

CANS Bulletin

February 2018

CANS

Child and Adult Nutrition Services



south dakota
DEPARTMENT OF EDUCATION
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A Note From Sandra

The government shutdown was thankfully brief, but the potential looms again in the near future. If there should be a shutdown, the food and nutrition programs should continue to operate: follow the program requirements, count meals served on those days, and distribute food just as any other day. Our funds for the entitlement programs are usually drawn far enough in advance that should there be a shutdown on the date of payment, funds are likely available. The budget, however, is another concern. Funding for Commodity Supplemental Food Program and The Emergency Food Assistance Program are affected each time there is another carryover. We will continue to work with those programs as long as funds are available.

The Department and the field of education bid a fond farewell to Secretary of Education Dr. Melody Schopp in late December. She was an advocate of reasonable approaches in the child nutrition programs and for breakfast in the classroom to help children have food so they were ready to learn. Don Kirkegaard, formerly superintendent of Meade District, is interim Secretary. Mr. Kirkegaard is familiar with school meal programs and summer meal programs and plans to continue support of reasonable approaches and flexibilities when we can offer them. To that end, we are holding a series of listening sessions to ask about ideas folks might have along those lines for any of the programs that we administer. We will also briefly talk about request for information from USDA regarding food crediting. Those comments are due February 12.

Comments on Child Nutrition Flexibilities for Milk, Whole Grains, and Sodium were due January 29. This was issued as an Interim Final Rule. That means it goes into effect July 1, 2018 and extends the flexibilities through school year 2018-19. There may be additional changes after that based on comments received. The School Nutrition Program specialists have provided information on this area through articles and "Check in With CANS" calls.

Another change coming up very soon is that I am retiring on March 8. It has been a real joy to work with folks who take care of South Dakota children from infants in child care through high school graduation, and adults who are in need of a food safety net. I am blessed to have been able to work with people who notice and care. My Mother said: "Leave the party while you are still having fun!", and that is what I am doing. There is a very capable staff in place in CANS and they can either help you find the answer or they know where to go for further guidance. You let me learn and grow and I hope you will do the same for them. Keep calm and carry on your quality work and your caring for others.

Check in With CANS Monthly Conference Call

SY 17-18 Dates

Check in with CANS is a monthly conference call scheduled for the first Thursday each month. This call is open to all agencies on the School Nutrition Programs. Each call will start with a report from CANS with hot topics, new guidance or program clarifications, and reminders of upcoming dates. There will also be time scheduled during each call for participants to ask questions.

Check in with CANS is scheduled on the first Thursday of each month starting at **2:30 pm CT / 1:30 pm MT**. Calls are scheduled for:

- March 1
- April 5
- May 3
- June 7 (*tentative*)

To join the conference call, **dial 1-866-410-8397 and enter code: 6507733610**. If you have trouble joining the conference call, or have additional questions call the CANS office at 605-773-3413. Feel free to send in questions ahead of the call to

DOE.SchoolLunch@state.sd.us please reference "Conference call question" in the subject line.

Shortly before the call an agenda will be posted to the CANS website main page, <http://doe.sd.gov/cans/index.aspx>, under Documents, Conference Calls. Shortly after the call is complete, the call minutes will replace the agenda with additional information. Please join us!

CANS Listening Sessions

Child and Adult Nutrition Services (CANS) wants to hear your voice about the Child Nutrition Programs! We invite you to join us in upcoming listening sessions held in Rapid City, Sioux Falls, Mitchell, and via conference call. For more details please see the [flyer](#) posted on the [CANS website](#). There is no pre-registration required, however, we ask that you attend ready to share your thoughts and opinions. We are interested in hearing your comments on the programs administered by our office.

For questions regarding this upcoming opportunity please contact the CANS office at (605) 773-3413 or DOE.SchoolLunch@state.sd.us.

School Spotlight!

Wagner School Featured in Savor Dakota Blog



The Wagner Community School was recently featured in the *Savor Dakota* blog for their ranch dressing recipe! Their dressing recipe is tasty as well as meets the guidelines for the National School Lunch Program! [Read the full article here.](#) You can find the recipe along with the article. Below you will find the nutrition facts for the recipe as well!

Low Fat Ranch Dressing

Serving Size 1 oz (640 servings)

| | |
|---------------|-----------|
| Calories | 28 |
| Total Fat | 1.76 g |
| Saturated Fat | 0.34 g |
| Trans Fat | 0.00 g |
| Cholesterol | 1.04 mg |
| Sodium | 179.53 mg |
| Carbohydrates | 1.99 g |
| Dietary Fiber | 0.00 g |
| Protein | 0.88 g |
| Vitamin A | 2.36 RE |
| Vitamin A | 10.81 IU |
| Vitamin C | 0.21 mg |
| Calcium | 30.73 mg |
| Iron | 0.01 mg |
| Water | 19.83 g |

Low Fat Ranch Dressing

Serving Size 1 Tbsp (1280 servings)

| | |
|---------------|----------|
| Calories | 14 |
| Total Fat | 0.88 g |
| Saturated Fat | 0.17 g |
| Trans Fat | 0.00 g |
| Cholesterol | 0.52 mg |
| Sodium | 89.76 mg |
| Carbohydrates | 0.99 g |
| Dietary Fiber | 0.00 g |
| Protein | 0.44 g |
| Vitamin A | 1.18 RE |
| Vitamin A | 5.41 IU |
| Vitamin C | 0.10 mg |
| Calcium | 15.37 |
| Iron | 0.01 mg |
| Water | 9.92 g |

School Breakfast Grants!

Action for Healthy Kids is pleased to release its School Breakfast for Healthy Kids grant for the 2018 -2019 school year. These grants are for schools and districts to implement new alternative breakfast initiatives including, but not limited to breakfast in the classroom and grab n' go breakfast options. Schools will be awarded \$2,000 or \$3,000 based on project, ability to offer breakfast at no charge and impact of grant. Funded schools will also receive expertise to help implement a successful project that leads to a sustainable change. South Dakota has never had a school awarded this specific grant, therefore schools who apply have a higher chance of receiving a grant. Grant applications are due **Friday, April 6th 2018**. Action for Healthy for Kids will be hosting a webinar with more information and helpful tips for applying on **Tuesday, February 20th 3:00 pm CT/2:00 pm MT**. [Register Here](#) for the webinar and for more information on the grant and Action for Healthy Kids visit <http://www.actionforhealthykids.org/tools-for-schools/apply-for-grants>

Food Service Management Company (FSMC) Webinar

There will be a Food Service Management Company (FSMC) Contract Webinar as listed below. If you are a Local Education Agency (LEA) that has a FSMC currently or are interested in entering into a contract with one, this webinar is for you! We will cover the program requirements for developing or renewing this type of contract, timelines, proper procurement and management of the final contract.

