

APRIL 2019
NSLP WEBINAR

Child Nutrition Programs
Idaho State Department of Education
Heather Blume, MS, RD, LD, SNS
National School Lunch Program Coordinator

Good Afternoon! And welcome to the April 2019 National School Lunch Program Webinar. My name is Heather Blume and I am a coordinator with the Child Nutrition Programs. I work with the National School Lunch Team to conduct Administrative Reviews and trainings for NSLP and USDA Foods topics.

PROFESSIONAL DEVELOPMENT

Key Areas:

Nutrition—1000

Operations—2000

Administration—3000

Communications—4000



Please remember to track the time spent viewing this webinar towards professional development hours to meet USDA Professional Standards requirements. We will discuss topics that fall under the key areas of Nutrition (1000), Operations (2000), Administration (3000), and Communications (4000).

LEARNING OBJECTIVES



We will start today's webinar discussing the policy memos that were released recently and then move on to program reminders. We will end the webinar with success stories and time for questions.

POLICIES

We have quite a few policy memos which were released since the last webinar to discuss today.

SP 16-2019



Effective immediately, school food authorities (SFAs) participating in the School Breakfast Program may credit any vegetable offered, including potatoes and other starchy vegetables, in place of fruit without including vegetables from other subgroups in the weekly menus. This flexibility is based on Section 768 of the Consolidated Appropriations Act, 2019 (P.L. 116-6) (the Appropriations Act), enacted on February 15, 2019, and effective through September 30, 2019. This provision provides additional flexibility in planning breakfast menus but does not require SFAs to make any menu changes.

Therefore, SFAs that offer 1 cup of fruit or vegetable at breakfast each day will be considered compliant during the Administrative Review through September 30, 2019.

SP 20-2019: FEDERAL MICRO-PURCHASE AND SIMPLIFIED ACQUISITION THRESHOLDS



SP20-2019 addresses the Federal Micro-Purchase and Simplified Acquisition Thresholds for All Child Nutrition Programs

This memorandum notifies all Child Nutrition Program State agencies and Program operators of guidance the Food and Nutrition Services (FNS) received from the Office of Management and Budget (OMB), OMB M-18-18, authorizing increases to the value of the micro-purchase and simplified acquisition thresholds. In accordance with recent statutory changes announced June 20, 2018, as set forth in the National Defense Authorization Acts (NDAA) for Fiscal Years 2017 and 2018, the thresholds under Federal financial assistance awards are increased as follows:

Federal micro-purchase threshold - increased from \$3,500 to \$10,000 and
Federal simplified acquisition threshold (formerly known as the Federal small purchase threshold) - increased from \$150,000 to \$250,000.

FNS is applying these changes to all Child Nutrition Programs including the National School Lunch Program (NSLP), Child and Adult Care Food Program (CACFP), and the Summer Food Service Program (SFSP). Further, this guidance implements an approval process for certain State agencies and Program operators that want to request micro-purchase thresholds higher than \$10,000.

