

School Nutrition News

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

Vol. 6 No. 2

Winter 2013-2014

Celebrity Visitors in Watertown, USA



First Lady Michelle Obama and actress Eva Longoria addressed students at Watertown High School earlier this school year in promotion of the new *Drink Up* campaign. Mrs. Obama is encouraging students to drink more water as a small step toward bettering their health. At the interactive event, which included several student participation water games, water bottles were given to students and a toast was made “to the best drink in town.” More information about the *Drink Up* campaign can be found at <http://www.youarewhatyoudrink.org>.



Wisconsin Food Code Changes

In June 2013, an updated version of the Wisconsin Food Code was released by the Wisconsin Department of Agriculture, Trade and Consumer Protection in coordination with the Wisconsin Department of Health Services. A fact sheet highlighting significant changes to the Food Code can be accessed at http://fns.dpi.wi.gov/files/fns/pdf/fs_wfc_ch.pdf. Some of the changes include:

- **Time/Temperature Control for Safety Food (TCS)** is the new term for Potentially Hazardous Food. Examples of TCS food include cut tomatoes and cut leafy greens.
- **Priority Item, Priority Foundation Item, and Core Item** are new violation designations that replace Critical, Swing, and Noncritical.
- A “person in charge” must be able to identify the eight major food allergens.
- **Hand washing** is not allowed in pre-wash sinks.
- Frozen commercially processed and packaged raw animal food may be stored together with frozen ready-to-eat foods.
- **Date marking** is not required for foods prepared and packaged by a food processing plant. Examples include: deli salads (chicken, potato, and macaroni).
- **Potable water rinse** after sanitation of equipment and utensils is allowed if it is applied within the dish machine.

For more information and to access the complete Wisconsin Food Code, visit http://fns.dpi.wi.gov/fns_foodsafety#wfc.

New *On, Wisconsin!* Menus

The fall-themed breakfast and lunch *On, Wisconsin!* cycle menus that meet the new meal pattern requirements have been posted on our website! These versatile menus can be tailored to fit the needs of your school and are easily adaptable to winter and spring themes. You can check them out at http://fns.dpi.wi.gov/fns_wicylemenu.

Team Nutrition Updates

Continuing the *On, Wisconsin!* Cycle Menus: Wisconsin Team Nutrition is working on developing a five week cycle menu of Wisconsin foods and recipes. This menu will compliment the *On, Wisconsin!* fall cycle menus and will be planned for use during the winter months of the school year.

Do you have a recipe, or recipes, your students can’t get enough of? We’d love to include them in our cycle menus! Please send a copy of your standardized recipe along with a recipe description to Alicia Dill at alicia.dill@dpi.wi.gov or Kelly Williams at kelly.williams@dpi.wi.gov. Ideal recipes to submit are ones that feature scratch cooking, local ingredients, legumes, and/or United States Department of Agriculture (USDA) Foods products. Recipes must be standardized and include the serving size, number of servings yielded, ingredients with measurements, and cooking instructions.



New Electronic Newsletter: Wisconsin Team Nutrition is excited to introduce the Whipping Up Wisconsin Wellness electronic newsletter. This bi-monthly newsletter will be emailed to you on the first and third Monday of every month. The newsletter will provide you with information regarding nutrition education, school nutrition, school wellness, individual wellness, and grant opportunities.

All school food service directors have been automatically subscribed to this newsletter. If you haven’t received an issue, be sure to subscribe today at <http://eepurl.com/JWbaH>. Subscription to the newsletter is voluntary and you may unsubscribe at any time.

Training Announcements

The School Nutrition Team (SNT) is dedicated to helping Wisconsin schools provide safe and healthy meals for their students. We know that food service professionals are on the front lines every day doing an excellent job helping our children succeed. In case you need a refresher on child nutrition topics, we've got you covered.



ServSafe: Participants will receive a comprehensive training of key food safety concepts and will be given the

written National Restaurant Association multiple choice exam at the end of the eight-hour ServSafe course. Participants successfully completing the exam are eligible to apply for the State of Wisconsin Restaurant Manager Certification. The all-day class is being offered on March 19 in East Troy, WI. Future dates will be offered over the summer.

The cost of this course is \$79.00 per participant which covers the price of the required manual and exam sheet. Registration is online at http://fns.dpi.wi.gov/fns_snt_training.



Farm to School (F2S) 101: Are you interested in starting a F2S program but feel overwhelmed by the many responsibilities you already have on your tray? We know that starting up new programs can be challenging and that's why the SNT

developed a webcast to discuss simple ways you can incorporate F2S activities in your school. In this presentation, Nutrition Program Consultants, Lizzie Severson and Katherine Pike, cover a variety of topics including local purchasing considerations, student involvement, and school gardens. Whether you are new to F2S or well-seasoned in the topic, the presentation available at http://fns.dpi.wi.gov/fns_sntwebcasts#f2s will provide information on the components of a comprehensive program.

