

USDA Child Nutrition Programs Administrative Review Summary Report

School Food Authority: Chippewa Falls Area Unified School District **Agency Code:** 91092

School(s) Reviewed: Stillson Elementary and Chippewa Valley High School

Review Date(s): January 31 – February 3, 2017

Date of Exit Conference: February 3, 2017

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 [DPI SNT 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 [DPI SNT GOALS webpage](#).
- SFAs are required to have a local meal charge policy in place no later than July 1, 2017. More information, resources, and best practices may be found on the [DPI SNT Financial Management webpage](#) under *Unpaid Meal Charges* section.

Appreciation/Commendations/Noteworthy Initiatives:

Thank you to the staff at Chippewa Falls Area Unified School District for the courtesies extended during the on-site review. Thank you for taking the time to respond to the off-site questions as well as pulling records for the on-site portion of the review, being available for in-person questions and for providing additional information when requested. All were very receptive to recommendations and guidance. It was a pleasure visiting Chippewa Falls Area Unified School District.

REVIEW AREAS

1. MEAL ACCESS AND REIMBURSEMENT

Certification and Benefit Issuance

490 eligibility determinations were reviewed, 1 error were identified. Please see *Finding* and *Corrective Action* below that addresses this error.

All free/reduced applications and the Direct Certification (DC) runs were available for review. The SFA date stamps all applications and reviews them in a timely manner. Thank you to the Determining Official (DO) for being available to answer questions, clarify information and follow-up with households when necessary. The DO is knowledgeable on USDA regulations on the distribution of meal benefits, which is obvious in the review of meal applications. The DO is detail-oriented and organized, two excellent characteristics for processing and distributing meal benefits. Kudos for a job well done!

The SFA is provided the following technical assistance for Certification and Benefit Issuance by sub-topic to ensure the SFA is aware of program details and updates.

Other Source Categorical

If a household submits an application that indicates Other Source Categorical Eligibility, such as homeless, migrant, or runaway, the SFA must confirm the children's status by an appropriate program official either through direct contact with the agency or by a list of names provided by the agency, before meal benefits can be provided. Once confirmed, this eligibility is only available to the designated child and is not extended to other members of the household.

Applications that indicate a child is a foster child are categorically eligible for free meals. The child's status for free meals does not require confirmation of eligibility prior to receiving benefits. This benefit is not extended to other household members.

Effective Date of Eligibility

The SFA has the practice of date-stamping all applications received in the SFA. SFAs may establish the date of submission of an application as the effective date of eligibility, rather than the date the application is received. This flexibility applies only to complete applications containing all required information. See SP 11-2014 for more information. The SNT must be contacted prior to implementing this flexibility for approval. Contact Karrie Isaacson at karrie.isaacson@dpi.wi.gov for more information and approval.

Verification

When applications are selected for verification, the person designated as the Confirming Official (CO) should be reviewing these applications prior to contacting the households to ensure the initial determinations were correct. In the SFA, applications were being confirmed by the CO but after the households had been contacted.

The SFA selected nine applications for verification. One application was incorrectly determined as being on Direct Certification (DC) after selection and therefore no income documentation was requested. Further review and discussion during the on-site indicated the students on the application should not have been extended free meal benefits via DC extension. See the *Finding* and *Corrective Action* below that requests follow up and completion of verification on this application.

Meal Counting and Claiming

Lunch was observed on Wednesday, February 1, 2017 at Stillson Elementary. Reimbursable meals were correctly identified and claimed. No meal counting errors were observed.

Breakfast and lunch were observed on Thursday, February 2, 2017 at Chippewa Valley High School. Reimbursable meals were correctly identified and claimed for breakfast. For lunch, 2 meals were documented as being non-reimbursable. Both meals were short ½ cup fruit and/or vegetable.

The December 2016 claims for reimbursement for the National School Lunch Program (NSLP), School Breakfast Program (SBP) and the Severe Need Breakfast Program (SNB) were reviewed and validated. No errors were identified.

Findings and Corrective Action Needed

Finding #1: Benefits were incorrectly extended to individuals noted on the SFA-1 and SFA-2 forms.

Corrective Action Required: Please follow up with the application in error noted on the SFA-1 and SFA-2. Record dates benefits were corrected on each form and submit to the State Agency. Please note, timely correction of applications is encouraged to limit fiscal action.

Finding #2: One verification application was incorrectly determined as being on Direct Certification (DC) after selection and therefore no income documentation was requested. Further review and discussion during the on-site indicated the students on the applications should not have been extended free meal benefits via DC extension.

