

School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division for Finance and Management

Vol. 10 No. 3

Spring/Summer 2018



Congratulations to the Wisconsin Summer Food Service Program (SFSP) Sponsors that were selected as 2017 Turnip the Beet Winners!

The United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) launched Turnip the Beet in 2016 and continued the award program for a second year in 2017. The award program recognizes SFSP sponsors who work hard to serve nutritious and appealing meals during the summer months. Three award levels (gold, silver, and bronze) were available, and nominations were evaluated based on a wide range of nutrition and meal quality criteria. Six sponsors in Wisconsin were selected as awardees:

- Brown Deer School District – SILVER
- De Pere School District – BRONZE
- Green Bay Area Public Schools – SILVER
- Pulaski School District – SILVER
- Stevens Point Area School District – GOLD
- UW Hospitals and Clinics - SILVER

These sponsors are among an elite group of 111 award-winning sponsors nationwide recognized in the May edition of the [FNS Summer Newsletter](#), a [USDA blog post](#), and on the [Summer Capacity Builder](#), depending on the level of award. Congratulations to all, and thank you for your dedication to the SFSP and ensuring the service of high quality meals to children in the summer!

Verification Toolkit

FNS recently published an all-new [Verification Toolkit](#) for School Food Authorities (SFA) (available on the [Guidance and Resources page](#) of the FNS website), highlighting strategies for reducing non-response in the verification process. The Toolkit features a collection of resources that SFAs can use to leverage their efforts towards improving verification response rates and enhancing the overall efficiency of the verification process.

The Wisconsin Department of Public Instruction (DPI) School Nutrition Team (SNT) will include some of these resources and strategies found in this Verification Toolkit in the “Free and Reduced Price Meal Eligibility and Verification” class presented during School Nutrition Skills Development Courses (SNSDC) in summer 2018.

School Nutrition Skills Development Courses (SNSDC)

Every summer, SNT offers classes across the state, which provide opportunities to fulfill Professional Standards training hours, work toward a GOALS certificate, network with school nutrition professionals, give newly hired staff an opportunity to receive a well-rounded introduction to the world of school nutrition, and provide important updates in regulations to experienced staff.

Dates and locations have been confirmed for this summer:

- July 10-12: Green Bay (Northeast Wisconsin Technical College)
- July 16-19: Madison (DPI offices)
- July 31-August 2: Wausau (Northcentral Technical College)
- August 14-16: Rice Lake (Wisconsin Indianhead Technical College)
- August 21-23: Milwaukee (Alverno College)

Class schedules, course descriptions, and registration can be found on our [Training webpage](#). There is a nonrefundable \$10 charge per person to help offset the cost of renting training facilities. ServSafe courses and examinations are also available at these sites for \$79. These fees are allowable school food service expenses.

Residential Child Care Institution (RCCI) Training

SNT is hosting a two-day training geared towards the unique needs and operation of RCCIs on July 23-24, 2018, at the Department of Public Instruction offices in downtown Madison. All RCCI staff involved with the administration and service of the USDA school meals programs are encouraged to attend. Topics will include meal pattern, Offer Versus Serve (OVS), special dietary needs, counting and claiming, and much more! Online registration can be accessed via our [Training webpage](#).

Help Us Help You with Farm to School

We want to hear from you! SNT is working on Farm to School resources, and we need help from our Wisconsin schools. If you are involved in farm to school activities, please tell us more! If you are not involved in farm to school activities, please tell us why. Help us help you by completing this brief survey:

<https://goo.gl/forms/9zvh1AkVeuAhAbR02>

Community Eligibility Provision (CEP)

Application Renewal

Any school, group, or district currently in its fourth cycle year *must* reapply to continue participating in CEP for school year (SY) 2018-19. The [CEP application packet](#) is available on the SNT [CEP webpage](#). **The complete application must be submitted by June 30, 2018.** All applications and documentation to support identified student percentages (ISP) will be reviewed for approval, and new ISP(s) will be utilized for the next four-year cycle. Any local educational agency (LEA) that fails to reapply will be required to return to standard counting and claiming procedures.