Administrative Review Webcasts: Are you preparing for an Administrative Review? Nutrition Program Consultant, Debra Wollin, has recorded a three-part webcast series to help you understand the process and be successful. These webcasts are available at http://fns.dpi.wi.gov/fns_sntwebcasts#ar.

Meal Pattern: There are many ways for you to feel confident about the breakfast and lunch meal patterns. Our webcasts have been updated and can be found on the SNT webcasts section of our training webpage at http://fns.dpi.wi.gov/fns_sntwebcasts. The updated webcasts cover the meal components and Offer versus Serve (OVS).

If your staff needs extra assistance with mastering the meal patterns for the National School Lunch Program (NSLP) and/or School Breakfast Program (SBP), you can complete a training request form and submit it to Molly Gregory at molly.gregory@dpi.wi.gov. If we have staff in the area and can schedule a training at your school, we'd be happy to help.

In addition, the Iowa Department of Education has put together several videos that may help school staff and community members better understand the new meal pattern. These videos are broken down by age appropriateness with videos that target elementary, middle, and high school students as well as adults. You can view the meal pattern videos at

<https://www.educateiowa.gov/pk-12/nutrition-programs/building-healthy-school-lunches-videos>.

More changes to the breakfast meal pattern take place July 1, 2014. Therefore, we will focus on meal patterns at this year's School Nutrition Skills Development Courses (SNSDC). We plan to host courses across the state so stay tuned for more details!



Menu Certification: As required by Section 201 of the Healthy, Hunger-Free Kids Act of 2010 (HHFKA), School Food Authorities (SFAs) that meet the new menu

requirements may be certified to receive an additional 6 cents for each reimbursable lunch served. To date, over 72% of our SFAs are receiving this additional funding. Thank you for contributing to our goal of 100% certification by the end of this school year!

We continue to host 6 cents menu certification workshops throughout the state. The meal pattern is discussed in depth at these workshops by our Public Health Nutritionists, who are able to offer hands on technical assistance with your menus and workbooks in the small group setting. The schedule for menu certification workshops is updated frequently and available at http://fns.dpi.wi.gov/fns_snt_training.

What's New with School Nutrition Webinars: To help you stay up-to-date with child nutrition programs, we continue to offer the *What's New with School Nutrition* webinars on the second Tuesday of every month at 2:00pm. You may listen to the webcast live or at your own convenience by opening our archived presentations. The PowerPoints and scripts are posted ahead of time at http://fns.dpi.wi.gov/fns_whatsnew.

Schools Find Success with Taste-Testing

There has been an increasing concern over the last few years of plate waste due to the increased requirement of fruits and vegetables. To combat this, many school districts, including Broome-Tioga BOCES of Binghamton, NY, have elected to offer regular taste testing opportunities for students. This gives students an opportunity to voice their taste preferences as well as increase customer service.

While not every student will enjoy the new options, taste testing is an opportunity for cafeteria staff to gather feedback on possible future menu items and reduce the risk of waste. For more information, you are invited to read the full article at <http://www.wbng.com/news/local/Keeping-students-healthy-with-school-lunches-221727321.html>.

National Food Service Management Institute (NFSMI) Resources



NFSMI has added and updated several free online trainings including, “Financial Management: A course for School Nutrition Managers,” “Meal Pattern,” “My Plate at School,” “Utilizing the Cafeteria as a Classroom,” and “Serving It Safe, Fourth Edition.” NFSMI is an invaluable resource and provides instruction in all facets of nutrition and food service operation.

NFSMI offers several electronic newsletters that provide updates on resources and research that would be of interest to child nutrition professionals. To learn more and to sign up for one or more of these free newsletters, visit <http://www.nfsmi.org/Templates/TemplateDivision.aspx?qs=cEI EPTEx>.

NFSMI also has several recipes from the USDA posted on their website for your convenience. Please note these recipes have not been updated with the new grain crediting since the switch from 14.75 grams to 16 grams per ounce (oz) equivalent (eq). If using these recipes, be sure to re-analyze each recipe to determine the grain oz eq under the current Exhibit A, which can be found in USDA Guidance Memo SP 30-2012. For help in recipe standardization and crediting, visit http://fns.dpi.wi.gov/fns_menupln#rr or contact one of our Public Health Nutritionists.

