

February 2020

CANS NUTRITION BULLETIN

Child and Adult Nutrition Services
SD Department of Education

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The Grapevine—A Note From Cheriee

Greetings! This past month, the weather has been dreadful, and I am counting down the days until Spring starts (less than 47 days). As usual, there is a lot going on in the programs and our office.

On January 27, 2020, U.S. Department of Agriculture announced two proposed rules:

- [Summer Food Service Program \(SFSP\)](#): streamlining program operation and improving integrity.
- [National School Lunch and School Breakfast Programs](#): simplifying meal service and monitoring requirements.

There are 60-day comment periods for both proposed rules and I encourage everyone to **please submit comments**. There is much more information and links to fact sheets farther into this month's bulletin. Please remember these are only proposed rules and are not going into effect any time soon. Please keep operating your programs without these changes.

National Nutrition Month® is coming up in March, update your cafeteria with education materials to help your students make informed food choices and physical activity habits. The Academy of Nutrition and Dietetics eatright.org has some information and ideas to "Eat Right, Bite by Bite."



Our office has seen another change in staff, Quanna Keyser was with our SNP team and moved into the procurement and Food Service Management Company Contract position. The other open positions will be filled very soon. Keep an eye out for new employee introductions in the next few bulletins.

The weather this month reminds me of a quote from a book I read some time ago by Anne Bradstreet. "If we had no winter, the spring would not be so pleasant: if we did not sometimes taste of adversity, prosperity would not be so welcome." Stay warm and safe during these coldest days and thank you for your hard work in these programs to provide nourishment to our children.

-Cheriee Watterson

South Dakota Sponsor Spotlight!

Is your school or agency doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to DOE.SchoolLunch@state.sd.us.

Pierre School District Partners With Local Community Center

The Pierre School District Foodservice Department has a Facebook page titled "Pierre Governor Grub" that showcases the great things happening in the school district. Recently, the Pierre School District partnered with a local community center to feed those in need and reduce waste. Below is a screenshot of their post about this partnership.



Dietitian Liz is 😊 feeling thankful.

Admin · January 28 at 10:57 AM

The Pierre School District's Food Service Department recently partnered with the Southeast Community Center to feed those in need and reduce food waste. Monday, January 27th, Georgia Morse Middle school kicked off the partnership by donating beef and cheese burritos and corn to SECC.

It is important that every student is fed. It is also important that our left over food not be thrown in the trash. The Food Service Department takes care in estimating the amount of food that needs to be prepared each day but are bound to have some remaining after the lunch period. Our kitchen managers can predict the lunch count fairly accurately and are geniuses when it comes to saving and refreezing certain items for next time. However, many of our products do not freeze and reheat well like the burritos pictured. We want to stop filling trash cans and start filling bellies with our leftovers.

Pictured: Barb Lindbloom (left) Director of SECC and Liz Marso (right) School Foodservice Director



Hoven Displays Creative Signage for Meal Service



While out and about conducting On-Site Reviews, we observe many types of signage for the day's menu and what is required for a reimbursable meal.

We observed this signage on a recent visit to Hoven. They are colorful, informative and the use of shapes beneficial to non-readers. The shapes from the signs are repeated on the actual serving line items. Well done!!



Check in With CANS Monthly Conference Call

Mark your calendar!! Check in with CANS is a monthly conference call scheduled for the first Thursday each month. This call is open to all agencies on the Child Nutrition Programs. Each call will start with a report from CANS with hot topics, new guidance or program clarifications, and reminders of upcoming dates. There will also be time scheduled during each call for participants to ask questions.

Check in with CANS is scheduled on the first Thursday of each month starting at **2:30 pm CT / 1:30 pm MT**. Calls are scheduled for:

- March 5th
- April 2nd
- May 7th
- June 4th (*tentative*)

To join the conference call, **dial 1-866-410-8397 and enter code: 6507733610**. If you have trouble joining the conference call, or have additional questions, call the CANS office at 605-773-3413. Feel free to send in questions ahead of the call to DOE.SchoolLunch@state.sd.us please reference "Conference Call Question" in the subject line.

Shortly before the call, an agenda will be posted to the CANS website main page, <http://doe.sd.gov/cans/index.aspx>, under *Check in With CANS*. Shortly after the call is complete, the call minutes will replace the agenda with additional information. Please mark your calendar for these dates and join us!

