

School Nutrition News

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

Vol. 3 No. 1

Fall 2010

Wisconsin School Breakfast Challenge Announced

Together, the Department of Public Instruction (DPI), the University of Wisconsin-Cooperative Extension, the Wisconsin Milk Marketing Board and the Hunger Task Force have issued the Wisconsin School Breakfast Challenge. The goals of this two year challenge are to encourage all public and private schools to implement a School Breakfast Program (SBP) if they currently do not offer one and to increase school breakfast participation by 50 percent in existing school breakfast buildings.

All schools are encouraged to apply. Schools have until October 31, 2010 to submit an application.

For more information about the challenge including, announcement letter, application, resources, and prizes. Please check out our website http://fns.dpi.wi.gov/fns_brkchlng.



2010 Governor's School Health Awards Presented

In May, First Lady Jessica Doyle and Assistant State Superintendent Carolyn Stanford Taylor announced the 2010 winners of the Governor's School Health Awards.

The awards are given to schools in recognition of their effort to develop programs, policies, and resources that support students' academic achievement and long-term physical health.

"It is exciting to see that each year more and more schools are getting involved in the Governor's School Health Awards," said Doyle. "We know that healthier students and staff make a healthier community and a healthier state, and the schools being honored today encourage students and staff to make positive choices and establish lifelong healthy habits."

"These awards recognize schools that did a great job of involving parents and the community in efforts to improve the long-term health of all students, and they demonstrated leadership in developing and maintaining quality school health programs," said Stanford Taylor. To earn a Governor's School

Health Award, the schools assemble a team to review the school's health, nutrition, and physical activity programs and policies, and to complete and submit the online award application. Applications were reviewed by a panel from the Departments of Health Services and Public Instruction, the Wisconsin Partnership for Activity and Nutrition, and the Governor's Council on Physical Fitness and Health.

To see a complete list of schools receiving this award turn to page 7.

Direct Certification Quiz True or False



- Only schools that know they have children receiving benefits through Food Share or Wisconsin Works (W-2) cash benefits need to run a direct certification list.
 True False
- Once the direct certification list is received from the Department of Children and Families (DCF) and uploaded to the district's software, there is no need to maintain the original file.
 True False
- If a student was receiving free benefits last school year, but does not show up on the direct certification list for this school year, he/she is immediately changed to paid status.
 True False
- If one or more children in the household are eligible based on the direct certification code of "Y" on the list provided by DCF, the school must extend eligibility for free meals or free milk to all children in the household regardless of the direct certification code for the other children.
 True False
- If a child who is eligible for free meals or free milk based on the direct certification code of "Y" on the list provided by DCF is a member of two separate households, based on joint custody, all students residing in both households would be free based on extension of benefits.
 True False

For answers see back cover.

Training Wheels

Congratulations! Over 400 individuals registered to attend the summer 2010 Child Nutrition Skills Development Courses!



Upcoming trainings:

- Direct Diversion Training and Food Show – October 5, 2010
 - Marriott West, Madison
- Small Victories Workshops – October 12 – 21, 2010
 - Six locations (See separate article on this page)
- Great Beginnings Academy Training Series for new managers/directors of School Nutrition Programs – October 28, 2010, January 11, 2011 and May 3, 2011
 - DPI Office, Madison
- Pre-Review Workshops for schools in Upper CESA #4, CESA #7, and CESA #10. Mailing was sent to applicable school districts/schools.



Upcoming conferences:

- School Breakfast Conference – November 10, 2010
For more information go to <http://www.sna-wi.org/>
 - Plaza Hotel, Eau Claire
- SNA-WI Spring Conference – TBD
- SNA-WI Annual Conference – June 19-22, 2011
 - Hotel Sierra, Green Bay
- SNA Annual Conference – July 10-13, 2011
 - Nashville, TN



Resources – updated as new training opportunities are scheduled:

- School Nutrition Team Training Opportunities web page - http://fns.dpi.wi.gov/fns_training.
 - Free and Reduced Price Eligibility Process (3 new webcasts)
 - Verification (3 new webcasts)



Looking for ServSafe training or Healthy Edge training?

