

School Nutrition News

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

Vol. 5 No. 3

Spring 2013

NEW: Changes to the School Breakfast Program (SBP)

The United States Department of Agriculture (USDA) released question and answer (Q&A) guidance on March 11, 2013 that focuses on the changes to the SBP for school year (SY) 2013-2014. These changes include:

- Implementation of the mandatory three grade groups (K-5, 6-8, 9-12).
- Implementation of calorie ranges as well as saturated fat and trans fat specifications.
- Implementation of three food components for a reimbursable breakfast (i.e. grain, fruit/vegetable, and milk).
- Discontinuance of the meat/meat alternate (m/ma) requirement. The m/ma may be served as a part of the grain component after the minimum daily grains requirement is met or as an extra food.
- Retention of the juice/fruit/vegetable component without changes. At least ½ cup of a fruit and/or vegetable must be offered to all grade groups and there are no weekly limitations on juice. Students are not required to take a fruit and/or vegetable under Offer versus Serve (OVS).
- Implementation of minimum weekly grain offerings by grade group.
- Implementation of the requirement that half of the grains offered must be whole grain-rich.
- Implementation of new OVS guidance that requires a minimum of four food items to be offered and allows students to decline only one food item even if more than four food items are offered.

To review the full Q&A and a SBP meal pattern table go to http://fns.dpi.wi.gov/fns_cnrsnp#brk.

Pop Quiz



True or False: According to the changes to the SBP requirements for SY 2013-2014, schools may offer a meat or meat alternate food item as part of the grains component in order to meet the **minimum** daily grains requirement.

Turn to the back page for the answer.

Let's Move! Active Schools

The American Alliance for Health, Physical Education, Recreation and Dance has collaborated with First Lady Michelle Obama's new *Let's Move! Active Schools* initiative to bring physical activity back into schools. The program provides simple steps and tools to help schools create an active environment for their students. The goal is to get students participating in 60 minutes of daily activity through physical education and activities before, during, and after the school day. To participate, go to <http://www.letsmoveschools.org> and follow the steps to build a team, conduct a basic school assessment, and create a customized action plan.

School Nutrition Employee Week: May 6-10

The Department of Public Instruction (DPI) expresses its deep appreciation to these valuable employees and commends their good work on behalf of Wisconsin children.

The Wisconsin SBP Online

The University of Wisconsin (UW) Cooperative Extension and the DPI have created the Wisconsin SBP website to provide information and resources for operating the SBP. Some of the available resources include the new Breakfast in the Classroom toolkit, school breakfast menu ideas, podcasts, the Wisconsin SBP blog, and the Breakfast Scoop newsletter. To learn more, visit <http://fyi.uwex.edu/wischoolbreakfast>. Subscribe to the Wisconsin SBP listserv by registering at <https://lists.uwex.edu/mailman/listinfo/wischoolbreakfast>.

Breakfast in the Classroom (BIC) Equipment Grant

We are pleased to announce the recipients of the 2013 BIC Equipment Grant. The purpose of this grant was to broaden the BIC model for Wisconsin students. The DPI worked collaboratively with the UW Cooperative Extension to bring schools this opportunity. Eight School Food Authorities (SFAs) were awarded equipment for a total of \$21,787. A list of awarded SFAs can be found on the DPI website at http://fns.dpi.wi.gov/fns_sbpgnants. Congratulations!

Training Opportunities Announced



Pull out your calendars and start penciling in these upcoming training opportunities!

- **What's New with School Nutrition Monthly Webinar**
 - ❖ Tuesday, May 14
 - ❖ Tuesday, June 11
- **New School Breakfast Meal Pattern and Menu Planning Mini-Trainings**
 - ❖ May 2013 at six locations across the state
- **Small Victories Workshops**
 - ❖ May 2013 at six locations across the state
- **Culinary Training and Recipe Analysis Courses**
 - ❖ June, July and August 2013 at six locations across the state
- **Residential Child Care Institution (RCCI) Trainings**
 - ❖ July 2013 at two locations across the state
- **School Nutrition Skills Development Courses (SNSDC)**
 - ❖ July and August 2013 at five locations across the state

“Register Now” links will be available on the Training Resource Center at http://fns.dpi.wi.gov/fns_training#snt once the registration process is open for the upcoming trainings. Check back often for updates and new opportunities. Details regarding locations and times are available on the website.