Corrective Action Required: Please follow up with the household on the application and complete the verification process. Please submit a description detailing the outcome of the application.

2. MEAL PATTERN AND NUTRITIONAL QUALITY

Commendations

Thank you to all staff for the warm welcome to Chippewa Falls School District. Everyone was cooperative, friendly, and pleasant to work with. Thank you to the Food Service Director and the Assistant Food Service Director for sending all documentation ahead of time in such an organized and thorough manner. It is greatly appreciated and helped expedite the review process. Staff at Stillson Elementary School and Chippewa Valley High School were very nice to work with and did a great job preparing and serving healthy, tasty meals to students. Great job!

Comments/Technical Assistance/Compliance Reminders

Standardized Recipes

Make sure kitchen staff are following standardized recipes as this ensures appropriate crediting and serving sizes per the age/grade group. Following instructions off the back of a bag or box versus the standardized recipe is not a best practice. Some of the standardized recipes had inconsistent serving yields. It is important that these are corrected for proper crediting and to help the menu planner meet the daily and weekly requirements for food components.

Reimbursable Meal

Ensure staff are requiring students to take a full ½ cup fruit and/or vegetable or a combination of both when coming through the line. Two students were found to not have a reimbursable meal due to less than the ½ cup fruit and/or vegetable or a combination of both requirement. Staff are encouraged to send students back to obtain more if they do not have the proper amounts.

Portions

Consider portioning out the shredded cheese served with the tacos. Because this is planned to be 1 oz eq M/MA, serving the cheese in bulk with tongs doesn't show students how much they are allowed to take as part of a reimbursable meal.

Finding #3: Crediting documentation were incorrect for the following product: FC Pork Carnita Meat, which had missing information on the Product Formulation Statement (PFS). Tips for accepting processed product documentation can be found here: http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/tipsheet_processedproduct.pdf. PFS templates can be found at the bottom of this USDA webpage: <https://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>.

Corrective Action Required: Please submit a correct PFS from the manufacturer for the FC Pork Carnita Meat. **A correct PFS was sent for the FC Pork Carnita Meat (3.54 ounces = 2 oz. eq. M/MA). This will change the crediting for the Pulled Pork Sandwich Recipe (which states 3 oz = 2 M/MA per recipe and production records. If 3 oz, this will credit as 1.5 M/MA). Please send updated Pulled Pork Sandwich recipe with correct ounces of Pork Carnita meat to equal 2 oz eq M/MA).**

Finding #4: Signage needs to include language on how to select a reimbursable meal. For example, "Must select at least three components, including ½ cup fruit and or vegetable or a combination of both". More information on signage can be found here: <http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/signage>.

Corrective Action Required: Please either alter the current signage, post new signage or post a supplemental sign that informs students that they must select ½ cup of fruit, vegetable or a combination. Submit a photo of the signage posted.

Finding #5: Every grain served and credited as part of a reimbursable meal needs to be whole grain-rich, meaning greater than 50% of the product needs to be whole grain. When determining if an item is whole grain-rich, the first word in the ingredient list needs to say *whole* or have a whole grain listed first. The Sara Lee White Bread made with Whole Wheat and the Malt-o-Meal Frosted Flakes were not whole grain-rich.

Corrective Action Required: Please find new, whole grain-rich versions of the following products and submit nutrition facts labels and ingredient lists:

1. Sara Lee White Bread. A whole grain-rich bread was substituted. No further action required.
2. Malt-o-Meal Frosted Flakes

Offer versus Serve

Staff at both Stillson Elementary and Chippewa Valley High School were knowledgeable on the requirements of reimbursable meals. Students were requested to return to the service line to select missing components. Staff were able to explain charging processes for extra entrees and non-reimbursable meals along with the district's negative balance policy.

Finding #6: Two (2) lunch meals were observed to non-reimbursable at Chippewa Valley High School on Thursday, February 2, 2017. Both meals were short of the ½ cup fruit/vegetable to deem the meal reimbursable.

Corrective Action Required: Please submit a description detailing the training and steps taken to ensure future meals are all deemed reimbursable.

3. RESOURCE MANAGEMENT

Nonprofit School Food Service Account

Access to the SFA's Child Nutrition Report, which provides a compilation of meals claimed, reported revenues and expenditures, amount of federal reimbursement received and per meal costs for lunch and breakfast, is described in the document [Viewing the Child Nutrition Report](#). The DPI Aids Register is also available to track all program deposits made to the SFA's account as well as the amount deducted from reimbursement to pay for shipping, handling and processing costs of USDA Foods. The Aids Register is available on the DPI SNT [Financial Management webpage](#). Both resources are also accessible from the [Online Services webpage](#).