- Contact Cindy Loechler at cynthia.loechler@dpi.wi.gov or at (608) 266-5185
 - ServSafe Certification Course – October 29, 2010
 - ♦Brillion High School
 - Additional training sessions will be scheduled as needed. Minimum class size of 7-10 is required

Small Victories...



The Small Victories training series will kick off this fall during the second and third weeks of October. Topics include “Looking at Special Dietary Needs through Different Eyes” and “Fun with the Food Buying Guide.” In response to numerous requests that participants be able to attend all sessions we have planned this training so that all staff will be able to participate in both breakouts. Host schools include: Hartford Union High School on October 12, 2010, Boscobel High School on October 13, 2010, Owen Withee School District on October 18, 2010, Amery Middle School on October 19, 2010, Arbor Vitae-Woodruff Elementary School on October 20, 2010, and Freedom Middle/High School on October 21, 2010.

As always, Small Victories training classes are offered in small schools during the late afternoon hours to accommodate employee work schedules and are open to all members of your staff. Registration information was sent to schools in mid-September. If you missed it and would like to attend any of these sessions, please access the Small Victories webpage at http://fns.dpi.wi.gov/fns_smallvic. For more information about this training or the Small Victories series, contact Loriann Knapton at loriann.knapton@dpi.wi.gov or via telephone at (608) 266-1046.

Newly Hired? Newly Promoted? Confused?



Consider attending the 5th annual **Great Beginnings Academy** training series to help you become more familiar with the school nutrition regulations, terms, forms, mailings, etc. that may be confusing you.

Great Beginnings Academy (GBA) is a one year training series developed for School District/School Managers/Directors who are **new** to School Nutrition programs. Three one-day classes will be held in Madison on October 28, 2010, January 11, 2011 and May 3, 2011. Two training sessions via on-line technology will also be included in the training series. Participants will be given an overview of the “world of school nutrition” and will receive training and support to better understand program regulations, identify existing resources, and create a network of peers to gain confidence in running a successful school nutrition program. Class size is limited.

Target Participants: Managers/Directors new to school food service with 2 years or less of experience are encouraged to attend. Preference will be given to new school district/private school director/managers. If space is still available, site managers and business managers for school districts may be accepted. Due to the limited class size, no more than two participants from the same school district/private school will be accepted. This training series is not intended for general staff training.

Registration information for GBA can be found on the Training Opportunities web page at http://fns.dpi.wi.gov/fns_training. If you have questions, please contact Cindy Loechler at cynthia.loechler@dpi.wi.gov or (608) 266-5185.



Child Nutrition Reauthorization Update

On August 5th the Senate advanced The Healthy, Hunger-Free Kids Act. This child nutrition program reauthorization bill then went to the House of Representatives for approval. At press time there has been no word of this bill’s passing. Stay tuned!



New Guidance

SP 23-2010: Oversight of the School Breakfast Program (SBP)

In September 2009, the Government Accountability Office (GAO) issued a final report related to counting and claiming errors in the school meal programs. One of the recommendations of the GAO is additional oversight of the SBP.

When conducting CRE reviews, the DPI Nutrition Program Consultants (NPCs), will be reviewing breakfast programs in addition to lunch programs. If your School Food Authority is selected for a follow-up CRE review, NPCs must review certification, counting and meal service procedures for the SBP as well.

SP 25-2010: Questions and Answers on Extending Categorical Eligibility to Additional Children in a Household

See Newsletter Insert

SP 31-2010: Disclosure Requirements for the Child Nutrition Programs

This memo restates the statutory and regulatory requirements for disclosure of information concerning children who are eligible for free or reduced price meals. Please keep in mind the following:

- The statutory and regulatory requirements limit when information may be released without the written consent of the child’s parent or guardian;
- The release of data by a local education agency (LEA) is always *optional*, not required;
- An agreement or memorandum of understanding (MOU) between State or local agencies may be required and, even if not required, is useful; and
- Aggregate information will often meet the needs of the requestor and should be used whenever possible. However, LEAs, institutions, sponsors, etc, are cautioned about release of aggregate data when individual children’s eligibility may be deduced.

