

School Nutrition News

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

Vol. 9 No. 3

Spring 2017

Prepare for Summer Feeding Now!



Summer can be the hungriest time of the year for many children from low income families. In Wisconsin, 1 in 5 children struggle with hunger. Only 16% of those

who qualify for free or reduced priced school lunches are also getting summer meals. The good news – there are programs in place that can feed hungry children when school is not in session! The Summer Food Service Program (SFSP) was created in 1968 to connect children to food sources during the summer. It is funded by the United States Department of Agriculture (USDA), administered by state agencies, and operated by organizations like schools, park and recreation services, libraries, camps, and churches. Despite all of the benefits, this program is severely underutilized. Awareness is a major issue; many families simply do not know this program exists in their communities. Sometimes there simply are not enough sites to meet the needs of hungry children. Transportation challenges, severe weather, and safety issues can keep many children from getting the food they need. Even in the face of these potential barriers, schools are stepping up to feed children in the summertime. When schools act as summer feeding sites for their communities, children are able to get the critical nutrition they need. At the same time, offering free, nutritious meals provides an incentive for many kids to participate in summer programs, keeping their minds and bodies active when school is not in session.

The [USDA Capacity Builder Map](#) can assist you in identifying areas of need and potential partners in your community. Please visit the Community Nutrition Team (CNT) [Summer Feeding Choice for Schools webpage](#) for more information. If interested, contact [Amy Kolano](#), SFSP Coordinator.

Remember, even if your school does not participate in a summer feeding program, schools must provide outreach regarding the availability and location of summer feeding programs in their community before the end of the school year. This can be completed by offering SFSP information, including the [SFSP website](#), and by providing information about dialing [211 in Wisconsin](#) to locate meals sites in local communities. Did you know that you can also locate open SFSP sites in your community on a Summer Meals Map on the SFSP website too? The Department of Public Instruction (DPI) offers many [SFSP outreach materials](#), including an 8x11 poster that can be downloaded and printed for distribution before the end of the school year. Let's ensure no child goes hungry this summer!

Combating Lead Exposure

Lead is a toxic metal that can be harmful to human health even at low exposure levels. Elevated lead levels in the water in homes, schools, and child care centers is a growing concern in our state and in our communities. A healthy diet can help, and schools are in a unique position to provide guidance on the benefits of healthy eating. There are three key nutrients that can help block the absorption of lead in the body – calcium, iron, and vitamin C. Schools are encouraged to offer menus that are high in these key nutrients which may help block absorption of lead in the body.

Children with empty stomachs absorb more lead than children with full stomachs. Offer as many child nutrition programs as possible, including the National School Lunch Program (NSLP), School Breakfast Program (SBP), Fresh Fruit and Vegetable Program (FFVP) and AfterSchool Snack, to decrease the likelihood children have empty stomachs.

The School and Community Nutrition Teams at DPI held a live webinar on March 30, 2017, about the dangers of lead exposure and how vitamin C, calcium, and iron may help lessen the impact of lead. You will find the webinar posted on the School Nutrition Team (SNT) [Training webpage](#). For more ideas and resources, visit the [Water Availability webpage](#).

Reach Your GOALS

A huge congratulations to Judi Smith, School Nutrition Coordinator for the Sheboygan Area School District, for being the first GOALS *Certificate of Excellence* recipient! Judi has been a leader in school nutrition for numerous years in school districts across the state and through her service, has set an example for others in her field.



Be sure to check out the SNT [GOALS webpages](#), which have been updated to be more user-friendly! New resources are posted as well.

We look forward to presenting additional GOALS certificates in the near future!

Pop Quiz: Popcorn

One cup of popcorn credits as ¼ cup vegetable according to the Food Buying Guide (FBG).

A) True B) False

What do you think? Turn to page 5 for the answer!

Updated Child and Adult Care Food Program (CACFP) Meal Pattern

Do you serve meals to children in Pre-K or childcare programs under the NSLP and the SBP? Currently, SFAs serving meals to children age 1 to 5 years old and not yet in kindergarten can choose the Preschool Traditional Food-Based Meal Pattern or the Healthy, Hunger-Free Kids Act (HHFKA) Meal Pattern. Beginning October 1, 2017, the updated CACFP meal pattern replaces these options. The CACFP meal pattern requirements were updated to better align with the Dietary Guidelines for Americans, as required by the HHFKA of 2010. For more information about the CACFP meal pattern that replaces the current options, visit the [Infants and Preschool in the NSLP and SBP](#) webpage. Highlights of changes to the meal pattern were reviewed during the [What's New with School Nutrition webinar](#) presented on February 14, 2017.