Helping Students Build a Reimbursable Meal



School Nutrition Team (SNT) members have been visiting school districts across the state for validation reviews based on menu certification and have heard from many schools that finding adequate signage for the lunch line has been a challenge. In response, the DPI has developed signage for lunch that is now available at http://fns.dpi.wi.gov/files/fns/pdf/sign_1.pdf. Also check out this resource from the State of Washington's Child Nutrition Services for more ideas: <http://www.k12.wa.us/ChildNutrition/Programs/NSLBP/pubdocs/IDReimbursableMeal-IdeasandResources.pdf>.

Team Nutrition (TN) Culinary Training



Wisconsin TN is partnering with a local chef to provide culinary trainings for school food service staff. During the trainings, participants will learn culinary techniques that can be used to prepare healthier school meals. In addition, participants will learn menu planning strategies that utilize USDA Foods and local produce to meet the meal pattern. More information regarding this training will be posted to the Wisconsin TN website at <http://ne.dpi.wi.gov>.

Serving up MyPlate: A Yummy Curriculum is available in print for schools operating the National School Lunch Program (NSLP) and the SBP. The curriculum is designed to meet English, math and science standards for grades 1-6. Using this TN curriculum can count as a Criteria for Excellence for the Healthier US School Challenge (HUSCC). Visit <http://tn.ntis.gov> to order materials.

The USDA Afterschool Snack Program Can Help Athletes Meet Hunger Needs

Since the new meal patterns became effective July 1, 2012, questions have been raised as to how the new standards affect highly active students who may need additional calories and protein. Did you know that schools have an option to provide afterschool snacks through the NSLP Afterschool Snack Program?

The USDA has clarified the Afterschool Snack Program eligibility requirements in that there is significant flexibility in organizing afterschool programs and in the specific educational or enrichment activities that may be offered. Students who are part of school sports teams and clubs can receive afterschool snacks or meals as part of a broad, overarching educational or enrichment program offered by the school.

Schools are eligible to participate in the Afterschool Snack Program if educational and enrichment programs are offered after regular school hours. Schools located in low-income areas (50% of enrolled students are certified as eligible for free or reduced-price meals) qualify to provide snacks free of charge and receive higher reimbursement rates. However, schools not meeting the low-income criteria may also participate in the Afterschool Snack Program. Reimbursement is still provided but at the free, reduced, and paid levels.

To learn more about eligibility requirements for the Afterschool Snack Program, refer to our website at http://fns.dpi.wi.gov/fns_schoolsnacks. The USDA has also created a Fact Sheet: *Athletic Programs and Afterschool Meal Service*. The fact sheet is posted to the snack webpage under “Federal Regulations.”

Q&A on Special Dietary Accommodations



What do I do if I get a note from a chiropractor saying a child is allergic to milk?

On page 5 of the USDA guidance “Accommodating Children with Special Dietary Needs in School Nutrition Programs” (<http://www.fns.usda.gov/cnd/guidance>), it states that “a child with a disability must be provided substitutions in foods when that need is supported by a statement signed by a **licensed physician**. The physician’s statement must identify:

- The child’s disability,
- An explanation of why the disability restricts the child’s diet,
- The major life activity affected by the disability,
- The food or foods to be omitted from the child’s diet, and the food or choice of food that must be substituted.”

In Wisconsin, a chiropractor is not recognized as a licensed physician unless he or she meets the definition in Wisconsin State Statute 448.01(5): “*Physician*” means an individual possessing the degree of doctor of medicine or doctor of osteopathy or an equivalent degree as determined by the medical examining board, and holding a license granted by the medical examining board.

A chiropractor not meeting the above definition could sign a special dietary request form as a “recognized medical authority” but cannot identify the student’s condition as a disability. When a special dietary request is not based on a disability, it is at the school’s discretion as to whether or not they will accommodate the request. The only time a school is required to provide a special dietary accommodation is when a form signed by a licensed physician is completed, including identifying the disability.

What if a child has a note from home that says they can’t have milk because they are lactose intolerant?

It is at the school’s discretion to provide a nutritionally equivalent milk substitute to the student. You must notify our department of the substitute you are going to offer along with documentation to support that it is nutritionally equivalent. The school could also purchase and provide lactose-free milk, which is creditable as a fluid milk under the School Nutrition Program. For more information on providing milk substitutes, refer to the information posted to our website at http://fns.dpi.wi.gov/fns_menupln#milk.