Annual Intent Form

Any school, group, or district currently in cycle year one through three must complete the [CEP Annual Intent Form](#) for SY 18-19. The LEA should indicate if they plan to:

- continue to the next cycle year with the same schools using the year one established rates;
- apply for an increase to the ISP(s) and claiming percentages; or
- make a significant change to currently participating sites (e.g., school openings, closures, and mergers) that require a recalculation.

Forms are due June 30, 2018, and can be submitted to cep@dpi.wi.gov or faxed to (608) 267-0363. With the new Direct Certification matching to Medicaid *Free* (M code), LEAs are encouraged to review their April 1 data to see if they now qualify for an increase in ISP(s) and claiming percentages.

Medicaid Match Codes and ISP(s)

When counting “identified students” through Direct Certification towards the ISP(s), students can qualify on the basis of participation in FoodShare (S), Wisconsin Works (W-2) Cash Benefits (T), participation in both FoodShare and W-2 (O), Medicaid *Free* (M), and the extension of benefits to students within the same household. **Medicaid *Reduced* (Z) is not included as an identified student.**

Students also qualify as “identified students” through the following other source categorical eligibilities:

- Directly certified foster child (foster children do not provide an extension of benefits)
- List of foster students provided by the Foster Liaison
- List of homeless students provided by the Homeless Liaison
- Status of runaway or migrant youth certified by the coordinator
- Participation in Head Start certified by the Head Start coordinator listing

Note: Case numbers on an application **do not** qualify as identified students.

WI School Breakfasts Rock!

DPI SNT and the Hunger Task Force teamed up to host the first *Wisconsin School Meals Rock!* School Breakfast Student Video Contest. Teams of students were invited to submit original videos telling us why their school breakfasts rock. The goal of the contest was to connect students with the school meals program and promote the positive practices of their schools’ food and nutrition services.

- 🏆 First place was awarded to [Evergreen Elementary](#) of Holmen School District (pictured).
- 🏆 Second place was awarded to [Pecatonica Elementary](#) of Pecatonica Area Schools.
- 🏆 Honorable Mention was awarded to [Wautoma High School](#) of Wautoma Area School District.



The winners were announced during National School Breakfast Week, March 5-9, 2018. The Hunger Task Force awarded checks to teams in the amounts of \$500 and \$250 for

first and second place, respectively. Furthermore, each school received a *Wisconsin School Meals Rock!* banner to display proudly.

School Nutrition Outreach Toolkit

Wisconsin Team Nutrition (WI TN) recently released the [School Nutrition Outreach Toolkit](#). This new resource was developed to support school nutrition professionals’ efforts in communicating about their school nutrition programs. The toolkit provides resources and tools for school nutrition professionals to effectively promote their school nutrition programs and showcase why Wisconsin school meals rock. The web-based resource includes an introduction to communication styles, tips for effective communication, and goal setting strategies. Additionally, this resource contains templates that can be edited to fit the unique needs of your program, including sample newsletters, emails, and social media posts.



Wisconsin Wellness: Putting Policy into Practice

Local wellness policies are a key component to creating and maintaining healthier school environments that promote positive behaviors and help children reach their full academic potential. To assist school districts with implementing these requirements, WI TN has released the second edition of [Wisconsin Wellness: Putting Policy into Practice](#). This resource is designed to assist schools with developing comprehensive policies containing directive language while establishing a framework for accountability. In addition, this resource provides information on required policy components and includes best practices that will assist schools with creating and maintaining a strong wellness policy.

USDA New Guidance



USDA policy memos can be accessed at

<http://www.fns.usda.gov/cnd/governance/policy.htm>.