Fresh Fruit and Vegetable Program Updates

Students in 190 elementary schools throughout the state enjoyed fresh fruits and vegetables as part of the FFVP this school year. Strawberries, grapes, and carrots were common snacks, but students also enjoyed uncommon items such as persimmons, rutabagas, and red bananas.



When collecting feedback on the program after the 2015-16 school year, we asked respondents to tell us how the FFVP encouraged other wellness efforts in their schools. Here are some of the responses:

- “I see the students eating more fruits and vegetables as they move to the middle and high school.”
- “Staff are more interested in working in the garden and connecting with locally sourced food. It has also influenced our food choices for our school-wide events.”
- “Some of the students have encouraged their families to buy and try these foods, thus allowing a positive continuity towards wellness beyond the school setting.”
- “FFVP supports the wellness policy the school board has in place in regards to promoting healthy eating and physical fitness in the schools for students and staff.”
- “It sets a tone for a healthy school environment and deters unhealthy choices.”

The FFVP grant application process for school year 2017-18 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.

Electronic Applications

As more School Food Authorities (SFAs) move toward providing USDA Free and Reduced Price Meal applications and materials through an online process, rather than sending printed copies to each household, there are a few things to keep in mind. Electronic applications are defined by USDA as either an application completed and submitted online **or** a link on a website to access the application that must be printed by the household to complete and submit.

We have received many questions about the minimum requirements an SFA must provide to households when utilizing electronic applications. The following clarification was received from USDA:

The [USDA Free and Reduced Price Meal application](#) does not need to be physically mailed to each household. SFAs do need to let households know how to access the application online and where they can obtain a paper copy if they do not have access to a computer or printer.

The entire [Parent/Guardian Information Letter/Frequently Asked Questions \(FAQ\)](#) document must be sent to all households annually. This can be via mail, email, or in student packets. If sending electronically, an attachment or link to the full document is allowable. Please note, a postcard with a link to this document and the application is not sufficient; a link is only allowable if provided electronically and can be directly linked to the document.

Any SFA utilizing electronic communication only to distribute the USDA Free and Reduced Price Meal application and the Parent/Guardian Information Letter/FAQ should be mindful of households that do not have email accounts. Distributing this information electronically can reduce costs, but it can also deter some households from submitting applications. Best practice is to send households without email accounts paper copies of these documents to ensure access. Ultimately, it remains critical that every household has an opportunity to apply for free or reduced priced meals.

If the paper application is sent to some but not all households, consider how these households are determined such that there is no discrimination in this process. For example, only mailing paper applications to those you think may qualify or only those in certain neighborhoods would be discriminatory. Sending paper applications to all households without email addresses would be acceptable and encouraged.

Procurement Updates

The Joint and Vended Meal agreement templates were updated in February. Examples of both completed agreements are provided on the [Procurement webpage](#). SFAs can also find an example of a Vended Meals Bid on the Vended Meals webpage. SFAs will need to add pertinent information and edit the bid to reflect their requirements and needs. Additional resources for calculating USDA Foods entitlement, when applicable, are available on the [Joint Agreement](#) and [Vended Meal Agreement](#) webpages.

All SFAs are required to have a procurement manual. To assist with the development, [resources](#) are available on the SNT Procurement website.

Special Dietary Needs Q&A

USDA issued policy memorandum SP 59-2016 on September 27, 2016, entitled *Modifications to Accommodate Disabilities in the School Meal Programs*. This memo outlines requirements for SFAs participating in the School Meal Programs to provide reasonable modifications to accommodate children with disabilities. The memorandum supersedes FNS Instruction 783-2, *Meal Substitutions for Medical or Other Special Dietary Reasons* for the School Meal Programs. USDA has indicated that a Questions and Answers (Q&A) will be released in the near future; SFAs will be notified when the USDA Q&A becomes available.

In the meantime, SNT has compiled a selection of questions and answers to address questions that have been asked since the memo's release. [Questions & Answers Regarding USDA Memo SP 59-2016](#) can be found on our [Special Dietary Needs webpage](#). We have also updated our [Medical Statement for Special Dietary Needs](#) template to reflect the new guidance.

