



Good afternoon, my name is Heather Blume and I am a Coordinator for the National School Lunch Program. If you have any questions regarding the January webinar please email or call the Child Nutrition Program at 208-332-6820.

# Agenda

- ❖ USDA Policy Memos
- ❖ Community Eligibility Provision
- ❖ Common Review Findings
- ❖ Use all non-WG inventories this SY
- ❖ Statewide Produce Bid
- ❖ Processed USDA Foods Meetings

On today's agenda is the USDA policy regarding the Paid Lunch Equity (PLE) tool, where to find resources about the Community Eligibility Provision, and common things the NSLP team is finding on the Administrative Review. We will also discuss the need to use all non whole grain inventories this school year, the statewide produce bid, and a reminder to mark your calendar for the Processed USDA Foods meeting.

## SP 15 – 2014 Paid Lunch Equity: SY 2014-2015 Calculations and Tool

- The new PLE Tool is available
- Detailed instructions on how to complete this tool can be found on the Child Nutrition Website in the following location:



SP 15-2014 gives guidance on how to complete the new PLE Tool for School year 2014-2015. We have provided a detailed guide on the PLE Tool on our website. It is located under the NSLP tab, in the Video Module Trainings subsection. If you click on NSLP, it will take you here...

# SP 15 – 2014 Paid Lunch Equity: SY 2014-2015 Calculations and Tool

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Child Nutrition Home Page

Child Nutrition Staff

- NSLP
  - Guidance
  - NSLP Manual
  - Verification
  - Video Module Trainings**
  - SMART School Meals
  - Smart Snacks
  - Community Eligibility Provision (CEP)

## National School Lunch Program

 The National School Lunch Program (NSLP) is a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, low-cost or free lunches to children each school day. The program was established under the National School Lunch Act, signed by President Harry Truman in 1946. In addition, sponsors of NSLP may also choose to offer School Breakfast and the After School Snack Programs. The Special Milk Program is available for children who do not have access to lunch.

**Why Should Students in Idaho Eat School Lunch?**  
**Download Brochure Here.** [Click Here](#)

NSLP Manuals

Click on Video Module Trainings on the left-hand side and you will find the following webpage

# SP 15 – 2014 Paid Lunch Equity: SY 2014-2015 Calculations and Tool

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- Special Milk Program
- Child and Adult Care Food Program (CACFP)
- Summer Foods Program

### NSLP Video Module Trainings

Managers/Line Staff	Menu Planner	Instructional Videos
<a href="#">Being Positive</a> <a href="#">Being Positive During Change</a>	<a href="#">Food Buying Guide</a> <a href="#">How to use FBG</a>	<a href="#">2014-15 PLE Tool SP15-2014</a> <a href="#">Calculating The PLE</a>
<a href="#">The NEW Administrative Review</a> <a href="#">The NEW Administrative Review</a>	<a href="#">Identifying Grains</a> <a href="#">Identifying Grains PPT</a>	
<a href="#">Portion Size</a> <a href="#">Training for Managers</a>	<a href="#">How to Double a Recipe</a> <a href="#">How to Double a Recipe</a> <a href="#">How to Double a Recipe</a>	
<a href="#">Production Records</a> <a href="#">Production Records</a>	<a href="#">Counting Grains</a> <a href="#">Counting Grains PPT</a>	
<a href="#">Marketing Healthy Foods</a> <a href="#">Marketing Healthy Foods</a>	<a href="#">Counting M/MA</a> <a href="#">How to count M MA</a>	
<a href="#">OVS</a> <a href="#">OVS for Managers</a>	<a href="#">How to Analyze a Recipe</a> <a href="#">How to Analyze a Recipe</a> <a href="#">How to Analyze a Recipe</a>	
Labels	<a href="#">M/MA Max/Min</a> <a href="#">M MA Mins Maxs</a>	

On the NSLP Video Module Training page the PLE tool and instructions is found on the right hand side in the highlighted area

# Community Eligibility Provision

- Resources on CNP Website:

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## Child Nutrition

Child Nutrition Home Page  
Child Nutrition Staff

**School Gardens**

**CHEF RECIPES**  
CLICK HERE

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**Idaho Child Nutrition Programs** provide education, leadership, technical assistance, training, resources, oversight and guidance on policies and regulations to ensure the nutritional well being of all Idaho citizens. We are a professional team guided by the principles of public service, accountability, efficiency, and leadership to child and adult nutrition programs in Idaho.

