

School Nutrition News

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

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Winter 2010-2011

Child Nutrition Reauthorization Signed

As most of you are aware, the *Healthy, Hunger-Free Kids Act* (HHFKA) was signed into law on December 13, 2010. This long-awaited legislation brings about many changes, and we will have much work to do. In order to help you sort through the various provisions, a recent School Nutrition Team memo dated January 4, 2011, gave a brief summary of some of the more significant changes affecting school meal programs. This memo may be found on our website at:

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

We realize you may have many questions about how this new law will affect school meal programs and how to successfully implement the new requirements. While many of the provisions within the Act have an effective date of October 1, 2010, specific guidelines will be forthcoming from the U.S. Department of Agriculture (USDA) in the next several months. As information from the USDA becomes available, the School Nutrition Team (SNT) will work diligently to provide you with the guidance, training, and technical assistance needed to apply these changes within your programs.

In the meantime, we are developing a webpage dedicated specifically to Child Nutrition Reauthorization. The new webpage, http://fns.dpi.wi.gov/fns_cnreauthorization, is still in its early stages, and aims to provide you with timely and easily accessible information. In addition, the SNT is looking into the use of Really Simple Syndication (RSS) Feed — a process that would allow users to sign up with DPI to receive immediate notifications when updates are made to the Child Nutrition webpage. Watch for the link in the *Hot Topics* Box on our homepage (sometime in late January) to sign up for this service.

Stay tuned — more detailed information on the implementation of the Act will be provided to State Agencies in the near future.

Proposed Rule for Updated Nutrition Standards Now Available

Review the green newsletter insert for a summary of the proposed rule to update nutrition standards for meals served through the National School Lunch and School Breakfast programs. USDA encourages people to comment.

A New Look for the School Nutrition Team Website

On February 14 our website homepage will have a new look. We have received feedback that our homepage is too long and that finding what schools want is too difficult. You spoke and we listened.

Our new homepage will consist of four areas:

1. Welcome paragraph and Mission Statements
2. Hot Topics Box
3. Important Dates
4. Seven buttons that will get you to the area or web page you are looking for:



New to us is our Index page, linked to the *Index* button above, which is a topical index for all subjects covered on our web pages. Please use this when looking for information on a specific subject. It will be the quickest way to get to the information you are searching for.

Our on-line services will all move to a separate page, accessed by the *On-Line Services* button. This page will contain the buttons to access:

- **On-Line Services:** Contracts and Claim submittal for CACFP, SNT, SMP and SFSP; Annual Financial Report and FNS-10 Report
- **Commodity Ordering System**
- **Verification Summary Report**

The on-line services page will also contain all of the manuals, instructions, supplemental forms, and links to trainings for these services.

As always, feedback is appreciated so let us know what you think of the new set-up. Just click on *Email Us* in the left menu bar and send us an email. Thank you!



USDA Equipment Grant Applications Available

The *Healthy Hunger-Free Kids Act* included the legislative fix for the Fiscal Year 2010 NSLP Equipment Assistance Grant. This legislation allows School Food Authorities (SFAs) that received funding through the ARRA 2009 equipment grant to receive funding through this grant as long as it is for a different school.

Therefore, we have now posted applications on the DPI USDA Equipment Grant webpage: http://fns.dpi.wi.gov/fns_usdaeg. Applications along with the signature form and equipment bids must be postmarked/sent by March 4, 2011 to be considered. Grants are anticipated to be awarded the last week of May or sometime thereafter.

Fresh Fruit and Vegetable Program (FFVP) Update

 *Strawberries! Carrot Sticks! Pineapple! Jicama!*

These were just some of the answers students provided when naming their favorite fruit and vegetable snacks. While answers ranged from apple slices to zucchini coins, students showed overwhelming excitement for their snack program while they were gobbling up their fresh fruit and vegetable snack. I have had the great opportunity of visiting a number of schools across the state and have received wonderful information and feedback from students and staff. Thank you to everyone who has taken time out of their busy days to meet with me. *Alicia Dill, Public Health Nutritionist, FFVP*

 *Don't Forget the Nutrition Education*

Schools participating in the FFVP have a unique opportunity to provide nutrition education on a variety of new fruits and vegetables, many of which students have never seen, smelled, or tasted before. Crunched for time? Check out the FFVP website for a variety of educational resources including crossword puzzles, word finds, coloring sheets, and fact sheets. These resources may be distributed to staff and students in a variety of ways:

- Provide a copy of fact sheets to staff to share with their students during snack time
- Post fact sheets in the cafeteria or snack table for students to read while collecting their food
- Make an education cart where students may pick up copies of the fruit and vegetable games and activities
- Provide your principal with a list of fruit and veggie jokes and facts to read at the morning announcements

 *Applications for the 2011-2012 School Year*

Applications for the 2011-2012 school year will be available on the DPI website in early February. All elementary schools with a 50% or higher free/reduced lunch rate are eligible to receive the grant. Apply for the grant today!



