Summer Regional Training

Office of Integrated Student Supports

Ohio | Department of Education

Today’s Training

Restrooms

Professional Standards - Credits

Cell phones - Please silence

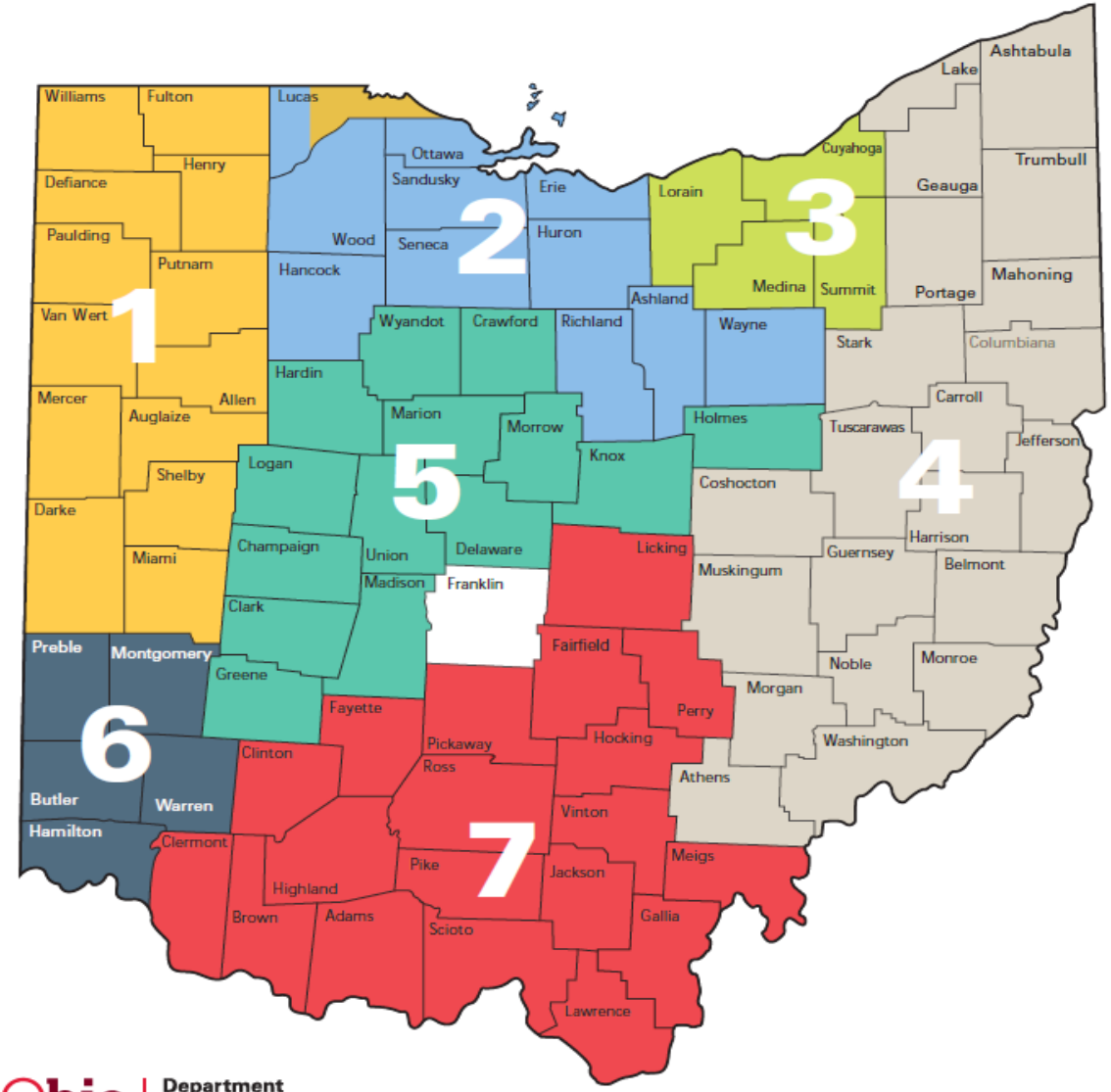
Today's Training

Agenda

www.education.ohio.gov

Education Program Specialist

2019-2020 Child Nutrition Program
Regional Team Map and Contact List



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May 2019

Do I have an upcoming Administrative Review?

Access the Claims Reimbursement and Reporting System (CRRS); Click on **Compliance**

Pre-Administrative Review Workshops

Items of Interest

Weekly Email Communications

Ohio Ed Updates

Send an email to your program specialist to be added to the distribution list.