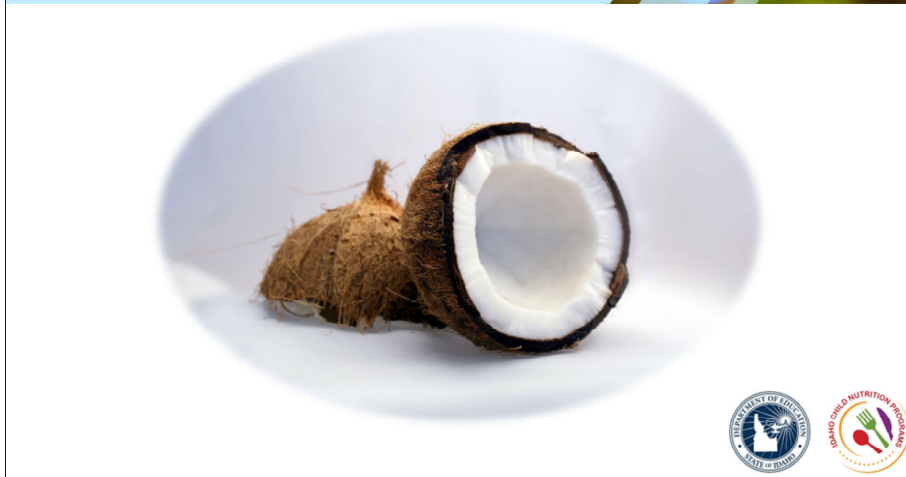
SP21-2019: DRIED MEAT



SP21-2019 is intended to clarify that shelf-stable, dried, and semi-dried meat, poultry, and seafood, such as beef jerky or summer sausage, are now creditable as meat in the Child Nutrition Programs (CNPs). Dried meat products are now allowable for use throughout the CNPs as part of reimbursable meals or snacks at the discretion of the Program operators. FNS expects these products to be most useful in meals served off-site, for example, during school field trips or picnics. However, in order to simplify meal planning for operators, use of the products is not limited to meals and snacks served off-site.

For specific crediting guidance, please visit [the *Manufacturer's Product Formulation Statement* section of the Child Nutrition \(CN\) Labeling Program website at <https://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>](https://www.fns.usda.gov/cnlabeling/food-manufacturersindustry). Dried meat, poultry, or seafood products are not included in the *Food Buying Guide for CNPs* because industry production standards for these products vary widely. *Product Formulation Statements* (PFSs) or products labeled under the CN Labeling Program are the two acceptable formats for documenting meal contributions from dried meat, poultry, and seafood products.

SP22-2019: COCONUT, HOMINY, CORN MASA, CORN FLOUR



SP22-2019 provides guidance on crediting coconut, hominy, corn masa, corn flour, and cornmeal in the Child Nutrition Programs (CNPs), including the National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program, and Summer Food Service Program. Previously, coconut and hominy did not meet the requirement for any component in the meal patterns, but could be served as an “extra” food. Based on stakeholder feedback, and to meet the growing and diverse cultural needs of our program participants, the Food and Nutrition Service (FNS) is updating food-crediting guidance to allow coconut and hominy to credit in the CNPs. Additionally, FNS is updating the guidance on corn masa, corn flour, and cornmeal to simplify menu planning.

Fresh and frozen coconut can be used to enhance the taste and presentation of salads, smoothies, and other dishes served with meals or as snacks. Recognizing its versatility, **Program operators now may credit fresh or frozen coconut as a fruit based on volume served.** Like other fruits, at least $\frac{1}{8}$ cup of fresh or frozen coconut must be served to credit toward the fruit component. Please note that dried coconut, as well as coconut flour and coconut oil, are not creditable in the CNPs.

Hominy is a traditional food in Mexican and Native American cultures commonly served as a vegetable or as a milled grain product (e.g., hominy grits). Hominy is processed in a manner that increases the bioavailability of certain nutrients. Based on its multiple uses

and widespread appeal, hominy may now credit towards the vegetable or grain component (depending on how it is offered) in a reimbursable meal or snack. In its whole form, hominy credits toward the vegetable component as a starchy vegetable. When hominy is offered in a dried, milled form, such as grits, it credits toward the grain component as a whole grain-rich (WGR) food.

Masa is a dough or flour made from milled corn that has typically been soaked and cooked in an alkaline (lime) solution, which offers increased bioavailability of certain nutrients with a nutritional profile similar to whole grain corn. It is used for making tortilla chips, taco shells, tamales, and other popular corn products. **Corn masa, corn flour, and cornmeal are now creditable as WGR ingredients;** therefore, corn products made with corn masa, corn flour, and cornmeal meet the WGR criteria.

Program operators now may credit corn masa, corn flour, and cornmeal in the same manner as all other creditable grain ingredients and foods. Crediting is determined by weight as listed in Exhibit A: Grain Requirement for Child Nutrition Programs, or by grams of creditable grain per portion.

SP23-2019: POPCORN



SP23-2019 provides guidance on crediting popcorn in the Child Nutrition Programs (CNPs), including the National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP). Previously, popcorn could not contribute to any component in the meal patterns, but could be served as an “extra” food. **Based on stakeholder feedback, the Food and Nutrition Service (FNS) is updating CNP food crediting guidance to allow popcorn to credit as a whole grain.**

3 cups (or 1.0 ounce (28 grams)) popped popcorn now credits as 1 ounce equivalent of whole grains in a reimbursable meal or snack.