In addition to their online resources, NFSMI hosts training sessions in Oxford, Mississippi. Multiple classes have been scheduled in 2014. If you are looking for some extra training during your spring break, information about these sessions can be found at <http://www.nfsmi.org>.

Tips for a Successful Direct Certification (DC) Run

At this point in the school year, most of you have probably already had at least one successful DC run. Remember, the USDA requires SFAs to run DC three times during the school year. Here are some tips to help ensure that you continue to have successful runs throughout the rest of the school year:

- ✓ Review the updated *Wisconsin Direct Certification User Guide* at http://fns.dpi.wi.gov/files/fns/pdf/fs_wfc_ch.pdf for guidance and tips! This guide is especially useful for the first-time user but even the most experienced user will find the guide helpful.
- ✓ Create a specific folder on your computer to store all DC files. Files must be saved for three years beyond the current school year.
- ✓ Remember the USDA mandate! It requires you to run DC at three months and six months after your first run of the year.
- ✓ Run DC often. Once a student is directly certified, they are eligible for free meal benefits for the rest of the school year and up to 30 operating days into the next school year, but families can apply for public assistance like FoodShare or W-2 at any time.
- ✓ Mark “Run DC” on your calendar! Run it as often as possible. Set a goal of running DC monthly throughout the year to ensure eligible students are receiving benefits.

For technical questions, contact the DCF Service Desk at dcfservicedesk@wi.gov or (608) 327-0840. If you have general questions, you can reach a Direct Certification Outreach Specialist at directcert@ckfwi.org.

Procurement Webpage Updates



The SNT has recently updated its procurement webpage. The update is ongoing with some links still in development. The procurement website address hasn’t changed and can be accessed at http://fns.dpi.wi.gov/fns_procurement. The goal of the update was to provide an easy to navigate procurement webpage. New features include tabs at the top of the page to access commonly used links, an “informal and formal comparison chart” to help illustrate the differences between the procurement methods, and additional templates for schools to utilize in developing school specific procurement documents.

Pop Quiz

1. Which vegetable subgroup would yellow carrots be classified as?

- a. Dark green
- b. Red/orange
- c. Beans/peas/legumes
- d. Starchy
- e. Other



2. Which subgroup(s) would brown, yellow, and orange tomatoes be classified as?

What do you think? The answers are on page 9!

Food Recall Information for Commercially Purchased Products

Schools frequently have questions and concerns regarding commercial product recalls. As the SNT is not directly involved in the procurement of schools' commercial purchases, we may not always receive the details and information necessary to notify schools and/or monitor commercial product recalls. The best way for schools to obtain this information is to receive email notifications regarding food recalls. Schools can sign up for free email updates from www.fda.gov/safety/recalls. The website provides a one-stop shop for U.S. Government recalls.

We encourage all schools interested in accessing recall information to follow the steps below:

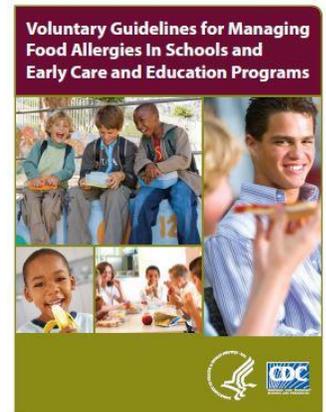
1. Log on to www.fda.gov/safety/recalls.
2. Under "Recalls, Market Withdrawals, & Safety Alerts," click on "Sign up to receive Recalls, Market Withdrawals and Safety Alerts."
3. Enter your email and click on the "Submit" button.
4. Confirm email address by entering in same email as what was entered in Step 3 above and designate the desired email delivery preference (immediately, daily or weekly).
5. Click on the "Submit" button.
6. You will receive a "Success" page when you have successfully subscribed to Recalls, Market Withdrawals and Safety Alerts.
7. Click on the "Subscriber Preference" button.
8. You will get a list of subscriber options. Click on the "Add Subscriptions" link.
9. Under the category "News and Events," click on the check box located to the left of "Food Safety Alerts" and "Recalls, Market Withdrawals and Safety Alerts."
10. Under the category "Recalls and Safety Alerts" click on the check box located to the left of "Recalls, Market Withdrawals and Safety Alerts."
11. Click on the "Submit" button at the bottom of the page.
12. The system will return a page from the Food and Drug Administration (FDA) with a statement: "You may also be interested in information from these agencies." On this page, scroll down to "USDA Food Safety and Inspection Services" and check the "FSIS Recalls" box and under the category "News and Events" check the "News Releases" box.
13. Click the "Save" button at the bottom of the page.
14. The original "Success" page will still remain open. To exit the "Success" page from Step 5 above, click on the "Finish" button.
15. Once completed, you will receive an acknowledgement email of your subscriptions from the FDA. To finalize your subscriptions, follow the instructions in the acknowledgement email.

