and Hmong (<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs>).
- SFAs must accommodate dietary requests that are supported by a signed medical statement from a licensed medical practitioner. Meals served to students with special dietary needs who have a signed medical statement from a licensed medical practitioner do not need to meet meal pattern requirements. Additional information on [special dietary needs](http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs) can be found on the DPI School Nutrition Team website (<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/special-dietary-needs>).

Findings and Corrective Action Needed: Civil Rights

- ❑ **Finding #1:** The following USDA Nondiscrimination Statement that the school uses is not the correct USDA statement. “Children must not be required to use separate dining room, separate serving line, or separate serving time based on, sex, national origin, race/ color, etc. USDA policy prohibits the denial of meals as a disciplinary action against any student who is enrolled in school that participates in the child Nutrition Programs etc.”

Corrective Action Required: Please submit a copy of the correct [USDA long statement](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/nondiscrimination-statement.doc) and a statement that it will be used on all food service documents (<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/nondiscrimination-statement.doc>).

Local Wellness Policy

Commendations/Comments/Technical Assistance/Compliance Reminders

- Thank you for using the Wellness Policy Builder to update your school wellness policy! Be sure to check it with the below list, when you receive it, to make sure that it contains all of the required elements.

Content of the Wellness Policy

- The final *Local School Wellness Policy Implementation Under the Healthy, Hunger-Free Kids Act of 2010* rule requires the SFA to retain basic records demonstrating compliance with the local school wellness (LWP) requirements. At a minimum the wellness policy must include:
 - Nutrition education (Recommended goals related to nutrition education include integrating into other core subjects or offering as a stand-alone course for all grade levels.)
 - Nutrition promotion (At a minimum SFAs must review smarter lunchroom tools and strategies. Additional promotional activities include contests, surveys, food demonstrations, taste testing, and farm to school programming.)
 - Physical activity (Recommended that SFAs offer time for students to meet the 60 minute goal, this could include recess, classroom physical activity breaks, and opportunities for physical activity before and after school.)
 - Guidelines for all foods and beverages sold on the school campus during the school day (The LWP must contain guidelines for Federal school meal requirements and competitive food standards [Smart Snacks]).
 - Guidelines for all foods and beverages provided on the school campus during the school day (SFAs must develop standards for foods provided to students, this includes classroom parties, schools celebrations, food offered as rewards/incentives.)
 - Guidelines for food and beverage marketing (At a minimum, SFAs must restrict marketing to food and beverages that meet competitive food standards on the school campus during the school day.)
 - Public involvement and committee leadership (SFAs must invite and allow for a diverse group of stakeholders to participate in the development, implantation, review, and updating of the LWP. SFAs must also identify the official responsible for oversight of the LWP to ensure school compliance.)
 - Implementation, assessment and update of policy (At a minimum, SFAs must notify the public about the content, implementation of, and updates to the LWP. SFAs must complete a triennial assessment to evaluate compliance with the LWP, how the LWP compares to model wellness policies, and progress made in attaining the goals of the LWP).

Water

Commendations/Comments/Technical Assistance (TA)/Compliance Reminders

- Water is required to be available at no charge to students during the lunch and breakfast meal services. Schools can provide free water in a variety of ways, such as water pitchers and cups on lunch tables or a water fountain that is inside or adjacent to the cafeteria.

Findings and Corrective Action: Water

- Finding #1:** Water is available to students but the water fountain is not inside or adjacent to the cafeteria.
Corrective Action Needed: Provide a statement of how water will be provided to all students during meal services moving forward.

Professional Standards

Commendations/Comments/Technical Assistance/Compliance Reminders

Professional Standards: Training Requirements

- Each SFA must designate at least one staff member as a program “director”. A program “director” is the person designated to perform or oversee the majority of the program duties such as sanitation, food safety, nutrition and menu planning, food production, procurement, financial management, record keeping, customer service, nutrition education, and general day-to-day program management.
- Trainings can be provided in a variety of formats (online, in person, webinars) and through various providers (DPI, USDA, in-house, etc.).
- SFAs should clearly document all required training information and maintain that file including the name of staff person, date hired, title/position, brief list of core duties/responsibilities, status (full, part-time, volunteer, etc.), professional standards position (director, manager or staff). A template tracking tool is posted to our [Professional Standards](http://dpi.wi.gov/school-nutrition/training/professional-standards) webpage (<http://dpi.wi.gov/school-nutrition/training/professional-standards>).
- **Annual Training Requirements for All Staff**
Directors: 12 hours
Managers: 10 hours
Other Staff (20 hours or more per week): 6 hours
Part Time Staff (under 20 hours per week): 4 hours