SP24-2019: SURIMI SEAFOOD



SP24-2019 provides guidance on crediting surimi seafood in the Child Nutrition Programs (CNPs), including the National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP). Surimi seafood is a pasteurized, ready-to-eat, restructured seafood usually made from pollock (fish). Previously, surimi seafood did not meet the requirement for any component in the meal patterns, but could be served as an “extra” food. **Based on stakeholder feedback, the Food and Nutrition Service (FNS) is updating food-crediting guidance to allow surimi seafood to credit as a meat/meat alternate in the CNPs.**

SP25-2019: TEMPEH



SP25-2019 provides guidance on crediting tempeh in the Child Nutrition Programs (CNPs), including the National School Lunch Program, School Breakfast Program, Child and Adult Care Food Program, and Summer Food Service Program. Tempeh is a highly nutritious fermented soybean cake traditionally made from whole soybeans. Although mature beans have traditionally been credited as a meat alternate in the CNPs, the Food and Nutrition Service (FNS) has not previously issued guidance on crediting tempeh. Based on stakeholder feedback, FNS is updating CNP food crediting guidance to explain how to credit tempeh as a meat alternate.

Tempeh is traditionally made with soybeans, but FNS recognizes that tempeh can be made from a variety of beans/legumes and grains.

SP26-2019: PASTA MADE OF VEGETABLE FLOUR



SP26-2019 expands flexibility for crediting vegetables in the Child Nutrition Programs (CNPs), including the National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP). In response to stakeholder comments, and to expand Program operator options for offering vegetables to children, **the Food and Nutrition Service (FNS) now allows pasta made of vegetable flour(s) to credit as a vegetable, even if the pasta is not served with another recognizable vegetable.** Whole vegetables cut into “noodles” or spirals, such as spiralized zucchini or sweet potatoes, continue to credit toward the respective vegetable subgroups based on the volume served. Please read the policy memo for more information on crediting pastas made with vegetable flour.

SP27-2019: PLE TOOL

The screenshot displays the PLE Tool interface. On the left, a 'Step 1' instruction box is shown within a spreadsheet grid. It asks the user to enter the SY 2018-19 Unrounded Price Requirement and the SY 2019-20 Weighted Average Price Requirement. Below this, a table for the SY 2018-19 Weighted Average Price Calculator is visible. This table has four columns: Monthly # of Paid Lunches, Paid Lunch Price, Monthly Revenue, and SY 2018-19 Weighted Average Price. The table is currently empty, with a 'TOTAL' row at the bottom. To the right of the spreadsheet, a larger window titled 'SY 2019-20 Price Adjustment Calculator' is open. It features a 'Go to Instructions' link and a table for the SY 2019-20 Weighted Average Price Requirement. This table has two columns: Requirement price to the nearest cent and Optional price requirement ROUNDED DOWN to nearest 5 cent. Below this table, a note states: 'Note: Above prices are based on adjusting SY 2018-19 price requirement by the 2% rate increase plus the Consumer Price Index (2.68%)'.

In Section 760 of the Consolidated Appropriations Act, 2019 (Public Law 116-6) (the Appropriations Act), Congress provides that only school food authorities (SFAs) that had a negative balance in the nonprofit school food service account as of December 31, 2018, shall be required to establish prices for paid lunches according to the Paid Lunch Equity (PLE) provisions.

SP27-2019 provides notice that any SFA with a positive or zero balance in its nonprofit school food service account as of December 31, 2018, is exempt from PLE pricing requirements found at 7 CFR 210.14(e) for school year (SY) 2019-20. SFAs that had a negative balance in the nonprofit school food service account as of December 31, 2018, must follow PLE requirements when establishing their prices for paid lunches in SY 2019-20.

PROGRAM REMINDERS

We will now move on to program reminders...

RENEWAL

As USDA has not yet released the updated Paid Lunch Equity (or PLE) Tool, Renewal has not yet opened. Please continue monitoring your email for news that the Renewal Application is available. Due to the shortened timeframe before the school year ends, we appreciate your prompt attention in completing the application. Be aware that the site application for each school in your district will look a little different, so please review your answers carefully for accuracy.



Be on the lookout for the Fresh Fruit and Vegetable Grant Application. The application will be released by the end of April, allowing Food Service Directors the chance to apply for funding to provide a fresh fruit or vegetable to elementary students participating in their programs.