In addition to receiving email notifications on recalls, schools may also want to check this same website to obtain detailed listings for all products involved in a recall: www.fda.gov/safety/recalls. See "Recently Posted Recalls." Click on "Food" tab to see the food only recalls.

This page is updated on a regular basis and should be checked frequently to assure that your school receives timely information on recalled products.

New Resource for Managing Food Allergies from the Centers for Disease Control (CDC)

The CDC recently released the first national comprehensive guidelines for school food allergy management. The guidelines support the implementation and improvement of school food allergy management policies in schools and early child care centers. The new resource, *Voluntary Guidelines for Managing Food Allergies in Schools and Early Care and Education Programs*, is available at http://www.cdc.gov/healthyyouth/foodallergies/pdf/13_243135_A_Food_Allergy_Web_508.pdf.



Healthy Meal Choices

The Healthy Meal Choices in Schools web page from the University of Wisconsin Extension (UW-Extension) is a great resource for schools and the community to help students make better meal choices! This page offers ideas on several areas of food service operation as well as classroom nutrition through the use of financial tools, tips to promote healthy eating, recommendations for updating wellness policies, and guides to improve communication. There are materials for directors, cafeteria staff, school administrators, teachers, parents, and students. All of these great resources can be accessed at http://www.extension.org/healthy_food_choices_in_schools.

USDA New Guidance

USDA policy memos can be accessed at <http://www.fns.usda.gov/cnd/governance/policy.htm>.

SP 56-2013: Collaboration with State School Business Officials on New Administrative Review (AR) Section: Resource Management.

The Resource Management section of the AR monitors compliance with Federal regulations that support the financial health of the school meal program's nonprofit food service account. Collaboration with school business staff is essential for meeting these new requirements. This memo includes a letter for the business manager as well as a check list of documentation that will be requested if a comprehensive review is triggered for the resource management section.

The Director of the SNT and the Director of the School Financial Services Team sent a joint memo on October 23, 2013 to all school business managers to inform them of these new requirements. This mailing is available at http://fns.dpi.wi.gov/files/fns/doc/snt_mail_102313.doc.

SP 1- 2014: Paid Lunch Equity (PLE): School Year (SY) 2014-15 Calculations.

The PLE price requirement for SY 2014-15 has been set at \$2.65. SFAs who, on average, charged less than \$2.65 for paid lunches in SY 2013-14 are required to adjust their average price or provide non-Federal fund sources to their nonprofit food service account for SY 2014-15.

The USDA has updated the PLE tool for schools to use to calculate the new paid lunch price. The updated tool is available at http://fns.dpi.wi.gov/files/fns/xls/gm_sp_15_2014a.xls. As a reminder, the PLE tool is required to be run annually and online contracts for SFAs will not be approved unless they are in compliance with the PLE requirement.



SP 07-2014: Expanding Awareness and Access to Summer Meals.

This memo serves as a reminder to all SFAs to cooperate with Summer Food Service Program sponsors to inform families of the availability and location of free summer meals for students when school is not in session.

SP 09-2014: Additional Administrative Reviews (AARs) and State Retention of Improperly-Paid Funds in SY 2013-14.

This memo informs state agencies that AARs are required for SY 2013-14. SFAs with a demonstrated level of or at high risk for administrative error are chosen for AARs. Refer to SP 18-2013 for more information on the criteria used for selecting SFAs for AARs.

SP 10-2014: Smoothies Offered in Child Nutrition Programs.



This memo gives approval of using milk and soy yogurt in school made breakfast smoothies and counting it as a meat/meat alternate. It is important to recognize that the addition of yogurt to a smoothie does not serve as a substitution for milk. However, the milk may continue to be credited towards the fluid milk requirement for breakfast and for lunch.

Also new in this guidance is the approval of blending smoothies before the Point of Service (POS). If serving smoothies for breakfast and/or lunch, you will want to read this memo because it includes a very helpful Q&A section.

SP 11-2014: Effective Date of Free or Reduced-Price Meal Eligibility Determinations.

This memo clarifies the flexibility available to SFAs in determining the effective date of eligibility for children based on household applications. Generally, children have been certified eligible for free or reduced-price meal benefits on the date the household application is approved.

A SFA can choose to establish the date of submission of an application as the effective date of eligibility rather than the date the official approves it. If a SFA chooses this option, they must do so for all students in the SFA and have a method for documenting the date the application was submitted. A SFA interested in implementing this flexibility must notify the SNT.