Commodity Reminders

- ❖ For the 2011-12 school year, School Food Authorities (SFAs) will again have the option of selecting a commercial distributor for delivery of commodities.

All SFAs will also have the option of continuing with the current state distribution method, where commodities are delivered once per month via the state-contracted trucking company.

Any SFA interested in using a commercial distributor to deliver their commodities for the 2011-12 school year **MUST** complete **all** three of the following steps by **March 31, 2011**:

1. Sign and submit the contract between DPI and your SFA (DPI must receive a copy with the original signatures; faxed or emailed copies will not be accepted).
 2. Following procurement regulations, sign a contract/agreement with one commercial distributor selected by your SFA (DPI **does not** need to see a copy of the contract with your distributor; DPI only needs the DPI/SFA contract).
 3. Access the DPI Commodity Internet System and designate on the School Food Authority Contract Form for the **2011-12 school year (Program Year 2012)** which commercial distributor has been selected. Please refer to the Wisconsin Commodity Internet Instructions for details on this process at: <http://fns.dpi.wi.gov/files/fns/doc/commodityorderinst.doc>
- ❖ The annual order period for the 2011-12 school year was from December 20, 2010, through January 21, 2011. All SFAs wishing to receive commodities for the 2011-12 school year needed to place an order during this time frame.

The commodities section of the School Nutrition Team is currently in the process of compiling all SFAs' requests to state-wide totals and balancing the state-wide totals to equal full truck load quantities. Therefore, it is possible that SFAs may have adjustments made to their 2011-12 school year annual order survey.

By May 1, 2011, the commodity section will have completed this process and finalized all orders with USDA. Therefore, after May 1, 2011, all SFAs should access the Wisconsin Commodity Ordering System to obtain an adjusted/final copy of their 2011-12 school year annual commodity order.

Pop Quiz



True or False? Food products that are considered *Foods of Minimal Nutritional Value* may only be used in reimbursable meals when they are on the exemption list.

For answer see back cover.



New Guidance

Reaffirming the Requirement that School Food Authorities (SFAs) Comply with Federal Regulations Affecting Rebates, Discounts, and Other Applicable Credits in All Cost Reimbursable Contracts

This memo serves as a reminder to all SFAs of the importance of being in compliance with the procurement requirements that affect the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Special Milk Program (SMP). Some key points include:

- SFAs must include, in all cost reimbursable contracts, contracts including cost reimbursable provisions and solicitations for such contracts, provisions which limit the use of nonprofit school food service account funds to costs resulting from proper procurements and contracts.
- SFAs can only use funds in their nonprofit food service account for allowable costs - those costs net of all discounts, rebates, and other applicable credits.
- The State agency must review and approve an SFA’s procurement procedures and cost reimbursable contracts.
- The SFA receives the full benefit of any discounts, rebates, or credits arising from purchases made under cost reimbursable contracts on behalf of the school meals programs.
- Contractors under cost reimbursable contracts must provide sufficient information to permit the SFA to identify allowable and unallowable costs as well as the amount of all such discounts, rebates, and credits on invoices and bills presented for payment to the SFA.



SP 02-2011: Salad Bars in the NSLP (Revised to include Q & As)

This memo provides SAs with information on how salad bars can effectively be used in the service of reimbursable meals. Information is provided on the following: portion size, point of service, nutrient analysis, and food safety. USDA encourages SFAs to incorporate salad bars into their school food service operations when possible, and to explore creative options when salad bars are not an option in efforts to increase fruits and vegetables in their schools. USDA mentions pre-portioned and pre-packaged food items to emulate the grab-and-go concept.

- Portion Size:
 1. Food Based Menu Planning: when planning a salad bar as part of a reimbursable meal, the minimum portion size should be an amount that is reasonable for that menu item. It also must be consistent with the meal pattern for the age/grade group being served. Salad bars can be used to serve one component or multiple components of a reimbursable meal. It is important to remember that any fruit or vegetable item meeting the 1/8 cup minimum requirement can count towards the fruit/vegetable component.