SP 04-2018: Market Basket Analysis when Procuring Program Goods and Modifying Contracted-For Product Lists

This memorandum provides guidance on a common procurement practice where SFAs select several products from all products they intend to purchase from a vendor to evaluate pricing from all the offerors. This practice is commonly called “Market Basket” or “Market Basket Analysis” by SFAs and others in the industry. Prior to the memorandum, USDA generally stated all products must be listed in the bid or Request for Proposal (RFP). However, providing pricing for all products, which could be hundreds, to be purchased off a contract could be burdensome and limit the SFA’s ability to purchase newly released products or find substitutes for discontinued products without conducting new procurements.

The Market Basket, or list of products to be evaluated, should represent at least 75 percent of the total value of the awarded contract. The bid or RFP should contain a list of all the products the SFA intends to purchase from the winning vendor. The winning vendor still needs to provide the SFA with pricing for all products. The memorandum provides guidance on limitations of adding and substituting products listed in the original bid or RFP. Due to the importance of this guidance, SNT will develop website resources to include templates and other tools to help navigate compliance issues when using Market Baskets to award contracts.

SP 05-2018: Providing Child Nutrition Program Benefits to Disaster Survivor Evacuees

This memorandum provides an overview of available options under current Child Nutrition Program (CNP) policy and regulation for connecting children and adult survivors, who have evacuated from areas subject to major disaster and emergency declarations, with CNP benefits. Many survivors have evacuated as a result of the recent hurricanes and wildfires, and program operators are working hard to enroll and provide services for those evacuees. This memorandum does not contain new policy; instead, it summarizes options available to SFAs and institutions participating in the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Child and Adult Care Food Program (CACFP), as they provide services to those in these very specific circumstances.

SP 09-2018: Reducing School Meal Certification Error through Improved Online Application Design

A growing number of SFAs offer an online option to families applying for free or reduced price meals. SFAs understand that online applications, offered alongside traditional paper versions, have the potential to reach more families and extend program access to more eligible children. The purpose of this memorandum is to encourage SFAs and their software vendors to rethink online application design. This memorandum includes questions and answers about online application design.

SP 11-2018: Community Eligibility Provision: Statutory Annual Notification and Publication Requirements

This memorandum details guidance on the annual Community Eligibility Provision (CEP) notification and publication requirements and provides information on the USDA-developed reporting template. It also reminds state agencies of the statutory June 30 election deadline for local educational agencies (LEAs) to elect CEP.

Regulations at 7 CFR 245.9(f)(6)(i) require state agencies to annually notify LEAs of district-wide eligibility for CEP. Similarly, LEAs must annually submit school-level eligibility data to the state agency [7 CFR 245.9(f)(5)(i)-(iii)]. By May 1 each year, state agencies must publish lists of eligible and near-eligible LEAs and schools on their state agency websites. State agencies also submit these lists to the Food and Nutrition Service (FNS) for publication on FNS CEP website.

SP 12-2018: Paid Lunch Equity: Guidance for SY 2018-19

In Section 776 of the Consolidated Appropriations Act, 2018 (Public Law 115-141) (the Act), Congress provides that only SFAs that had a negative balance in the nonprofit school food service account as of January 31, 2018, shall be required to establish prices for paid lunches according to the Paid Lunch Equity (PLE) provisions in Section 12(p) of the Richard B. Russell National School Lunch Act, 42 U.S.C. 1760(p) and implemented in National School Lunch Program regulations at 7 CFR 210.14(e).

Consistent with the terms of the Act, this memorandum provides notice that any SFA with a positive or zero balance in its nonprofit school food service account as of January 31, 2018, is exempt from PLE requirements found at 7 CFR 210.14(e) for school year (SY) 2018-19. SFAs that had a negative balance in the nonprofit school food service account as of January 31, 2018, must follow PLE requirements when establishing their prices for paid lunches in SY 2018-19.