OK, now let’s get started!

Meal Patterns and Child Nutrition Labels

Ohio | Department of Education

Important USDA Updates!

February 11, 2019: **Final Rule**

Half of the weekly grains must be whole grain-rich

Flavored, low-fat milk

Gradual sodium reduction

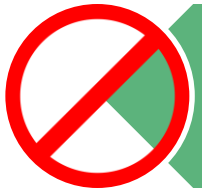
Pre-K Meal Pattern

- Offer vs Serve is not an option
- Milk: For children 2-4 years, schools may serve unflavored 1% or skim milk
- Grain: Children must receive at least one serving of whole-grain rich per day
- Grain-based desserts do not meet this requirement

Pre-K Meal Pattern

Guidelines for Reimbursable Components

Whole eggs and yogurt are credible as meat alternates



Cheese spread no longer credible

Breakfast Cereal may contain no more than 6 grams of sugar per dry ounce

Separate vegetable and fruit components

Pre-K Meal Pattern

Guidelines for Vegetable and Fruit Component

Preschoolers will get a vegetable and fruit at lunch

May choose to serve two vegetables if the vegetable serving size is the same as a fruit

Snacks with vegetable and/or fruit are now reimbursable

100% fruit or vegetable juice may be served at only one meal or snack per day

Reading the Meal Pattern Charts

National School Lunch Program Meal Pattern

Lunch Meal Pattern	*Amount of food per week (Minimum per day)*			
Menu Component	*Grades K-5*	*Grades 6-8*	*Grades 9-12*	*Grades K-8*
Fruit (cups)	2 ½ (½)	2 ½ (½)	5 (1)	2 ½ (½)
Vegetables (cups)	3 ¾ (¾)	3 ¾ (¾)	5 (1)	3 ¾ (¾)
Dark Green	½	½	½	½
Red/Orange	¾	¾	1 ¼	¾
Beans/Peas (legumes)	½	½	½	½
Starchy	½	½	½	½
Other vegetable	½	½	¾	½
Additional Vegetables to reach total	1	1	1 ½	1
Grains (oz eq)*	8 (1)	8 (1)	10 (2)	8 (1)
Meat/Meat Alternate (oz)	8 (1)	9 (1)	10 (2)	9 (1)
Fluid Milk (cups)**	5 (1)	5 (1)	5 (1)	5 (1)

Other specifications: Daily Amount Based on the Average for a 5-day Week

Min-Max calories	550-650	600-700	750-850	600-650
Saturated fat (% of total calories)	<10%			
Sodium (mg; 2015 targets)	≤ 1230	≤ 1360	≤ 1420	≤ 1230
Trans Fat	**Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving**			

How to Plan K-8 Menus

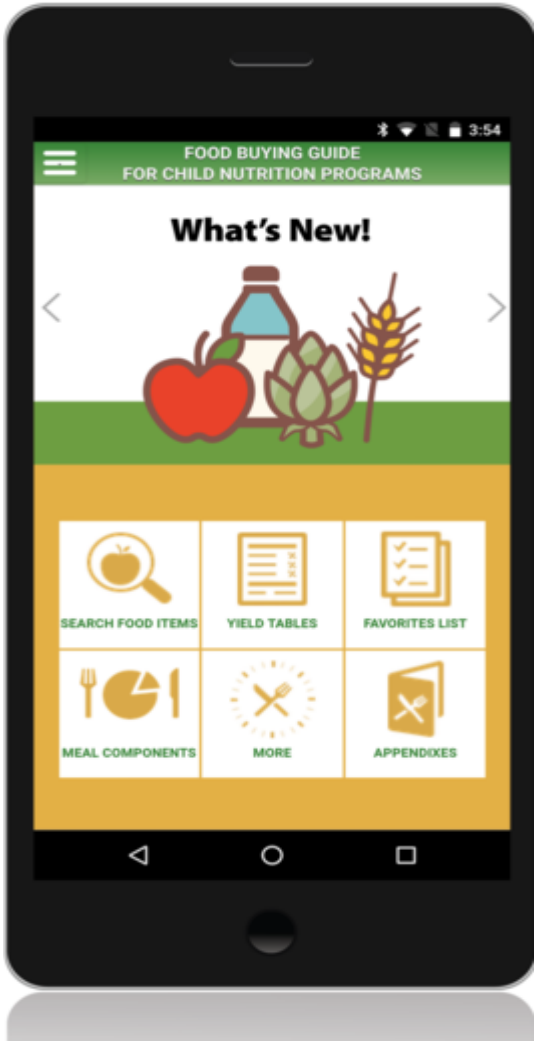
Menu Component	Grades K-5	Grades 6-8	Grades K-8
Fruit (cups)	2 ½ (½)	2 ½ (½)	2 ½ (½)
Vegetables (cups)	3 ¾ (¾)	3 ¾ (¾)	3 ¾ (¾)
Dark Green	½	½	½
Red/Orange	¾	¾	¾
Beans/Peas (legumes)	½	½	½
Starchy	½	½	½
Other vegetable	½	½	½
Additional Vegetables to reach total	1	1	1
Grains (oz eq)	8 (1)	8 (1)	8 (1)
Meat/Meat Alternate (oz)	8 (1)	9 (1)	9 (1)
Fluid Milk (cups)	5 (1)	5 (1)	5 (1)
Calories	550-650	600-700	600-650
Sodium (mg)	≤ 1230	≤ 1360	≤ 1360
Trans fat - Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving			