2. Nutrient Standard Menu Planning: the SFA must determine the minimum portion size in conjunction with the nutrient analysis and all (student, cashier, etc.) need to know the minimum amount that must be taken. The salad bar can be used as an entrée or side salad.
- Point of Service: It is critical to consider the location of the salad bar in relation to the Point of Service (POS), which is after the salad bar to ensure that each student’s selections meet the required portions for the entrée or food/menu item. SAs may authorize alternatives based on the schools inability to position the salad bar prior to POS.
 - Nutrient Analysis: The salad bar recipe should be constructed based on a typical day. First, the serving size needs to be determined and second, the number of servings the recipe produces must be established. Finally, the amount of each food ingredient in the recipe must be determined. A standardized recipe can then be entered into the nutrient database at the local level.
 - Food Safety: USDA references the NFSMI’s Best Practices: Handling Fresh Produce in Schools fact sheet. In addition, they mention the National Sanitation Foundation (NSF) that develops standards for food service equipment to promote sanitation and protect public health. NSF standards provide two suggestions/recommendations when salad bars are provided in elementary schools. They include:
 1. All food should be pre-wrapped when used at a self-service bar
 2. Students may be served from an open salad bar, with a solid food shield barrier between the students and the food. This option requires a server to portion the choices made by the student and pass the portioned items over the food shield to the student.
 - Contact your local sanitarian for other recommendations.

SP 04-2011: Eligibility of Expanded Learning Time Programs for Afterschool Snack Service (ASCSP) in NSLP and CACFP (Revised to include Q & As)

This memo is in response to numerous questions USDA has received regarding whether certain expanded day learning programs are eligible for afterschool snack service. The ASCSP was established to support programs operating afterschool programs with educational and enrichment activities for children in the late afternoon or evening when they might otherwise be unsupervised and engage in risky behaviors. Definition: those programs “providing organized care to enrolled school-age children after school hours for the purpose of care and supervision of children.” Educational programs aimed at serving at-risk children have evolved to include schools operating expanded learning times longer than the traditional school day.

...see *USDA Guidance Memos* on page 4

USDA Guidance Memos continued from page 3

(Schools that add significantly more school time for academic and enrichment opportunities to improve student achievement).

USDA is changing with the times and therefore, feels that if a school is operating longer than the traditional school day, it may be eligible for afterschool snack reimbursement if it operates a school day that is at least one hour longer than the minimum number of school day hours required for the comparable grade levels by the local educational agency in which the school is located.

SFAs are encouraged to work with the State agency in determining an expanded learning program's eligibility for reimbursement.

SP 05-2011 (FD-110): Further Clarification in Crediting for, and Use of, Donated Foods in Contracts With Food Service Management Companies



The purpose of this policy memo is to clarify the requirements in crediting for, and use of, USDA donated foods in contracts with food service management companies (FSMC), and to provide guidance to ensure compliance with such requirements in the first and final years of such contracts.

The FSMC must credit the SFA for the value of all donated foods received for use in the SFA's meal service in a school year. The FSMC must provide such credit whether or not the donated foods are used in the year of receipt. While the FSMC must credit the SFA for the value of donated foods received for use in the SFA's meal service in a school year, it may not always be able to use such foods in the year of receipt. Consequently, an FSMC in the final year of the contract may not be able to use such foods before the termination of the contract. In the event that this occurs, the SFA may not return credit for the value of the unused donated foods to the FSMC.

To prevent this from occurring in the final year of the contract, the policy memo provides the following two options:

1. The FSMC may order or select donated foods, in coordination with the SFA, as early in the school year as possible, to ensure use before the end of the year. With single inventory recordkeeping, the FSMC may use commercially purchased foods of the same generic identity, of US origin, and of equal or better quality in place of donated foods (except for donated ground beef, donated ground pork, and all processed end containing donated foods). Substitution may permit an FSMC to ensure their use, or the use of the acceptable commercial substitutes, during the same school year in which the donated foods must be credited. However, the SFA must ensure that such substitution has been made, and that it has received credit for the value of all donated foods received.
2. In the first year of a contract, the FSMC must credit the SFA for the value of donated foods received in that year. Such credit must include donated foods in

inventory carried over from the previous year, if the value of such foods has not already accrued to the school food service. If an SFA was self-operating in the year prior to the first year of a contract with an FSMC and the SFA has carry-over inventory, the SFA must include that the FSMC is to provide payment or credit for all carry-over inventory (donated and purchased foods together) in its procurement or solicitation of the FSMC.