CACFP 09-2018: Grain Requirements in the CACFP; Questions and Answers*

This memorandum covers the treatment of whole grains, cereal, and grain-based desserts in CACFP. This is the third revision of this memorandum; the previous version was issued in October, 2017. Specifically, this revision:

- Clarifies that for grains not being counted as whole grain-rich, program operators should continue to use the crediting methods they previously had in place, such as the Food Buying Guide (FBG); includes the crediting grains flowchart from the FBG;
- Increases flexibility for CACFP providers by allowing any whole grain-rich item available in the Supplemental Nutrition Program for Women, Infants and Children (WIC) or the NSLP to automatically count as a whole grain-rich item in CACFP;
- Provides further clarification on all methods of identifying whole grain-rich items, but especially the rule of three; includes many examples of specific whole grain and non-whole grain ingredients; and
- Provides scenarios to illustrate policy points in a relatable way.

*Applies to SFAs serving infants and/or children aged 1-5 years old and not yet in kindergarten and not co-mingled.

Lettuce Share Fresh Fruit and Vegetable Program (FFVP) Updates



Over 61,000 elementary school students throughout Wisconsin enjoyed fresh fruits and vegetables as part of the FFVP this school year! Students consumed common fruits and vegetables such as apples, berries, carrots, and broccoli but also tried unique varieties such as papaya, purple daikon radishes, starfruit, and chiochia beets.

Feedback on the program after SY 2016-17 revealed about 64 percent of respondent schools were able to serve a FFVP snack more than the minimum requirement of two days per week. The most popular service location was in the classroom, followed by the cafeteria, and then the hallway. About 37 percent of respondent schools were able to procure and serve local produce as a FFVP snack.

We asked schools to tell us how the FFVP encouraged other wellness efforts in their schools. Here are some of the responses:

- “Because students are introduced to different varieties of fruit and vegetables, they now throw away less fruit and veggies that are served for breakfast and lunch. Students now consume more fruit and veggies because of this program.”
- “During previous years, students have created murals for our school that are centered on fresh fruits and vegetables. These murals are still on display in our school breakfast/lunch area.”
- “We had an owner of a cranberry marsh deliver the cranberries and give us an educational video for all of the students to view, they were able to visit a marsh and ask questions, etc. We discussed ways to grow the fruits/vegetables in our garden and the types of recipes you could make with them...”
- “During Wellness Day, I could see the younger kids willing to try different vegetables and that most of the older kids lined up for them. We can definitely see that [FFVP is] making a tremendous difference in the health and well-being of our students. We love it!”
- “Families said they eat more fruits and vegetables at home since they know what they are and how they taste.”

The FFVP grant application period for SY 2018-19 has closed; schools receiving grant awards will be notified this summer. Interested in learning more about the FFVP? Visit the [FFVP webpage](#) for program guidance, nutrition education materials, and more!

Exciting Updates for GOALS!

Modifications to the GOALS (Goal Oriented Achievement Learning Skills) training tracker, webpages, and other resources are on the way. Applicants can expect a simpler application process with a new tracker to help applicants organize all complete and incomplete trainings.



Nutrition Education Act

On Wednesday, March 28, 2018, Governor Walker signed Senate Bill 159, the Nutrition Education Act, into law. Upon signature, the bill became 2017 Wisconsin Act 152.

Under prior law, school boards were required to provide public school students with instruction about the vitamin content of food and the food and health values of dairy products. The updated law now requires instruction on the nutritive value of foods and the role of a nutritious diet in promoting health, preventing chronic disease, and maintaining a healthy weight. This instruction must be based on information outlined in the [Dietary Guidelines for Americans](#), which are rigorously researched, updated, and published every five years by the U.S. Departments of Health and Human Services (HHS) and USDA.

WI TN MyPlate Recipe Cards

WI TN recently released a series of recipes designed to get students excited about eating their fruits and vegetables. The WI TN MyPlate Recipe Cards are easy and delicious recipes that feature vegetables from the dark green, red/orange, and beans and peas (legumes) subgroups. Recipes are available for use [at home](#) or [in the cafeteria](#).

Culinary Training Opportunity

A culinary training will be offered at Fox Valley Technical College on July 10, 2018. The goal of the training is to provide participants with culinary techniques that will help them prepare a wider variety of fresh fruits and vegetables. Specifically, the training will focus on knife skills and how to properly prepare a variety of ingredients; demonstration of recipes that incorporate the vegetable subgroups; and tips on how to conduct a successful taste test with your students. Registration information can be found on the [SNT Training webpage](#).