Thank you to the FSD for timely submission of requested financial materials prior to and during the on-site review. Discussions were had during the on-site regarding the SFA's projected food service purchases to ensure the food service account remains under three months of operating expenses.

Annual Financial Report

In SY 16-17, 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. Please note there are additional categories than in previous years:

- **NSL** - schools participating in the National School Lunch Program.
- **SB, SBSEVERE** - both regular School Breakfast and Severe Need Breakfast.
- **SK-NSL, SK-NSLAE** - both After School Snacks and Area Eligible Afterschool Snacks.
- **SMP** - Special Milk Program.
- **Grants** - all grant awards and expenditures.
- **WSDMP** - Wisconsin School Day Milk Program.
- **EN** - Elderly Nutrition.
- **Nonprogram Foods** - all Nonprogram Foods (including: a la carte items, adult meals, milk only, extra entrees, vended meals sold under a joint agreement, catered meals, vending machines, etc.)
- **CACFP** - daycare and supper meals claimed under Child and Adult Care Food Program.
- **SFSP** - meals claimed in Summer Food Service Program.

The [new SY 16-17 Annual Financial Report instructions](#) are located on [DPI SNT Financial Management webpage](#).

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”](#). For a more comprehensive overview, see [SP 58-2016: Unpaid Meal Charges Guidance](#). In addition, 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, as noted in [SP57-2016 Unpaid Meal Charges Guidance](#).

Paid Lunch Equity (PLE)

The SFA is in compliance with PLE. The SY 2017-2018 was provided to the FSD and discussions were had during the on-site regarding the SFA’s potential to apply for a PLE exemption for SY 2017-2018.

Revenue from Nonprogram Foods

The SFA completed and was in compliance the USDA Nonprogram Food Revenue Tool for SY 2015-2016. Discussions during the on-site indicated catering by the SFA was likely not included in the Tool. However, estimated catering sales for SY 2015-2016, when factored into the Tool, would still keep the SFA in compliance for nonprogram foods. Technical Assistance was provided on correctly completing the USDA Nonprogram Food Revenue Tool moving forward.

As a reminder, 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
- Vending Machines operated by Food Service

All nonprogram food costs including food, labor, equipment, purchased services, and other must be covered by revenues received from the sale of those foods. Nonprogram foods may not be supported by reimbursable meals nor be absorbed by the food service account. Nonprogram food costs and revenues must be separated from program food costs and revenues. In regards to adult meals, food service programs must price adult meals above the overall cost of the meals. Since adult meal costs can be difficult to calculate, SFAs must, at a minimum, follow the **minimum** pricing guidelines in Food Nutrition Services Instruction 782-5, which are outlined in the [Wisconsin Adult Meal Pricing Worksheet](#). SFAs must reassess adult meal prices annually prior to contract submission to ensure student reimbursement is not being used to subsidize adult meals.

At a minimum, the [USDA Nonprogram Food Revenue Tool](#) must be completed yearly. The [DPI Nonprogram Food Revenue Tool/Calculator](#) aids in calculating prices of nonprogram foods and feeds into the USDA Nonprogram Food Revenue Tool to determine compliance with USDA nonprogram food regulations.

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

Figure 1 - Nonprogram Foods Revenue and Costs Ratio

The [Nonprogram Foods Revenue Rule SP 20-2016](#) and the [Nonprogram Foods In a 'Nutshell'](#) can provide additional guidance and clarification on nonprogram foods.

4. GENERAL PROGRAM COMPLIANCE

Civil Rights

Non-discrimination Statement

The SFA uses template letters from its software system which contain the required information for approval and denial of benefits. The SFA is reminded that the USDA non-discrimination statement must be in the same size font as the most commonly used text in the document.

Public Release

The public release was sent to five organizations in the Chippewa Falls area. The SFA is reminded that both media and grassroots organizations should receive a copy of the release. SFAs must document to whom the release was sent to and when but are not required to pay to have it published. USDA also encourages that the release be sent to unemployment offices and any employers contemplating lay-offs.

And Justice for All Poster

An “And Justice for All” poster was available and readable in both Stillson Elementary and Chippewa Valley High School.

Civil Rights Training

Civil rights training had been completed by those involved with the USDA Child Nutrition Programs at the SFA.

Civil Rights Self-Compliance Form

The Civil Rights Self-Evaluation Compliance form was completed by October 31st.

