

Planning for Summer Feeding

Resources and Prerequisites



Do we transition to regular summer after June 30th?

- Goal of SFSP
- FRAC findings
- Resources to increase participation
- Program requirements and iCAN



Waiting for more USDA guidance on waiver extensions past June 30th. The plan for today's crash course is the following: description of the goal of SFSP, discussion on FRAC findings, ideas to increase summer program participation and reminder of program requirements and iCAN applications.

SFSP program and goal:

- provide funding to sponsors, such as schools, local government agencies, and private nonprofit organizations
- sponsors can offer healthy meals at sites that typically provide educational, enrichment, physical, and recreational activities.

Overall to help combat summertime food insecurity, weight gain, and learning loss among children, and to assist with childcare needs.

SFSP was created to provide funding to sponsors, such as schools, local government agencies, and private nonprofit organizations so that sponsors can offer healthy meals at sites that typically provide educational, enrichment, physical, and recreational activities. The main purpose of SFSP is to **help combat summertime food insecurity, weight gain, and learning loss among children, and to assist with childcare needs.**

[FRAC Summer Nutrition Status Report](#)

South Dakota – SFSP reached only **16%** of eligible children during the summer of 2019.

Poll-Why do you think the % is so low?

- Transportation barriers
- Lack of awareness
- High program eligibility threshold-limits participation for children from areas without high concentration of poverty.

FRAC SUMMER NUTRITION STATUS REPORT ACCESS: <https://frac.org/wp-content/uploads/FRAC-Summer-Nutrition-Report-2020.pdf>

Based on the poll, most of you selected lack of awareness. If you think your program participation is low due to the lack of community awareness this crash course might give you ideas to increase awareness. According to FRAC all 3 options come into play when we talk about low summer participation but especially option 3, that FRAC found to be a major hinderance in SFSP.

FRAC Summer Nutrition Status Report

Despite the high reimbursement rates FRAC reports decrease in SFSP sponsors and participants.

Poll-Why do you think participation decreases?

- Sponsors provide meals but not activities
- Children don't like structured programs during summer
- Friends don't participate, kids feel alone in going to the programs.

Most of you picked option #1. If you think providing activities would increase participation and keep it consistent you matched FRAC's finding: those sponsors who provide enrichment activities tailored to different age groups are able to increase summer participation and/or keep it consistent. Providing activities is utmost important for operating a successful summer program.

A successful Summer program:

- Increases community awareness
- Provides activities and/or engaging educational sessions
- [Provides variety of healthy meals following the USDA Healthy Eating guidelines.](#)
- Establishes community trust by providing safe environment for the children.
- Establishes community trust by following food safety guidelines to prevent risk for foodborne illness.

SFSP NUTRITION GUIDE: https://fns-prod.azureedge.net/sites/default/files/resource-files/USDA_SFSP_NutritionGuide.pdf

Please review the list of qualities necessary to operate a successful summer program.

Planning a successful summer program:

Increases community awareness **HOW?**

- Advertise program well before school ends
- Include menu and daily activities planned
- Activities ensure consistent participation
 - Order your banner from CANS

How can community awareness be increased? (Please see list). If you are returning sponsor and SA did not have issue with your program the previous year, it is very likely you will get approval on your application. Therefore, advertising before school ends might give you the advantage to reach more kids who could use the program. (Please note that your iCAN application in a normal year gets approved well before school ends as we normally open iCAN in late March or early April and the federal deadline for Summer Program applications is June 15th in a normal year.) Very important is to include the list of planned activities with your menu plan so kids will have extra motivation to come to your summer food site.

Planning a successful summer program:

Activities-simple and inexpensive

- reading, arts and crafts, gardening, outdoor projects, games and sports, nutrition and cooking lessons
- Who should lead these activities?
Trustworthy people from the local community.

You never know until you ask!

Please review the inexpensive ideas for enrichment activities on this slide.

Planning a successful summer program:

Who to invite from the community to lead the activities?

- Librarians or book club members
- Local Parks and Recreation Department personnel
- 4-H leaders and club members
- University Extension Services (SDSU-Extension)
- Firemen and Police Officers
- Musicians and music groups
- Artists and art teachers

Please consider these ideas for enrichment activity providers at your summer site.

Planning a successful summer program:

Easy Activity ideas:

- Lunch with Leaders:
 - Invite elected officials or local leaders (such as the mayor, city council member, school board member or school principals) to eat lunch with the kids.
- Theme days or weeks to incorporate into the menu and activities:
 - the alphabet
 - vegetables and fruits
 - zoo or farm animals
 - food from around the world
 - the solar system

Reference: <http://www.hungerfreecolorado.org/wp-content/uploads/2013/02/Fun-Activities-Guide-for-Summer-Food.pdf>

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Please consider these ideas for enrichment activities at your summer site.