While this guidance only addresses modifications required to accommodate disabilities, SFAs have the option to accommodate special dietary requests that do not constitute a disability, including those related to religious or moral convictions or personal preference. SFAs that decide to accommodate such requests are strongly encouraged to develop a board-approved policy to address when and how such requests will be honored. Additional guidance on accommodating special dietary requests and preferences not related to a disability will be provided in a separate USDA memo. Questions about accommodating special dietary requests or SP 59-2016? Contact [Loriann Knapton](#) or [Claire Koenig](#).

School Breakfast Participation in Wisconsin

Each year, the Food Research and Action Center (FRAC) releases a [School Breakfast Scorecard](#), which provides a snapshot of participation in the SBP from the previous school year. Tables in the report show changes in participation over the past year, how participation in SBP compares to that of the NSLP, and how Wisconsin ranks compared to all of the other states in the nation.

We continue to see growth in both the number of schools participating in the program and the ratio of students participating in SBP compared to NSLP. Wisconsin had a 5.7% increase in the number of low-income students participating in the SBP in SY 2015-2016 and is ranked 35th compared to other states. Additionally, 79.9% of Wisconsin schools participating in NSLP also participate in SBP. While this is a 1.9% increase from the 2014-2015 school year, Wisconsin remains last in the nation in this category.

Increased participation in the SBP results in increased revenue for school nutrition programs in our state. Even more importantly, research shows that when students start their day with breakfast, they are able to learn more effectively. Let's continue working together to increase breakfast participation – our schools and our students will benefit! Contact [Tracy Huffman](#) with questions.

Small Victories

The topic for the spring Small Victories workshop was standardized recipes. The workshops, scheduled for late April and early May, offered a hands-on approach to understanding recipe standardization and crediting. SNT would like to thank the following schools for hosting: Indian Community School, Rio School District, Adams-Friendship School District, Bowler School District, Phillips School District, and McDonnell Area Catholic Schools. Small Victories could not be successful without their support.

The next Small Victories sessions will be held in October. If you are interested in serving as a host site for a Small Victories training, please contact [Loriann Knapton](#) or [Ann Wiebelhaus](#). Additional information about Small Victories, including archived trainings, are available on the [SNT website](#).

Unpaid Meal Charge Policy

All SFAs operating federal school meal programs are required by [USDA Policy Memorandum SP 46-2016](#) to have a written and clearly communicated policy addressing unpaid meal charges by July 1, 2017. SFA-wide Community Eligibility Provision (CEP), Provision 2, or non-pricing districts are exempt from this requirement.

The Unpaid Meal Charge Policy must explain how the SFA will handle situations where children eligible to receive reduced price or paid meals do not have money in their accounts or in hand to cover the cost of their meals at the time of service. It should be implemented and enforced SFA-wide. Local discretion to vary the policy based on student grade level is permissible. The policy must be provided in writing (e.g. mail, email, back-to-school packet, student handbook) to all households. Simply posting the policy to the school website does not satisfy the requirement.

SFAs are not required by USDA to provide a meal to paid or reduced students with negative account balances. If the SFA does provide an alternate meal and claims the meal, it must meet meal pattern. Entrée choices may be limited to less expensive options, and if offer versus serve is in place, students must be offered five components for lunch and four items for breakfast. If the SFA does not claim but charges for the meal, it is subject to Smart Snacks and revenue from non-program foods requirements.

When the SFA does not claim or charge for the meal, it is provided free of charge and is not subject to Smart Snacks. However, the meal is subject to non-program foods revenue, and meal cost must be funded from a non-federal source as the Food Service Fund may NOT absorb meal cost. All types of alternate meals must accommodate special dietary needs.

When uncollectible "bad debt" is written off as an operating loss, food service funds may not be used to cover this bad debt. Losses must be restored using non-federal funds, such as the school district's general fund, so a transfer must be made into the nonprofit school food service account to cover the loss.

[Unpaid Meal Charge Guidance SP 58-2016](#) may be found on the SNT [Financial Management webpage](#), including a checklist of what to include in your SFA-wide policy.

SP 08-2017: Area Eligibility in Child Nutrition Programs

The purpose of this memorandum is to revise guidance on the use of school and census data to establish area eligibility in the CACFP, the At-Risk Afterschool component of CACFP, the SFSP, and the Seamless Summer Option (SSO) of the NSLP. In 2014, Food Nutrition Service (FNS) consolidated previous guidance, simplified the area eligibility determination process to reduce administrative burden on State agencies and Program operators, and clarified how the CEP relates to area eligibility determinations. This memorandum further streamlines program administration by removing the requirement that FNS Regional Offices approve weighted average calculations. This memorandum supersedes: SP 10-2015, CACFP 04-2015, SFSP 03-2015, *Area Eligibility in Child Nutrition Programs*, November 21, 2014.

