

Check in with CANS - Minutes
Monthly Conference Call with DOE-Child and Adult Nutrition Services
April 4, 2019 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

Summer Food Service Program

- SFSP iCAN Status - There will be an email to all sponsors indicating when the iCAN SFSP application is available. Plan to submit application to state agency by April 25, 2019 as target date, minimum two weeks prior start dates.
- [SFSP 2019 Reimbursement Rates](#) are posted on the SFSP website.
- SFSP Pre-Operational visits at each site must take place prior starting your summer feeding program. The form is available in the [Sponsor Monitor's Guide SFSP 2017](#) page 26. Print off the form and complete when the site is available for access. If work needs to be completed another follow-up may be required by your staff prior starting the food program for summer.

Seamless Summer Option – Agreements were due March 29, 2019.

Seamless Summer Option program training was held Wednesday, March 19, 2019. The training documents and iCAN Manual can be found on the CANS/NSLP website: <https://doe.sd.gov/cans/nslp.aspx>. Please contact Beth Henrichsen at beth.henrichsen@state.sd.us or 605-773-2213 if you are interested in or have questions regarding Seamless Summer Option.

Food Distribution

Extra FFAVOR dollars are still available to distribute to schools. If you can utilize additional FFAVORS dollars by June 30, 2019, contact Darcy Beougher darcy.beougher@state.sd.us; phone 605-773-4673.

- We have made changes to the State's ordering process to ensure more product will be available throughout SY 2019-20. We apologize for the lack of available USDA Foods at the end of this school year and thank you for your understanding as we work through this issue.
- If you have FFAVORS complaints, the following link (<http://doe.sd.gov/cans/fdp.aspx>) is posted on the cans website outlining the process. The document is under Documents and Useful links and called DoD Complaint Process.
- USDA Food Distribution Division will be hosting a webinar on **USDA Foods Recalls on April 11 at 2:00pm CT/1:00pm MT**. All Schools are encouraged to participate in this webinar. Please use this link to register: <https://usdafoods.adobeconnect.com/eiusj8r1vcrr/event/registration.html>

Description: This webinar will describe how to manage a USDA Foods recall. Every food recall is different, but they all unfold quickly and require accurate communication and action to prevent illness or injury to students and staff. During the webinar, you will learn about procedures for managing a USDA Foods recall from a State and school level, understand what information is required and resources available to assist you.

Final Rule- Professional Standards Hiring Flexibility

FNS has released a final rule for Hiring Flexibility under Professional Standards. The changes affect LEA's with 2,499 or fewer students only. The changes include:

1. Removes the requirement of school nutrition program experience for new school nutrition program directors and instead requires relevant food service experience to meet the hiring standard.
2. Provides State agencies with the discretion to approve the hiring of an applicant with volunteer or unpaid relevant food service experience on an individual basis
3. For LEAs with fewer than 500 students, provides State agencies with the discretion to approve the hiring of a school food service director who has less than the required years of relevant food service experience, provided that the applicant has the minimum education to satisfy the hiring standards for LEAs with 2,499 students or fewer.

This rule is effective April 30, 2019. More information will come out in a nutrition bulletin article. You can also read the final ruling at <https://www.federalregister.gov/documents/2019/03/01/2019-03524/hiring-flexibility-under-professional-standards>.

Vegetables at Breakfast – Updated Guidance

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 effective through September 30, 2019** and provides additional flexibility in planning breakfast menus but does not require SFAs to make any menu changes.

iCAN School Nutrition Program Applications:

Online renewal agreement in iCAN will open sometime in April-be watching for an announcement! In the meantime, please ensure your application is in approved status.