Is there a certain form that must be used to document a special dietary need?

As stated previously, documentation must contain certain information but there is no specific required form. There is a prototype posted to the DPI website that schools may choose to use. This prototype is available at http://fns.dpi.wi.gov/files/fns/doc/spec_diet_restrict.doc. The Spanish translation of the physician’s form has also been posted

to the DPI website at http://fns.dpi.wi.gov/fns_market1. This meets the USDA requirements for documenting the request for special dietary accommodations in the child nutrition programs, both based on disability and not based on disability.

If an Individual Education Plan (IEP) or 504 plan is on file at the school for a student with special dietary needs based on disability (i.e., autism, cerebral palsy, severe food allergies, etc.), is the school food service required to make dietary accommodations, or is there still the need to have the completed physician’s statement?

When an IEP or 504 plan requires menu modifications, it is the school’s obligation to meet the student’s needs as outlined in the plan. However, for School Food Service to be involved in the provision of a special diet for a student, the USDA regulations require a physician’s statement that includes the information noted previously in this article.

What if the meal provided to a child with a documented disability that requires special dietary accommodations doesn’t meet the meal pattern requirements for breakfast and/or lunch? Can it still be claimed for reimbursement?

When a meal is provided that complies with the supporting documentation for the child’s specific needs, even though it may not meet meal pattern requirements, the meal is still eligible for reimbursement. That being said, food service will want to provide the student with a meal that is as nutritious as possible within the parameters of their specific needs. For more information and resources on accommodating special dietary requests, including webcasts on handling food allergies and the school district’s role and responsibilities in carbohydrate counting, please visit the DPI website at http://fns.dpi.wi.gov/fns_market1.

Food Allergy Research and Education (FARE)

The Food Allergy & Anaphylaxis Network (FAAN) and the Food Allergy Initiative (FAI), the nation’s two leading food allergy organizations, have merged to become Food Allergy Research & Education (FARE). Their website is <http://www.foodallergy.org/>, which includes a webpage dedicated to managing food allergies in schools: <http://www.foodallergy.org/managing-food-allergies/at-school>.

Child Nutrition (CN) Labels

Schools are required to save original CN labels from food packaging which includes the product’s name, inspection legend, ingredient statement with crediting information, signature/address line, and net weight. Though distributors and manufacturers can post general CN Labels and crediting claims on their websites, these **cannot** be used as a substitute for original CN Labels. To ensure your school is crediting food items correctly toward the new meal pattern requirements, use and retain the physical CN labels that appear on product packaging. Read more about the label policy at http://www.fns.usda.gov/cnd/cnlabeling/copying_labels.htm.

New Guidance from the USDA Summarized



SP 10-2012: Questions & Answers on the Final Rule: Nutrition Standards in the National School Lunch and School Breakfast Programs Revisited.

This guidance was re-issued with updates and includes questions on general and specific aspects of the new meal pattern requirements. The Q&A and other materials related to the new meal requirements are available on the FNS website at <http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

SP 31-2012: Child Nutrition Reauthorization 2010: Questions and Answers Related to the Certification of Compliance with Meal Requirements for the National School Lunch Program (3rd Revision).

This memo includes revised questions and answers related to the interim rule entitled, *Certification of Compliance with Meal Requirements for the National School Lunch Program under the Healthy, Hunger-Free Kids Act of 2010*. The USDA has received many comments and questions on the certification process. As a result, they have revised many of the existing questions and have added new questions. This document can be accessed on our website at http://fns.dpi.wi.gov/fns_6centscert.

SP 37-2012: Separation of Vegetables/Fruit in the Food Buying Guide for Child Nutrition Programs (3rd Revision).

The fruit and vegetable section of the Food Buying Guide has been updated with information on bok choy, Chinese cabbage, and celery. This resource can be accessed at www.fns.usda.gov/tn/resources/foodbuyingguide.html.

SP 19-2013 and SP 25-2013: Paid Lunch Equity (PLE) tool.