Each request for sharing of information must be carefully reviewed. In order to properly release eligibility information, an official must first determine if the request is from one of the programs or sources authorized under the statute. If so, the official must ensure that the person(s) who would receive and use the information have a legitimate need to carry out an authorized activity or a legitimate need to know.

In custody situations, a non-custodial parent or a parent with split custody may ask for eligibility information. These requests are not permitted under the statute or regulations without written permission from the person who signed the application.

If a release for information is not authorized under the statute or when authorized release is limited to name and eligibility status, the release can always be made with informed consent by the parent or guardian. A common example that requires written consent by the parent/guardian is the waiver of fees for books, athletic activities, band instruments, etc. The parent/guardian must be told the purpose of the program or service and what information will be shared. Forms must be completed annually as consent cannot be extended from one school year to the next. **Reminder:** Although the law discusses Free and Reduced Price Meal applications, it applies to information obtained through the direct certification process as well.

USDA recommends that when responding to requests for the release of information that the LEAs cite the law:

Program	Definition of Disclosure	Provisions of Privacy Act Notice and Disclosure to Other Programs
Special Milk Program for Children	7 CFR 215.2(i)-(l)	7 CFR 215.13a(f)-(l)
National School Lunch and School Breakfast Programs	7 CFR 245.2	7 CFR 245.6(a) and (f)-(k)

Part 7 of the Eligibility Manual for School Meals, January 2008 edition, (pages 51-61) provides further specific guidance on the topic.

SP 32-2010: Fiscal Year (FY) 2010 National School Lunch Program (NSLP) Equipment Assistance Grants Update on the “Legislative Fix” Issue

Wisconsin DPI chose to delay acceptance of the funds for the 2010 NSLP Equipment Assistance Grants until after Congress issues a decision of the “Legislative Fix” issue. Congress is still working on a resolution to possibly extend eligibility for these grants to SFAs that received funding under the American Recovery and Reinvestment Act (ARRA). USDA Food and Nutrition Service will use its reallocation authority in Section 749 to carry the FY 2010 NSLP Equipment Assistance Grant funds into FY 2011. DPI will continue to keep you updated on any new information regarding this grant funding.

Join the HealthierUS School Challenge



The HealthierUS School Challenge (HUSCC) is an initiative that recognizes schools participating in the National School Lunch Program that have created healthier school environments through the promotion of nutrition and physical activity. For information regarding the HUSCC please visit:

<http://www.fns.usda.gov/tn/healthierus/index.html>



Reminder: Civil Rights Training is Required!

All public and private districts/schools participating in the federal school nutrition programs are responsible for providing **annual** Civil Rights training for all *front line staff*. Front line staff is all staff who interact with program participants and the people who supervise them. To assist schools in meeting these training requirements DPI has created a Civil Rights training PowerPoint containing all topics required by USDA. The presentation and a sign-off sheet to document staff attendance can be accessed on our website at:

http://fns.dpi.wi.gov/fns_training#snt.

As a reminder: please be sure to include the non-discrimination statement on **all** forms of communication and program materials related to receipt of free or reduced-price Child Nutrition Program benefits, including all materials for public information, education, or distribution that mention USDA programs.

Required Non-Discrimination Statement language:

“In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights (Office of Adjudication), 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call toll free (866) 632-9992 (Voice). TDD users can contact USDA through local relay or the Federal Relay at (800) 877-8339 (DD) or (866) 377-8642 (relay voice users). USDA is an equal opportunity provider and employer.”

If the material or document is too small to permit the full statement (above) to be included, the material **MUST**, at a minimum, include: “This institution is an equal opportunity provider.”