This webinar was previously presented on January 30 from 2:30–4:00 PM CT and 1:30–3:00 PM MT

It will be presented again on February 6 from 10:30 – 12:00 PM CT and 9:30-11:00 AM MT

Dial 1-866-410-8397 and enter 1022592393 to join this conference call.

Please respond to our office by email to Courtney Martin at Courtney.Martin@state.sd.us or phone 605-773-3413 and indicate what day you will be listening in. Once you have registered you will be emailed the webinar materials.

Providing Child Nutrition Program Benefits to Disaster Survivor Evacuees

While we have not had major disasters and emergency declarations here, sometimes folks from those areas move here to start a new life. As noted in the Updated Policies section, a memorandum has been issued through School Nutrition Programs and Child & Adult Care Food Program that provides a reminder overview of options available under current Program policy and regulation for connecting children and adult survivors, who have evacuated from areas subject to major disaster and emergency declarations, with Child Nutrition Program (CNP) benefits. Many survivors have evacuated as a result of the recent hurricanes and wildfires and Program operators are working hard to enroll and provide services for those evacuees. This memorandum does not contain new policy; instead it summarizes options available to school food authorities and institutions participating in the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Child and Adult Care Food Program (CACFP), as they provide services to those in these very specific circumstances.

In the event of major disaster and emergency declarations, the following is a reminder overview of options available under current Program policy and regulation.

Children Identified as Homeless

Children determined to be homeless are categorically (automatically) eligible for free meals in the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Child & Adult Care Food Program (CACFP).

Program regulations define a homeless child as: "a child identified as lacking a fixed, regular and adequate nighttime residence."

Children who are evacuated due to disasters may be determined as categorically eligible for free School Meal benefits due to their homeless status under the McKinney-Vento Act.

Please refer to the [Eligibility Manual for School Meals](#) and [Updated Guidance for Homeless Children in the School Nutrition Programs](#) for more information.

In cases where an evacuated family or child is not categorically eligible and an application cannot be completed or obtained, school officials may submit an application on behalf of a child based on the best available knowledge of the household's economic circumstances. This may also be relevant in situations where schools or districts that have closed in the aftermath of a disaster are unable to provide eligibility status of evacuated students.

For more information and additional resources to assist in planning for and responding to disasters, please view [USDA Memo SP 05-2018](#).

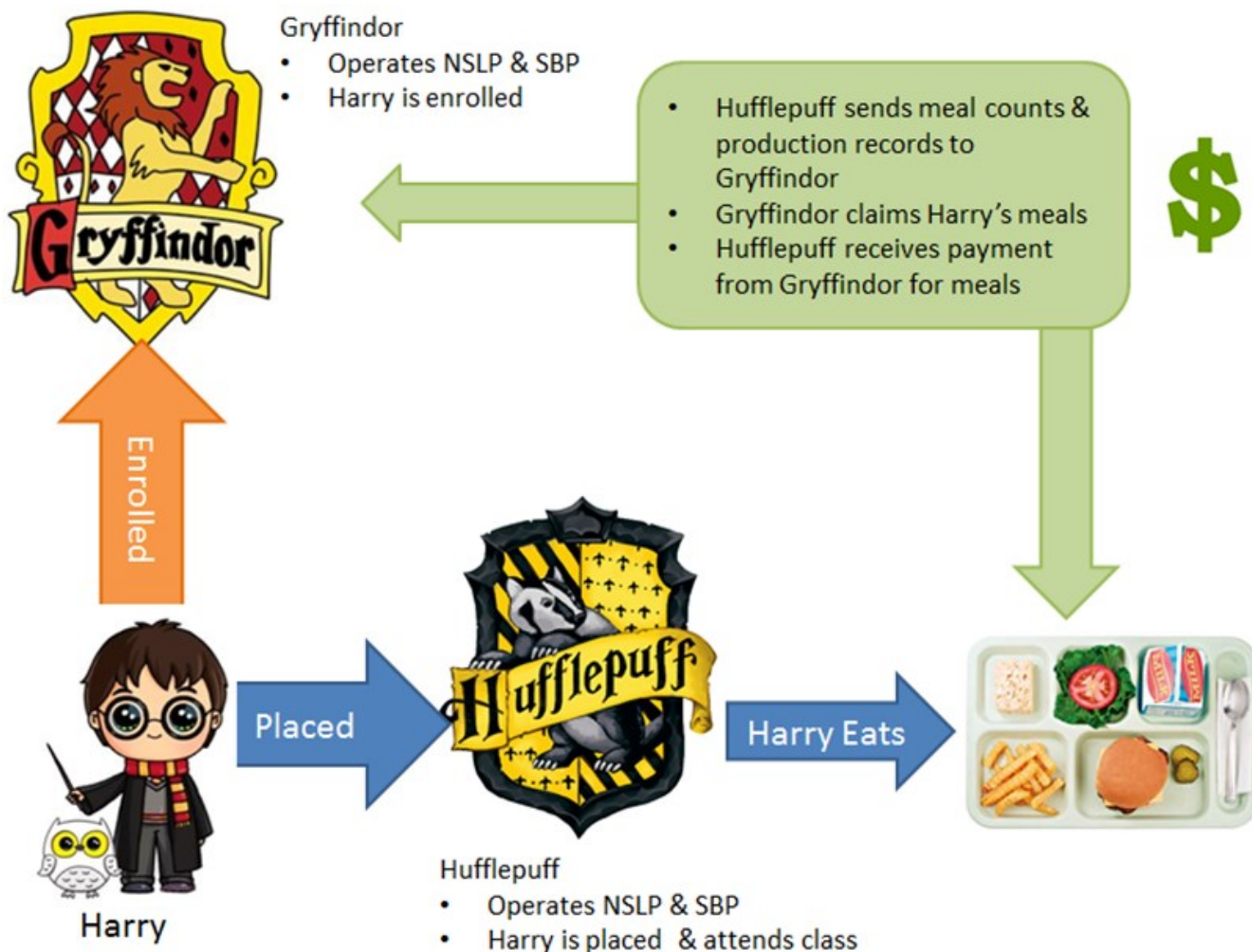
Placed Students: Who Claims the Meals?