Rainbow Carrot Crunch

Yield: 50 | ½ cup serving

Nutrient Analysis Based on Portion Size
 Calories: 54 Sodium: 33mg Saturated Fat: 0.3g

Meal Component Contribution Based on Portion Size
 Vegetable: ½ cup (¼ cup red/orange; ¼ cup other)

Ingredients

- 4 lb carrots, rainbow variety
- 1 lb spinach, raw
- 2 c raisins

Dressing

- 1 ¼ c juice, orange
- ¼ c vinegar, cider
- 2 Tbsp sugar, granulated
- ¼ c + 2 Tbsp oil, vegetable

Directions

1. Wash carrots. Peel and shred.
2. Wash and dry spinach. Trim stems.
3. Mix carrots and spinach with raisins in a bowl.
4. Make dressing by whisking together orange juice, cider vinegar, sugar, and oil.
5. Pour dressing over salad mixture.
6. Chill to 41° F. Hold and serve at 41° F.



Buy American

Keep using the [Buy American - Noncompliant Product Lists!](#) Procurement and USDA Foods Specialists and Administrative Reviewers have seen numerous SFAs comply with the Buy American Provision by keeping records of noncompliant products they receive. SFAs are reminded to ensure language referencing the Buy American Provision is present in all contracts and to implement a process for periodically examining product packaging for identification of the country of origin. For downloadable Buy American resources, visit the [SNT Buy American Provision webpage](#).

SNT Member Updates

Welcome to...

Michelle Zvonar

Nutrition Program Consultant

Favorite Vegetable: Tomatoes

Favorite School Meal: Homemade Stromboli with honey mustard for dipping. Yum!

Hobbies and Interests: I love decorating, organizing, going to movies, and yoga.

Describe Yourself as a Candy Bar: Take 5 – sweet and salty.

Favorite Part of Your Job with SNT: So far, I have loved traveling and seeing different parts of the state. Plus I love my new co-workers! Everyone is so kind and helpful.

Other Fun Fact: I love college football, especially the Big 10 Conference. There are many Saturdays where I have a game on the TV, my laptop, and my iPad all at the same time!



Carla Schmitz-Frank

Public Health Nutritionist

Favorite Vegetable: Bell peppers

Hobbies and Interests: Culinary adventures in eating and cooking; exercise; the outdoors; travel; volunteer work; and reading spy mystery thrillers.

Most Recent Vacation: A road trip along the Bourbon Trail and the Appalachian Trail with stops in some of the great Southern cities.

Surprising Past Job(s): I volunteered with various equine assisted therapy clinics/camps for children with developmental disabilities.

What Store Could Max Out Your Credit Card: Any sporting goods store to splurge on outdoor equipment and workout gear.

Favorite Part of Your Job with SNT: My wonderful team members – what a great group of people to work with!



Welcome Back to...

Cindy Leochler, who returned to SNT in April as a Nutrition Program Consultant in a limited term CEP role.

Small Victories Training is What You Kneed



Small Victories sessions on ergonomics were offered in April with great success. Tips for reducing the incidence of musculoskeletal disorders (MSDs) at work

were provided to participants through hands-on learning activities and discussion. Thank you to our host schools—Kickapoo, Alma Center, Chequamegon, Kiel, Mayville, and Lodi School Districts—for making each training a success! Watch for a future webcast on ergonomics on the [SNT Training webpage](#). Consider joining us next fall when Small Victories and Team Up for School Nutrition Success examine special dietary needs. Additional information will be sent to schools in early September 2018. For more information on Small Victories training, please contact Loriann Knapton at loriann.knapton@dpi.wi.gov or (608) 266-1046.

AmeriCorps Farm to School Members Take on Wisconsin's Long Winter

A story by Brigid Reina, AmeriCorps Farm to School Nutrition Educator with the Washburn School District

The northern Wisconsin winter can seem eternal...