SP 08-2011: Teacher modeling in the Fresh Fruit and Vegetable Program (FFVP)



This memo provides guidance on allowable consumption of FFVP fruits and vegetables by teachers. Teachers can play a valuable role in modeling fruit and vegetable consumption. Therefore, USDA is allowing teachers to consume fresh fruits and vegetables as part of the FFVP under the following conditions:

- Only teachers who are directly responsible for serving the fruit and/or vegetable may partake of the fruit or vegetable (classroom setting).
- Program is not available to general teacher population and other adults in the school.
- Participating teachers are strongly encouraged to include a nutrition education component to enhance their positive role modeling.
- No additional FFVP funds will be provided. Schools must stay within their per student allocation.

SP 09-2011: Clarification of Competitive Foods and Foods of Minimal Nutritional Value



This USDA memo defines a "competitive food" as any food item that is sold in competition to the reimbursable school meal. A "food of minimal nutritional value" is a food that fits into specific categories defined in the *Competitive Food Services regulation (also known as "foods of minimal nutritional value" (FMNV))*. State agencies and school food authorities prohibit the sale of foods of minimal nutritional value in the food service areas during meal periods. If a food in one of the FMNV categories receives an FNS exemption, then the food is considered a "competitive food." The exempted food can **only** be sold in competition to the school meal as an *a la carte* item. A food item that does not receive an exemption **cannot** be sold in food service areas during meal service. Therefore, as an example, if a school is packing a sack lunch to be claimed for reimbursement, **they cannot include** a package of Scooby Doo Fruit Snacks (on the exempted list) as an extra.

...see *USDA Guidance Memos* on page 5

Green Moment

America's refrigerators use about 7 percent of the nation's total electricity consumption which is about the same output as 25 large power plants.



SP 11-2011: Effects of Busing on Area Eligibility in the CACFP, the Summer Food Service Program, and the Afterschool Snack and the Seamless Summer Option served through the NSLP

This memo supersedes the May 20, 2003, version. To address a potential barrier to program participation when school children in public school systems are assigned (by way of busing) to a school outside the attendance area of their neighborhood school, site eligibility based on school data may be determined using one of two methods. The program sponsor may determine eligibility based on the enrollment/attendance data obtained for:

- The school the children attend and are bused to, or
- The school the children would have attended was it not for the school's busing policy (the neighborhood school where the children live).

Program sponsor may determine a site to be area eligible in situations as described above only if the school food authority is able to document the percentage of children eligible for free and reduced-price meals at each school before and after students are reassigned. The same method of determining site eligibility must be used for all sites participating under that program sponsor to avoid duplicate counting.

Farm to School (F2S) Advisory Council Formed



Are you interested in becoming involved in farm to school? Currently, over 50 districts are participating in the F2S movement and that number is expected to grow.

On December 16, 2010, the Farm to School Advisory Council met for the first time. The creation of the council was mandated under the F2S Bill and will serve to advise the development of a statewide F2S program and network. The council will also work to educate state agencies and policy makers on the needs and opportunities for farm to school growth in Wisconsin.

The council includes representatives from multiple state agencies, including June Paul, Director of the School Nutrition Team who is acting on behalf of Tony Evers, State Superintendent. Other members include school nutrition directors Diane Chapeta (Chilton), Kymm Mutch (Milwaukee Public Schools), Cheryl Peil (Elmbrook School District and WI School Nutrition Association President), and council president Susan Peterman (Middleton-Cross Plains). Council members serve a three-year term and will be instrumental in shaping farm to school in Wisconsin.

Congratulations to Boyceville High School for winning the National Dairy Council's® & General Mills Foodservice Child Nutrition and Fitness Initiative Breakfast Grant!

www.FuelUpToPlay60.com



School Breakfast Workshop Highlights



The third and final *New Approaches to School Breakfast Workshop* was held on November 10 in Eau Claire. The workshop was a huge success with 107 registered attendees representing over 80 school districts. Industry members were also in attendance, as well as staff from the Department of Public Instruction (DPI), Wisconsin Milk Marketing Board (WMMB), and the University of Wisconsin-Extension, Cooperative Extension.

Conference attendees learned about starting a school breakfast program, as well as increasing participation in an existing school breakfast program. Topics included new ways to serve breakfast, how products contribute to the meal requirements, the importance of collaboration between schools and other organizations, as well as how to use data and social media to market a breakfast program.