Pick It! Try It! Like It!



See if you can guess this month's *Pick it! Try it! Like it!* item:

- This fruit is actually a form of berry.
- 99% of this fruit that is used commercially is grown in California.
- Viticulture is the study of this fruit.
- Each person in the United States eats an average of 8 pounds of this fruit per year.

The answer is: Dakota: Canwi yape' (chan we ya pe')/Lakota: čunwíyapehe/English: Grape

Recipes for the month include a Grape and Cashew Salad Sandwich and Magical Fruit Salad.

In the link below you will find a sign, fact sheet, recipe card, sampling, lesson plan and preservation information: <https://extension.sdstate.edu/grape-pick-it-try-it-it->

CANS Welcomes Stacy Irish

Hey all! My name is Stacy Irish. I come from a small town outside of Watertown, South Shore, where I was born and raised. My children (Sophia, David, and Amelia) and I moved here so that I could take on this awesome job opportunity working with the Child and Adult Care Food Program. I keep pretty busy with the kids, our dog (Mufasa), and cat (Simba), but in my spare time I enjoy playing games (board, RPG, and PC), reading, hiking, camping, and cooking.

CANS Welcomes Brigitta Bly

Hi Everybody, my name is Brigitta Bly, your new (Sioux Falls based) Summer Child Nutrition Program Specialist. I already had the pleasure to meet a few of you last week but hopefully I will be able to get to know more people during my Pierre weeks.

I have a combined 17 years of working and educational backgrounds in Food Science/Quality Management and Nutrition where I specialized in Childhood Food Allergies. Not too long before I got hired to work for the State, I finished my dietetic internship and my registration to be a licensed RD which was a longtime dream come true.

My love for food and nutrition probably stems from my childhood, as my grandparents and my parents were/are farmers (on a large scale we grew watermelon, cantaloupes, honeydews, wheat and corn and on a small scale anything else that the family needed).

I grew up in Baja, Hungary and was enticed by my really good friends to continue my Nutrition education in Lincoln, Nebraska and moved to the US in June, 2009.

I worked for SDSU before and really liked the atmosphere of a state job and the community outreach so I was very hopeful that I could build a career as a State employee once I finished my latest schooling adventure (the RD).

In my free time I like taking Pilates classes, skiing and riding bike with my husband, chatting with my friends and family here and back in Hungary and playing with my little, bity chihuahua Rolo.

Thank you in advance for accepting me as part of your team!

CANS Congratulates Quanna Keyser

You may recognize my name as already being a team member of CANS and you are right! I've been with CANS for the past year as a School Nutrition Program specialist but jumped the cubie wall to fill the vacancy left by Geriann Headrick.

Join us in wishing Geriann well in her new endeavors!!

Because Procurement/FSMC support to you, the local agencies, was desired, developed and well received, please be assured the Local Agency Procurement Support (LAPS) Calls, Procurement webinars, and FSMC contract support training will resume as I get more familiar with these areas.

Please call or email with questions or concerns:

quanna.keyser@state.sd.us
605-773-4718

Proposed Rule—School Meals Flexibilities

On January 23, 2020, FNS published a Proposed Rule to simplify Meal patterns and Monitoring requirements in the NSLP and SBP. **The comment period is 60 days so please be sure to get your comments in by March 23.**

The school lunch and breakfast proposed rule is suggesting flexibilities to:

- The Administrative Review (AR)
- Simplify meal service
- Flexibilities with age/grade groups
- Simplify competitive foods

You can find the Proposed School Meal Flexibilities in their entirety at: <https://www.govinfo.gov/content/pkg/FR-2020-01-23/pdf/2020-00926.pdf>

Please keep in mind that these are only **proposed** rule changes and we will notify all agencies when a final rule is available and can be implemented.

Online comment submission: <https://www.regulations.gov/document?D=FNS-2019-0007-0001>

Postal Address:

Community Meals Branch
Policy and Program Development Division
Food and Nutrition Service
P.O. Box 2885
Fairfax, VA 22031-0885

Overnight, courier, or hand delivery:

Community Meals Branch
Policy and Program Development Division
Food and Nutrition Service
1320 Braddock Place, 4th Floor
Alexandria, VA 22314

Upcoming SNA University Trainings

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

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

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.