School Food Authorities (SFAs) are required to ensure sufficient funds are provided to the nonprofit food service account for meals served to students not eligible for free or reduced price meals. SFAs must annually review their paid lunch revenue to assure compliance with the paid lunch equity requirement. When the average paid lunch price is less than the difference between the free and paid federal reimbursement rates, the SFA must determine how they will meet the requirement either by increasing their average paid lunch price or providing funds from non-federal sources. The SY 2013-2014 weighted average price requirement is \$2.59. USDA policy memo SP 25-2013 reviews the calculations and the tool for the SY 2013-2014. The PLE tool is posted to our website at http://fns.dpi.wi.gov/fns_cnrsnp#cnrsnplp.

Step-by-step instructions for this tool and a memo clarifying non-federal funding sources are now available on our website. As a reminder, Online School Meals Contracts will not be approved unless a price increase is made, or allowable non-federal funds are contributed in lieu of an increase, or both. While some SFAs may not be required to increase their prices this year, the consultant assigned to the contract may ask to see a copy of the completed PLE tool.

SP 21-2013: Free and Reduced-Price Meal Applications.

After review of the USDA Policy memo SP 21-2013 titled "Family Friendly Applications," the only changes made to the current application include the school year dates and the income chart. The 2013-2014 Federal Income Eligibility Guidelines have been released and the updated application is now available on our website at http://fns.dpi.wi.gov/files/fns/doc/iegs_2013-14.doc. If you use a software company for online applications, please inform them of this information. The DPI must approve all online applications annually as well as any changes a district chooses to make to the paper application. Part 2 of the *USDA Eligibility Manual for School Meals* (http://fns.dpi.wi.gov/fns_fincou1#manual) also helps to clarify requirements for informing households of the program and how to apply for benefits when using paper-based applications and/or computer or web-based applications.

SP 23-2013: Guidance Reaffirming the Requirement that State Agencies and School Food Authorities Periodically Review Food Service Management Company Cost-Reimbursable Contracts and Contracts Associated with USDA Foods.

For cost-reimbursable contracts, Food Service Management Companies (FSMCs) may credit the value of USDA Foods by disclosing, in its billing for food costs submitted to SFAs, the savings resulting from the receipt of USDA Foods for the billing period. In their FSMC contracts, SFAs must require documentation to allow the SFA to identify allowable and unallowable costs and reconcile the amount of all rebate credits and the value of USDA Foods received on invoices. State agencies are required to periodically review FSMCs' supporting documentation for all rebate credits received and ensure the value of USDA Foods provided to FSMCs are properly accounted for and credited to the SFA on the FSMC invoice.

SP 26-2013: Extending Flexibility in the Meat/Meat Alternate and Grains Maximums for School Year 2013-14.

Flexibility in the weekly maximums for grains and meat/meat alternates has been extended through SY 2013-14 for both breakfast and lunch. SFAs will be considered in compliance for certification and administrative reviews if they are meeting the weekly minimums for the grains and meat/meat alternate components through SY 2013-14. SFAs must continue to meet

all of the remaining food components and dietary specifications, including calories. The meal patterns remain unchanged and SFA menu planners are encouraged to consider the weekly maximums for grains and meats/meat alternates as a goal that can assist in offering balanced meals that meet the calorie, sodium, and saturated fat requirements.

SP 28–2013: Questions & Answers on the School Breakfast Program Meal Pattern in School Year 2013-14.

This memo provides popular questions and answers on the final rule to update the meal patterns and nutrition requirements for meals offered under the SBP and can be accessed on the DPI website at http://fns.dpi.wi.gov/fns_cnrsnp#brk. For more information on SBP, see the article “NEW: Changes to the School Breakfast Program” in this newsletter on page 1.

SP 31-2013: Salad Bars in the National School Lunch Program.

All SFAs that are using salad bars or are considering using one should read this guidance memo. Included in the memo is information on how salad bars can effectively be used in the service of reimbursable meals within the new meal pattern requirements and includes information on portion size, point of service, nutrient analysis, and food safety for school meals. This memo can be accessed online at http://fns.dpi.wi.gov/fns_menuspln#salad.

TA 07-2010-Revised: Guidance for Accepting Processed Product Documentation for Meal Pattern.

This guidance highlights common issues related to inaccurate or misleading product literature, product labels, and fact sheets. It also provides guidance about how product literature can be used to make purchasing decisions and brings your attention to several sample Product Formulation Statements that can be used to document a product’s contribution to meal pattern requirements. This memo can be access online at http://www.fns.usda.gov/cnd/cnlabeling/TA_07-2010_os.pdf.