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 practitioner. SFAs may use the [template Dietary Request Form](#) posted on the [DPI SNT Special Dietary Needs webpage](#). This template is also available in Spanish and Hmong. SFAs must accommodate dietary requests that are supported by a signed medical statement from a licensed medical practitioner.

School food service staff may make food substitutions, at their discretion, for children for whom they do not have a signed medical statement from a licensed medical practitioner. It is highly recommended that the SFA still have a completed Dietary Request Form on file from a medical authority, such as a school nurse, to support the request. These types of accommodations must be made according to the USDA’s meal pattern requirements in order for the meals to be claimed for reimbursement. It is recommended that the SFA develop a policy for handling these types of accommodations to ensure that requests are being handled equitably.

Processes for complaints

Schools must have a process for receiving and processing complaints alleging discrimination within USDA Child Nutrition Programs. All verbal or written civil rights complaints regarding the school nutrition programs that are filed with the SFA must be forwarded to the Civil Rights Division of USDA Food and Nutrition Service within 3 days. 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. The [USDA Program Discrimination Complaint Form](#) is available to assist in filing these complaints and can be found on the [DPI SNT Civil Rights webpage](#).

On-site Monitoring

The Administrative Review Final Rule updated 7 CFR Part 220.11(d)(1) established the requirement to conduct on-site monitoring of the School Breakfast Program beginning in SY 2016-17. The requirement is to annually review 50% of schools approved to participate in the SBP within the jurisdiction of the SFA, with each school in SBP being reviewed once every two years. For more information see [USDA memo SP 56-2016](#). The [National School Lunch Program On-site Monitoring Form](#) and [School Breakfast Program On-site Monitoring Form](#) are currently available on the [DPI SNT Administrative Review webpage](#).

Stillson Elementary breakfast and lunch on-site monitoring forms and Chippewa Valley High School lunch on-site monitoring forms were available for review. The SFA is reminded that on-site monitoring forms should be completed for Chippewa Falls Middle School and High School even though the offices of the FSD and assistant FSD are located in each building, respectively.

Local Wellness Policy (LWP)

The local wellness policy requirement was established by the Child Nutrition and Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) Reauthorization Act of 2004 and further strengthened by the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). The final rule requires School Food Authorities (SFAs) to begin developing a revised local school wellness policy during School Year 2016-2017 and full compliance with the requirements of the final rule by June 30, 2017.

At a minimum, SFAs must permit participation by the general public and the school community including parents, students, and representatives of the school food authority, teachers of physical education, school health professionals, the school board, and school administrators in the wellness policy process. In addition, SFAs must designate one or more school officials to ensure each school complies with the policy.

At a minimum the wellness policy must include:

- Specific goals for nutrition promotion and education, physical activity, and other school-based activities that promote student wellness. SFAs are required to review and consider evidence-based strategies in determining these goals.
- Standards and nutrition guidelines for all foods and beverages sold to students on the school campus during the school day that are consistent with Federal regulations for school meal nutrition standards and the Smart Snacks in School nutrition standards.
- Standards for all foods and beverages provided, but not sold, to students during the school day.
- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.

SFAs must complete an assessment of the policy every three years (triennial assessment) to determine compliance with the policy, how the policy compares to model policies, and process made in attaining the goals of the wellness policy. SFAs must make the triennial assessment, as well as the wellness policy and any updates to the policy, available to the public.

A summary of the requirements can be found at:

http://www.fns.usda.gov/sites/default/files/tn/LWPsummary_finalrule.pdf. USDA Food and Nutrition Service has information on the local school wellness policy process and wellness policy elements at: <https://healthymeals.nal.usda.gov/school-wellness-resources>. Wisconsin Team Nutrition has several wellness policy resources available including a toolkit, a wellness policy builder, and wellness policy report card at: <http://dpi.wi.gov/school-nutrition/wellness-policy>.

The SFA's Local Wellness Policy (LWP) was reviewed and the SFA is reminded of the following:

- Food and beverage marketing guidelines should be included in the LWP.
- Language should be included regarding the triennial assessment and how the results of the assessment will be made available to the public.

Smart Snacks in Schools

There are no competitive foods or beverages that are regularly sold at Stillson Elementary. One vending machine was noted as accessible to the students of Chippewa Valley High School and all beverages were compliant for Smart Snacks. Neither school operates food fundraisers governed by Smart Snacks. Resources on Smart Snacks, including template fundraising tracking tools, can be found on the [DPI SNT Smart Snacks webpage](#).