This shorter version may be used for broadcast advertisements/public service announcements, and on the bottom of menus. **However, note that for printed copies of program materials, the font size must be no smaller than the text comprising the rest of the document.**

National School Lunch Week October 11-15, 2010

“School Lunch - What's on Your Tray?”

www.whatsonyourtray.org

Food Allergy & Anaphylaxis Network (FAAN) Award

This May, Brenda Klamert, RD, Director of Child Nutrition Services for Oconomowoc Area School District, received the School FAAN Award for 2010. Brenda works for Taher, Inc and manages breakfast/lunch programs for Oconomowoc and five other local private/parochial schools.

Last year she worked with the district nurse to identify students in the district with severe allergies who were not accessing the lunch program. By developing a new menu of items largely made from scratch, they are now accommodating students with peanut, egg, dairy, gluten, and soy allergies successfully in their district by utilizing a separate menu just for them. Since products and manufacturers are continuously changing ingredients and not necessarily keeping them updated, Brenda thought it was best to develop a new and separate menu instead of trying to stay current on ingredients in processed products.

This fall, Brenda revised the menu and is now offering spaghetti and meat sauce with gluten free pasta, hamburgers on tapioca (gluten free) buns, baked chicken breast with homemade oven fries, and nachos with homemade fresh salsa. The students who were not participating in lunch before felt extremely happy to be able to eat with their friends.

A mother of a student with a dairy allergy took the time to nominate Brenda for the award last year. She told Brenda that her daughter's friends celebrated with her the first day she ate hot lunch and were really excited for her. Brenda states, “It really made me feel that I was making a difference to be selected for such a special award.”



Brenda Klamert, RD, Julia Bradsher, PhD, MBA, Chief Executive Officer of FAAN, and Mary Beth Feuling, RD, Clinical Dietitian, Children's Hospital of Milwaukee

Green Moment

Are you seen as Green?

- Use of Offer versus Serve?
- Fresh food sourced locally?
- Dishwasher versus disposables study?
- Energy Star and water conserving appliances?



Reduce + Reuse + Recycle



Fresh, Local Foods in WI Schools

Are you considering starting or expanding Farm to School (F2S) in your meal programs? WI Farm to School specialists Sara Tedeschi and Doug Wubben from the UW-Madison along with the School Nutrition Team have been working together to develop resources to aid you in this effort. Toolkits for both Nutrition Directors and Producers are under development. Technical assistance is available to you by emailing Sara at smtedeschi@wisc.edu or Doug at dwubben@wisc.edu. For resources and additional information check out: http://fns.dpi.wi.gov/fns_f2s. Stay tuned for upcoming developments in Farm to School and 2011 summer training opportunities.



Sara Tedeschi
Farm to School Specialist



Doug Wubben
Farm to School Specialist

Grant Opportunities

New on the DPI website is a grant opportunity page. Check for the latest grant opportunities for your school at:

http://fns.dpi.wi.gov/fns_grantop



Meet Your DPI Team

New Fresh Fruit and Vegetable Program Coordinator



Alicia Dill, RD, CDE
Public Health Nutritionist

- Birthplace: Janesville, WI
- Most surprising past job: I had a part-time job serving as a line judge for high school volleyball matches
- Hobbies: Swimming and biking
- Favorite school lunch: Hard shell tacos with chocolate milk and pears
- Book at bedside – Pillars of the Earth by Ken Follett
Up next... In Defense of Food: An Eater's Manifesto by Michael Pollan

Fresh Fruit and Vegetable Program (FFVP) Update

The 2010-2011 FFVP grant year may have started in July, but participating schools are gearing up for the kick-off week of October 4, 2010. The program is funded to provide students with at least three snacks per week and run from October through May. This year 103 different schools – 62 new to the program – are participating in this program that offers children the opportunity to try a variety of fruits and vegetables for free. Some helpful hints to schools participating this year:



Remember to look into seasonal, local produce. The fall is a great time to support local farmers who are growing a variety of produce including apples, beans, broccoli, cauliflower, cranberries, pears, radishes, and spinach.



Budget forms for the second grant allocation are due on October 18, 2010.



Remember to submit claims along with the supplemental claim workbook on a monthly basis.