Legislative Updates

Nondiscretionary Amendments Related to the Healthy, Hunger-Free Kids Act (HHFKA)

A final rule was published on February 28, 2013, regarding several nondiscretionary provisions of the HHFKA. This rule is effective April 1, 2013. You are probably familiar with these changes but with the final rule being published, we wanted to remind you of a few things.

Categorical Eligibility of Foster Child: It is now a requirement to provide categorical eligibility for free meals, without further application or eligibility determination to any foster child whose

care and placement is the responsibility of the state or who is placed by a court with a caretaker household. To certify any foster child as eligible for free meals, without application, you can communicate directly with the appropriate state or local child welfare agency to obtain documentation of a child’s status. If the appropriate foster care agency does not initially provide documentation for a categorically eligible foster child, an application identifying the child as a foster child must be completed. Documentation of direct contact with a state or local child welfare agency or a court where the child received placement is not required unless the household’s application is selected for verification.

Outreach to Eligible Families: In an effort to help more children benefit from the nutritious meals served in the SBP during the school year, and in the Summer Food Service Program (SFSP) when the school year ends, SFAs are required to cooperate with SFSP sponsors, to the maximum extent practicable, to distribute materials informing families of the availability and location of free SFSP meals when school is not in session. SFAs must also inform families of the availability of reimbursable breakfast at school during the school year.

Privacy Protection: In efforts to protect privacy, the USDA removed the requirement of having a complete nine digit social security number on an application for free and reduced-price meals. The adult household member signing the free and reduced-price application only needs to provide the last four digits of his or her social security number (if he or she has one). Social security numbers are not required when the household provides a FoodShare, W-2 Cash Benefits, or FDPIR number on the application.

Applicability of Food Safety Programs for the Entire School Campus: To strengthen food safety requirements in the NSLP, SBP, and all other Child Nutrition Programs operated in a school, USDA regulations now require that Hazard Analysis and Critical Control Point (HACCP) principles for safe food handling be applied to any facility, or part of a facility in which food for any Child Nutrition Program is stored, prepared, or served. SFAs should apply their current procedures for safe food handling in the cafeteria to other locations, including school buses, hallways, school courtyards, kiosks, and classrooms where food is stored, prepared, or served. The DPI will be reviewing the schools’ food safety programs to ensure that standard operating procedures for safe food handling are updated to include locations outside of the cafeteria.

Nutrition Standards for All Foods Sold in School

A proposed rule released February 8, 2013, seeks to amend the NSLP and SBP regulations consistent with amendments made in the HHFKA. The HHFKA requires that the Secretary formally publicize the proposed regulations to establish nutrition standards for foods sold in schools other than those foods provided under the Child Nutrition Act of 1966 and the Richard B. Russell National School Lunch Act. For more information, visit http://fns.dpi.wi.gov/fns_regs.



New and Improved Direct Certification (DC) Technology!

Looking ahead to SY 2013-2014.

As you may be aware, in 2012 the DPI received a three-year USDA DC implementation grant to improve Wisconsin's DC process and increase the DC rate. As part of the improvement process under the grant, we will be integrating new DC technology. This new technology will address existing challenges and simplify the workload of SFAs by:

- Adding information from the state foster care system to the DC matching system which will extend categorical eligibility to foster children. A computer match system will continue to compare your list of students to the list of children enrolled in FoodShare and W-2 but will now also include those in the state foster care system.
- Using Soundex to reduce the overall number of undetermined students (near-matches that currently show up as B, F, and L) and increase the number of eligible students. Soundex allows names to be tagged as matches based on sound rather than spelling, reducing errors from misspelling and increasing accuracy of matching.

The DPI's SNT, along with the Wisconsin Department of Children and Families, is in the process of testing this new system to ensure accuracy. We hope to implement these changes for all SFAs starting July 1, 2013.

Green Moment

Food scraps are typically thrown away but composting is a great way to keep these scraps out of the landfill. By decomposing food scraps properly you will be providing organic material and nutrients for soil while decreasing your carbon footprint!

- **What foods can be composted?** Fruit and vegetable scraps, eggshells, nut shells, tea, and coffee can be composted. This even includes coffee filters and teabags.
- **How can you get involved?** Check out the links below for more information on composting and to see what other schools are doing to reduce waste in landfills. Contact your local authorities for information on regulations.