Planning a successful summer program:

Easy Activity ideas:

- Theme days or weeks to incorporate into the menu and activities:
 - “real life” math (budgeting/counting money, counting/calculating recipe ingredients)
 - sports and fitness
 - music, dance, theatre
 - Partner with a local chef/restaurant, dietitian or call SDSU Extension to provide cooking and nutrition classes with parents and/or children attending the site.
 - Hold a sidewalk chalk art contest to decorate the sidewalks leading up to the summer food site.
 - Plant seeds in reused milk containers and watch them grow. Talk about how plants grow and where food comes from. Visit a nearby garden and have the gardeners talk with the kids.

Reference: <http://www.hungerfreecolorado.org/wp-content/uploads/2013/02/Fun-Activities-Guide-for-Summer-Food.pdf>

Please consider these ideas for enrichment activities at your summer site.

Online Resources

- SDSU Extension: <https://extension.sdstate.edu/>
- USDA Summer Food Service Program website: www.summerfood.usda.gov
- USDA Team Nutrition Resources A to Z:
<http://teamnutrition.usda.gov/library.html>
- American Library Association's Great Websites for Kids:
<http://www.ala.org/alsc/awardsgrants/notalists/ncdm>
- No Kids Go Hungry-Enrichment Activity:
<http://nokidhungrync.org/enrichmentactivities/>
- Free online or printable enrichment activities and providers listed:
<https://www.today.com/parents/how-homeschool-during-coronavirus-crisis-t176020>
- Free age-appropriate education enrichment: <https://www.khanacademy.org/>
- Collection of other downloadable or online resources:
<https://www.blackriverpublicschool.org/Content/160>

Please consider using these websites for more enrichment activity ideas.

TIPS AND IDEAS



It is time to share some tips and ideas that your organization uses to increase summer participation.



Program Requirements and iCAN

Training requirements for program staff before program starts:

- Civil Rights Training (yearly requirement for staff/any new staff at hire, before program starts)
- Sponsor Operational Training (yearly requirement, prior to program starts, any new hire).
- iCAN application must be completed and approved prior program starts.

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Question: I run CACFP or SNP and trained my employees for civil rights in this program. These same employees will run the SFSP program, do I need to retrain them for civil rights?
Answer: If the training is within one year the civil rights training does not have to be repeated as it is a yearly requirement. For example you had civil rights training for the staff on 8/1/2020 the same staff does not need to go thru the civil rights training again for SFSP till 8/1/2021. If you hire new staff or volunteers, they must have the civil rights training before they start helping with the program.

Question: When do I need to do the SFSP training for the staff?
Answer: Before the program starts. For example if your SFSP start date is 7/1/2020 you must train staff before this date. If you hire new staff or volunteers, they must have the training before they operate the program. During this COVID-19 period if you continuously operated SFSP and the staff received SFSP training as an example on 4/1/2020 and the same staff is operating the program, this staff doesn't need the training again till 4/1/2021.

Program Requirements and iCAN

SFSP Production Records

- Download from <https://doe.sd.gov/cans/sfsp.aspx> Documents Tab-Production Records

SFSP PRODUCTION RECORD							
Date						Center	
B R E A K F A S T	Menu Component	Menu	Serving Size	Food Item	Quantity Prepared	Leftover	Number Served
	Bread/Bread Alternate						1-15 _____
	Fruit/Vegetable						Adults _____
	Milk						Total _____
	Other						
S N A C K	(CHOOSE TWO)						1-15 _____
	Meat/Meat Alternate						Adults _____
	Bread/Bread Alternate						Total _____
	Fruit/Vegetable						
	Milk						
	Meat/Meat Alternate						
L U N C H	(CHOOSE TWO)						1-15 _____
	Meat/Meat Alternate						Adults _____
	Bread/Bread Alternate						Total _____
	Fruit/Vegetable						
	Fruit/Vegetable						
	Milk						
	Other						
S N A C K	(CHOOSE TWO)						1-15 _____
	Meat/Meat Alternate						Adults _____
	Bread/Bread Alternate						Total _____

Please use the SFSP production records when you switch to your summer program. SA is looking at these to make sure you met minimum quantity requirements for each of the meal components.

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Production Record-SFSP minimum quantity requirements

Meat/Meat Alternate	TACO MEAT	2oz.
Bread/Bread Alternate	TACO SHELL	2 shells
Fruit/Vegetable	COBBLE BEANS	1/4 CUP
Fruit/Vegetable	APPLE	1 Apple
Milk	MILK	1 CUP
Other		

Product Name: San Pablo Originals 52 Regular Yellow Taco Shells #22c Code No. 10788
 Manufacturer: Mission Foods Serving Size: 1 shell (22g)

I. Does the product meet the Whole Grain-Rich Criteria? Yes No
 (Refer to SF 36-2012 Grain Requirements for the National School Lunch Program and School Breakfast Programs.)