The SNT Shares Regulation Changes

This January, SNT members Julie Cox and Karrie Isaacson, along with Amy Korth of the UW-Extension, presented at the Wisconsin Association of School Board 2014 Education Conference in Milwaukee.

Regulatory changes related to school meal patterns and fiscal procedures have had a significant impact on school nutrition programs in our state. Unfortunately, school board members, business officials, and district administrators have not had the opportunity to learn about these changes. Therefore, we felt it was important to educate these stakeholders on the new requirements.

The presentation included an overview of the HHFKA, the PLE rule and tool, meal pattern changes, the menu certification process and additional 6 cents funding, Smart Snacks in School, the proposed Wellness Policy Rule, Breakfast in the Classroom, and the CEP.

The PowerPoint from this presentation will be made available to all as a resource for talking to your local administration. It will be posted on our website at http://fns.dpi.wi.gov/fns_cnrsnp.

Crediting Reminders

Many manufacturers have updated the formulation of their products to help schools meet new meal pattern requirements. Make sure that you are checking the nutrition facts labels and CN labels on the actual products as they are delivered and replacing any outdated version that you may have on file. You may also need to request updated documentation from the manufacturers for some products.

Nutrition Fact Label Change: Pilgrim’s Pride recently submitted a revised nutrition fact panel for the Wisconsin processed chicken fajita strips (C520). This revision affects both the calories and sodium in the product. Calories increased from 67 to 82 and sodium increased from 427 milligrams to 434 milligrams per serving. This change is effective immediately.

The revised nutrition fact panel can be found on our website at http://fns.dpi.wi.gov/fns_factsheet.

Crediting Changes for State Processed Products: It is important to note that the crediting of grains for a few of our state processed products have changed for SY 2013-14. Refer to the table below for the difference in crediting.

State Processed Product	SY 2012-13 Grains	SY 2013-14 Grains
C306: Turkey Mini Corndogs (6)	2.0 oz eq.	1.0 oz eq.
C522: Chicken Nuggets (5)	1.0 oz eq.	0.75 oz eq.
C516/C526: Chicken Patties	1.0 oz eq.	0.50 oz eq.

Crediting Baby Carrots: Misleading product information has been distributed by Grimmway Farms indicating that their 2 oz carrot snack packs credit as ½ cup vegetable. The USDA will provide the company with technical assistance but advises schools to use crediting information from the Food Buying Guide (FBG) during the bid process to ensure requirements are met.

If your school is consistently finding that a product at 2 oz by weight is in fact ½ cup of baby carrots, please keep written documentation of your findings as it will be reviewed during your next Administrative Review. In-house yield data can be used if properly documented but remember to update your documentation if the product or brand changes.

Smart Snacks in School

A new informational brochure from the USDA on the “All Foods Sold in School” standards is enclosed with this newsletter and can be accessed at http://fns.dpi.wi.gov/files/fns/pdf/smartsnks_br.pdf.



Legislative Updates

All Foods Sold in Schools: As part of the Final Interim Rule titled *Nutrition Standards for All Foods Sold in School*, we have decided to conduct a survey of SFAs regarding current fundraising practices as we start the decision making process as to how many exemptions we will allow. Please make sure your online contract has your correct email address and watch your inbox as this will be an electronic survey.

PLE Calculations SY 2014-15: Now is the time to start talking with your school boards about the PLE requirement if you need their approval to raise lunch prices. The USDA regulations require SFAs participating in the NSLP to ensure sufficient funds are provided to the nonprofit school food service account for meals served to students not eligible for free or reduced-price meals. There are two ways to meet this requirement: through the prices charged for “paid” meals or through other non-federal sources provided to the nonprofit school food service account.

Updated PLE tools have been issued by the USDA, which include the new reimbursement and inflation rates and account for, if applicable, crediting any amount SFAs increased paid lunch prices above the required level.

Community Eligibility Provision (CEP): We are in the process of creating informational and training materials on the CEP. As defined in the proposed rule, the community eligibility provision is a four-year reimbursement alternative for high poverty local educational agencies (LEAs) and schools participating in the NSLP and SBP. It is intended to improve access to free school meals in eligible high poverty LEAs and schools and eliminate the administrative burden associated with collecting household applications.

To use community eligibility, eligible LEAs and schools would be required to have a minimum percentage of identified students, who are students certified for free meals through means other than individual household applications in the school year prior to implementing the provision. LEAs and schools would serve free lunches and breakfast to all students and cover with **non-federal** funds any costs of providing free meals to all students that exceed the federal reimbursement.