Resources:

Information on composting:

<http://epa.gov/recycle/composting.html>

Green Star Schools:

<http://www.ecocycle.org/schools/greenstarschools>

Field Trip Meals

Springtime means students are leaving school for field trips and other off-school campus learning experiences. There are no federal requirements to make provisions for meals for students who are not present during the meal service period. However, many schools choose to maximize participation in the SBP and NSLP by making field trip meals available for students. Even small dips in meal participation will impact the food service operation's bottom line because of lost revenue and decreases in productivity. Other reasons for making field trip meals available to students include:

- Costs associated with the field trip for households with students that qualify for free or reduced price meals are minimized.
- Households do not have to remember to make necessary provisions (money or packed meal) for their children's meals.
- All students have opportunity to receive nutritious meals.
- Concerns about inappropriate items brought from home and food safety are decreased.

FNS Instruction 786-8, Rev. 1, sets forth the situations in which a participating school may claim meals for reimbursement for off-site consumption. Meals taken and served on school supervised field trips may be claimed for reimbursement if:

- Meals meet the meal pattern requirements. Milk is a required lunch and breakfast meal component and must be offered.
- Point of service count is taken of meals by type (lunch or breakfast) and by student eligibility category (free, reduced price, paid).

In addition, the food safety plan must include standard operating procedures to specify necessary provisions taken for field trip meals.

SNT Member Updates

Congratulations!

Public Health Nutritionists **Molly Amberg** and **Tracy Pierick** transitioned from project positions at the DPI to permanent positions on April 7, 2013. Molly Amberg has joined the SNT training team and now is responsible for coordinating trainings across the state. Tracy Pierick is now the breakfast specialist on the SNT and will coordinate grant opportunities as they become available.

Farewell.

Best wishes to **Sara Saye**, who has transferred into her new position as Elderly Nutrition Program Manager with the Wisconsin Department of Health Services. Sara had worked as a Nutrition Program Consultant with the SNT for the last five years.

Wisconsin Farm to School (F2S) Summit

Save the date for the 2013 Wisconsin Farm to School Summit which will be held in La Crosse on June 26-27, 2013. Mark your calendar for “short courses” and networking on the afternoon of Wednesday, June 26, and a full-day conference on Thursday, June 27. Registration will open in mid-April. The summit showcases current F2S efforts across the state, new resources for F2S practitioners and advocates, and future opportunities for F2S programs and policy.

This event is designed to support the work of school nutrition staff, educators, farmers, school administrators, school board members, parents, students and school wellness team members. The summit will also be of interest to local food advocates, state and local health departments, local coalitions and more! This year, local F2S teams are encouraged to attend the summit together. Continuing education credits for educators and school nutrition staff will be available. Conference information can be found at <http://www.cias.wisc.edu/2013-f2s-summit>.



USDA F2S Census

Early this spring the USDA collected information on F2S programs through an online census. In March 2013, the USDA began surveying over 13,000 public school districts nationwide to determine how many schools currently purchase local food. The census gathered procurement documentation about local sourcing, and collected information on F2S activities in your school. Your valuable input helped the USDA F2S Program develop baseline assessment of prevalence, geographic distribution, and characteristics of F2S programs in order to set priorities for USDA outreach and technical support. To learn more about the census, please visit the USDA website at <http://www.fns.usda.gov/cnd/f2s/f2s-census.htm>. Thank you for completing the census and helping to grow F2S in Wisconsin!

School Garden Sub-grants Awarded



The DPI would like to congratulate those schools receiving a school garden sub-grant. Each school will receive \$4,000 for establishing a school garden and implementing garden-based curriculum in the classroom. To view a complete list of schools receiving this grant, please visit http://ne.dpi.wi.gov/ne_tngrant.



Fresh Fruit and Vegetable Program (FFVP) Updates

The application period for SY 2013-14 is now closed and school selection has begun! If selected to participate in the FFVP, schools will be responsible for completing mandatory program training in August and must agree to begin the program by the first week of October. However, it is recommended that schools plan to begin the program by mid-September. For more information and valuable resources, including program guidance and nutrition education ideas, visit the FFVP webpage at http://fns.dpi.wi.gov/fns_ffvp.