School Breakfast Grants Available for the 2011-2012 School Year

Senator Herb Kohl continues to show his support for the School Breakfast Program by providing Wisconsin schools with Nutrition Enhancement Breakfast Grants. Once again grants will be available for the 2011-2012 school year. The purpose of these grants is to increase the number of children with access to morning nutrition. Funds may be used to assist schools in implementing a school breakfast program or to help increase participation in an existing program. Look for grant eligibility guidelines and applications to be posted in the spring at http://fns.dpi.wi.gov/fns_sbp1.

Update on Rich's Ultimate Breakfast Rounds

USDA met with Rich's in October to discuss the perception of the Ultimate Breakfast Rounds (UBRs) by schools within the School Breakfast Program (SBP). Some schools have perceived the UBRs as a cookie, which is not creditable in the school breakfast program per page 3-15 of the *Food Buying Guide* (FBG), superscript 3. As a result Rich's will be including the description "round granola breakfast bar" to help clarify that the UBR fits under Group E of the grains/bread instructions in the FBG and is allowable as a component in the SBP. Also, to alleviate confusion, schools that purchase the frozen dough are encouraged to bake them into squares. Bid specifications and packaging are in the process of being changed.

Please note that schools should serve these products at their discretion. Perception should still be considered as part of the menu planning process. If this product is still perceived as a cookie, this should be considered in terms of whether or not it meets the guidelines for a reimbursable meal in the SBP.

Attention! Attention! We Need Your Recipes!



What food is high in protein, has virtually no fat, has more fiber than most whole grain foods, and provides important nutrients such as fiber, protein, calcium, and iron? The answer is beans! Research shows that eating beans can help control weight, reduce the risk of heart disease, cancer, and diabetes.

The Commodity Task Force and the commodity section of the School Nutrition Team are interested in assisting all Wisconsin schools in promoting bean consumption. Therefore, does your school have a fabulous recipe using refried beans, vegetarian beans, or great northern beans? If so, the commodity section of the School Nutrition Team would love to receive a copy of your school's favorite recipe.

Those interested in submitting refried bean, vegetarian bean, or great northern bean recipes should submit recipes via email to Laura Sime at laura.sime@dpi.wi.gov, Antonio Ante at antonio.ante@dpi.wi.gov, or to Lynne Slack at lynne.slack@dpi.wi.gov no later than **April 1, 2011**.

HealthierUS School Challenge (HUSSC)



On February 8 and 9, the National Food Service Management Institute is holding two HUSSC trainings at DPI. This training will provide an in-depth understanding of the HUSSC, including strategies and tips for meeting the criteria. In addition, attendees will participate in several hands-on activities. If you are not able to attend this training, the resources provided to participants will be available through a link on our website after February 9 at http://fns.dpi.wi.gov/fns_training. Also available are the HUSSC webcasts on our website at http://fns.dpi.wi.gov/fns_sntwebcasts.

Pop Quiz Answer



Correct answer: False

Exempted foods may only be sold in competition to the school meal as an *a la carte* item. Therefore, as an example, a fruit roll-up type product listed on the exemption list cannot be included as part of a reimbursable meal. For more information refer to the USDA Guidance Memo SP 09-2011 summary on page 4. To review the latest exemption list or for more information on competitive foods and FMNV refer to: http://fns.dpi.wi.gov/fns_menupln.

Note: With the passing of HHFKA there may be new regulations related to competitive foods. Stay tuned!



Special Reminders



National Nutrition Month® – March

Theme: Eat Right with Color
www.eatright.org/NNM/

Legislative Action Conference – March 6-9, 2011

Location: J.W. Marriot Hotel, Washington, D.C.
www.schoolnutrition.org/Meetings.aspx

National School Breakfast Week – March 7-11, 2011

Theme: School Breakfast Detectives
www.schoolnutrition.org/nsbw

SNA of WI Spring Conference – March 31, 2011

Theme: Lunchroom FUNdamentals
Location: Holiday Inn & Convention Center, Stevens Point, WI
www.sna-wi.org

School Nutrition Employee Week – May 3-7, 2011

www.schoolnutrition.org/Level2_SNEW2010.aspx?id=13433

Food Allergy Awareness Week – May 8-14, 2011

www.foodallergy.org/section/food-allergy-awareness-week1

SNA of WI Annual Conference – June 19-22, 2011

Location: Hotel Sierra, Green Bay, WI
www.sna-wi.org/conferences/

SNA Annual Conference – July 10-13, 2011

Location: Opryland Hotel, Nashville, TN
<http://docs.schoolnutrition.org/meetingsandevents/anc2011/>

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Fax (608) 267-0363

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School Nutrition News

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