An email with nomination information was sent to all SFAs on January 24, 2020. Please contact Beth Henrichsen at beth.henrichsen@state.sd.us or 605-773-6026 for more information.

Blast Off Into National School Breakfast Week!

National School Breakfast Week is an annual celebration where schools across the country celebrate National School Breakfast with events, student activities, and special menu items. If you have never celebrated this event, now is the time. This year's celebration is March 2-6.

Highlights of this year's goals:

- Promote healthy menus and increase breakfast participation
- Raise awareness with parents, administrators, and the media about the importance of school breakfast programs for student success, and the role played by school nutrition professionals
- Expand the online presence of school nutrition programs on a national scale via social media, blogs, newsletters, allied partner communications and more



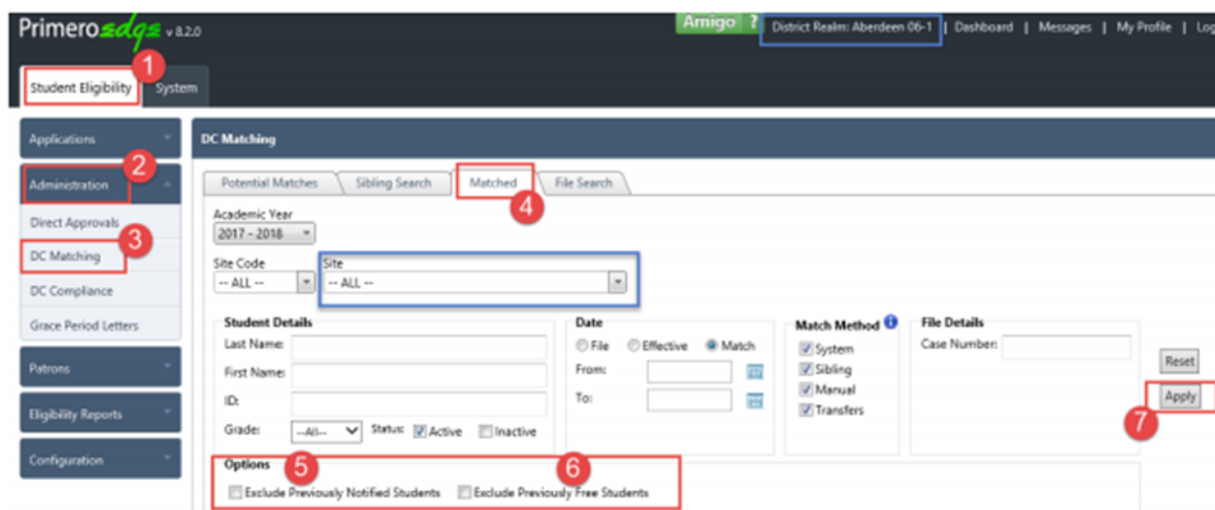
School Nutrition Association (SNA) has some great resources available to help launch your school into this fun event. The theme this year is "School Breakfast Out of this World!". [Visit NSBW Website](#) where you will find everything you need to get started, including a toolkit, handouts, artwork, marketing resources, and more.

iMATCH Reminders: Obtaining the Direct Certification List

Upon logging in, Select Student Eligibility → Administration → DC Matching → Matched tab.

Now, 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](#).

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.

Questions & Answers Regarding Professional Standards for State and Local School Nutrition Program Personnel—Updated Memo 05-2020

The above memo has been updated, replacing USDA Memo 38-2016. The new memo can be found on the [USDA FNS Documents & Resources webpage](#). Some of the new and updated questions address hiring and training standards. Please keep in mind that training must fall into the Key Areas, Training Topics, and Learning Objectives as listed in the Professional Standards Learning Objectives and Topics Codes. Several schools list a “Back to School” training. Please break this out to ensure the specific trainings within that one meet requirements. Remember that the Training Tracker can be found on the [CANS/SNP webpage](#). We must be able to clearly identify trainings and what codes they fit within by glancing at your Training Tracker. Please contact the CANS office if you have any questions by emailing DOE.SchoolLunch@state.sd.us.

