Check in with CANS - Agenda
Monthly Conference Call with DOE-Child and Adult Nutrition Services
February 6, 2020 2:30PM CT/1:30PM MT

Call in number: 866-410-8397, Participant code: 6507733610
*6 = Mute Line; #6 = Unmute Line
Website: http://doe.sd.gov/cans
Email: DOE.SchoolLunch@state.sd.us

New Staff in CANS – Child and Adult Care Food Program!
"Hey all! My name is Stacy Irish. I am from Watertown, well South Shore, to be more specific. My three kids, dog, cat, and I moved here so that I could join the Child and Adult Nutrition Program. I have previously worked in manufacturing and food service and I still decorate cakes in my spare time. My very limited spare time is spent with my kids, camping, reading, hiking, cooking, and playing games (We're a little nerdy and still play Dungeons & Dragons 😊)." Stacy will be working with the Child and Adult Care Food Program-you can reach her at stacy.irish@state.sd.us or 605-773-4769.

FFVP Reminders: Accompaniments
As a reminder, those that operate the Fresh Fruit and Vegetable Program for elementary school students cannot provide any accompanying foods with the fruit/vegetable snack offering.

This means that schools <u>cannot</u> pair a milk break or crackers with the fruit or vegetable snack.

Also, low-fat/fat free dips are allowed with vegetable offerings only and can be claimed for reimbursement.

For more information, check out the FFVP User Manual and FFVP Handbook.

iMATCH – Summary of System Updates
Our direct certification system, iMATCH, recently received a software update. Below is a summary of the updates.
1. DC Matching scorecard now available for Manual Matches; allows user to review data at a later date
2. Label update for Manual Matches; allows user to identify where a match originated from (ex: Potential Matches, File Search)
3. Scorecard Layout; pertinent information (matched info, name) is displayed on the scorecard; user can show full details by clicking 'Show More'
4. Increased load speed with Direct Approvals display
5. 'Matching Comments' DC Report is now available
6. Bugs and fixes

As we can see, the updates are mostly centered around making information easier to access and fixing recognized errors.

Please feel free to contact the CANS office with any questions.

iMATCH Reminders: Obtaining the Direct Certification List
Upon logging in, Select Student eligibility → Administration → DC Matching → Matched tab.

Next, make sure to uncheck the 'Exclude' checkboxes if you would like to see the full DC list. These checkboxes were added to assist with system performance, but most schools still like to see the full list.

Feel free to utilize the site drop down, or the date ranges if needed to zero in on a site or timeframe. Then click Apply. This is the preferred method to obtain the direct certification list.

For more information and additional tips, check out the iMATCH User Manual.

Buy American Regulation - REMINDER

We continue to some schools struggling with keeping documentation on file for nondomestic products. A domestic commodity or product is defined as one that is produced and processed in the United States substantially using agricultural products that are produced in the United States. Over 51% of the final, processed product, must consist of domestically grown product. CANS has posted a memo (SNP 251-1) that contains the regulation and a form you can use to document nondomestic products. Please keep in mind that the US Dept. of Agriculture/Food Nutrition Services (USDA/FNS) does allow for limited exceptions to the Buy American provisions when 1 of 2 events occur:

1. A specific product is not produced or manufactured in the US "in sufficient and reasonable available quantities of a satisfactory quality" or
2. When competitive bids show that the costs of the U.S. products are significantly higher than nondomestic products.

SFAs that use one of these exceptions are not required to request a waiver in order to purchase a nondomestic product, **but they must maintain documentation justifying why they are using that nondomestic item.** Please contact the CANS office at doe.schoollunch@state.sd.us if you have any questions.

Food Distribution

School Year 2020-2021 Annual Surveys will open Monday, February 10th at 9:00 a.m. in iCAN. The Food Buying Guide located at https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs may help forecast your ordering needs. Once the surveys are open, the completion deadline is 9:00 a.m. on Wednesday, February 26th.

There will be four separate surveys and you must respond to each survey. If your school does not wish to participate in a survey, please check the box on the survey that states "*Check here if you will not participate in this survey*". When filling out the DoD Fresh/FFAVORS Survey, please take into consideration the new guidance and only 75% of your request will be initially added to FFAVORS. If your district is spending throughout the year, the additional 25% will be added to your schools DoD Fresh/FFAVORS account. Check out the February Nutrition Bulletin on the CANS website for more information about the Surveys.

