

## Check in with CANS

### February 5, 2026, 2:30PM CT/1:30PM MT

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## Welcome!

### All Program Reminders or Updates:

#### National Nutrition Month

March is National Nutrition Month. Take time to celebrate all of the healthy, nutritious foods you are serving each day during the month of March.

#### Pathways to Child Nutrition Success Conference 2026

Registration is officially open! Join us June 9–11, 2026, in Pierre, SD, for our annual conference. Discover innovative strategies to implement and deliver the most effective nutrition programs across the state. This training conference is designed for all Child Nutrition Programs and fulfills CACFP training requirements. If you plan to register for pre-conference sessions, attendance at all other conference days is required. Sessions fill quickly—reserve your spot today!

[Pathways Registration](#)

### Farm to Child Nutrition Reminders or Updates:

#### Potential Grant Opportunity

#### [Harvest of the Month](#) Spotlight on Wheat

- Each meal pattern component includes
  - [Fact Sheet](#)
  - [Talking Points/Helpful Hints](#)
  - [Recipes](#)
  - [Trivia Questions](#)
  - [Coloring Sheet](#)
  - [Graphics](#)

### Child and Adult Care Food Program (CACFP) Reminders or Updates:

#### [National CACFP Week](#) March 15-21, 2026

- A campaign designated to raise awareness of how the USDA's Child and Adult Care food Program combats hunger.
- Theme: Stirring Up Goodness!

[Annual Training Requirements Reminder](#) CACFP training requirements must be completed by September 30th each year. We are encouraging agencies to continue to complete their required training throughout the year to avoid missing the deadline. Once you have completed the training you will also need to complete and pass the associated quiz to receive credit for taking that training. Please remember to print and save your training certificates for documentation.

Below is a list of the training required and the staff that are required to take them.

<b>Training:</b>	<b>Required Staff:</b>
CACFP Recordkeeping	Authorized Representative/Program Director/Food Service Director and others that work with program records.
CACFP Claims	Authorized Representative/Program Director and others that work with completing and submitting claims.
CACFP Meal Counting	Authorized Representative/Program Director/Food Service Director and others that work with completing and submitting meal counting.
CACFP Production Records	Authorized Representative/Program Director/Food Service Director and others that work with completing the production records.
CACFP Free and Reduced- Price Meal Applications	Authorized Representative/Program Director/Food Service Director and others that submit, approve, and work to assist families with free and reduced applications.
CACFP Children Meal Patterns	Authorized Representative/Program Director/Food Service Director and others that help with ensuring meal patterns are met.
CACFP Infant Meal Pattern Requirements	Authorized Representative/Program Director/Food Service Director and others that work with infants and <b>if meals are claimed for reimbursement.</b>
Civil Rights	All CACFP staff

## **School Nutrition Program (SNP) Reminders or Updates:**

### **Food Service Management Company (FSMC) Request for Proposal (RFP) Template**

The FSMC Request for Proposal template for the 2026-2027 school year is now available! The template will be sent to those districts scheduled to go through the RFP process this year. If your district is considering using a Food Service Management Company in the 2026-2027 school year, please reach out to the CANS office to obtain the template.

### **National School Breakfast Week**

National School Breakfast Week (NSBW) 2026 runs from **March 2–6, 2026**, with the theme "**The Quest for School Breakfast**". This annual campaign highlights the importance of a nutritious morning meal in helping students succeed, encouraging schools to promote healthy choices, boost participation, and use themed, magical, or adventure-filled activities.

### **Onsite monitoring reminders**

School Food Authorities (SFAs) with more than one school site must complete an on-site review of meal counting and claiming systems each school year before February 1. This review is required for all schools operating the National School Lunch Program (NSLP) and at least 50% of schools operating the School Breakfast Program (SBP). Each on-site review must ensure the school's claim is based on the counting and claiming system, as approved by CANS in the annual application, and yields the actual number of reimbursable free, reduced price, and paid meals, respectively, served for each day of operation. If issues are identified, corrective action must be implemented, and a follow-up review must be completed within 45 days to confirm resolution. If you haven't completed your [on-site monitoring](#) yet, be sure to do so as soon as possible.

## **February 2026 Kitchen Counter Conversations: Promoting your Program**

Join us for **Kitchen Counter Conversations** on **Tuesday, February 17, 2026, at 2:00 P.M. C.T.** to learn how social media can be a powerful tool for program promotion. We'll break down popular platforms, share practical strategies to increase engagement, and highlight easy-to-use resources from the School Nutrition Association.

You'll also see real examples from school districts that are successfully connecting with their communities through creative and active social media campaigns. [Register Here](#)

## **Local Wellness Policy and Triennial Assessment**

Sponsors participating in the National School Lunch Program (NSLP) and/or School Breakfast Program (SBP) are required to have a local wellness policy, which guides efforts to create a healthy school environment. Schools are responsible for developing, implementing, and evaluating their policies to address their unique needs. A triennial assessment is required every three years to review compliance and progress, with proper documentation of the process. To support compliance, we recommend using our state agency's [triennial assessment form](#). Additional wellness policy resources are available on the [CANS website](#) under School Meals Program Requirements and through the [USDA](#).

## **Drinking Water Requirements**

Schools participating in the NSLP are required to make plain, potable water available to children at no charge and without restriction in the place where lunch meals are served during the meal service. There are a variety of ways that schools can implement this requirement. Acceptable options include water pitchers and cups on lunch tables, access to a water fountain, or a faucet/bottle filler where students can fill their own bottles or cups. While potable water is required to be available, it is not considered part of the reimbursable meal and students are not required to take water. No separate funding is available, and reimbursement may not be claimed. However, reasonable costs associated with providing potable water would be an allowable cost to the non-profit food service account. For additional guidance, refer to [Memo SP 28-2011 \(Revised\), Water Availability During NSLP Meal Service](#).