A question about the eligibility for reimbursable meals served to children who are placed in a school by an education cooperative came into the CANS office recently. This is a reminder that only meals served to **eligible students** in a school that also participates in the National School Lunch Program (NSLP) or School Breakfast Program (SBP) may be claimed for reimbursement. Eligible students are students that are enrolled in your school, were determined to receive free, reduced, or paid meals, and the student attends school during (or adjacent to) meal service. Students that are *placed* in your school are not eligible to be claimed for reimbursement, unless that student is enrolled in your school district.

Let's go through an example: A student, Harry, is enrolled at the Gryffindor School, but is placed at the Hufflepuff School for education services. Hufflepuff cannot claim the student's meals for reimbursement, since the student is not enrolled at Hufflepuff.

While at Hufflepuff, if Harry eats a reimbursable meal, Harry's meals can be claimed by Gryffindor, since this is where the student is officially enrolled. In order for Gryffindor to claim Harry's meals a District-to-District food service agreement is required between Gryffindor and Hufflepuff. This agreement designates that Hufflepuff will send monthly meal counts and copies of daily production records to Gryffindor and sets a price per meal that Hufflepuff charges to Gryffindor.

Below is a picture that lays this this scenario out:



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If Gryffindor does not want to claim Harry's meals, Hufflepuff is still unable to claim those meals. Additionally, Harry's meals are then considered nonprogram foods (not reimbursable) and must be paid for with funds outside of the food service account.

Please contact the CANS office if you have students that are placed and need assistance determining if claiming their meals for reimbursement is appropriate.

National School Breakfast Week!

Mark your calendars for National School Breakfast Week **March 5th – 9th 2018**. School Nutrition Association is excited to announce this year's theme is "I Heart School Breakfast." The theme encourages parents,

students and school officials to promote the importance of school breakfast through social media and the use of breakfast emojis. SNA offers a National School Breakfast Week (NSBW) 2018 toolkit to help schools promote NSBW and increase breakfast participation all year long. The toolkit includes tips and examples for developing social media, community outreach, activities to increase participation, multiple resources for materials including emoji activity sheets, and a countdown checklist to keep your schools planning organized. For more information on NSBW and to download a copy of the SNA NSBW toolkit visit <https://schoolnutrition.org/Meetings/Events/NSBW/2018/>.



SD Department of Health (DOH) “Walk Audit” Grants Open—Due February 28th

The **South Dakota Department of Health** is pleased to announce the fourth round of a unique funding opportunity for ‘Community Walk Audits’. This funding (\$3000 - \$5000) can be used by SD communities to launch healthy community design efforts to improve walkability by conducting walk audits. By assessing the built environment through walk audits – easy, doable assessments – communities can position themselves for short-term walkability enhancements, and future long-term policy work. Previously awarded walk audit grantees include Pierre, Burke, Rapid City, Sioux Falls, Mobridge, Keystone, and Lake Andes.

All SD communities not previously awarded SDDOH Community Walk Audit Grant funds are eligible to apply. Priority selection will be given to small, rural communities or those larger communities who identify a particular neighborhood or sector with greatest need for improvement of walkable areas for those underserved residents.

Applications are due February 28 and can be found on the [Funding Opportunities](#) page of [HealthySD.gov](#), under the **Physical Activity** tab. There is a Q&A Call-In opportunity planned for Friday, February 2, 10:00am – 10:30am Central Time to learn more about the grant and ask questions. Pre-registration is required. All details and deadlines can be found in the application.

NSLP and SBP Program Promotion and Nutrition Education

Did you know promotion of your National School Lunch and Breakfast Programs and nutrition education are allowable costs to your Nonprofit School Foodservice Account!? If you have excess funds in your foodservice account providing your students with nutrition education is a great way to spend that money and stay under the three months cash on hand balance. Nutrition education is an integral part of the National School Lunch and Breakfast Programs when the nutrition education and related activities (such as promotion) directly support the operation and/or improvement of the school food service. [USDA Memo SP07-2015](#) discusses this in more detail. [School Nutrition Association \(SNA\)](#) also has a wealth of information that you can utilize at your school for nutrition education purposes.

Using a Market Basket When Procuring Child Nutrition Programs Goods and Food

FNS memo [SP 04-2018, FD-144, SFSP 01-2018, CACFP 04-2018 Market Basket Analysis when Procuring Program Goods and Modifying Contracted-For Product Lists](#) issued January 17, 2018 provides clarifications on procurement using a market basket. Programs affected include the National School Lunch Programs, School Breakfast Programs, Summer Food Service Programs, Child and Adult Care Food Programs, and Food Distribution Programs (herein referred to as "Programs").

This refers to the procurement practice used by Child Nutrition Program operators in the School Nutrition Programs of awarding contracts based on an evaluation of the lowest price a vendor can offer for a **representative sample** of goods the Program operators wish to obtain. This practice, sometimes called a "**market basket**" analysis, is used to evaluate bids/proposals to a solicitation for awarding a contract. A market basket is an acceptable procurement method ONLY within the formal procurement methods, Invitations for Bid or Requests for Proposal.

Program operators are reminded that purchases must comply with all applicable program regulations and 2 CFR 200 procurement standards. All contracts must be awarded to responsive and responsible contractor(s), price must be the primary factor when evaluating bids and proposals, and contracts must be awarded to the lowest bid or proposal most advantageous to the Program.

Evaluating the price on all goods, either as an total contract cost) or by line item, is the preferred method of awarding a contract. However, FNS recognizes that price analysis can be simplified when only the bottom line costs of major items are totaled to determine the lowest price between bidders.

I. "Market Basket Analysis" Evaluation and Scoring for Contract Award

Market basket analysis allows a Program operator to review bids using an established, representative sample of goods and use this group of prices to award a contract as long as the published solicitation includes language that allows for this type of an evaluation. Sample language is included in memo question 4. In determining the goods to be used for evaluating an award, the Program operator must select a representative sample; FNS recommends the **aggregate value be 75% or more of the estimated value of the contract to be awarded**. A combination of products that represents the majority of their purchases.