The SNT welcomes Public Health Nutritionist Cindy Loechler on board as a second FFVP coordinator. Questions pertaining to the FFVP can be directed to either Kathy at (608) 266-5197, or to Cindy at (608) 266-5185.

HealthierUS School Challenge Winners



The DPI is pleased to announce that **Westside Elementary School** of the Sun Prairie Area School District and **Norwalk-Ontario-Wilton Elementary School** of the Norwalk-Ontario-Wilton School District have received a HealthierUS School Challenge award. Both schools received the highest HUSSC award available, the Gold Award of Distinction. Congratulations!

Are you interested in taking the HealthierUS School Challenge? A training survey was sent out to all schools who have achieved menu certification. As a result, the SNT will be conducting a number of in-person trainings this spring, summer, and fall. Additionally, a series of webinars will be recorded this spring and available online soon. Look for more information about training opportunities and copies of the webinar recordings at http://fns.dpi.wi.gov/fns_hussc.

Food Safety Reminders: How to Wash Produce



- Wash your hands before washing fruits and vegetables.
- Avoid using soap and detergent to wash fruits and vegetables.
- Wash produce thoroughly under continuous running water.
- Use a designated produce sink.
- Scrub firm produce with a clean produce brush.
- Wash produce even if you plan to peel the produce before eating.
- Drain produce in a colander and use a salad spinner to remove excess water.
- Allow produce to air dry in clean, perforated pans.

New Study Demonstrates Positive Impact of the SBP

Share Our Strength's No Kid Hungry campaign has released a new analysis demonstrating the positive potential impact that school breakfast has on the academic, health and economic futures of America's students. The study, developed in collaboration with Deloitte, finds that on average, students who eat school breakfast have the potential to achieve 17.5% higher scores on standardized math tests and attend 1.5 more days of school each year.

Research also shows students who attend class more regularly are potentially 20% more likely to graduate from high school, and high school graduates typically earn \$10,090 more a year while enjoying a 4% higher employment rate. For complete details and an interactive map highlighting the benefits of school breakfast at the state and local levels, visit www.NoKidHungry.org/Breakfast.



Pop Quiz Answer:

False- Schools may offer a meat/meat alternate in place of part of the grains component *after* the minimum daily grains requirement is offered in the menu or planned breakfast. A serving that is 1 ounce equivalent (oz eq) of meat/meat alternate may credit as 1 oz eq of grains after the minimum grain requirement is met.

Schools may offer a meat/meat alternate in place of grains, provided they offer at least 1 oz eq of grains daily. The meat/meat alternate offered in place of grains would count toward the *weekly* grains requirement and the dietary specifications. The operator receives credit for the meat/meat alternate under a required food component (grains).

Schools may also serve a meat/meat alternate as an extra food and not count it toward the weekly grains requirement. The extra meat/meat alternate must fit within the weekly nutrition standards and the operator must continue to offer a sufficient amount of grains daily to meet the weekly requirement. Under this option, the meat/meat alternate does not change the other required components in the SBP meal pattern.

Source: USDA SP 28-2013

DPI Toll-Free Helpline (800) 441-4563

Fax..... (608) 267-0363

Home Page:

<http://fns.dpi.wi.gov/>

SNT Directory:

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



Contract Updates

The DPI has now posted updated FSMC contracts. The updated agreements can be found at

http://fns.dpi.wi.gov/fns_procurement under the "Prototypes Contracts" section of the webpage. Updated vendor agreements and joint agreements will be posted in the near future.

Special Reminders



School Lunch Superhero Day – May 3, 2013

<http://www.schoollunchsuperheroday.com>

School Nutrition Employee Week – May 6-10, 2013

www.schoolnutrition.org/Content.aspx?id=960

School Nutrition Association (SNA) of Wisconsin Annual Conference – June 23-26, 2013

Location: Radisson Hotel & La Crosse Convention, La Crosse
<http://www.sna-wi.org/conferences-and-events/>

Wisconsin Farm to School Summit – June 26-27, 2013

Location: La Crosse, Wisconsin
<http://www.cias.wisc.edu/2013-f2s-summit>

SNA Annual Conference – July 14-17, 2013

Location: Kansas City, Missouri
www.schoolnutrition.org/Meetings.aspx

National School Lunch Week – October 14-18, 2013

<http://www.schoolnutrition.org/Content.aspx?id=18588>

School Nutrition News

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