Just a reminder to check the bill of lading and the shipping documents when you receive your USDA Foods order. If the Nordica and Dizco shipping documents do not match the Child and Adult Nutrition Services bill of lading, an Overage, Shortage, and Damage report will need to be completed, unless you receive an email from the CANS office that the product has been removed from your order. If you receive extra product on your monthly USDA Food Order, fill out an Overage, Shortage and Damage report in iCAN. List the extra product and how many cases you received in the comments section.

Farm to School

Drawing

For those schools that completed the Farm to School census we will draw a name, one for the Sectionizer and one for the lettuce spinner. Drumroll please………

Winners in the drawing are:

Sectionizer – Faulkton Area School District

Lettuce Spinner - De Smet School District

These items will be mailed out in the next week.

Upcoming Training/Conference

Save the date for August 4-5 for "Pathways to School Nutrition". This is a conference hosted by the CANS office with target audience being school food service professionals and business administration, to be held in Pierre at the Ramkota. There will be three tracks, with topics covering Culinary Math, Reimbursable Meals, Cycle Menus, AR Training for Business Managers, Nutrition 101, Financial Management, Food Safety in Schools, and more. Please note that the Food Safety training offered at this conference DOES meet Professional Standards on this requirement. If there are any new directors out there or anyone due to retake this course, this is a great opportunity to do so. Registration has not opened but stay-tuned for more information.

Serving Up Science 2020 – Nominations Open!

The Center for Food Safety in Child Nutrition Programs at Kansas State University, through a cooperative agreement with the USDA Food and Nutrition Service Office of Food Safety will host **Serving up Science: The Path to Safe Food in Schools**, a one-week program designed especially for nutrition professionals from local school districts and state agencies. The purpose of this program is to help Child Nutrition professionals better understand the food system and the principles of food science

that provide the basis for a strong food safety plan. The program develops leaders who can establish a food safety culture within school districts across the U.S. For more information see https://www.cnsafefood.k-state.edu/resources/serving-up-science/.

Ideal nominees will hold a position in their schools or state that will allow them to broadly implement the information learned from Serving up Science within the region or state. Thus, nominees should have appropriate education and/or experience that will complement the information taught in the course.

Emails with nomination information were sent to all SFAs on January 24 and January 31, 2020. The deadline for nominations is February 7, 2020. Please contact Beth Henrichsen at beth.henrichsen@state.sd.us or 605-773-6026 for more information.

SNA University Trainings

Looking for some training hours for SY19-20? SNASD has University trainings coming up! Please visit their website to register.

Western Region University
Saturday, February 22; 9am-2pm MT
Culinary Tips for Food Quality & Meet the Enemy: Food borne Microbes
Stagebarn Middle School
12500 Sturgis Road
Summerset, SD 57769

Central Region University
Saturday, March 7; 9am-4pm CT
Orientation to School Food Service
State Library CANS Office
800 Governors Dr
Pierre, SD 57501

Southeast Region University
Saturday, March 28; 8am-1pm CT
Beef, Farm & Dairy. Oh My!
Harrisburg High School
1300 Willow St
Harrisburg, SD 57032

Northeast Region University
Saturday, April 4
TBD

SNP Training of the Month

Did you know that the School Nutrition Team records webinars and power point slides to post on our website for you to review at your convenience!? This section will highlight the different trainings offered on our website. We are also very hopeful that our office will be able to create interactive online trainings in the near future, so stay tuned for that exciting update!

This month we are choosing to highlight two new online trainings offered by the Institute of Child Nutrition (ICN) eLearning Portal. The first training is called **Basic Culinary Math: Measurement**. This class reviews the standard units of measurement and the culinary tools used for measuring and weighing in the preparation of standardized recipes. The second class is called **Basic Culinary Math: Scaling Recipes**. In this class you will review how to determine and use a conversion factor to change the yield of a recipe.

Both trainings can be found on the ICN website eLearning Portal at www.theicn.org.

Summer Feeding Updates

- Our office has applied for the four Summer Food Service Waivers that we applied for last program year to continue operations as usual. They have been sent to our National USDA Office for approval. More information on the waivers submitted can be found on the CANS Website under "Announcements".
- We are in the process of finalizing dates for SFSP and SSO training dates. We are hoping to hold trainings in late March or early April and into May if needed. Keep an eye out for these training dates to come!
- If you have any questions about Summer Feeding, please reach out to Mikayla Hardy at (605) 773-8072 or email at Mikayla.Hardy@state.sd.us

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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.

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.

This Conference call was 30 minutes long and can credit for 30 minutes of training.

Learning Topics discussed during this call were:
- 3000 Administration: 3200 Program Management - 30 minutes