SP 09-2017: 2017 Edition of Questions and Answers for the National School Lunch Program's Seamless Summer Option

This memorandum consolidates recent policy changes in the NSLP, SBP, and SFSP that affect the implementation of the SSO. This memorandum and its attachment supersede SP 37-2015, 2015 Edition of Questions and Answers for the National School Lunch Program's Seamless Summer Option, May 22, 2015.

SP 10-2017: Meal Service Requirements in the Summer Meal Programs with Q&A - Revised

This memo provides guidance on meal service requirements in the SFSP and the NSLP SSO.

This revision:

- provides guidance on the updated CACFP meal patterns and the impacts on the SFSP and SSO
 - SFSP must first follow the new CACFP meal patterns during Summer 2018
- provides guidance on the order in which meals must be served to be eligible for reimbursement
 - Schools cannot serve a reimbursable breakfast after lunch has been served
- and extends flexibilities on the timing of meal service when extenuating circumstances occur.

SP11-2017: Paid Lunch Equity: School Year (SY) 2017-18 Calculations and Tool

This memorandum provides guidance on the calculations SFAs must make to ensure they are in compliance with Paid Lunch Equity requirements for SY 17-18. The SY 17-18 Paid Lunch Equity tool was attached.

SP 13-2017: Release of the FNS-828 Paid Lunch Price Data for SY 2015-16

[This memo](#) announces publication of the paid lunch prices for SFAs participating in NSLP for SY 2015-16.

SP 14-2017, SFSP 07-2017: Demonstration Project for Non-Congregate Feeding for Outdoor Summer Meal Sites Experiencing Excessive Heat with Q & As

[This memorandum](#) extends the demonstration project for non-congregate feeding for outdoor summer meal sites experiencing excessive heat through summer 2017. This demonstration project will continue to analyze the impacts of allowing non-congregate feeding during days when the National Weather Service has issued a Heat Advisory, an Excessive Heat Warning, or an Excessive Heat Watch. Under the demonstration project, SFSP and NSLP SSO sponsors operating approved outdoor meal sites without temperature-controlled alternative sites may operate as non-congregate sites on days when the area is experiencing excessive heat. Please note that participation in the Demonstration Project requires prior approval from DPI. Contact [Amy Kolano](#), SFSP Coordinator, at (608) 266-7124 for more information and to apply.

SP 15-2017: Flexibility for the Target 2 Sodium Requirements for SY 17-18

This memo indicates USDA has determined that the research done to complete the 2015 Dietary Guidelines is sufficient to support the lower sodium target to begin July 1, 2017.

FNS will implement the Target 2 requirements for school meals effective July 1, 2017, as stipulated by current regulations. SFAs are expected to comply with these requirements. SFAs that are prepared to meet or have already begun to meet Target 2 requirements are encouraged to begin or continue implementation during SY 2017-18. However, for SY 2017-2018, SFAs that are working toward compliance with Target 2 but not yet fully in compliance will not incur fiscal action during administrative reviews (AR).

FNS is extending a flexibility to SFAs during SY 17-18. State agencies have been instructed to consider an SFA compliant with the sodium requirements if the SFA meets Target 1 requirements, regardless of whether or not the Target 2 requirements are met.

SP 17-2017: Paid Lunch Equity: Guidance for SY 17-18

This memo extends the availability through SY 17-18 of an exemption for the paid lunch equity (PLE) requirement for SFAs in strong financial standing. To qualify for an exemption, the SFA must demonstrate they will have an excess cash balance for SY 16-17, and other factors for consideration will be used to determine if those funds might be better used to operate or improve the program. The PLE exemption form is available on the [Financial Management webpage](#).

SP 19-2017: Reporting Annual Income on School Meal Applications

When households complete Free and Reduced Priced Meal Applications, they may receive income from a variety of sources with different pay frequencies. Examples include households that rely on seasonal work, agricultural work, or are self-employed. In these cases, reporting current income as an annual figure may be easier and more accurate. If only annual income is provided, SFAs are no longer required to follow up with the household prior to making an eligibility determination. These applications are taken at face value. Additionally, during an AR, if a household reports annual income and the SFA does not have documentation showing they contacted the household, this will no longer result in an error and fiscal action will not be applied.

SNT Member Updates

Welcome to...

Erin Opgenorth

Public Health Nutritionist

Favorite Vegetable: Sweet potatoes

Favorite School Meal: Chicken nugget day was the best!