Reminders

- **Adult Meal Prices:** Adult meals are considered a nonprogram food and prices must be set according to guidance outlined in CANS SNP memo #56.2 (soon to be 223-1) <http://doe.sd.gov/cans/documents/56-NSLPAd.pdf>
- **PLE Tool** has not been released by the USDA FNS. We will send an announcement when the new tool is released.
- **Nonprogram Foods:** SFAs that sell nonprogram foods must annually evaluate their nonprogram foods prices to ensure that they are in compliance with nonprogram foods regulations (7 CFR 210.14(F) and [USDA Memo SP 20-2016](#)).
 - Nonprogram foods are any foods or beverages sold outside of the reimbursable meal such as:
 - Adult Meals
 - Second Entrees
 - Extra milks
 - A la carte items
 - The [USDA Nonprogram Food Tool](#) should be utilized to ensure compliance and documentation should be kept on file at the SFA.
 - The CANS office has also developed several resources that can be found on the CANS NSLP webpage under the School Meal Programs Requirements dropdown under the Nonprogram Foods heading.
- **CEP Reminder:** Schools that have their 4-year CEP cycle expiring should continue working on their directly certified students. Schools that have never participated in CEP before and think they may be eligible or would like to participate should also begin working with their directly certified students to qualify.

Final Rule Child Nutrition Programs - Flexibilities for Milk, Whole Grains, and Sodium Requirements

On December 7, USDA released the final rule regarding flexibilities that were introduced by Agriculture Secretary Sonny Perdue. The final rule reduces the whole grain rich requirement to half of the grains served over the week without needing a waiver, sodium target one will remain in effect until June 2024, and flavored low-fat (1%) milk is allowed without a waiver. These flexibilities will go into effect July 1, 2019. SFAs should continue business as usual for the remainder of this school year but can plan on implementing these flexibilities for SY19-20 if your SFA chooses to do so.

Administrative Reviews

As some of you are already aware, we have contracted with CN Resource (CNR) to conduct a portion of our Administrative Reviews for SY18-19. If CNR is conducting your review and you have any questions, feel free to contact our office. We are working very closely with them to ensure they approach reviews much the same we do from CANS.

iMATCH

- **Software update coming in spring**
 - Will result in a brief system outage. More communication will be provided when available.
- **Grace Period email sent in error**
 - Automated grace period instruction email was sent on 4/1; this email was intended as a reminder for schools/states which have Point of Service software through the iMATCH/PrimeroEdge system. South Dakota does not have POS software through iMATCH.
 - I have provided feedback regarding the notification email itself; PrimeroEdge is reviewing their in-system notifications and taking into consideration states that only use the direct certification module.

Fresh Fruit and Vegetable Program

- **FFVP Application Request:**
 - If an elementary school from your district is interested in participating in the FFVP for SY19-20, please click the Application Request link and provide contact information. The contact person will be notified when applications become available. Selection for the program is primarily based on the free/reduced eligibility percentage from October 2018. Schools currently participating in the FFVP will automatically be invited to complete an application.
 - [FFVP 2019-20 Application Request](#) ← Click

Donating Food

Leftover food from a reimbursable meal does not need to be thrown away, however, there are rules about what can and cannot be done with leftovers.

Serving or giving leftovers, free of charge, to staff or the general public is not allowed. There are more opportunities than ever before to recover food that would otherwise be wasted.

Schools can:

- Donate extra food to eligible food banks or charitable organizations: [USDA Memo SP 11-2012 – Guidance on Food Donation](#)
- Use a Share Table in your cafeteria: [USDA Memo SP 41-2016 – Share Tables in Child Nutrition Programs](#)
 - Any unopened or uneaten foods like unopened cartons of milk or uneaten apples can be reused by food service and does not have to be thrown away or donated.

It is important to ensure the safety of the food is protected when you are going to recover foods. Since there are many allowable methods to recovering that food.

Upcoming Trainings

SNA State Conference

Registration for the School Nutrition Association Conference is now available! Conference will be at the Ramkota in Pierre, SD, July 23-25, 2019. Please visit our website for details and the registration link. We have a packed schedule with amazing info for anyone who touches the food service operation in your district – cooks, servers, managers and directors! [Click here to find more details on our website!](#)

- 4 pre-conference classes providing 4-8 hours of education
- 4 General Session providing 3.5 hours
- Countless Breakout Sessions providing 5.5 hours
- And 1 Awesome Food & Vendor Show
- Offering up to 18 hours of education!

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