If you have any questions or concerns please contact Alicia Dill at (608) 266-2741 or alicia.dill@dpi.wi.gov.

Commodity Updates



Coming Soon!

New “Brown-Box”
Commodity: A494,
Oven Roasted Chicken

USDA plans to offer a healthier alternative product to replace the batter-breaded chicken (A526). The fully cooked, oven roasted chicken product will have half the fat of the batter-breaded chicken. Also, this product is more in line with the recommendations found in the DGA and most recently, the report from the Institute of Medicine (IOM) on the National School Lunch Program.

USDA expects to have the oven roasted chicken available for delivery later in SY 10-11. This product is being offered to all states as an entitlement product. Therefore, initially, the oven roasted chicken will be offered only to schools with remaining entitlement dollars, through the monthly fair-share allocation process. After the oven roasted chicken is offered out to schools with remaining entitlement dollars, DPI hopes to have sufficient quantities to offer out the remaining oven roasted chicken to all schools (regardless of whether all schools have remaining entitlement dollars), through the monthly fair-share allocation process.

School Year (SY) 2010-11 State-Processed Product Update

C902: Applesauce Cups (Menu Select/United Commodity Group)

The applesauce cups (C902) available to schools participating in the state processing program have been reformulated. The new formulation meets 100% Vitamin C and the sugar content has been reduced. There is no impact on the flavor profile. This change is effective with all shipments received for the 2010-11 SY.

The most current nutrition fact sheet information on all of the state-processed products is available on the DPI web-site at: http://fns.dpi.wi.gov/files/fns/pdf/commoditynutritioninfo_1011.pdf

School Breakfast Grants Awarded

Senator Herb Kohl continues to show his support for school breakfast by providing Wisconsin schools with Nutrition Enhancement Breakfast Grants. This school year, 80 schools received \$375,000 in funds to start a school breakfast program or increase participation in an existing program. To view a complete list of schools receiving these grants, please visit:

http://fns.dpi.wi.gov/fns_sbp1

Congratulations to all!

Final Rules - Food Safety Requirements



Final rules have been issued by USDA to adopt the food safety requirements for the National School Lunch Program (NSLP) and the School Breakfast Program (SBP) per the interim rule issued by the Food and Nutrition Service as a result of the Child Nutrition and WIC Reauthorization Act of 2004. Specific language has been added to require schools participating in the lunch and breakfast programs to:

- Obtain two inspections per year.
- Post the most recent inspection report in a visible location.
- Release a copy of the report to members of the public upon request.

In addition, this final rule states the requirement for schools participating in the NSLP or the SBP to develop a school food safety program for the preparation and service of school meals served to children. As per the interim regulation, the school food safety program must be based on the hazard analysis and critical control point (HACCP) system established by the Secretary of Agriculture. By now, school agencies should be working on reviewing and improving their established HACCP-based food safety program. However, this final rule, effective January 14, 2010, adds three new paragraphs to address:

- Recordkeeping requirements - Records from the food safety program must be kept for a minimum period of six months following a month's temperature records. The records from the most recent food safety inspection must also be kept to demonstrate compliance with USDA regulations. These records include the logs kept for receiving, cold storage units, heat and cold holding temperatures of potentially hazardous (time/temperature controlled) foods, thermometer calibration, dishmachines and chemical sanitizer solutions. **Note:** Records which document compliance with the menu planning system requirements must be kept for a period of three years after the end of the fiscal year to which they pertain.
- State agency administrative reviews - Records must be examined to confirm that each school food authority under its jurisdiction has developed a food safety program that includes specific components. The required components for school agencies choosing the process approach to HACCP are:
 1. Standard operating procedures to provide a food safety foundation.
 2. Menu items grouped according to process categories 1, 2, or 3.
 3. Critical control points and critical limits for each process category.
 4. Monitoring procedures.
 5. Corrective action procedures.
 6. Recordkeeping procedures.
 7. Periodic program review and revision.
- Food safety program requirement for both NSLP and SBP.



Round of Applause!