Household applications for free and reduced-price meals would not be collected because meal reimbursement would be based on claiming percentages derived from the identified student percentage. The claiming percentages used in the first year would be valid for a period of four school years but could be increased in the second, third, or fourth year if the identified student percentage rises. An eligible LEA would be able to elect the community eligibility provision on behalf of a single school, a select group of schools, or all schools under its jurisdiction.

Community eligibility will be available for all eligible LEAs and schools in Wisconsin for the school year beginning July 1, 2014.

Please Welcome The Newest Members of the SNT!



Claire Anderson
Public Health Nutritionist

“I am excited to start my career in school nutrition! I feel lucky to have the opportunity to learn from so many knowledgeable coworkers and am looking forward to providing support and training to school food service staff.”

- **Birthplace:** Milwaukee, WI.
- **Most Surprising Past Job:** Bartender on a charter boat on Lake Minnetonka, MN.
- **Book At My Bedside:** “Cooked” by Michael Pollan.



Gina Kulka
Nutrition Program Consultant

“I enjoy helping others find resources and also like to provide training.”

- **Birthplace:** Beaver Dam, WI.
- **Pets:** 2 cats.
- **Hobby:** Jazzercise.
- **Most Surprising Past Jobs:** Food Service Manager at Florida State University, travel agent, and dance teacher.
- **Favorite School Lunch:** Spaghetti.



Kathlyn Walter, SNS
Nutrition Program Consultant

“I am in awe of the incredible and innovative things our schools can do and the amazing heart staff continues to show. I just want to sit back and glean every ounce of knowledge I can from y’all. I grew up in school nutrition so I know firsthand what it’s like being in the trenches.”

- **Birthplace:** Charlotte, NC, but I have called the Great Smokey Mountains of East Tennessee my home since high school.
- **Favorite School Lunch:** Steak and gravy.



Debra Wollin, SNS
Nutrition Program Consultant

“I love being out in the schools meeting everyone and doing anything I possibly can do to help them.”

- **Birthplace:** Reedsburg, WI.
- **Pets:** A cat named Stormy.
- **Hobby:** Craft fairs.
- **Favorite School Lunch:** Baked chicken.

Best Wishes to Jessica Mottilla!

The SNT was sad to say goodbye to Public Health Nutritionist Jessica Mottilla this past fall but we’re all excited about her newest adventure as an Athletic Performance and Wellness Dietitian with the University of Wisconsin Athletic Department. Congratulations on the new position!



Congratulations to Wisconsin F2S Grant Recipients!

On November 19, 2013, Agriculture Secretary Tom Vilsack announced grants for 71 projects spanning 42 states and the District of Columbia that support the USDA's efforts to connect school cafeterias with local farmers and ranchers through its F2S program. Of those selected for the grant, Wisconsin had three recipients. Congratulations to Bayfield Regional Food Producers Cooperative in Washburn; Research, Education, Action and Policy on Food Group (REAP) in Madison; and Winnebago County Health Department in Oshkosh!

Bayfield Regional Food Producers Cooperative in Wisconsin will overcome the obstacles of a short growing season by helping local school districts install and manage high tunnels to supplement school gardens. In addition to providing nutrient-dense hardy greens and other vegetables to the students in their lunches and snacks, the high tunnels will allow educators to implement experiential, project-based learning in the spring and fall seasons.

REAP Food Group will put in place the necessary systems to increase the amount of locally-grown fruits and vegetables sold by local farmers to school food services, starting by connecting farmers, processors, and buyers at the Madison Metropolitan School District to supply Wisconsin produce for the district's new salad bars.

Winnebago County Health Department will support farm to school programs in three participating school districts through freezing of local produce for use in school lunches, promoting healthy eating through various farm to school activities, events, and programs.

THE FARM to SCHOOL CENSUS

The results are in! From a national perspective, the USDA estimates that 43% of public school districts across the country have an existing F2S program in place while another 13% of

school districts surveyed are committed to launching a F2S program in the near future. In SY 2011-12, schools purchased and served over \$350 million in local food and 56% of the districts buying local foods report that they will buy even more local foods in future school years.

In Wisconsin, 264 public school districts responded to the USDA F2S Census and 55% of them reported being engaged in F2S activities. The Wisconsin school districts that bought local products in SY 2011-12 spent an estimated \$32,279,155 on school food, with \$4,344,068 of that spent locally! To learn more about the census results, visit <http://www.fns.usda.gov/farmtoschool/census>.

Prepare for Summer Feeding

The effects of the economic downturn continue to be seen in our communities, affecting the lives of the families we serve on many levels. Your school may have seen a rise in the need for assistance through the NSLP and SBP based on the number of children that now qualify for a free or reduced-price meal. Thankfully, the vast majority of schools in Wisconsin provide these much needed programs during the school year.

