south dakota
DEPARTMENT OF EDUCATION
Learning. Leadership. Service.

# Check in with CANS

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

CANS Phone: (605) 773-3413
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## Welcome!

## All Program Reminders or Updates:

**iCAN and iMATCH System User Updates**
Please remember to update both the iCAN application and the iMATCH system whenever staffing changes occur. Keeping these systems current ensures inactive staff are removed, communications reach the correct individuals, and user access stays accurate. For iCAN, be sure to submit any updates for approval—accounts with no activity for 13 months will be inactivated. For iMATCH, contact CANS to request the form needed to add or remove users so records remain up to date.

**Important:** The iCAN system will be down the week of December 14 and will not be accessible to users during this time. We will be working with our system vendor to implement a system upgrade and expect to restore service by December 21.

## Farm to Child Nutrition Reminders or Updates:

**Farm to School Census Update**
Your SFAs should have received emails from USDA on/around October 26, regarding their correct contact information for the census survey. A few points to be aware of below, so that your SFAs know it is not spam:

- The emails from Qualtrics will come from: Ashley Chaifetz F2SCensus2027@qemailserver.com
- If they click reply to the email, it will go to cnsurveys@usda.gov (which is also Ashley).
- The subject line is: Let's start planning for the 2027 Farm to School Census!

The Farm to School Census will ask for information regarding the total amount spent on local food and total food purchases, number of edible gardens currently in operation, types of local products purchased, and more. USDA has created a worksheet to help SFAs identify the key partners in your district who contribute to bringing your farm to school activities to life. This worksheet is part of a broader toolkit that will be useful in preparing information in advance, so that recording census data is less cumbersome.

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

**Application Reminder**
Majority of the CACFP applications have been approved. If your application is not in approval status, please get your application submitted. If you have questions regarding your application do not hesitate to contact us.

**Program Year 2026-2027 Reviews**
Reviews for the upcoming review season have been planned, and notifications will be sent out later this month.

**Program Year 2026-2027 Annual Trainings**
The new CACFP program year has started! This means that training will need to be completed by September 30, 2027. Training can be completed on demand on our learning platform.

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

**Verification Reporting**
Your verification activities should be wrapped up for the school year. ALL schools must submit a verification report by November 13, 2026. CANS presented a Verification Reporting webinar on October 20th. If you were unable to attend the live training, a recording is posted in the DOE professional learning platform.

**Limits for Added Sugars**
The new limitations on added sugars will be implemented in two phases. Phase one began July 1, 2025, with limits on added sugars in specific foods including:

- **Breakfast Cereal:** limited to 6 grams of added sugars per ounce
- **Yogurt:** limited to 12 grams of added sugars per 6-ounce serving
- **Flavored Milk:** limited to 10 grams of added sugars per 8-ounce serving
    - **Competitive Foods:** Up to 15 grams of added sugars per 12-ounce serving allowed for middle and high schools when sold as a competitive food. Competitive foods include all foods and beverages available for sale to students, outside of the reimbursable meal.
- Check out USDA's training guide, Reducing Added Sugars at School Breakfast, for tips on identifying sources of added sugars and ways to reduce them in school breakfast meals.
- **Weekly dietary limits to be implemented by school year 2027-28 (beginning July 1, 2027):**
    - In addition to product-based limits described above, the final rule also establishes a dietary specification with less than 10 percent of calories over the week coming from added sugars in the school lunch and breakfast programs.

**2026 Equipment Assistance Grants**
The SY 2026-27 Equipment Assistance Grants are now available for School Food Authorities (SFAs) participating in the National School Lunch Program (NSLP). Eligible districts may apply for up to $25,000 to support the purchase, renovation, or replacement of equipment that improves meal quality, food safety, operational efficiency, or expands access to the School Breakfast Program. Applications must be postmarked by December 11, 2026, and only one application per district will be accepted, although multiple equipment requests may be submitted. Grants will be awarded competitively, and South Dakota has approximately $69,000 to award. Awardees will be announced no later than January 22, 2027. Application materials and additional guidance, such as grant Terms and Conditions are available on the CANS SNP website under the Equipment Grants heading.

**November Kitchen Counter Conversations - Nutrient Analysis Software & Weekly Weighted Averages**
Join ND Team Nutrition on November 17 at 2:00 p.m. CT for the November Kitchen Counter Conversations webinar, focusing on approved nutrient analysis software and weekly weighted averages. This is a great opportunity to learn about helpful tools and gain practical knowledge to make nutrient analysis easier and more efficient.

**Whole Grain Rich Requirements**

- At least 80 percent of the weekly grains offered in the school lunch and breakfast programs must be whole grain-rich, meaning that a product must contain at least 50 percent whole grains; any grain ingredients that are not whole grain must be enriched, bran, or germ. The remaining grain items offered must be enriched.
- The Whole Grain Handbook is a great resource. Here are a few snips from the handbook that show common whole grains and ingredients that are not considered whole grain.