What You Can Do to Help Prevent Wasted Food-New Resource

USDA’s Team Nutrition initiative is pleased to announce the availability of a slightly revised “What You Can Do to Prevent Wasted Food” booklet for school meal programs. Team Nutrition has updated this publication to include new tips and resource links. School nutrition professionals, parents, students, teachers, and school administrators can use this booklet to help reduce, recover, and recycle food to lessen food waste.

View and download this colorful eight-page resource at <https://www.fns.usda.gov/tn/what-you-can-do-help-prevent-wasted-food>.

For questions or more information, please contact TeamNutrition@usda.gov.

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 cannot 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](#).

Buy American Regulation

During a few recent Administrative Reviews, we have seen some schools struggling with documentation 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.

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.

Vegetables at Breakfast

School food authorities (SFAs) participating in the School Breakfast Program (SBP) may continue to credit any vegetables offered, including potatoes and other starchy vegetables, in place of fruit without including vegetables from other subgroups, thru June 30, 2021.

For more information, please view [USDA Memo SP 06-2020](#).

Child and Adult Care Food Program (CACFP)

Proposed Information Collection—Comments Due

As a reminder, please submit your comments for the proposed information collection for the CACAP no later than February 24, 2020. See below for more information:

Proposed Information Collection for the CACFP

On December 26, 2019, USDA's Food and Nutrition Service (FNS) published a notice with a request for comments on a proposed information collection (ICR) for the Child and Adult Care Food Program (CACFP). Every 3 years, FNS must publish the burden, or time and frequency, of every paperwork requirement for the entire CACFP. This renewal revises reporting and recordkeeping burden and adds public disclosure burdens that were not captured in the previous ICR. State agencies and sponsoring organizations are encouraged to comment on the accuracy of these burden estimates. Your comments provide important feedback to FNS and allow for the successful operation and improvement of CACFP. **Written comments must be received on or before February 24, 2020.**

The Federal Register notice is available here: <https://www.federalregister.gov/documents/2019/12/26/2019-27764/agency-information-collection-activities-proposals-submissions-and-approvals-child-and-adult-care>.

Online Training Quizzes Update

There is a new process for completing and obtaining a training certificate for the CACFP training quizzes on Survey Monkey. If an employee from your agency has passed the quiz, at the top of the congratulations page, there is a link to obtain a training certificate. You must **COPY AND PASTE** the link into a web browser. The certificate will pop-up as an Adobe Acrobat document, type in the name, and print or save.

Our office is no longer emailing or mailing certificates, our office is only keeping track of participants who have passed and completed the training. If your agency fails to print the certificate using the link provided on the congratulation page, our office will not be responsible for sending the link to the certificate and the quiz will need to be retaken in order to gain access to the link.

If you have any questions or issues, please let our office know.

Summer Food Service Program (SFSP)

Proposed Rule: Streamlining Program Requirements and Improving Integrity in the Summer Food Service Program (SFSP)

On January 17, 2020 USDA released a proposed rule on summer meal flexibilities and streamlining program requirements. The proposed rules fall into seven different categories. You can read the full proposed rule and various summaries on the [USDA webpage](#).

This rule proposes to write into regulation some of the policies that were previously available as nationwide waivers, with some modifications, as well as several flexibilities that are currently available through policy guidance. These flexibilities support State Agencies and program operators by increasing efficiencies, reducing burden and redundancy, and strengthening program compliance and integrity.

The seven areas focused on in the proposed rule are:

- Rescinded waivers
- Streamlining program requirements
- Facilitating compliance with program monitoring requirements
- Providing a customer friendly meal service
- Clarification of program requirements
- Definitions
- Miscellaneous

Please keep in mind that these are only ***proposed*** rule changes and we will notify all agencies when a final rule is available and can be implemented.

USDA is requesting comments on the proposed rules and they take all comments into consideration. Comments are due and must be received by **March 23, 2020** and can be submitted online, via mail, or hand delivered.

Online comment submission: <https://www.regulations.gov/document?D=FNS-2019-0034-0001>

Postal Address:

Community Meals Branch
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 Food and Nutrition Service
 P.O. Box 2885 1320
 Fairfax, VA 22031-0885

Overnight, courier, or hand delivery:

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 Food and Nutrition Service
 Braddock Place, 4th Floor
 Alexandria, VA 22314

Reimbursement Rates

On January 30, 2020 USDA released the reimbursement rates for Summer 2020. They can be found in the Federal Register and are also listed below.