School Nutrition Association of WI Awards

At this summer's annual School Nutrition Association (SNA) of WI Conference the following members were recognized for their outstanding efforts for school nutrition programs.

- Future Leader
Jerrilynn Donley, La Crosse School District
- Outstanding Director of the Year
Linda Binder, RD, Grafton School District
- Outstanding Manager of the Year
Jerrilynn Donley, La Crosse School District
- Louise Sublette Award
Kerry Johnson, Onalaska School District
- Heart of the Program Award
Pat Schlass, Menomonee Falls School District

Food Safety Award

Claudia Kleczewski, Medford School District was given a food safety award this September from the Taylor County Health Department. This award is the result of Stetsonville School earning a perfect score on their last annual food inspection for critical food violations.



Claudia Kleczewski, Medford School District and Lester Lewis, Board of Health Chair for Taylor County

Hidden Valley® Love Your Veggies™ Loves Green Bay!

Chappell Elementary School was chosen to receive a \$10,000 grant from the Hidden Valley® Love Your Veggies™ Nationwide School Lunch Campaign. The monies will be used to grant students access to a fresh salad bar in the lunchroom and provide a fresh fruit or vegetable snack daily.

For information on Green Bay's last grant at Elmore Elementary School, refer to The Wisconsin Medical Journal, Volume 109, Issue 3, *Examining the Effect of Gardening on Vegetable Consumption Among Youth in Kindergarten Through Fifth Grade.*

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Platinum Awards

- Altoona Middle School
- Bay View Middle School, Howard-Suamico
- Edison Elementary School, Appleton
- Hortonville High School
- Pedersen Elementary School, Altoona
- Richmond Elementary School, Appleton

Gold Awards

- Altoona High School
- Appleton East High School
- Berry Elementary School, Appleton
- DeLong Middle School, Eau Claire
- Edna Ferber Elementary School, Appleton
- Highlands Elementary School, Appleton
- Hillside Elementary School, New Richmond
- Horizons Elementary School, Appleton
- James Fenimore Cooper Elementary School, Milwaukee
- Kiel High School
- Kiel Middle School
- Longfellow Elementary School, Clintonville
- Marshall Middle School, Janesville
- Meeme LEADS Elementary School, Kiel
- Neal Wilkins Elementary School, Platteville
- New Richmond High School
- New Richmond Middle School
- Paperjack Elementary School, New Richmond
- Platteville High School
- Platteville Middle School
- Riverside Elementary School, Fond du Lac
- Riverside Elementary School, Menomonee Falls
- Sherman Elementary School, Eau Claire
- Somerset Elementary School
- Somerset High School
- Starr Elementary School, New Richmond
- Thoreau Elementary School, Milwaukee
- Tomahawk High School
- Tomahawk Middle School
- Tri-County Elementary School
- Walworth Elementary School
- Westview Elementary School, Platteville
- Zielanis Elementary School, Kiel

Silver Awards

- La Farge Schools
- Lincoln-Erdman Elementary School, Sheboygan
- Osceola Middle School

Congratulations All!

Recipes for Healthy Kids Challenge

This challenge is part of First Lady Michelle Obama's *Let's Move!* initiative and will bring together chefs, students, food service professionals, parents and other community members to develop tasty, nutritious, kid-approved foods.

Recipes for Healthy Kids Challenge teams will have the opportunity to submit original recipes that meet nutritional requirements in three categories: whole grain foods, dark green and/or orange vegetables, and dry beans and peas (legumes). Submissions must be taste tested by at least 30 students who participate in the National School Lunch Program.

For more information go to:
<http://www.recipesforkidschallenge.com/>



Encourage Your Students to Take Charge of Their Health!

During the coming school year, the non-profit network Action for Healthy Kids plans to further expand implementation of its youth advocacy program called Students Taking Charge. The program provides support for students to improve the overall health of their schools and is available to high schools nationwide. Students in high schools in 14 states who used the framework, expertise, and program assistance provided by Students Taking Charge/Action for Healthy Kids, in conjunction with seeking grants and local partnerships to support their goals, were able to find the most success in the past year.