While not an exhaustive list, the grain ingredients listed in the table below are common whole grains:

| WHEAT | | |
|---|---|---|
| bromated whole-wheat flour | stone ground whole-wheat flour | whole-grain bulgur |
| bulgur (cracked wheat) | toasted crushed whole wheat | whole-grain wheat |
| cracked wheat or crushed wheat | wheat berries | whole-grain wheat flakes |
| entire wheat flour | wheat groats | whole-grain wheat flour |
| flaked wheat | white whole-wheat flour | whole-wheat flakes |
| graham flour | whole bulgur | whole-wheat flour |
| sprouted wheat | whole-durum flour | whole-wheat pastry flour |
| sprouted wheat berries | whole-durum wheat flour | whole-white wheat |
| sprouted whole wheat | | |
| **OATS** | | |
| instant oatmeal | old-fashioned oats | whole-grain oat flour |
| oat groats | quick-cooking oats | whole oats |
| oatmeal or rolled oats | steel cut oats | whole-oat flour |
| **BARLEY** | | |
| dehulled barley | whole-barley flakes | whole-grain barley |
| dehulled-barley flour | whole-barley flour | whole-grain barley flour |
| whole barley | | |
| **CORN** | | |
| corn masa* | popcorn** | whole-grain corn flour |
| hominy grits* | whole corn | whole-grain cornmeal |
| masa harina* | whole cornmeal | whole-grain grits |
| nixtamalized corn* | whole-grain corn | whole-corn flour |
| **BROWN RICE** | | |
| brown rice | brown rice flour | sprouted brown rice |
| **WILD RICE** | | |
| wild rice | wild rice flour | |

| NOT CONSIDERED WHOLE GRAINS | | |
|---|---|---|
| all-purpose flour | enriched bromated flour* | potato flour |
| any bean flour | enriched flour* | rice flour |
| any nut flour | enriched rice* | self-rising flour |
| bread flour | enriched self-rising flour* | self-rising wheat flour |
| bromated flour | farina | semolina |
| cake flour | flour | unbleached flour |
| corn flour | instantized flour | white flour |
| corn fiber | malted barley | wheat flour |
| couscous | milled brown rice | yellow corn flour |
| degerminated cornmeal | oat fiber | yellow corn meal |
| durum flour | phosphated flour | |

**Document Annual Professional Training Hours**

All school nutrition staff must complete and maintain records of their required annual professional development hours, as outlined below by position:

- **Program Directors:** 12 hours
- **Program Managers:** 10 hours
- **Program Staff (20 or more hours per week):** 6 hours
- **Program Staff (less than 20 hours per week):** 4 hours
- **Other Staff:** Training as needed based on assigned job duties and responsibilities.

Keep in mind that annual professional development hours are counted from July 1 through June 30. Staff must complete the following trainings, as applicable, as part of their annual professional development hours and maintain documentation of completion, such as sign-in sheets or certificates, on file.

- **Civil Rights Training:** Training is required annually for all employees that deal with student eligibility, meal service to students, and their direct supervisors.
- **Cashier/Point of Service (POS) Training:** Staff responsible for overseeing the Point of Service (POS) must be trained annually to recognize the required meal components and quantities of a reimbursable meal, whether using Serve or Offer Versus Serve (OVS).
- **Procurement Training:** Training is required annually for program directors, managers, and staff with procurement responsibilities. There is no set amount of time required, just that a training takes place for these individuals.
- **Food Safety Training:** Program Directors or those managing daily food service operations must complete 8 hours of food safety training within 5 years prior to their start date or within 30 days of starting, and every 5 years thereafter.

CANS offers a Training Tracker to help staff record professional development hours. Additional training resources can be found on the DOE Professional Learning Platform, the Institute of Child Nutrition website, and North Dakota Kitchen Counter Conversations.

**Standardized Recipes Requirements**

School-prepared menu items containing two or more ingredients, also known as combination foods, must have a standardized recipe on file. Examples include spaghetti with meat sauce, chicken alfredo, taco meat, bean salad, chef salad, and sandwiches.

Remember, standardized recipes must reflect what is actually being prepared and served at your school! Each recipe should include:

- Recipe name
- Ingredients and quantities used in the recipe
- Preparation instructions, including cooking procedures
- Total recipe yield, or the number of servings the recipe produces
- Portion size served to students
- Meal pattern contribution per serving, identifying the amount credited toward the required meal components

Recipes obtained from USDA, cookbooks, websites, or other schools can be a great starting point. However, these recipes must still go through the standardization process to ensure they reflect your school's actual ingredients, equipment, preparation methods, serving sizes, and yields. This includes preparing, testing, and adjusting recipes as needed to ensure consistent results in your school's operation. Training resources related to standardized recipes can be

found on the DOE Professional Learning Platform, the Institute of Child Nutrition website, and through North Dakota Kitchen Counter Conversations.

Keep standardized recipes on file and readily available for review. Recipes should also be updated whenever ingredients, quantities, preparation methods, or serving sizes change to ensure they accurately reflect the meals being served.

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

**DoD Fresh Name Change Now DLA Fresh**
USDA has updated the program name from DoD Fresh to Defense Logistics Agency (DLA) Fresh.

Also, as a reminder, all orders must be receipted within two business days, and USDA will be closely monitoring this requirement. **Schools that consistently fail to receipt orders within the required timeframe may have their FFAVORS accounts temporarily suspended by USDA.**

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

**Program Year 2026-2027**
Start thinking about planning for summer operations!

**SFSP Administrative Training**
SAVE THE DATE, more details will be released as they are finalized.

- Experienced Sponsor Training: Wednesday, March 3, 2027 (virtual).
- New Sponsor Training: Wednesday, March 10, 2027 (in-person only) in Pierre.
- New Sponsor Grab and Go training: Thursday, March 11, 2027 (in-person only) in Pierre.

## Upcoming Trainings or Calls:

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

- Register for the Check-In with CANS Zoom Calls. We are utilizing a different format this year, so you can register in advance for the calls. You will receive automated email reminders and automatic calendar invites by registering. The calls will still take place via Zoom.
- The next call will be Thursday, December 3, 2026

**On Demand Training From CANS**
Current training videos are located on the DOE online professional development platform. Use the categories drop down to select Child and Adult Nutrition Services to filter training options. Enroll in your selected training videos.

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