Operating Rates

Operating Rates in U.S. Dollars, Rounded Down to the Nearest Whole Cent	
Breakfast	\$2.16
Lunch or Supper	\$3.76
Snack	\$0.87

Administrative Rates

Administrative Rates in U.S. Dollars, Adjusted, Up or Down, to the Nearest Quarter Cent		
	Rural or Self- Prep Sites	All Other Types of Sites
Breakfast	\$0.2150	\$0.1700
Lunch or Supper	\$0.3925	\$0.3275
Snack	\$0.1075	\$0.0850

Summer Training Dates

The CANS Office will be hosting the following trainings, please use the Survey Monkey links to register and for more information. Registration is due March 6, 2020.

- SFSP Administrative Webinar—March 10, 2020; 2pm—5pm CT
Register Here: <https://www.surveymonkey.com/r/SFSPAdministrativeWebinar>
- SFSP In-Person Administrative Training—March 19, 2020—Pierre, SD
(Snow Date: April 6, 2020)
Register Here: <https://www.surveymonkey.com/r/SFSPAdministrative>
- SFSP In-Person Operational Training—April 23, 2020—Pierre, SD
(Snow Date: May 15, 2020)
Register Here: <https://www.surveymonkey.com/r/SFSPPierreOperational>
- If there is interest/need, there will also be an additional Operational Training held in Sioux Falls, SD. Date and Location TBD.
- iCAN Applications for Summer 2020 are expected to open in March 2020. Stay tuned for a notice announcing applications opening.

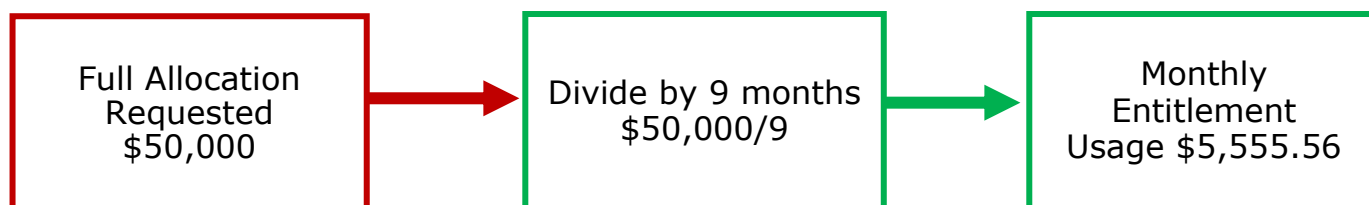
2020-2021 Annual Surveys

School Year 2020-2021 Annual Surveys opened 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 Thursday, February 27th.

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".

1. DoD Fresh/FFAVORS Survey

- The Department of Defense's Fresh Fruit and Vegetable Program can be used for breakfast or lunch. Schools can request a portion or all of their entitlement dollars be set aside to order fresh fruit and/or vegetables. Once the DoD Fresh entitlement commitment is made to DoD, the entitlement allocation request cannot be revised. Please be as accurate as possible when forecasting this entitlement allocation. To estimate your monthly spending use the following example:



2. 20-21 Annual Request Survey

- The 20-21 Annual Request Survey is a list of USDA Foods available for the State Agency to order. This survey helps the State Agency determine how much product to bring into the state contracted warehouse.
- Schools order these items on the monthly order form in iCAN
- South Dakota can only order a USDA product if there is a minimum amount requested on this survey

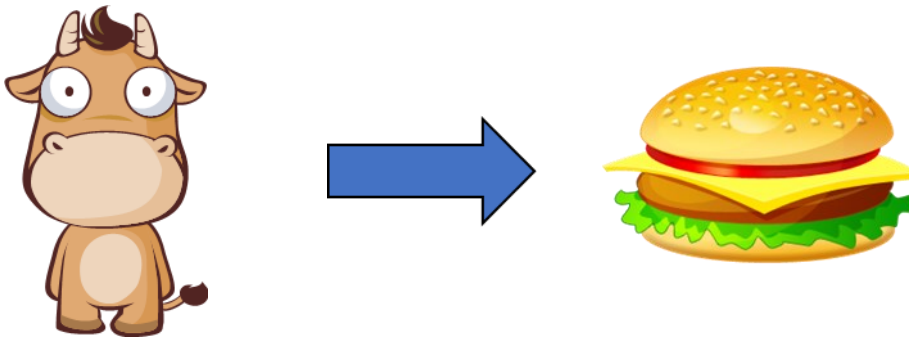
3. Processing Items Survey

- This survey contains a list of processed food items the State Agency procures and brings into the state contracted warehouse