II. Does the product contain non-creditable grains? Yes No How many grams: 0.0
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirement for school meals.)

III. Use Policy Memorandum SF 36-2012 Grain Requirements for the National School Lunch Program and School Breakfast Programs: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain conversion based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 26 grams creditable grain per oz eq; and Group I is required by volume or weight.)

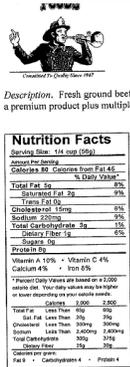
Indicate to which Exhibit A Group (A-I) the product belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion†	Grain Standard of Creditable Grain per oz equivalent (16g or 26g)‡	Creditable Amount
Whole Grain Corn	23.2	B	A = B
			1.05
Total Creditable Amount§			1.05

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
 † Serving size is 1/2 oz of creditable grain in formula. Please be aware serving size other than grains must be converted to grams.
 ‡ Standard grams of creditable grains from the corresponding Group in Exhibit A.
 § Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz. eq. Do not round up.

Total weight (per portion) of product to be used: 22g
 Total contribution of product (per portion) 1.22 oz equivalent

I certify that the above information is true and correct and that a 1.22 portion of this product (ready for serving) provides 1.22 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.



Nutrition Facts
Serving Size: 1/4 cup (25g)
Amount Per Serving
Calories 85 Calories from Fat 45
Total Fat 5g 10%
Saturated Fat 2g 4%
Trans Fat 0g 0%
Cholesterol 15mg 3%
Sodium 250mg 5%
Total Carbohydrate 3g 1%
Dietary Fiber 1g 2%
Sugars 0g 0%
Protein 2g 4%
Vitamin A 1% • Vitamin C 4%
Calcium 4% • Iron 1%

PRODUCT HIGHLIGHTS:

- Complete Product.
- Fully Cooked. Just Heat & Serve.
- Premium Ingredients. Consistent Quality.
- Convenient and Easy to Use.
- Quick-Frozen to Lock in Freshness.
- No MSG. No Trans Fat. Wheat gluten-free.
- Multiple Applications.

INGREDIENTS: Ground Beef, Water, Tanned Vegetable Protein (Soy Flour, Caramel Color, Zinc Oxide, Nicotinic Acid, Ferrous Sulfate, Copper Chloride, Vitamin A Palmitate, Calcium Phosphate, Thiamine Mononitrate [B1], Pyridoxine Hydrochloride [B6], Riboflavin [B2], Cyanocobalamin [B12], Spices, Salt, Dehydrated Onions, Chili Powder (Chili Pepper, Spices, Salt, Garlic Powder), Corn Starch.

CONTAINS: SOY

School Meal Component Contribution for San Pablo
 Meat/Meat Alternative: 1.58 oz. eq.
 Fruit/Vegetable: 0.76 oz. eq.

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Please review these examples where sponsor missed noting the correct serving sizes based on the CN labels and thus did not meet minimum quantity requirements.

NORMAL SFSP REQUIREMENTS

- Congregate feeding (kids eat together in a common area, no taking meals off site, no grab and go bags, no parent pick up).
- Meal service times-[Meal service requirements](#) set forth in §225.16. During COVID-19 rule §225.16(c)(3) still applicable: “Meals served outside of the period of approved meal service shall not be eligible for Program payments.”
- Area Eligibility
- Must meet SFSP Meal Pattern Requirements during normal and COVID-19 times.

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eCFR FOR MEAL SERVICE REQUIREMENTS: https://www.ecfr.gov/cgi-bin/text-idx?SID=9a204059a02f38af6ec6f40aa14d0741&mc=true&node=pt7.4.225&rgn=div5#se7.4.225_112

When we return to normal Summer federal requirement is to provide congregate feeding (kids eating together in the same area); keeping meal service time rules for each meal service, sites must be 50% F/RP to be eligible for the program (camps and migrant sites have different rules), and meal pattern requirements must be kept in normal summer and during COVID-19 operations alike.

MOVING FORWARD

- Waiting for USDA guidance on how to continue after June 30th 2021
- Operating normal summer is not prohibited but you can't use any waivers. Federal Deadline to submit applications is **June 15th**.
- SA's Sponsor Administrative Training will be scheduled, dates will be sent out.
Poll-Do you prefer online or in person training?
- Plan on updated iCAN application guide.
- Looking for new sponsors

More guidance from USDA is expected during the new year about waiver extensions or normal operations. Sponsors who didn't operate SFSP during COVID-19 but would like to operate regular summer in 2021 can do so but they won't be able to use any of the COVID-19 waivers and all SFSP application prerequisites must be completed prior to program start date (iCAN application deadline June 15th, staff must be trained on SFSP operations and Civil Rights prior to program start date.)

POLL-you opted for online admin training for 2021 summer.

QUESTIONS?