Hobbies and Interests: Running, cycling, and spending time with my two dogs

If you could max out your credit card at any store, what store would you choose?

REI – they have bikes, gear, clothing, shoes, and snacks.



Hannah Snider

Public Health Nutritionist

Favorite Vegetable: Green beans, broccoli, and kabocha squash

Favorite School Meal: Tacos

Hobbies and Interests: Baking, cooking, planting flowers, and crafts

Surprising Past Job(s): As a Brand

Ambassador for Ocean Spray, I got to put on waders, stand in a mini cranberry bog, and pretend to harvest cranberries to generate customers' interest at the Minnesota State Fair!

Farewell and Congratulations to...

Vic Taugher, who rode off into retirement in March after 27 years as a Nutrition Program Consultant. Vic looks forward to riding his motorcycles in warmer climates.

Jennifer Lam, who is pursuing higher education through the University of Wisconsin – Stevens Point.

Claire Meier, who will enjoy staying at home full-time with her new baby girl.

Molly Gregory, who welcomed a healthy baby girl (her second) on April 4! Molly will enjoy staying at home full-time with her toddler and new baby.

Mai Ka Hang, who accepted a new position with the Department of Health Services, specializing in oral health. Mai Ka aspires to be a dentist.

Legislative Update

Despite the State Superintendent's request to increase the state School Breakfast Appropriation, this was unfortunately not included in the Governor's 2017-19 Biennial Budget. Although we may not receive additional funding, there is much SFAs can do to increase school breakfast participation. The key to a successful SBP is to have fun while providing a nutritious start to students' days. You know your students best, so customize your breakfast program to meet their needs. Here are a few ideas:

- Offer incentives and activities
- Use themes
- Invite guests
- Get students, parents, and staff involved
- Make breakfast more convenient
- Change the atmosphere

Examples of each of these ideas are included in our [Serving up a Successful School Breakfast Program](#) implementation guide. We have many other great resources on our [School Breakfast Program webpage](#).

Serving Supper at School?

SFSP sponsors may transition to the At-Risk Afterschool Program at the beginning of the school year if they have qualified by school data. Participation in both the At-Risk Afterschool component of the CACFP and the SFSP are encouraged to benefit organizations and communities by providing year-round services to children.

All children deserve the opportunity to reach their potentials, and nothing is more fundamental to their development than consistent access to healthy meals. Afterschool snack and meal programs give children and teenagers the nutrition they need and draw them into constructive activities that are safe, fun, and filled with opportunities for learning.

Access the [At-Risk Afterschool Meals: A Child and Adult Care Food Program Guide](#), December 2016 edition, which provides the current requirements and details to administer the program. [Three Meals A Day: A Win Win Win: A Guide to Starting and Improving Your Afterschool Meals Program](#) is a new resource from Share Our Strength and the School Nutrition Foundation. If you have any questions, please contact [Jennifer Richardson](#) for further information.

Pop Quiz: Popcorn

The answer is: **B) False**

Popcorn is not in the FBG. Popcorn is not creditable in School Nutrition Programs. According to the Popcorn Board, ¼ cup kernels pops up to ½ gallon popcorn!

“Buy American” Of Course We Do!

In the previous newsletter, we listed a few products that had been found in schools during Administrative Reviews (AR) that were out of compliance. Since then, we have become aware of more products being sold to schools from foreign countries without notification of the food service directors and managers.

Examples include:

- Canada – sweet and sour sauce, frozen bread dough
- Chile – fresh grapes
- China – canned mandarin oranges, canned pumpkin, garlic powder, Sriracha sauce
- Greece – fresh kiwi
- Guatemala – fresh melons
- Indonesia – canned pineapple, canned tuna
- Italy – balsamic vinegar, olive oil
- Mexico – fresh cucumbers, grapes, kale, and melons; frozen broccoli and vegetable blends; canned jalapeños; dried yeast
- Philippines – canned pineapple tidbits and juice
- South Africa – canned fruit cocktail
- Spain – canned black olives and olive oil
- Thailand – canned tuna
- Tunisia, Turkey and Morocco – olive oil
- Vietnam – canned tropical fruit blend

Keep an eye out for non-domestic products purchased from retailers and distributors, and remember to document with a tracking tool any products that do not comply. For more information visit the SNT [Buy American webpage](#).

Spring has Sprung!

And with that comes gardening season! School gardens are a great way to integrate outdoor education with your school lunch program. There are various resources and grants available from numerous sources to support your school garden endeavors. Check out the [Farm to School Grants and Memos webpage](#), [USDA Office of Community Food Systems](#) and [Community Groundworks](#) for links to various resources!