Free materials are available at www.StudentsTakingCharge.org. Examples of the resources available include online surveys to evaluate current school health practices, action plans, project templates, and best practice guidance from schools that have had success implementing the program



Recipe Sharing:

**Jody Botten, Food Service Director,
Maple School District**

Taco Seasoning Mix and Taco Meat Recipes

Where did you find this recipe? On the internet, I searched a sodium free website. I don't remember which one.

Did students like the recipe right away? Yes, they did. It is spicy.

How did you introduce it? We served it on the regular line, without telling the students about it being sodium free. There were comments about the extra zing (hot) but they commented they liked it.

How long have you been with this school district? I have been with the School District for 12 years.

Three years as a food service aide at the high school and nine years as the food service director.

What is your background with food service? I was in restaurant management for 18 years. I also own and run a nine-hole golf course that serves food for the last 27 years.

What is the best part of your job? The students, of course, they keep us on our toes. My staff (my co-workers) is a great group of hardworking women. The challenges of the job everyday are different.

Taco Seasoning Mix		
Ingredients	Yield: 2.5 Pounds	Yield: 10 Pounds
Cayenne Pepper, Ground	¼ cup	1 cup
Cornstarch	2 ½ cup	10 cups
Cumin, Ground	¾ cup	3 cups
Oregano, Dried Leaves	1 cup	4 cups
Onion Powder	¼ cup	1 cup
Garlic, Granulated	¼ cup	1 cup
Chili Powder Dark	2 ½ cup	10 cups
Instructions: Mix together and store in appropriate container.		

Taco Meat with No Sodium Taco Seasoning Mix	
Beef Crumbles- Bruce Pac	80 pounds
Tomato Paste	1 #10 can
Water	2 gallons
Salsa	12- #10 cans
Taco Seasoning Mix	3 ¼ pounds
Refried Beans	5 - #10 cans
Instructions: Add ingredients together and heat to 165°F in steam jacket kettle, braising pan or pan with 30 gallon or more capacity. Scoop into steamtable pans for shipment to school serving sites.	
CCP holding temperature of 135° F or higher. Reheat to 165° F if the temperature registers below 135° F during hot holding.	
Serving Size: 1/3 cup Yield: 23 gallons Servings: Approximately 1100	
One 1/3 cup serving provides 1.3 ounces meat/meat alternate and 1/8 cup vegetable/fruit to meet food based menu planning system requirements.	

Software Programs – Buyer Beware!

As a reminder, USDA and Food and Nutrition Services (FNS) do not evaluate, recommend, approve or endorse any software used for managing areas of the school nutrition programs. There are no federal specifications for software vendors. While USDA recognizes that technology can improve efficiency and accuracy, each School Food Authority (SFA) is responsible for proper program management, accurate income eligibility applications and claims, maintenance of confidential information in a secure manner, and ensuring that computer and software programs function properly. References include USDA Memo SP 12-2006, USDA Memo SP 04-2007 (both posted to the USDA website: <http://www.fns.usda.gov/cnd/Governance/policy.htm>) and page 10 of the USDA *Eligibility Manual for School Meals*.



Verification of Free And Reduced Price Meal Applications

The USDA requires that schools participating in the National School Lunch Program accept applications to provide free or reduced-price meals to eligible students. Verification of a sample number of those applications is required every year based on the number of current year applications approved on/by October 1. The verification process must be completed for selected applications and a Verification Summary Report submitted electronically to DPI **between November 1 and November 15, 2010**.

Verification information is located at:

http://fns.dpi.wi.gov/fns_fincoul#verification

Select *Verification Forms* for the prototype forms and the methods for selecting applications to be used in the verification process. Additional information on any changes and access to the Verification Summary Report are also on the website. Training opportunities on the verification process are available at:

http://fns.dpi.wi.gov/fns_sntwebcasts

After the verification process is completed on all selected applications the SFA must report results electronically on the Verification Summary Report between November 1 and November 15, 2010. Instructions and the Verification Summary Report will be located under *On-Line Services* on the website at:

http://fns.dpi.wi.gov/fns_online



Tray Talk from SNA



The SNA has launched a new campaign and website to highlight school meals successes, sharing information on the latest trends, and celebrating/communicating the fact that school meals are healthy meals. You may submit your school nutrition program success stories including pictures to www.TrayTalk.org. Share stories about your healthy balanced school meals, success with farm to school programs, or fun new nutrition education ideas that colleagues and parents would enjoy hearing about.