Reading the Meal Pattern Charts

School Breakfast Program

	Grades K-5	Grades 6-8	Grades 9-12	Grades K-12
Breakfast Meal Pattern	Amount of Food Per Week (Minimum Per Day)			
Fruit (cups)1	5 (1)	5 (1)	5 (1)	5 (1)
Vegetables (cups)	0	0	0	0
*Grains (oz. eq.)2**	7 (1)	8 (1)	9 (1)	9 (1)
Meat/Meat Alternate3	0	0	0	0
*Fluid Milk (cups) **	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week				
Min-Max calories	350-500	400-550	450-600	450-500
Saturated Fat (% of total calories)4	<10%	<10%	<10%	<10%
Sodium (mg)	2017 target ≤ 485	2017 target ≤ 535	2017 target ≤ 570	2017 target ≤ 485
Trans Fat5	Nutrition label or manufacturer specifications must indicate zero grams of fat per serving			

Menu Planning Resource: Food Buying Guide



The Food Buying Guide

www.fns.usda.gov

Available on the USDA website or as a Mobile App!

Fruit (Lunch)

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Fruit (cups)	2½ (½)	2½ (½)	5 (1)

Fruit (Lunch)

Must be offered daily

Select from fresh, frozen, canned or dried

No more than half of ***weekly*** fruit offerings may be in the form of juice

- 100% juice only
- ¼ cup of dried fruit = ½ cup of fruit
- Refer to Food Buying Guide

Vegetable Subgroups

Vegetable Subgroups

Lunch Meal Pattern	Grades K-5	Grades 6-8	Grades 9-12
	Amount of Food Per Week (Minimum Per Day)		
Total Vegetable (cups)	3 ¾ (¾)	3 ¾ (¾)	5 (1)
Dark green	½	½	½
Red/Orange	¾	¾	1 ¼
Beans/Peas/Legumes	½	½	½
Starchy	½	½	½
Other	½	½	¾
Additional Vegetable to Reach Total	1	1	1 ½

Vegetables (Lunch)

A daily serving that reflects variety over the week

Weekly requirements for:

- Dark Green (e.g., broccoli, spinach)
- Red/Orange (e.g., carrots, sweet potatoes, tomatoes)
- Beans/Peas/Legumes (e.g., kidney beans, lentils, chickpeas)
- Starchy (e.g., corn, green peas, potato)
- Other (e.g., onions, green beans)

Additional vegetables to meet weekly

* Other vegetables may also include Dark Green, Red/Orange, and/or Beans/Peas (but not starchy)

Vegetables (Lunch)

Variety of preparation methods available

- Fresh, frozen, canned products
- USDA Foods offers variety of no salt added or lower sodium products

→

½ cup Leafy greens = ¼ cup vegetable

→

Foods from the beans/ peas (legumes) subgroup may be credited as a vegetable OR a meat alternate

Grains (Lunch)

Lunch Meal Pattern			
	K-5	6-8	9-12
Meal pattern	Amount of food per week (minimum per day)		
Grains (ounce equivalent)	8 (1)	8 (1)	10 (2)
Half of the weekly grains must be whole grain-rich, no need for a waiver.			