These programs provide cash assistance and commodity foods to ensure children are adequately fed in public, private, and charter schools, residential child care institutions, preschools, and child and adult care centers and homes. The meals provided are guided by the U.S. Dietary Guidelines for Americans.

Icons include: National School Lunch Program, Special Milk Program, Child & Adult Care Food Program, Summer Foods Program, HealthierUS School Challenge, Wellness Policy, FFVP Program, Farm to School, MyIdahoCNP, Training Resource Center, Webinar Center, Statistics & Finance, USDA Foods, State Guidance, Civil Rights, Direct Certification.

Guidance regarding Community Eligibility and Smart Snacks has been moved under the NSLP section on the Child Nutrition Website

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## National School Lunch Program

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  - Summer Foods Program
  - HealthierUS School Challenge

 National School Lunch Program

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**Why Should Students in Idaho Eat School Lunch?**  
[Download Brochure Here.](#)  [Click Here](#)

**NSLP Manuals**

 [NSLP Food Service Manual »](#) [CLICK HERE](#)

**Tools for putting together a Desk Manual:**  
A desk manual is a tool that contains all of the duties and responsibilities that a job position contains. It helps with organization, defining job duties, and clarifying the position.

Community Eligibility can be seen in the highlighted section of the page

Idaho CNP CEP Web page

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### Community Eligibility Provision

- CEP brochure
- CEO Memo
- Implementing Community Eligibility
- Successful Implementation of the CEP SNA
- Universal Service Administrative Company E Rate Letter
- USDA Community Eligibility Calculator
- For additional Information Click Here [↗](#)
- Dept of Ed Guidance-on CEP 2014

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Smart Snacks

Community Eligibility Provision (CEP)

Resources are located here, with more resources coming soon.

## Common Review Findings

- Updating Wellness Policy
- Dating all food products
- Health Inspections
- Products with Trans Fats
- Breakfast Grain Products

As we have conducted reviews, a common finding is that wellness policies have not been updated. Please make sure your school district has an active wellness policy committee that reviews the policy at regular intervals.

Please ensure that all food products are dated when they are opened with the day, month and year. We are finding opened cases and boxes and the foodservice staff is not sure how long the product has been there. Also, sometimes product is taken out of the original packaging (such as #10 cans or bags) and the boxes are thrown away. The boxes contain important information such as production codes and best if used by dates which is lost when the boxes are discarded.

USDA regulations state that the health inspections must be posted in a place where the public can view them. Many inspections are posted in the manager's office or in a location that is not visible to the public. If you are concerned that the inspection will be torn or damaged, we recommend that the health inspection is copied and posted where visible. The original can then stay in the managers office.

We are finding products in schools that contain trans fats. The most common offenders are gravy mixes, margarine, frosting and baked goods mixes.

Make sure that grains offered at breakfast meet the minimum 1 grain serving. We often see baked or pastry items that do not meet the 1 grain minimum. The problem

occurs that two of these items must be served in order to meet the minimum and this can make the calorie limits impossible to meet. (Can we say Pop Tart or Granola Bar?)

## Non Whole Grain Rich Products

- Currently at least 50% of all grains must be Whole Grain rich
- Next SY, all grain offerings must be Whole Grain rich
- Use all non WG products this SY

As next school year will require that all grains served in the national school lunch program be whole grain rich, we would like to remind sponsors to use all of your non-whole grain inventory this year.

## Statewide Produce Bid

- Division of Purchasing has negotiated a produce bid for state agencies.
- Grasmick Produce – 208-376-3981  
Wade Moore – Retail Sales Manager

The statewide produce bid has been awarded to Grasmick Produce. If you have any questions regarding the Statewide Produce bid please contact Wade Moore, Grasmick Retail Sales Manager, or Ed Herrera with USDA Foods at the State Agency

## Processed USDA Foods Meetings

- All SFA's are invited to attend with a maximum of 4 attendees
- February 25 – 8:30 am to 2:30 pm  
Templin's Resort in Post Falls
- February 27 – 8:30 am to 3:30 pm  
Eagle Hills Country Club in Eagle

As a reminder, the Processed USDA Foods Meetings will be held next week in northern Idaho in Post Falls and in South western Idaho in Eagle. All SFA's are invited to attend with a maximum of 4 attendees.

# Thank you

- Please contact Child Nutrition Programs at 208-332-6820
- Disclaimer: Accuracy of the information shared today is accurate as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

Thank you for attending this webinar, if you have any further questions, please feel free to contact the Child Nutrition Program at (208) 332-6820. Please remember, the information shared in this webinar is accurate as of the recording date and USDA may issue more guidance or further clarification regarding items discussed in today's webinar.