When using a market basket analysis, the Program operator must obtain pricing for the remaining listed goods that were not included in the market basket analysis before making the final award. The pricing of these miscellaneous goods must be reasonable. Regulation discusses points to consider when deciding if a cost is reasonable, including the cost of comparable goods within the geographical area and whether it is "ordinary and necessary". **All items on the list of goods to be procured must have clear and accurate descriptions (specifications), and estimated quantities to be used in evaluating responses for awarded contracts.**

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This method is not acceptable for awarding equipment or service contracts, such as pest control, as service contracts do not lend themselves to this type of market basket analysis. Also, market basket analysis is not appropriate in fee-for-service processing contracts as these are service contracts and do not lend themselves to this type of analysis.

Market basket analysis is allowed when procuring processed end products containing USDA Foods purchased using the Net-Off-Invoice (NOI) value pass through system. Under NOI, processed end products are sold to an eligible distributing or recipient agency, as appropriate, at a net price that incorporates a discount from the commercial case price for the value of donated food contained in the end products. NOI is used in many different circumstances but is often used when a commercial distributor exists in the supply chain between the processor and distributing or recipient agency.

II. Modifications of Contracted Product Lists to Acquire Additional Goods or Increase Quantities of Listed Goods

Occasionally, the Program operator needs to purchase goods that are not included in its existing contract. For example, a new food is introduced by the supplier that may benefit the Program. Such purchases should be made using applicable procurement methods such as micro purchases, small purchase procedures, sealed bids, or competitive proposals depending on the value of the purchase. If it is determined that purchases are needed on an ongoing basis, they may be added to an existing contract if the following conditions are met:

- The **option to add products must be included in the original solicitation and contract.**
- The total value of all additional products and quantities of listed products that exceed estimated quantities may not exceed the limit specified in the solicitation and contract. This means a percentage of the estimated value of the contract at the beginning of the contract year. If the value of additional products exceeds the specified limit, a separate procurement procedure for those products must be conducted or these purchases will be considered an unallowable cost. **FNS recommends limiting additional costs to 5 -10% of the estimated total value of the contract.**
- If the contract allows a renewal option and the renewal is approved as established in the original contract, upon renewal, any goods added to the contract must be included in a contract amendment.
- For each year of a renewed contract, a new basis for contract value, must be established. This value will *include the actual expenditures of the previous year, plus the value of the additional items.* Likewise, actual expenditures that fall below the initial estimated value of the contract could result in a lower contract value in following contract years.
- Program operators must maintain records of all additional goods purchased to ensure that the value of additional products purchased does not exceed the specified limit.

For the full memo and a list of questions and answers, you can find a link to [this memo](#) on the CANS website (<http://doe.sd.gov/cans/index.aspx>) under the Procurement Section.

If a State agency determines that a Program operator's procurement is inconsistent with this memorandum, the State agency should provide technical assistance and require implementation of a compliant process by the start of the school year following the review and may require the re-solicitation of the purchase if the original solicitation was non-compliant with this policy. Please contact the Child and Adult Nutrition Services office with questions.

Food Crediting in Child Nutrition Programs

Comment Period (closes February 12, 2018)

The US Department of Agriculture (USDA) Food and Nutrition Service (FNS) has opened a comment period to collect information on food crediting in all of the USDA Child Nutrition Programs. **Comments will be collected until Feb. 12, 2018.** The USDA Child Nutrition Programs include: National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP). The full document can be found at: <https://www.federalregister.gov/documents/2017/12/14/2017-26979/food-crediting-in-child-nutrition-programs-request-for-information>. This article contains a brief summary and the specific questions.

What is food “crediting?”

- Crediting is the process used to determine how food contributes to the Child Nutrition Programs' meal pattern requirements. A food is considered creditable when it meets the minimum standards that count toward a reimbursable meal or snack.
- Crediting information can be found in a various resources such as the Food Buying Guide for Child Nutrition Programs and other technical assistance materials.
- The overall nutrient profile of a food is how food credits in these programs.

Information that FNS is collecting includes:

- General comments about the crediting process.
- Comments on the crediting specific food products, noted in the questions below.
- An understanding of the possible benefits or negative impacts with any changes to how foods may or may not credit.

Questions from FNS: Factors To Determine Crediting

The following is a list of crediting information and corresponding focused questions to help develop comments in areas that FNS is interested in. FNS currently considers the following factors when making crediting decisions:

Volume or weight of the food.

- All meats/meat alternates and grains are credited in ounces.
- Fruits, vegetables, and fluid milk are credited based on volume served.
- However, dried fruit credits at twice the volume served and raw, leafy greens credit as half the volume served.
- Additionally, tomato puree and tomato paste credit as if they were reconstituted, instead of as volume served.

1. Is it appropriate to continue to credit foods based on the volume or weight served, with the few exceptions discussed above? Why or why not?

2. What are the benefits and negative impacts of having different crediting values for different forms of vegetables and fruits?

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Overall nutrient profile. Foods in each component are based on a range of nutrients instead of an individual food's nutrient profile. For example, foods in the meats/meat alternates component are grouped based on a collection of nutrients that include protein, B vitamins, selenium, choline, phosphorus, zinc, copper, and vitamins D and E. Generally, FNS has not considered fortification in the creditability of foods.

3. Should fortification play a role in determining if and how a food is credited in the Child Nutrition Programs? Why or why not?

4. Is the presence of certain nutrients more important than other nutrients when determining if and how a food credits in the Child Nutrition Programs? Why or why not?

Federal standards of identity and industry standards of production. Many creditable food products in the Child Nutrition Programs have Federal standards of identity or industry standards for production. Standards of identity assist FNS in crediting because they ensure food products with the same name have the same characteristics and, therefore, make a consistent contribution to the meal patterns.

5. If a food product does not have a Federal standard of identity or industry standards for production, how could these food products credit in the Child Nutrition Programs? Please be as specific as possible.

Customary use of the food product.

- Some foods are generally consumed as snacks and, therefore, have not been considered appropriate for service in the Child Nutrition Programs.
- In other cases, the volume of food required to meet the minimum serving size would be unreasonably large.
- In other cases, such products do credit. For example, tortillas and tortilla products, such as taco shells, may credit as a grain item in the Child Nutrition Programs because in certain cultures they are served as the grain component of a meal. (Please see below for more information about snack-type foods.)

6. Is it appropriate to continue to consider the customary use of a product when determining how a food credits in the Child Nutrition Programs? Why or why not?