Grains (Lunch)

Must offer daily and weekly minimums

- Minimum ounce equivalent per day and per week

Half of the weekly grains offered in meals must be whole grain-rich

- “Whole grain-rich” grains contain at least 50 percent whole grains

How to Identify Whole Grains on Labels

"Whole Grain-Rich" means that 50% of the grain (by weight) is whole grain

Criteria for Whole Grain-Rich Foods

Meet the serving size requirements
and

Criteria for Whole Grain-Rich Foods

Meet at least one of the following:

- Whole grains per serving must be ≥ 8 grams
- Product includes whole grain health claim on package
- Product ingredients states “whole grain” first, or
- “Whole” grain listed as second ingredient after water

How to Identify Whole Grains on Packaging

Common and usual names for whole grains

- The word *whole* listed before a grain, for example, *whole*
- The words *berries* and *groats* are also used to designate whole grains, for example, wheat berries or oat groats

How do you identify other "whole" grains?

Common and usual names for other whole grains

Rolled oats, oatmeal

Other whole-grain products that do not use the word "whole" in their description, for example, brown rice, brown rice flour, or wild rice

How to Identify Whole Grains on labels

The following are whole-grain products

- Whole wheat bread
- Whole millet
- White whole wheat bread
- Whole wheat buns
- Whole wheat spaghetti
- Crushed wheat
- Entire wheat flour
- Bromated whole wheat flour
- Whole durum flour
- Bulgur/cracked wheat

Grains (Lunch)

Grain-Based Desserts

Up to 2-ounce equivalent grain-based desserts allowed at lunch per week

- Dessert crackers: Graham crackers, animal crackers
- Why only 2 ounces? These items are a major source of solid fats and added sugars

True or False

"Whole grain-rich" grains contain at least 50 percent whole grains

True

"Whole Grain-Rich" means that 50% of the grain (by weight) is whole grain

True or False

The number of allowable grain-based desserts at lunch is a maximum of 3 oz. eq per week.

False

Due to the contribution of grain-based desserts toward intake of solid fats and added sugars, USDA has reduced the number of allowable grain-based desserts at lunch to a maximum of 2 oz. eq per week

True or False

A waiver is necessary in order to serve a non whole grain rich item.

False

Only half of the weekly grains must be whole grain-rich, no need for a waiver.

Meat/Meat Alternate (Lunch)

	K-5	6-8	9-12
Meal Pattern	Amount of food per week (minimum per day)		
Meat/Meat Alternates (ounce) Meat, fish, pork, poultry, cheese, eggs, yogurt, nut butter, seeds	8 (1)	9 (1)	10 (2)

Meat/Meat Alternate (Lunch)

Daily and weekly requirements

- 2 oz. daily for grades 9-12
- 1 oz. daily for younger students

Minimum ounces per day and per week

A variety of meat/meat alternates is encouraged

Tofu and soy yogurt are allowable as meat alternate

Milk (Lunch)

	All Grade Groups
Meal Pattern	Amount of Food Per Week (Minimum Per Day)
Fluid milk (cups)	5 (1)

Milk (Lunch)

- Allowable milk options
- Fat-free or low-fat (unflavored or flavored)
- Fat-free or low-fat (lactose-reduced or lactose-free)
- Must offer at least two choices

Special Dietary Needs

Medical note is required to substitute

Accommodating disabilities/life-threatening conditions is required with *reasonable** substitutions

Accommodating Children with Special Dietary Needs

List of disabilities

Sample Medical Note

* *"Reasonable"* is determined by each school district

Meal Components

Ensure all meal components are served at every meal

If your school hires a vendor or caterer to provide meals…

- Review menus *in advance*
- Make corrections *in advance*
- Require labels and portion sizes *in advance*
- Check meals as they *are delivered*

If fiscal penalty is assessed, school pays penalty

Include clause in contracts to address issues (e.g. no payment)

CN Labels

Look for CN labels to identify components

CN

XXXXXX*

This 2.31oz fully cooked Beef Patty with Textured Soy Flour provides 2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**)

CN

* CN identification number

** Month & Year of approval

Brain Break

What is Offer vs Serve? (OvS)

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Menu Signage

At or near the beginning of service line

Identify items or components required

Indicate required fruit/veggie quantity

Sample Signage

WHAT MAKES A MEAL?

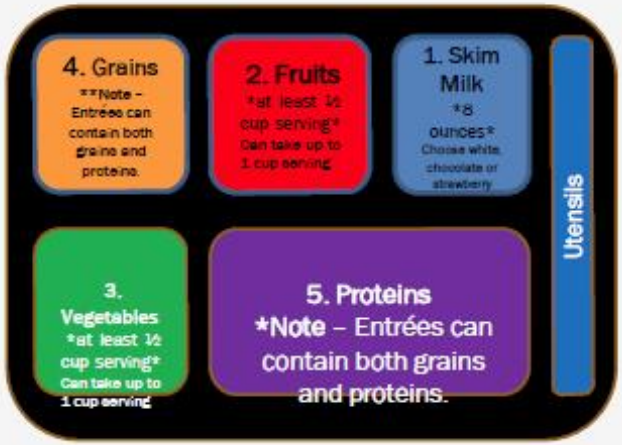
Lunch:

5 Food Components Offered

Students are offered all 5 components. A student may choose all 5 components or may decline up to 2 components and take only 3 components. Students MUST take at least ½ cup of either a fruit or a vegetable OR may choose ¼ cup of both a fruit and a vegetable.