Professional Standards

The Professional Standards regulations in 7 CFR 210.30 established hiring standards for new school nutrition program directors, hired on or after July 1, 2015, that manage and operate the National School Lunch and School Breakfast Programs. In addition, the regulations established annual training standards for all school nutrition program directors, managers, and staff which must be tracked. Annual training must be job-specific and intended to help employees perform their duties well. The required annual training hours vary according to the employee's role in the management and operation of the school nutrition program.

The SFA provides yearly and on-going training throughout the school year. Documentation is well organized and all staff have met or are on track to meet continuing education requirements for SY 2016-2017. Technical assistance was provided on-site regarding training for non-food service staff that assist with the computer at the Point of Service (POS).

As a reminder, training requirements for all staff are as follows:

Directors	Managers (20 hrs or more/week)	Other Staff (less than 20 hrs/week)	Part Time Staff
2015-16 SY	2015-16 SY	2015-16 SY	2015-16 SY
8 hours	6 hours	4 hours	4 hours
2016-17 SY	2016-17 SY	2016-17 SY	2016-17 SY
12 hours	10 hours	6 hours	4 hours

If hired January 1 or later, only ½ of the training hours are required during the first school year (SY) of employment.

Water

Water is required and available at no charge to students during lunch and breakfast meal services. Water was available with cups at both Stillson Elementary and Chippewa Valley High School.

Food Safety and Storage

Food Safety Inspections

Food safety inspections were posted and available for review at Chippewa Valley High School and Stillson Elementary. Thank you to the FSD for moving the inspection to public view at Stillson Elementary.

Food Safety Plan and Temperature Logs

Food safety plans was available for review at both Stillson Elementary and Chippewa Valley High School. All temperature logs and signed Employee Reporting Agreements were up-to-date and available for review.

Storage

The on-site storage areas were reviewed, including freezers, refrigerators, and dry good storage rooms at both Stillson Elementary and Chippewa Valley High School. As noted to the FSD on-site, a box was noted on the floor of the freezer at Stillson Elementary. While the school is tight on storage, please work with Stillson Elementary to ensure all products are stored appropriately.

Buy American

The USDA requires that a SFA purchase, to the maximum extent practicable, domestic commodities or products. Using food products from local sources supports small local farmers and provides healthy choices for children in school meal programs as well as supports the local economy. 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.

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.

SFAs must monitor contractor performance to ensure contractors perform in accordance with the terms, conditions, and specifications of their contracts or purchase orders. This is accomplished by ensuring the product label designates the United States, or its territories, as the country of origin. Therefore, SFAs must ensure that products delivered comply with any Buy American contract provisions by reviewing products and/or delivery invoices/receipts to identify the country of origin is the United States or its territories. SFAs also need to conduct a periodic review of storage facilities, freezers, refrigerators, dry storage, and warehouses to ensure products comply with the Buy American provision, unless a limited exception has been approved.

The following items were found to be non-compliant during the on-site review:

- Tropical Fruit Blend at Chippewa Valley High School – Vietnam
- Sweet and Sour Sauce Product at Stillson Elementary – Canada
- Mandarin Oranges at Stillson Elementary – China
- Pineapple Tidbits at Stillson Elementary – Indonesia
- Broccoli and Cauliflower Blend at Stillson Elementary – Mexico

The SFA should work with its distributor to see if this product are available domestically. If not, documentation requested in the [Non-compliant Product List](#) should be obtained. Please note, the use of this form is the exception, not the rule. More information on this new requirement can be found on the [DPI SNT Procurement webpage](#). The SFA is encouraged to ask questions on this regulation during their Procurement Review.

Reporting and Recordkeeping

Thank you for completing the required USDA and DPI reports and maintaining the paperwork in an organized manner. The SFA is meeting record retention requirements for USDA Child Nutrition Programs.

School Breakfast Program (SBP) Outreach

The SFA participates and meets promotion requirements for the School Breakfast Program (SBP).

Summer Food Service Program (SFSP) Outreach

The SFA participates in the Summer Food Service Program and meets promotion requirements for the program as part of participation in the National School Lunch Program (NSLP)

5. OTHER FEDERAL PROGRAMS REVIEWS

Afterschool Snack Program

While operated by the SFA, the Afterschool Snack Program was not reviewed as it was not located in the two schools of focus for the Administrative Review.

Dr. Tony Evers, State Superintendent of Wisconsin Department of Public Instruction, shares a vision that every student will graduate prepared for college and career in an initiative called “Agenda 2017”. 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 webpage dpi.wi.gov/statesupt/agenda-2017.