However, we are working hard to increase the number of organizations that offer nutritious meals to children during the summer months. This can be accomplished a number of ways through federally funded reimbursement programs designed to do so. Please visit the Summer Feeding Choice for Schools webpage at http://fns.dpi.wi.gov/fns_summerchoices for more information.

Remember, even if your school does not participate in a summer feeding program, if requested by a SFSP sponsor, schools must provide outreach regarding the availability and location of summer feeding programs in their community before the end of the school year [7 CFR 210.12(d)].

The Fresh Fruit and Vegetable Program (FFVP)



FFVP applications for SY 2014-15 will be available online in early spring. Details about the application process will be posted on our web site at http://fns.dpi.wi.gov/fns_ffvp as the time gets closer.

Let's Move Salad Bars to MIDWEST Schools

Let's Move Salad Bars to MIDWEST Schools is a special campaign of the United Fresh Foundation, under the umbrella of the national *Let's Move Salad Bars to Schools* (LMSB2S) initiative to end childhood obesity. School salad bars are an effective strategy to increase students' fruit and vegetable consumption and help schools to meet the new nutrition standards for school lunch.

This special Midwest campaign of LMSB2S is aimed to assist you in obtaining a salad bar for your school at no cost! The United Fresh Foundation will be working on securing funding for your school.

To apply for a salad bar, complete the application located online at www.saladbars2schools.org. If you have questions about the application, email amarshall@unitedfresh.org.



Wisconsin Task Force on USDA Foods (WiTF)



The WiTF was first formed in September 1997, for agencies receiving USDA Foods through the NSLP with the main mission of ensuring that SFAs have access to affordable, nutritious food through the USDA Foods program. This task force is comprised of food service directors from small, medium, and large schools, with both public and private schools represented, as well as from various Cooperative Educational Service Agencies (CESAs). The WiTF provides recommendations for improvement in the USDA Foods program with the intent to provide schools with the highest quality of USDA Foods to serve to Wisconsin students.

The SY 2013-14 Task Force membership list is available at <http://fns.dpi.wi.gov/files/fns/pdf/ctfmembers.pdf>.

WiTF Subcommittees

To accomplish its mission and goals, the WiTF is currently involved in a number of initiatives and has established subcommittees designed to focus on each initiative.

MARKETING: The Marketing subcommittee is charged with managing and communicating WiTF initiatives and forging relationships between the SNT and SFAs. In collaboration with the other subcommittees, the Marketing subcommittee promotes all tools and resources established by WiTF. Current subcommittee initiatives include the Department of Defense (DoD) Fresh program informational flyer, Direct Diversion policy guidance, SNT website content improvement, and exploring collaboration possibilities with SNA and other program partners.

RECIPES: The Recipes subcommittee is collecting recipes from different sources, testing and standardizing the recipes using USDA Foods, and making these recipes available to all Wisconsin SFAs. In particular, the group is focusing on recipes using USDA Foods ordered by SFAs in Wisconsin, providing ready-to-use recipes for items you may have on your shelf right now. The recipes are posted on the DPI website at http://fns.dpi.wi.gov/fns_taskforce_recipes.

STATE PROCESSING: The purpose of the State Processing subcommittee is to periodically review the list of further processed products available through the State Processing Program. During the review, the subcommittee will review the nutrition specifications of existing state-processed products. The subcommittee will also determine the need to discontinue state-processed products currently available, as well as add new state-processed products as necessary.

TRAINING: The purpose of the Training subcommittee is to provide training and assistance to Wisconsin SFAs regarding various topics within the USDA Foods Program. The group is seeking ways to increase resources that SFAs can use when participating in the USDA Foods Program.

USDA Foods Entitlement

Per Federal NSLP regulations, USDA Foods entitlement is to be calculated by multiplying total lunches served during the previous school year by the annual USDA-established per meal rate. However, when SFAs place the initial annual order for the upcoming school year, the USDA Foods per meal rate has not yet been established by USDA. Therefore, during this order period, the entitlement established for SFAs was an estimate based on the second preceding year NSLP meal count data. This means that the estimated entitlement SFAs used for the SY 2013-14 annual order was initially based on SY 2011-12 NSLP meal count data.

As indicated in prior correspondence to all SFAs, Wisconsin experienced a significant drop in SY 2012-13 NSLP meal counts. As a result, most SFAs initial SY 2013-14 entitlement (based on SY 2011-12 meal count data) was higher than the actual entitlement (based on SY 2012-13 meal count data). Therefore, the SNT needed to update the Wisconsin USDA Foods Internet Ordering System to reflect the actual SY 2012-13 meal count data. In addition, Wisconsin had to adjust down most SFAs' SY 2013-14 USDA Foods order requests and cancel some USDA Foods orders.