- Schools order the processed items on the monthly order form in iCAN

4. Bulk Processing Pound Request Survey

- This survey is where schools tell the State Agency the number of pounds of raw material to be placed at a processor
- Bulk Processing is the conversion of raw materials into end products; for example, a whole cow into beef patties



- Schools pound allocation requests cannot be changed once the State Agency has requested pounds at the processor
- To forecast the pounds needed to produce full cases, use each processors commodity calculator located at: <https://doe.sd.gov/cans/calculators.aspx>
- Bulk Material South Dakota Processes:
 - ◇ 100103 Bulk Large Chicken
 - ◇ 100113 Bulk Chicken Legs
 - ◇ 100154 Bulk Beef Ground
 - ◇ 100193 Bulk Pork
 - ◇ 100047 Bulk-Eggs, Liquid
 - ◇ 100124 Bulk Turkey
 - ◇ 110700 Bulk Peanuts, Raw
 - ◇ 100506 Bulk Potatoes
 - ◇ 100332 Bulk Tomato Paste
 - ◇ 110244 Bulk Cheese-Mozzarella
- Bulk Processing needs to be procured by the school unless the State Agency has already procured the product. South Dakota procured product is listed in the chart on the following page.

Entitlement spending is monitored. If schools are not spending entitlement or not on track to spend all allocated entitlement, entitlement will be swept and re-distributed to schools that are using their full entitlement allocation.

Processing Products Procured by South Dakota State Agency		
Processor Material Code	iCAN Material Code	Product Description
Tyson		
10000097370	300102	Tyosn-FC Beef Patty Crumbles
10000069097	300103	Tyson Flame Broiled Beef Patty-2oz
10000097868	300104	Tyson-FC Sliced Beef
10000015230	300105	Tyson-Pub Style Steak Burger-3 oz
10000011750	300106	Tyson-5 oz Charbrolied Meatball
10000032432	300107	Tyson- FC Beef Taco Filling
Asian Food Solutions		
73001	300200	Chicken Teriyaki #73001
73002	300201	Chicken New Orleans Cajun #73002
72001	300204	Chicken Tangerine #72001
Cargill Kitchen Solutions		
100008161	300302	EGG-Skillet Omelet w/Colby Cheese
110010394	300304	Egg Patties-Grilled
100008163	300308	Egg,Chs & Trksaug-Skillet Frittata
110003985	300311	EGG-IW WG Tac-Go Sausage & egg
110026396	300313	Egg-WG Fr Tst CinnGlazed IW
110030060	300314	Egg-WG-Tac-Go w/Egg & Cheese
Jenni-O Turkey Store		
2099	300400	TURK-Sliced Oven Roasted Breast
2565	300401	Turkey Ham .51 oz-Sliced
3170-04	300403	Turkey -Pre-cooked Brst&Thigh Roast
6409	300404	Turkey Ham, 1/2"-Diced
2862-28	300407	Turkey & Gravy-Pre-Cooked
6401-40	300408	Turkey-Crumbles-Pre-Cooked
Tyson		
70334-928	301002	Chicken Tender Fritter FC CN WG
70304-928	301006	Chicken Pattie Fritter FC CN WG
70364-928	301007	Chicken Chunk Fritter FC CN WG

Program Policy Memos

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

Current policies can be found at <http://www.fns.usda.gov/cacfp/policy>.

School Nutrition Programs (SP Memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>.

Summer Food Service Program

Policies can be found at <http://www.fns.usda.gov/sfsp/policy>.

Food Distribution

Food Distribution policies can be found at <http://www.fns.usda.gov/fdd/policy>.

Contact CANS

For any questions, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

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. Reading the bulletin each month does count towards training hours.

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.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.