The role of the Child Nutrition Program in teaching children healthy eating habits. Meals and snacks served in the Child Nutrition Programs act as a teaching tool for children by visually demonstrating how to build a healthy, balanced meal with the key food groups and amounts recommended by the Dietary Guidelines. For example, although pasta made from lentils has a standard of identity and may be used in all Child Nutrition Programs, in order for the pasta to credit as a vegetable, it must be served with another vegetable, such as broccoli or tomato sauce, to help children recognize the vegetable component. Likewise, lentil pasta can credit as a meat alternate if it is served with another meat/meat alternate, such as chicken or black beans.

7. What role should such educational considerations play in determining the creditability of a food in the Child Nutrition Programs?

8. Are there other factors FNS should consider in determining how foods credit in the Child Nutrition Programs? Why or why not?

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9. Are there additional ways FNS can make the crediting process more simple, fair, or transparent? Please be as specific as possible.

Foods From the Meat/Meat Alternate Component

Shelf-stable, Dried or Semi-dried Meat, Poultry, and Seafood Snacks, and Surimi:

- Currently, shelf stable, dried and semi-dried meat, poultry, and seafood products, such as beef jerky or summer sausage, (collectively referred to as dried meat/poultry/seafood snacks) currently do not credit towards the Child Nutrition Programs' meal patterns. These foods have a Federal standard of identity that varies widely, there is a wide variety of industry standards for production, and they are typically seen as snack-type foods. However, FNS understands these products may be appealing to some Child Nutrition Program operators because dried meat/poultry/seafood snacks are shelf stable, work well with alternative meal delivery methods, such as breakfast in the classroom and lunches for field trips, and provide more choices to menu planners and children.
- Similarly, surimi, which is whitefish that is processed to resemble more expensive seafood and labeled as "imitation," such as imitation crab, does not credit towards the Child Nutrition Programs' meal patterns. Surimi lacks an FDA standard of identity and there is a wide variety of industry standards for production. Additionally, foods labeled as "imitation" may have significantly different nutrition profiles than the foods they are meant to replace. To assist reviewers in adequately compiling public feedback, please provide separate comments on dried meat/poultry/seafood snacks, and imitation crab.

10. Are Child Nutrition Program operators currently offering any of these foods as an extra item that does not contribute to the Child Nutrition Programs' meal patterns? If so, which ones?

10a. If yes, how are they being served (e.g., as an extra component at snack) and how often?

11. Should FNS allow any of these foods to contribute to the Child Nutrition Programs' meal patterns? Why or why not?

12. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how should they be credited? Be as specific as possible, such as the volume or weight needed, or a specific nutrient content.

12a. Is there an ingredient or processing method that would qualify or disqualify these products?

13. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, would Child Nutrition Program operators incorporate these foods into menus to meet the meats/meat alternates requirement? Why or why not?

13a. If yes, how would they be served (e.g., at snack, as part of a reimbursable lunch)?

14. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how would this impact the Child Nutrition Programs, including its participants and operators? What are the potential benefits and negative impacts?

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Yogurt:

- Yogurt may be used to meet all or part of the meats/meat alternates component.
- It may be plain or flavored, unsweetened or sweetened, traditional (non-strained or non-thickened) or Greek or Greek-style (high protein, strained or thickened).
- Four ounces (weight) or 1/2 cup (volume) of traditional or high protein yogurt is credited as one ounce equivalent of meat alternate.
- This crediting was based on public comment (62 FR 10187, April 1997) and acknowledges the relatively low levels of iron and niacin in yogurt compared to other foods from the meats/meat alternates component.
- Since then, high protein yogurt has increased in popularity and availability. As such, FNS was asked to consider whether it would be beneficial to allow a lesser volume of high protein yogurt to credit toward the meat/meat alternate component compared to traditional yogurt. The rationale for this request was that high protein yogurt contains a higher level of protein per ounce versus traditional yogurt. Currently, crediting has not been based on an individual food's nutrient profile, or any one nutrient. That is, the contribution of a food towards the meat/meat alternate requirement is not based solely on the grams of protein. For example, different varieties of meat (e.g., lean beef versus turkey) are not evaluated separately based on their protein content.

15. Are Child Nutrition Program operators currently offering high protein yogurt as part of a reimbursable meal?

16. Should FNS create a separate crediting standard for high protein yogurt that is different than the crediting standard for traditional yogurt for the Child Nutrition Programs? Why or why not?

17. If high protein yogurt is allowed to contribute differently to the Child Nutrition Programs' meal patterns than traditional yogurt, how should high protein yogurt be credited? Be as specific as possible, such as the volume or weight needed.

17a. Is there an ingredient or processing method that could qualify or disqualify a particular yogurt from crediting in the Child Nutrition Programs (e.g., a particular thickening agent could disqualify a high protein yogurt)?

18. If high protein yogurt is allowed to contribute differently to the Child Nutrition Programs' meal patterns than traditional yogurt, would Child Nutrition Program operators take advantage of using it to meet the meats/meat alternates requirement? Why or why not?

18a. If yes, how would Child Nutrition Program operators serve it (e.g., at snack, as part of a reimbursable lunch)?

19. If high protein yogurt is allowed to contribute differently to the Child Nutrition Programs' meal patterns than traditional yogurt, how would this impact the Child Nutrition Programs, including its participants and operators, as well as food manufacturers? What are the potential benefits and negative impacts?

Other Foods Not Currently Creditable

In the past, FNS has chosen not to credit a small number of other foods in the Child Nutrition Programs because these foods do not meet the requirement for any food component in the

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Child Nutrition Programs' meal patterns.

- For various reasons this has occurred, including being considered snack-type foods, lacking a standard of identity, or because the volume of food required to meet the minimum serving size would be unreasonably large.
- For example, foods such as popcorn, vegetable chips (does not include chips made from grain such as tortilla chips), bacon, and tempeh are currently not creditable for the aforementioned reasons.
- A list of various foods that do not currently credit in the Child Nutrition Programs is available in FNS' Food Buying Guide for Child Nutrition Programs under "Other Foods" (see <https://fns.usda.gov/sites/default/files/tn/fbg-section5-other.pdf>).
- Comments on any foods currently not creditable in the Child Nutrition Programs are welcome, using the following questions as a guide.

20. Are Child Nutrition Program operators currently offering any of these foods as an extra item that does not contribute to the Child Nutrition Programs' meal patterns? If so, which ones?

21. Should FNS allow any of these foods to contribute to the Child Nutrition Programs' meal patterns? Why or why not? If so, which ones?

22. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how should they be credited? Be as specific as possible, such as the volume or weight needed, or a specific nutrient content.

22a. Is there an ingredient, processing method, or nutrient standard (e.g., sodium content) that should qualify or disqualify any of these foods?

23. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, would Child Nutrition Program operators incorporate them into menus to meet the Child Nutrition Programs' meal patterns? Why or why not?

23a. If yes, how would they be served (e.g., as part of a reimbursable snack)?

24. If any of these foods are allowed to contribute to the Child Nutrition Programs' meal patterns, how would this impact the Child Nutrition Programs, including its participants and operators, as well as food manufacturers? What are the potential benefits and negative impacts?

25. Are there additional products not mentioned in this request for information that are currently not creditable, but you would wish to provide comments on? Please be as specific as possible.

Comments can be submitted through the Federal eRulemaking Portal at <http://www.regulations.gov>. Follow the online instructions for submissions.

SNA Webinar Wednesdays Series

On Wednesdays the School Nutrition Association (SNA) presents webinars relating to various topics across the Child Nutrition Programs. Below you will find a list of upcoming webinars that they will be hosting for the remainder of the school year.

You can find more information about each of the webinars as well as registration information here: <http://schoolnutrition.org/Webinars/>

Registration is Open:

Community Eligibility Series, Part 1: Community Eligibility Provision 101

Wednesday, February 7, 2018, 1:00 pm CT/12:00 pm MT

Join this webinar to learn the nuts, bolts and many benefits Community Eligibility offers to students, schools and communities.

Best of #SNIC18: Simple Tech Tools from Your Nerdy Best Friend

Wednesday, February 21, 2018, 1:00 pm CT/12:00 pm MT

In today's high-tech world, apps can solve all kinds of challenges in your School Nutrition Puzzle! We've brainstormed some of the toughest tasks in your typical day for this practical webinar with tech tools you just can't miss.

Registration Coming Soon:

Best of #SNIC18: When it Comes to Food and Ingredients, What Do Consumers Really Want?

Wednesday, February 28, 2018, 1:00 pm CT/12:00 pm MT

Good value. Convenient. Clean label. Locally sourced. What do consumers really want? Join strategic nutrition marketer Mark Cornthwaite who will help you uncover different consumer segments, their specific needs and how you can address those needs as a school nutrition program operator or industry professional.

Community Eligibility Series, Part 2: Making It Work With ISPs Below 60%

Wednesday, March 14, 2018, 1:00 pm CT/12:00 pm MT

Join this webinar to learn how other districts have operated Community Eligibility with ISPs below 60% to see if you can make it work in your district.

Community Eligibility Series, Part 3: Strategies for Partial Implementation

Wednesday, April 11, 2018, 1:00 pm CT/12:00pm MT

Implementing Community Eligibility district-wide may not be financially viable for all school districts. Join this webinar to learn more about the flexibility of school districts in implementing CEP.

ICN TeamUp Thursday Training Webinars

held over from previous month

Each Thursday the ICN hosts a Team Up Thursday Training Webinar. These webinars are free and generally last around one hour. These webinars are developed by a mix of school district staff, state staff, and federal staff from around the country. Many of the webinars are also archived and can be found on the ICN website: <http://teamup.theicn.org/tutwa/>

Some of the recent webinar topics were:

- Team Up for Food Safety!
- Team Up for Special Diets
- Team Up for Farm to School Success
- Team Up for Creative Ways to Boost Flavor with Less Sodium
- Team Up for Best Practices in Financial Management
- Team Up with Local School Wellness Policies!

If you do not receive a training certificate for the webinar, don't forget to print off the webinar title sheet and print your name, the date of your training, and the number of minutes or hours spent on this training (round to nearest 15 minutes).

You can also sign up to receive the ICN training announcements, webinar announcements, and newsletter at: <http://news.theicn.org/subscribe/>.

Purchasing Equipment in the School Nutrition Program

held over from previous month

Child Nutrition Program (CNP) operators must obtain the prior written approval of the State agency before incurring the cost of a capital expenditure from the Food Service account (2 CFR Part 225, Appendix B, section 15). For purposes of this requirement, OMB guidance and Department of Agriculture (USDA) regulations define as “equipment” any item of non-expendable personal property with a useful life of a year or longer and an acquisition cost which equals or exceeds the Federal per-unit capitalization threshold of \$5,000 or a lower threshold set by State or local level regulations.

In the case of the School Meal Programs, the State agency’s prior review and approval provides reasonable assurance that the asset’s acquisition cost is necessary for program purposes and the SFA’s nonprofit school food service account can absorb the cost. The CANS office recently received approval from our FNS Regional Office (RO) to develop a list and criteria for capital assets typically purchased by SFAs (e.g., convection ovens, steamers, reach-in or walk-in refrigeration equipment, etc.). Once the CANS memo is finalized and published, any equipment listed on the approved equipment list, may be purchased by an SFA, following proper Federal, State, or local procurement procedures, as applicable, without submitting a request to the State agency for approval.

[FNS memo SP31-2014 State Agency Prior Approval Process for School Food Authority Equipment Purchases](#)

New CANS Memo SNP 241-1: Child Nutrition Program Equipment Purchases

held over from previous month

- This CANS memo establishes state specific guidance on program equipment purchases made using Child Nutrition Program funds and an approved equipment purchase list as outlined in [memo SP31-2014 State Agency Prior Approval Process for School Food Authority Equipment Purchases](#). CANS memos are posted on the CANS website under memo number SNP 241-1 <http://doe.sd.gov/cans/memos.aspx>.
- This CANS memo also applies to the Child and Adult Nutrition Services and the Summer Food Service Program (CACFP 241-1, CACFP DCH 241-1, SFSP 241-1) in addition to all the School Nutrition Programs (National School Lunch Program, School Breakfast Program, Fresh Fruit and Vegetable Program, and Special Milk Program).
- “Equipment” is any item of non-expendable personal property with a useful life of a year or longer and an acquisition cost which equals or exceeds the Federal per-unit capitalization threshold of \$5,000 or a lower threshold set at the local level.
- If you need to purchase equipment and that equipment is listed on the approved equipment purchase list, the School Food Authority (SFA) may purchase those equipment items, following proper Federal, State, or local procurement procedures, as applicable, without submitting a request to the State agency for approval.
- If you need to purchase equipment that is not on the list and equals or exceeds the Federal or local capitalization threshold (whichever is more restrictive), please send the CANS office a written/emailed request to purchase the equipment. Include all information necessary to give the State agency a reasonable assurance that the asset’s acquisition cost is necessary for program purposes and the SFA’s nonprofit school food service account can absorb the cost.
 - For purchases that are below the Federal per-unit capitalization threshold of \$5,000 or a lower threshold set at the local level, no written preapproval is required.
- The CANS office must approve such a request before you can use funds from the nonprofit food service account or any Child Nutrition Program funds to pay for the equipment.