The SNT recognizes the challenges for SFAs as a result of these order adjustments and cancellations. However, please keep in mind that since the initial entitlement is always an estimate, entitlement adjustments, based on prior actual NSLP meal counts, are always a necessary part of the USDA Foods program. In addition, it is important to understand that the percentage of financial benefit to your SFA has remained the same even though the total entitlement dollar amount may have decreased.

The original correspondence, dated September 2013, regarding the preliminary NSLP SY 2012-13 meal count data and resulting preliminary SY 2013-14 yearly entitlement data can be found under the USDA Foods mailing section on the DPI website at http://fns.dpi.wi.gov/fns_commoditymail.

Pop Quiz Answers:



1. Other. Yellow carrots are classified as "other" vegetables just like yellow bell peppers would be.
2. Red/Orange. All tomatoes are classified as "red/orange" except for green tomatoes because they are not fully developed. Green tomatoes fall into the "other" category.

Special Reminders



National Nutrition Month – March 2014

Theme: “Enjoy the Taste of Eating Right”

www.eatright.org/nnm

SNA Legislative Action Conference – March 2-5, 2014

Location: Washington, DC

<http://docs.schoolnutrition.org/meetingsandevents/lac2014>

National School Breakfast Week – March 3-7, 2014

Theme: “Take Time for School Breakfast”

http://www.schoolnutrition.org/Level2_NSBW2014.aspx?id=18805

SNA of WI Spring Conference – March 18, 2014

Location: Sheraton Madison Hotel in Madison, WI

<http://www.sna-wi.org/conferences-and-events>

SNA of WI Joint Advocacy Day – March 19, 2014

Location: Madison Concourse Hotel in Madison, WI

<http://www.sna-wi.org/conferences-and-events>

Healthy Food for All Summit – March 27, 2014

Location: Neenah, WI

<http://fyi.uwex.edu/wischoolbreakfast/healthy-food-for-all>

School Lunch Hero Day – May 2, 2014

<http://www.schoollunchsuperheroday.com>

School Nutrition Employee Week – May 5-9, 2014

http://www.schoolnutrition.org/Level2_SNEW2013.aspx?id=18422

SNA of WI Annual Conference – June 29-July 2, 2014

Location: Kalahari Resort in Wisconsin Dells

<http://www.sna-wi.org/conferences-and-events>

SNA Annual National Conference – July 13-16, 2014

Location: Boston, Massachusetts

<http://docs.schoolnutrition.org/meetingsandevents/anc2014>

NEW: 6 Cents Final Rule

Published on January 3, 2014, the final rule on certification of compliance with meal requirements implements a few changes you will want to be aware of. First, this rule makes the flexibility to exceed maximums for grains and meat/meat alternates permanent. However, SFAs will continue to be required to meet the weekly minimum and maximum range requirements for calories and other dietary specifications. Second, this rule makes permanent the ability for SFAs to use frozen fruit containing sugar for both the NSLP and SBP. To read the full rule, go to http://fns.dpi.wi.gov/files/fns/pdf/fr_010214.pdf.

Healthy Food for All Summit

Save the date for the UW-Extension’s Healthy Food for All Summit! Scheduled for March 27, 2014, this summit will focus on enhancing health and equitable access in Wisconsin. A Food Research and Action Center (FRAC) speaker from Washington D.C. will be present and multiple breakout sessions will be available. A pre-summit screening event of “A Place at the Table” will take place on Wednesday, March 26. For more information or to register, please visit <http://fyi.uwex.edu/wischoolbreakfast>.

School Nutrition News

Is published three times per year by the Department of Public Instruction. Questions or comments should be directed to:

Kathy Clark, MS, RDN, CD, Public Health Nutritionist, School Nutrition Team
Wisconsin Department of Public Instruction
P. O. Box 7841
Madison, WI 53707-7841
(608) 266-5197
kathy.clark@dpi.wi.gov



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Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

USDA is an equal opportunity provider and employer.

For the Spanish translation of the USDA’s non-discrimination statement, please visit <http://fns.dpi.wi.gov/files/fns/doc/ndst.doc>.

“Get Your Cran On”

The U.S. Cranberry Marketing Committee and the SNT want you to “Get Your Cran On!” with a new Cranberry Recipe Contest that began on February 3. Win up to \$1,000 for both you and your school and secure bragging rights across the state for your creative treatment of the state’s favorite fruit! Look for the flyer enclosed with this newsletter for more information.

DPI Toll-Free Helpline (800) 441-4563

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

Home Page:

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

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