Washburn third graders decided not to wait until spring finally shows its sorry face sometime mid-May, but to grow some food indoors. What a grand way to fool winter! They started nurturing some little sunflower seeds by sprouting them in mason jars. Three times a day, they rinsed their seeds in water and observed as they enlarged and started to grow little tails. "They look like tadpoles!" observed a student. How amazing it is to watch life emerge from little seeds just by giving them water and warm spot by the radiator!

The snow continued to softly fall outside the classroom window.

After, a couple days of sprouting in jars, the students planted the seeds in transparent compostable clamshells. The little seeds were carefully nestled between layers of moist potting soil and paper towels, then set on heat mats to grow in their cozy beds. Who needs warm summer days when you have heat mats and grow lights?

The wind continued to howl outside the classroom window.

The students diligently watered their little seeds twice a day, and before long, the real magic began. The little seeds were an explosion of life and grew bigger every day. Green stems started creeping up out of the seeds and leaves slowly unfurled from the stems. Roots crept down until the bottom of each clamshell was a tangled network of spindly roots. "It looks like brains!" exclaimed one student. "It looks like they're holding hands," said another.

The ice continued to crack and pop as temperatures fell below zero outside the classroom window.

After 11 long days of anticipation, it was finally harvest day! Students worked together to trim the fully formed sunflower microgreens from the clamshells. "It's just like we're giving them a haircut!" said one student. After giving all the greens "haircuts," the students took turns washing, drying, and packaging greens. They plastered "Washburn Castleguards" labels on the clamshells and wrote in the harvest date. Later that day, they ate their very own freshly harvested sunflower microgreens in healthy snack wraps. Take that, northern Wisconsin winter; you've got nothing on these farmers!

The snow continued to softly fall outside the classroom window.

A New Equipment Grant

On May 25, USDA announced fiscal year 2018 NSLP equipment assistance grant. Wisconsin will receive \$405,439 to award schools in a competitive grant process. Stay tuned!

Menu Pattern Flexibilities

A newly released guidance memo, SP 18-2018, announced that for SY 2018-19 schools may serve low-fat (1%) flavored milk without an exemption. State agencies continue to have discretion to grant whole grain-rich exemptions, and sodium target 1 will remain as the limit.

Social Media Scrapbook

Get in the know with Wisconsin School Nutrition! Follow us on Facebook, Twitter, and Instagram to discover opportunities, resources, events, and to see what other Wisconsin school nutrition programs are accomplishing.

: @WisDPI.SNP
: @WisDPI_SNP
: @wisdpi_snt

Want to be featured on DPI SNT social media accounts? Share your photos and updates with us by clicking "Share A Photo" on the [SNT webpage](#) or emailing [DPI SNT Social Media](#). We love to see all the hard work you do for Wisconsin students in action. Thank you for your efforts in serving healthy, balanced meals to your students every day!

Highlights from Winter

National School Breakfast Week



DPI SNT partnered with Hunger Task Force for the Wisconsin School Meals Rock! Student School Breakfast Video Contest. It's time to announce our 1st place winner...

Congratulations to **Evergreen Elementary** of School District of Holmen! Check out their winning video: <https://youtu.be/6bDfRkxn1M8> #NSBW18 #WisSBW #WISchoolMealsRock

National Nutrition Month



March is #NationalNutritionMonth! The Academy of Nutrition and Dietetics encourages you to "Go Further with Food" this month. Celebrate with well-balanced meals and nutrition education. For tips and resources to get started, please visit

www.eatright.org/resources/national-nutrition-month. Each week this month, we will be posting fun facts about the 5 components!