Tray Talk also has a component just for food service personnel that is available for SNA members through the SNA website *Member Only* section at www.schoolnutrition.org.

The New Food Allergy Association of WI

The Food Allergy Association of WI, with newly granted non-profit organization status, has groups located in both the Madison and Wausau area. Their mission is to provide a supportive environment for adults, teens and parents of children with food allergies, to raise awareness about the prevalence and severity of food allergies and the challenges of raising a child with food allergies, and to inform and educate parents, caregivers, peers, and educators about safely caring for children with food allergies.

They have regularly scheduled meetings, as well as a Buddy Program to match more experienced members with ones new to the food allergy scene. They can be a great resource for all. Check out their website at:

<http://www.foodallergywis.org/index.html>.

You just may recognize some of the walkers in their 2010 Food Allergy Awareness Walk which was held on Saturday, August 28, 2010 at Warner Park in Madison.



Kathy Bass, Linda Krueger, Sara Saye, Grace Krueger and Natalie Bretsch (Linda's granddaughters)



Direct Certification Pop Quiz Answer

- False** – As of the 2008-2009 school year, all schools, regardless of size, must be conducting direct certification, with at least one run of direct certification done before the start of the school year.
- False** – the original list from DCF should be kept either electronically or in hard copy. Schools will want to have a system in place to check the original list **against** the information in their software, to ensure errors did not occur during the uploading process.
- False** – If a child does not show on the direct certification list for the current school year, the child can receive up to 30 days carryover of benefits based on their previous year status or until a new application is processed for that student which might change the status. Furthermore, the school must extend categorical eligibility for free meal or milk benefits to newly enrolled children from the same household.
- True** – For more information on extending categorical eligibility to additional children in a household, refer to the September 8, 2009 mailing and USDA Memo SP 38-2009 posted on our website: http://fns.dpi.wi.gov/fns_fincou1.
- True** – However, free meal or milk eligibility is NOT EXTENDED to any children in the second household if the child moving between the households was not determined eligible for free meals or free milk based on his/her own receipt of FoodShare or W-2 cash benefits. Refer to DPI Summary and Clarification of Extending Categorical Eligibility to Additional Children in a Household posted at: http://fns.dpi.wi.gov/fns_fincou1 (under **Extending Categorical Eligibility to Additional Children in a Household**).

For further information on direct certification, determination and verification of benefits, refer to our website at http://fns.dpi.wi.gov/fns_fincou1.

Special Reminders

National School Breakfast Week – March 7-11, 2011
Theme: School Breakfast Detectives

SNA of WI Annual State Conference – June 19-22, 2011
Hotel Sierra, Green Bay

Healthier Salad Bars



Mention a salad bar and most people assume you automatically have a healthy meal being served. As nutrition professionals we know this is not always the case. Unlimited meat components, regular fat salad dressings and high sodium and fat toppings can sabotage our efforts for a healthy meal.

Now available on our website is a new modified *Salad Bar Production Usage Record* that will assist you in salad bar item selection for a healthier salad bar. Posted with this new record are documents that will guide you in making your salad bar a healthy choice for your students.

For all of these documents go to:

http://fns.dpi.wi.gov/fns_menuspln

Division for Finance & Management

DPI Toll-Free Helpline..... 1-800- 441-4563

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School Nutrition News

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Julie A. Cox, RD, CD
Public Health Nutritionist
Wisconsin Department of Public Instruction
P. O. Box 7841
Madison, WI 53707-7841
(608) 267-9206 or 1-800-441-4563
julie.cox@dpi.wi.gov
http://fns.dpi.wi.gov/fns_index



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