Find menu inspiration with USDA Standardized Recipes

[Team Nutrition's](#) new kid-friendly standardized recipes help bridge the gap from winter to spring by offering a variety of delectable dishes that range from cozy cups of soup to scrumptious vegetable blends. Check out these new recipes on Team Nutrition's [USDA Standardized Recipes](#) site!

Community Eligibility Provision Annual Reminders

CEP Letter of Intent Deadline

For all districts with schools participating in CEP, the [Annual Intent Form](#) was emailed out in March. There is a copy of this posted to the [CEP website](#). If the district is redrawing boundaries, closing any CEP schools, or opening new schools that affect a CEP grouping, please indicate this on the form. It is due back by June 30, 2017. Email a copy of this to cep@dpi.wi.gov.

CEP Application Deadline

The [CEP application](#) deadline for SY 2017-18 is June 30, 2017. Updated application materials were posted to the CEP website in March, and SFAs can begin submitting applications as of May 1, 2017.

Options for CEP Mixed Districts to Use a Single Income Form

As a reminder, mixed districts are those in which some but not all sites participate in CEP. Districts still need to collect income information for other programs. It is permissible to use the USDA free and reduced-price meal application for CEP and non-CEP schools. The USDA free and reduced-price meal application has additional CEP language to remind CEP households that the application will be used for other federal programs. Some of the benefits of using the USDA application (with the additional CEP language) are that only one application is needed for all schools in the district, and if a student transfers from a CEP school to a non-CEP school, this application can be used to determine eligibility in the non-CEP school since it is a USDA form.

You must be able to identify applications that have *only* CEP students listed on them. These particular applications are not needed for meal eligibility and cannot be included in Verification, Independent Review of Applications, or as part of certification and benefit issuance during an Administrative Review. There is a section on the application to document if all students on the application are attending a CEP school or not.

Even though this is a USDA application, the processing of applications with only CEP students on them cannot be charged to the food service account since it is not needed for the school meal program eligibility determination. If there is an application with both CEP and non-CEP students listed, this application is needed to determine eligibility for non-CEP students and is permissible to charge the cost of processing this application to the food service account.

The additional CEP language is also required for online applications and supporting documents used in CEP schools. The [CEP Modified USDA Application Requirements document](#) outlines the language to assist in communicating with software vendors.

If you have questions about CEP, contact [Jessica Schultz](#) or [Jessica Lessner](#).

School Nutrition Skills Development Courses (SNSDC) – Summer Training

Every summer, SNT provides training throughout our state on both administrative and food service operation of school nutrition programs. Summer training with SNT is a great way to meet USDA Professional Standards requirements in a fun atmosphere with networking opportunities. This summer we are offering a variety of two-, four-, and eight-hour classes on different topics including local wellness, financial management, and a new class on sodium. Registration is now open and dates, locations, and course descriptions are available on our [Training webpage](#). Please note there is a non-refundable, one-time registration fee of \$10 per person to offset the increasing costs of renting facilities across the state. ServSafe courses are also available at these sites for \$78.

Dates and locations for 2017 SNSDC courses are:

- June 20-22: Rice Lake – Wisconsin Indianhead Technical College
- July 11-13: Wausau – Northcentral Technical College
- July 18-20: Appleton – Fox Valley Technical College
- July 25-27: Madison – DPI Offices
- August 8-10: Milwaukee – Alverno College

Contact [Laura Paella](#) or [Loriann Knapton](#) with any questions.

SNACS Update

Implementation of SNT's free School Nutrition Accountability Software (SNACS) is ongoing, and during the 2016-2017 school year, a small group of SFAs are using it as their software solution. SFAs using SNACS are enjoying the many features, including online free/reduced meal applications, ease of determination, ability to upload direct certification lists, letter generation capabilities, and use of SNACS for the verification process. SNACS users have the following to say about the software:

- “The application process is great, and having families do the online application really helps.”
- “Easy to process applications; good way to double check meal counts.”
- “I really like the ease of Verification and the Verification Collection Report.”
- “It's easy to navigate.”

For more information, visit the [SNACS webpage](#).



Mark Your Calendar!

Great Lakes Great Apple Crunch –
October 12, 2017 at 12:00 PM
cias.wisc.edu/applecrunch

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, audiotape, 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](#), (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.

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SNT Staff Directory:
dpi.wi.gov/school-nutrition/directory