## **Fresh Fruit and Vegetable Program (FFVP) Reminders**

This is a friendly reminder to ensure you are utilizing your FFVP funds and submitting claims through iCAN. Should you require assistance with this process, please do not hesitate to reach out. We are more than happy to support you. Additionally, now is an ideal time to review your fund balance and plan for expenditures for the remainder of the school year. Any unused funds will not be carried forward; they are use or lose funds. We will be contacting schools that have large remaining balances of their allocated funds to encourage spending or offer assistance.

We are also seeing quite a few FFVP claims with unallowable items, mostly in the dip category but also some herbs, like mint, cilantro, basil etc. A reminder about dips. FFVP does not allow dips for fruit at all and if you choose to serve dip with vegetables, make sure to only offer low-fat yogurt based or other low-fat or non-fat dips. Low-fat means items that are less than 3 grams of fat per serving. The amount used should be what is commonly noted as a "serving size" for condiments, as shown on Nutrition Facts Labels: 1 to 2 tablespoons. The FFVP handbook can be found here [FFVP Handbook](#) and the link to the list of allowable unallowable items in the FFVP can be found here [FFVP Allowable and unallowable](#)

## **Whole Milk for Healthy Kids Act of 2025 (SP01-2026) – Key Updates for NSLP**

Effective January 14, 2026, the Whole Milk for Healthy Kids Act of 2025 expands fluid milk options in the National School Lunch Program (NSLP). Here's what you need to know:

### **Schools may now offer:**

- whole, 2%, 1%, and fat-free milk

- lactose-free and lactose-reduced milk;
- cultured milk, such as cultured buttermilk, cultured kefir milk, and cultured acidophilus milk;
- acidified milk, such as acidified kefir milk and acidified acidophilus milk; and
- ultra-high temperature (UHT) milk.
- Milk can be flavored or unflavored, and at least **two** milk options must be offered daily, and unflavored milk must always be available at both lunch and breakfast but again the whole milk rule only applies to lunch at this time.

#### **Nondairy alternatives**

Schools may offer fortified plant-based milks (e.g., soy) to all students without prior State notification or written requests. If not offered universally, the previous request process remains.

#### **Dietary Specifications**

Saturated fat from milk is excluded from weekly limits.

Calories, sodium, and (starting July 1, 2027) added sugars still apply.

Flavored milk must meet product-based specs and contain ≤10g added sugars per 8 oz

## **USDA Foods in School/Food Distribution Program Reminders or Updates:**

### **Annual Surveys**

The 26-27 school year annual surveys are now available in iCAN under the Food Distribution Program tile. The annual surveys allow schools the opportunity to request how they would like to spend their entitlement dollars in the 26-27 school year. The deadline to complete these surveys is **Monday, February 23rd at 9:00 a.m. (Central)**. To complete the surveys, please note that the Food Distribution Program in iCAN defaults to the current 2025–26 school year. You will need to change the program year to 2026–27 before starting. There are four surveys to complete, and you should begin with the DoD Fresh/FFAVORS survey.

### **March Order Reminders**

The March order form is open until Wednesday, February 11 at 9:00 am. Ground Beef is available to order and there is no limit on the amount of cases schools can order.

### **DoD Fresh/FFAVORS Reminders**

DoD Fresh/FFAVORS orders need to be receipted within two days of delivery. USDA is monitoring states receipting closely so please make sure you are completing this process on time.

## **Summer Food Service Program (SFSP) and SNP Seamless Summer Option (SSO) Reminders or Updates:**

### **SFSP Training Registration Deadline**

The deadline to register for the March SFSP training courses is February 16. Training is required to be completed prior to operating SFSP this Summer. If you'd like to register for training or if you are unsure of which training is right for you, please visit the [registration page](#). If you still have questions, don't hesitate to contact our office at 605-773-3413 or [DOE.SchoolLunch@state.sd.us](mailto:DOE.SchoolLunch@state.sd.us).

### **SFSP New Sponsor Inquiry Deadline**

If you or anyone you know is interested in operating SFSP as a new Sponsor, please contact our office as soon as possible. The deadline for new Sponsor inquiries is February 27, 2026.

### Seamless Summer Options

This program is available to schools participating in the school nutrition programs. SSO is an extension of the National School Lunch and Breakfast Program designed for schools that wish to provide meals over the summer months to their communities, but do not want to change program operations to meet the requirements of the Summer Food Service Program (SFSP). If you are planning to operate the Seamless Summer Option, please reach out to CANS to update your application. If you need a refresher on SSO operations, you can access the training video available on our [DOE Professional Learning Platform](#).

### Upcoming Trainings or Calls:

**Check in with CANS Zoom calls** occur on the first Thursday of each month at 2:30pm CT / 1:30pm MT.

- [Zoom](#) link for SY2025-26 – Meeting ID: 994 1571 3462
- The next call will be Thursday, March 5, 2026

**On Demand Training From CANS:** Current training videos can be found at <https://sded.sd.gov/>. Use the categories drop down to select Child and Adult Nutrition Services to filter training options. Enroll in your selected training videos. If you are looking for old *Crash Course with CANS* training videos, they are all under Crash Course with CANS simply enroll to access the entire list of short training videos.

**Thank you for joining us today and for your service feeding children across South Dakota!**