Food Buying Guide Access Options

There are now several ways to access the Food Buying Guide!

Washington, Jan. 24, 2018 – USDA’s Food and Nutrition Service (FNS) today announced its first ever mobile application, putting critical information at the fingertips of food service professionals and making it easier for them to serve wholesome, nutritious, and tasty meals through FNS’s child nutrition programs.

“[The Food Buying Guide Mobile App](#) announced today is a major step forward for the agency in its commitment to providing excellent customer service,” said Brandon Lipps, Acting Deputy Under Secretary for USDA’s Food, Nutrition and Consumer Services. “This new app allows child nutrition program operators to access the guide when and where it’s convenient for them, so they can do what they do best – serve nutritious meals to our children.”

- 1) [Food Buying Guide for Child Nutrition Programs \(FBG\) Mobile App](#) – *Currently only available on Apple App – coming soon to Google Play store*
- 2) The Food Buying Guide is also online at <https://foodbuyingguide.fns.usda.gov/>

Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool

The interactive Food Buying Guide allows for easy searching, navigating, and displaying of content. In addition, users can compare yield information, create a favorite foods list, and access tools, such as the Recipe Analysis Workbook (RAW) and the Product Formulation Statement Workbook.

Create a profile in order to save the following: food items in your Favorites list, analyzed recipes using the RAW, and Product Formulation Statements.

PLEASE NOTE: A Level 1 USDA eAuthentication account is needed to access the tool. New and existing users who have Level 1 access can proceed to the tool by clicking on the ‘*Login or Create a Profile*’ button.

Please click [here](#) to create your Level 1 eAuth access account. You will immediately receive an email with a link to activate your account with one simple click.

Contact cnpntab@fns.usda.gov for assistance in accessing the site.

Login or Create a Profile

OR

Continue as a Guest User

Select Organization Type ▼

Enter

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If you choose to use the interactive FBG, you will need to create the above eAuthentication account.

NOTEWORTHY....you may have already created this account to access the NEW USDA Professional Standards Tracking Tool! You will use the same username and password to access the interactive web-based FBG tool.

3) You may also continue to reference the print version of the Food Buying Guide. Make sure you have a current updated version.

Food Research & Action Center's Afterschool Meals Matter Webinar: February 15, 2018

Who: The Food Research & Action Center is the leading national organization working for more effective public and private policies to eradicate domestic hunger and undernutrition.

What: School Nutrition Departments and the Afterschool Meal Program ([click here to register](#))

When: February 15, 2018 - 1:00 PM Eastern (12:00 Noon Central, 11:00 AM Mountain, 10:00 AM Pacific)

Why: Schools are natural sponsors and partners to operate Afterschool Meal Programs. School Nutrition Departments have the food service experience, economies of scale, and established systems to provide meals at educational programming in and out of school buildings while adding revenue that supports overall school nutrition operations. This call will cover the role of school nutrition departments in expanding Afterschool Meal Programs and provide examples of school districts that are working with afterschool program coordinators, staff, and anti-hunger organizations to build stronger, sustainable programs.



Building the Future with CACFP

Mealtime Memo for Child Care

The December 2017 issue of *Mealtime Memo for Child Care*, the monthly newsletter that includes menus, recipes, and activities related to child care, is now online.

Picky, Choosy, or Just Normal Eating

As a child care provider, you will experience a number of preschoolers' various eating habits. Therefore, this memo will feature how to incorporate all food groups in meals so that children will get nutrients that support their growth and development.

Summer Meals—Reminders and Resources

2/01/2018 Reminder: Developing High-Quality, Appealing Summer Meal Menus webinar by the Food Research & Action Center (FRAC) is available. *February 1, 2018 - (12:00 PM Central, 11:00 AM Mountain)*. Register at <http://frac.org/events>.

Healthy, appealing meals help attract children and teens to Summer Nutrition Program sites and keep them returning all summer long. To ensure meals are high-quality, sponsors and site coordinators can communicate with vendors to tweak menus, increase the amount of fresh foods being served, and survey children to determine favorite items. Hear from sponsors and sites about ways to enhance the nutrition quality and appeal of summer meals in every community.

2/12/2018 Reminder: The [Food Crediting in Child Nutrition Programs-Request for Information](#) was displayed on the Federal Register on Thursday, December 14, 2017 by the Food and Nutrition Service (FNS), comments are due by February 12, 2018, see January articles.

Mid-February prior sponsor for SFSP will receive the SFSP USDA Commodity entitlement notification and information on summer order which must be placed by February 28, 2018 for those wishing to participate. The costs of storage and delivery are the responsibility of

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the sponsor and the entitlement is calculated at 1.5 cents per meal based on the claimed meals from the summer of 2017.

2/22/2018 SFSP Training Registration Deadline is approaching. Please sign up for the required SFSP Administrative Training webinar for successful prior sponsors on March 13, 2018, or the all-day in person SFSP Administrative Training Workshop on Thursday, March 22, 2018 in Pierre. The [SFSP 2018 Training Registration](#) must be emailed to [Julie McCord](#).

New You Tube Video: [USDA Summer Short - Housing Authorities Potential Sites](#)

Planning for summer 2018 dates if you missed the SAVE the Dates last fall:

- **March 13, 2018** – SFSP prior successful sponsor ADMINISTRATIVE Webinar
- **March 22, 2018** - SFSP Face to Face Sponsor ADMINISTRATIVE Training (Pierre all day & snow date or second session of April 5, 2018)
- **April 5, 2018** – SFSP Face to Face ADMINISTRATIVE Training snow date or possible second session
- **April 17–** SFSP OPERATIONAL Training for Menu planning, production records, i.e. generally site supervisors and foodservice workers in Pierre, SD all day Face to Face training. (May be additional if registrations sent in February merit them)
- **April 18, 2018** – Target date for iCAN SFSP Application “Submit for Approval”
- **April 19, 2018** – SFSP OPERATIONAL Training snow date for Pierre
- **April 25, 2018** – TBD location of additional SFSP Operational Training
- **May 2018** – Preapproval visits from State Agency (CANS) to new sponsors.
- **May 2018** – Start sending into CANS Off-site meal requests for Preapproval for your groups doing field trips during the summer feeding program.
- **May 2018** – Sponsors conduct pre-operational visits of their own feeding locations, conduct staff trainings and prepare to advertise and operate their programs as they have been approved by the State Agency.
- **May/June 2018** – Sponsors conduct their own REQUIRED monitoring including the first through 4th week Review of their own program and completing the REQUIRED Civil Rights observation at each feeding location during the operation.