Farm to School Efforts



Ronald Reagan Elementary School is making winter gardening in Wisconsin possible with hydroponics! From green beans to peppers to herbs, the students are growing it all with the help of their indoor hydroponic garden and their supportive teachers. #FarmtoSchool <https://bit.ly/2HO2hw2>



Lettuce tell you about **St. John Lutheran School's** new #hydroponics system! The students in Plymouth, WI enjoyed their first harvest of lettuce recently and the results were unbeLEAFable. #WISchoolMealsRock <https://shebpr.es/2HllvG8>

Check out **Oneida Nation's** #aquaponics harvest! The harvested lettuce is used in their schools' garden bars allowing for fresh, local lettuce even during the winter months <http://ow.ly/EKn930iWCGm>

Is your school interested in or currently incorporating an aquaponics system? Lettuce know at dpi.wi.gov/school-nutrition and click the "share" button!



School District of Holmen students enjoyed their 4th annual chicken dinner featuring chickens raised through the FFA



program! The chickens were baked with Holmen's own spice blend. Local potatoes, asparagus, homemade rolls, and chocolate beet cake were included on the menu. #WISchoolMealsRock #FarmtoSchool

School Nutrition Celebration Dates for Fall 2018

Special Days

National Food Service Employees Day - September 25, 2018

Special Weeks

Farmers Market Week - August 5-11, 2018

Special Months

National Food Safety Education Month - September
Farm to School Month, Hispanic Heritage Month - October
American Indian Heritage Month - November

Check "Mark Your Calendar!" (page 7) for additional celebration dates!

New Standardized Recipes for the CACFP Meal Pattern

Looking for new recipes to serve your pre-kindergarten students? Check out the 40 new [kid-friendly recipes](#) with global flavors from USDA's Team Nutrition. Each recipe has been scaled for 6, 25, and 50 servings to accommodate any class size. Crediting information is included on each recipe, making them easy to incorporate into service for students following the updated CACFP meal pattern. Recipes like Pineapple Chicken, Easy Zucchini Lasagna, and Tropical Bean Salad are tasty ways to expose your youngest students to new foods and flavors.

Mark Your Calendar!

Great Lakes Great Apple Crunch

Thursday, October 11, 2018 at 12:00 PM

cias.wisc.edu/applecrunch



National School Lunch Week

October 15-19, 2018

School Lunch: Lots 2 Love

schoolnutrition.org/Meetings/Events/NSLW/2018/



Growing Appetite for SNACS



Implementation of SNT's free software, School Nutrition Accountability Software (SNACS) will

move into a new and exciting phase during SY 2018-19. Members of SNT will utilize SNACS to automate the Administrative Review (AR) process. Implementation will be phased in over the next few years. Starting in SY 2018-19, Wisconsin SFAs will be required to use SNACS for their AR, and in the future, all schools in the state will be required to use SNACS for this purpose. Automating the AR process will reduce the amount of time SNT spends onsite, improve communication, and increase efficiencies.

Training will be provided, and much of the AR process will remain unchanged. Forms that SFAs complete prior to the onsite review will be filled in electronically through SNACS. Communication with SNT staff conducting ARs, corrective action responses, and any required documentation will be submitted via SNACS. If your SFA is selected for an AR during SY 2018-19, you will receive notification from SNT about the AR process in SNACS. If you have any questions, please contact the SNACS Team at DPISNACSSupport@dpi.wi.gov.

USDA Foods Are Changing: This is Why

Over the past few years, USDA has improved their system for tracking feedback (a.k.a. complaints) from their program customers. In addition to improving their response time to address issues, they are also doing more to examine trends in the feedback received and use it to make changes to product requirements to improve the quality of the product or the packaging. The food industry is constantly evolving, and USDA is working to ensure their product specifications align with commercial standards. In recent years, they have worked to improve the flavor profile, color, and texture of their spaghetti sauce and improved the consistency of the shredded mozzarella cheese. USDA also improved the packaging requirement in the specification for individual portions of peanut butter to require an easy open feature when several states reported that students were having difficulty opening the packages. All of these issues were identified and reported to USDA through their partners on the ground. They are continuing to work on additional product improvements! As always, if you have feedback about a product or ideas for how USDA Foods can improve, please send them an email at USDAFoods@fns.usda.gov.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotope, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](http://www.ascr.usda.gov/complaint_filing_cust.html), (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

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