To apply, FFVP Applications *and* the signed Certification of Support must be received by close of business on Friday, May 10, 2019. Both of these documents are **required** and must be submitted in order for the application to be considered.

ASSP MONITORING

15 NSLP Afterschool Snack Program (ASSP) (7)			
Afterschool Snack Review Form	Afterschool Snack Program Review Form	09/23/2016	Y
Afterschool Snack Information	Afterschool Snack Meal Pattern and sample menus	09/23/2016	Y
RCCI ONLY Snack Review Form	Afterschool Snack Program Review Form Modified for RCCIs	10/11/2017	N
Federal Snack and Meal Chart	This chart compares the NSLP afterschool snack program to the CACFP At-risk afterschool meal and outside school hour programs	10/08/2015	Y
ASSP Training Certification	Optional Training Certification template	04/13/2018	N
ASSP Production Record	Afterschool Snack Program Production Record	09/23/2016	N
RCCI ONLY ASSP Production Record	Afterschool Snack Program Production Record Modified for RCCIs	01/08/2019	N



The ASSP monitoring review is to be completed twice per program: once within the first four weeks of implementing the program and again *before the program closes*. Retain this completed documentation for review by the State agency. The ASSP monitoring form is available in Download Forms.

POLICY MEMO LINK

National School Lunch & Breakfast Programs

The National School Lunch Program (NSLP) is a federally assisted meal program operating in public, 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.

HIGHLIGHTS

WHY EAT SCHOOL LUNCH | **IDAHO SCHOOL NUTRITION REFERENCE GUIDE**

Resource Links

General Links

- Food Safety Posters
- USDA School Meals Certification of Compliance
- USDA School Meals Policies**
- USDA School Meals Translated Applications

Child Nutrition Programs

- Child and Adult Care Food Program
- Healthy Nutrition Environment
- School Meal Programs
 - Community Eligibility Provision
 - Fresh Fruit & Vegetable Program
 - Idaho School Nutrition Reference Guide
- National School Lunch & Breakfast
 - Archives
 - Review Documents
 - SMART School Meals
 - Smart Snacks
- Summer Food Service Program
- USDA Foods & Processing

Archives

Resource Center

Contact Details

Lynda Westphal, MHS, SNS
Coordinator
(208) 332-4825
lwestphal@ide.idaho.gov

Staff

Remember if you ever need to access the Policy Memos or USDA updates, the State agency has a link to the USDA policy memos on the Idaho Child Nutrition Program website.



Also available through the CNP website is the registration link for upcoming 2019 NSLP Mandatory Trainings to be held in-person in July and August. We are in the process of updating annual mandatory training to include online training modules to be completed prior to attending face-to-face training. Specific trainings will be designated depending on your job duties and are available in the CNP Training Portal. Register for both online and in-person trainings in the CNP Training Portal.

Face-to-face training is scheduled to occur on:

- July 30th and August 29th in Boise
- August 6 in Lewiston and Idaho Falls
- August 7th in CDA and Pocatello
- August 8th in Twin Falls



The USDA Foods Team would like to announce that Idaho is participating in a pilot program to provide selected Summer Food Service Program Sponsors (SFSP) with access to the USDA DoD Fresh Fruit and Vegetable Program. This means that SFSP dollars will be used in the FFAVORS system for the procurement of fresh produce, rather than through MyIdahoCNP.



SUCCESS STORIES!

That is all we have for program reminders, so we will now end with updates and success stories.



The Meadows Valley School District had an excellent salad bar that was available to all grade levels. It had a great variety of fruits and vegetables, and the students really seemed to enjoy it.



QUESTIONS?

Those are the success stories we have this month. Does anyone have any questions at this time? Go ahead and use the text box on your screen to type your questions and I will answer them as they are entered.

THANK YOU FOR ATTENDING!



Please contact Child Nutrition Programs at 208-332-6820 if you have any questions regarding information in this webinar.

Disclaimer: Accuracy of the information shared today is current as of the recording date. The USDA may issue more guidance or further clarification regarding items discussed in today's Webinar.



Thank you for attending today's webinar. Please contact Child Nutrition Programs at 208-332-6820 if any additional questions arise regarding the information in this webinar.

Please remember that the accuracy of the information shared today is guaranteed only as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

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- (1) mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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This concludes today’s webinar, Thank you all and have a good day.