Contact [Julie McCord](#) or call 605 773-3110 with questions on Summer Food Service Program.

Action for Healthy Kids

Webinar Series for SY 2017-2018

One of our partner organizations in the Child Nutrition Programs, **Action for Healthy Kids**, recently released their fall and winter webinars schedule for the upcoming school year. These webinars will cover a wide range of topics to improve the health and wellness of your school: improving your local Wellness Policy, ideas for Smart Snacks in schools, breakfast in the classroom, messaging to parents, and more!

You can register for one or all of the following webinars by going to this website: <http://www.actionforhealthykids.org/events/webinars> and selecting the webinars you wish to attend or clicking on the individual webinar listed below. Please note, these webinars are not hosted by CANS.

[Wellness Wednesday: Healthy Family Celebrations](#)

Wednesday, February 14, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our February Wellness Wednesday Webinar to learn how to engage families with healthy and fun events that help to support an overall culture of wellness at your school. Hosting an event that involves physical activity and healthy eating can help you promote healthy behaviors, share positive messages, educate and engage parents and motivate kids. We'll share ideas, resources and creative examples of how schools are using their community events to focus attention on healthy lifestyles.

[Celebrating School Health with Every Kid Healthy Week](#)

Thursday, February 22, 2018 | 60 minutes | 3:00 PM (CT), 2:00 PM (MT)

Action for Healthy Kids is proud to work with schools nationwide to promote Every Kid Healthy Week™ - an annual celebration of school health and wellness accomplishments. Every Kid Healthy Week brings attention to the nation's problem of childhood obesity, but more importantly, to its solutions: sound nutrition, regular physical activity, health-promoting school programs and successful engagement of families and communities. Join this webinar to learn more about Every Kid Healthy Week and how you can host an event and join the national movement.

[TX: SHACs in Action – Award Winning SHAC Models](#)

Wednesday, February 28, 2018 | 60 minutes | 11:30 AM (CT), 10:30 AM (MT)

Learn what makes a great SHAC from the people who know. We have award winning SHACs ready to share their secrets to success. Find out how to get a recess policy passed, or how to improve the school nutrition environment. You don't want to miss this session!

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[Wellness Wednesday: Yoga in the Classroom](#)

Tuesday, March 14, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids to learn about integrating yoga in a classroom environment. Learn how to use simple yoga-based movements and practices to increase physical fitness, student focus and academic performance! This webinar is recommended for teachers and champions for active kids.

[Helping Kids Learn Better with Healthy School Meals](#)

Thursday, March 22, 2018 | 60 minutes | 1:00 PM (CT), 12:00 PM (MT)

Kids who eat healthy school meals have fewer absences and higher academic achievement. Making school meals healthy, nutritious and successful is both a challenge and an incredible opportunity. Learn how national school meal programs work and how parents and community members can deepen support, trust and meaningful collaboration with nutrition services staff to create healthier school food environments. Hear how parents are making a difference, and learn about resources to help you become a healthy school meals champion! For parents, school wellness champions and school health teams.

[Wellness Wednesday: Healthy Snacking](#)

Wednesday, April 11, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

Join Action for Healthy Kids for our Wellness Wednesday Webinar to spice up your snacking routine with fun and healthy snacks for all ages. Learn about easy healthy snacks you can serve during or after school, and as part of school celebrations.

[Wellness Wednesday: How to Show Your Volunteers They're Valued](#)

Wednesday, May 9, 2018 | 30 minutes | 3:00 PM (CT), 2:00 PM (MT)

As the end of the school year approaches, it's a great time to show all the family and community members who have helped support your school health efforts throughout the year just how much you appreciate them. Join Action for Healthy Kids for this Wellness Wednesday Webinar and hear some creative ways other schools have thanked their volunteers and engaged them to become even more active in the future.

Updated Policies

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

One new policy was issued for Child & Adult Care Food Program. Current policies can be found at <http://www.fns.usda.gov/cacfp/policy> (CACFP memos). No new announcements have been published in the Federal Register affecting the programs.

| Date ▾ | Document # | Title |
|------------|-------------------|--|
| 01/19/2018 | SP05 CACFP05-2018 | Providing Child Nutrition Program Benefits to Disaster Survivor Evacuees |

School Nutrition Programs (SP memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>. Two new policies have been issued since the last Bulletin. One is the same as child care's memo regarding disaster survivor evacuees. No new announcements have been published in the Federal Register affecting the programs.

| Date ▾ | Document # | Title |
|------------|-------------------|--|
| 01/19/2018 | SP05 CACFP05-2018 | Providing Child Nutrition Program Benefits to Disaster Survivor Evacuees |
| 01/08/2018 | SP03-2018 | FNS-640 SY 2016-17 Reporting Guidance |

Summer Food Service Program

No new policies were issued for Summer Food Service Program since the last bulletin. Current policies can be found at <http://www.fns.usda.gov/sfsp/policy>. [We do anticipate new policies for the coming summer relatively soon.](#) No new announcements have been published in the Federal Register affecting the programs.

Food Distribution

One new policy has been issued for food distribution programs since the last bulletin. Food Distribution policies can be found at <http://www.fns.usda.gov/fdd/policy>. No new announcements have been published in the Federal Register affecting the programs.

| Date ▾ | Document # | Title |
|------------|------------|--|
| 01/18/2018 | FD-144 | Market Basket Analysis when Procuring Program Goods and Modifying Contracted-For Product Lists |

Requests for Comments

According to the USDA websites, the following comment requests are open

| Date | Title | Comments Due |
|-------------|---|---------------------|
| 12/14/2017 | Food Crediting in Child Nutrition Programs: Request for Information | 02/12/2018 |
| | | |
| | | |

Contact CANS

For any question, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.