Findings and Corrective Action: Professional Standards

- Finding #1:** New Food Service Director did not receive required 8 hours of food safety training within the first 30 days of hire.
Corrective Action Needed: Please submit certificate of completion after the Serve Safe class is completed in April.
- Finding #2:** Training is not being monitored on a tracking tool.
Corrective Action Needed: Include all current training hours for each food service employee onto the DPI tracking tool and submit as part of corrective action.

Food Safety, Storage and Buy American

Commendations/Comments/Technical Assistance/Compliance Reminders

Food Safety Inspections

- Most recent Food Safety Inspections must be posted in publically visible location

Food Safety

- All schools must have a comprehensive, site-specific food safety plan on-site which includes all process 1, 2, and 3 items, all applicable standard operating procedures (SOP), all equipment, and a listing of food service staff at that site. The food safety plan must be reviewed annually. A prototype food safety plan template as well as template SOPs may be found on the [SNT Food Safety](https://dpi.wi.gov/school-nutrition/food-safety) webpage. (<https://dpi.wi.gov/school-nutrition/food-safety>)

Time/Temperature Control for Safety (TCS) Food

- Milk and dairy products
- Shell eggs
- Meat (beef, pork, and lamb)
- Poultry
- Fish
- Shellfish and crustaceans
- Baked potatoes
- Heat-treated plant food, such as cooked rice, beans, and vegetables
- Tofu or other soy protein
- Sprouts and seed sprouts
- Sliced melons
- Cut tomatoes
- Cut leafy greens
- Untreated garlic-and-oil mixtures
- Synthetic ingredients, such as textured soy protein in meat alternatives

Time as Public Health Control

- When using "Time as a Public Health Control:"
 - The internal temperature must be at or below 41 degrees Fahrenheit (°F) at the beginning of the holding period for cold time/temperature control for safety (TCS) food.
 - TCS food can be held up to 6 hours at an internal temperature between 41°F and 70°F under monitored conditions. Provisions must be made to discard product if the 6 hour time limit is exceeded, the temperature of the cold TCS food rises above 70°F, or the food is removed from service.
 - Hot TCS foods can be held up to 4 hours at an internal temperature greater than 70°F. Provisions must be made to discard product if the 4 hour time limit is exceeded, the temperature of the hot TCS food falls to 70°F, or the food is removed from service.
 - **There can be no leftovers and no reuse of the items covered under this plan.** Thus, if any TCS food is held without mechanical refrigeration or heat during service, including TCS foods on garden bars, all leftover TCS food must be discarded.

Findings and Corrective Action: Food Safety

- Finding #1:** Most recent food safety inspection not posted in a publically visible location
Corrective Action Needed: Please post the most recent food safety inspection in a publically visible location outside of the kitchen.
- Finding #2:** The SFA's plan has incorrect categorization of menu items 1, 2, 3. Because the site is vended fully prepared meals, all process items should be listed as Process 1.

Corrective Action Needed: Update the food safety plan to include all required elements and submit updated page as an attachment via email.

- ❑ **Finding #3:** The milk cooler temperatures were above 41 degrees on three days and no corrective action was recorded.

Corrective Action Needed: Please submit recorded daily temperatures of the milk cooler for the month of April and if the temperature is out of required range, record corrective action taken to bring into compliance on the form.

- ❑ **Finding #4:** Because hot and cold items are transported to school outside of mechanical heat or refrigeration, Time as a Public Health Control must be used. A sample template is located at <https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop-time-as-public-health-control.docx>.

Corrective Action Needed: Please develop a Time as a Public Health Control SOP and submit updated SOPs as attachment via email.

Buy American

- The USDA requires that an 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.
- 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](http://dpi.wi.gov/school-nutrition/procurement/buy-american) webpage (<http://dpi.wi.gov/school-nutrition/procurement/buy-american>).

Carolyn Stanford Taylor, State Superintendent of Wisconsin Department of Public Instruction, shares a vision that every student will graduate prepared for college and career. Her 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.