- Skim Milk
  - 8 fluid ounces
- Fruit
  - At least ½ cup serving
  - Can take up to 1 cup
  - Second serving MUST equal a 1 cup serving
- Vegetable
  - At least ½ cup serving
  - Can take up to 1 cup
  - Second serving MUST equal 1 cup serving
- Grain OR
  - Entrées can contain both grains and proteins
- Meat/Meat Alternate
  - Entrées can contain both grains and proteins

This institution is an equal opportunity provider



Serving Meals

All students must be offered all five items (lunch)

- Meat/Meat Alternate
- Fruit
- Vegetable
- Grains
- Milk

Offer versus Serve (OvS)

To reduce plate waste, students may refuse two components for lunch

"**Offer vs Serve**" is a **requirement** for secondary school lunch (9-12)

It is optional for elementary lunch and all grades for breakfast

Offer Vs. Serve -Lunch

Select at least 3 of 5 components

One component must be at least ½ cup serving of fruit or vegetable

Mix different fruits or vegetables to equal ½ cup

- E.g. ¼ peaches + ¼ apples
- E.g. ¼ cup green beans and ¼ cup corn
- E.g. ¼ cup peaches + ¼ cup green beans

Lunch Example

Lunch offered: Turkey, mashed potatoes, peaches, roll, milk

Offer Vs. Serve

- Turkey, roll and milk ≠ reimbursable lunch
- To be reimbursable, student must select at least ½ cup mashed potatoes or peaches

NOTE: Meals must be priced as a unit (no discount for taking less than 5 items)

How does Offer vs. Serve work?

Does a student have to pay the full price for a meal even if they refuse some menu items?

Yes

Must a student select 1 full cup of fruit or vegetable as part of a reimbursable meal?

No, ½ cup is required for all grades

How does Offer vs. Serve work?

If a child selected chicken patty sandwich and milk, would that qualify as a reimbursable lunch under "Offer vs. Serve"?

No, no fruit or vegetable is included

Could 1 oz. eq. of grain be offered daily for grades K-5?

No, would not meet 8 per week

Now, let's imagine a student at the cash register, ready to go…

Is this a Reimbursable Lunch? K-8

Chicken patty sandwich

1% plain milk

No

Is this a Reimbursable Lunch? K-8

Chicken Patty Sandwich

Dinner Roll

1% plain milk

No

Is this a Reimbursable Lunch? K-8

Chicken Patty Sandwich

½ c Green Beans

Yes

Is this a Reimbursable Lunch? K-8

Spaghetti and Meatballs

½ cup Tossed Salad

Skim Milk

CAREFUL! How much vegetable credit in ½ cup of lettuce?

Yes, IF the Spaghetti Sauce counts toward at least ¼ cup of Vegetable

Is this a Reimbursable Lunch for K-5?

Cheeseburger on Bun

¼ cup Applesauce

¼ cup Carrots

Yes

Is this a Reimbursable Lunch?

Turkey Deli Wrap (Turkey and Cheese)

Oatmeal Cookie

1% Chocolate Milk

No

Is this a Reimbursable Lunch?

Turkey Deli Wrap (Turkey and Cheese)

With ½ cup Lettuce

Oatmeal Cookie

Fat-free Chocolate Milk

No

½ c lettuce = ¼ c Vegetable

Is this a Reimbursable Lunch?

Turkey Deli Wrap (Turkey and Cheese)

With ½ cup Lettuce + ¼ cup Tomato

Oatmeal Cookie

Fat-free Chocolate Milk

Yes

½ c lettuce = ¼ c Vegetable

¼ cup tomato = ¼ c Vegetable

Is this a Reimbursable Lunch for Grades K-5?

½ cup Carrot Sticks

½ cup Orange Smiles

2 oz. Dinner Roll

Yes

What about for Grades 6-8?

Yes

Is this a Reimbursable Lunch for Grades 9-12?

No

Activity Time!

Activity!

In the next few slides call out the food you see in the picture and not the word you see

Activity!

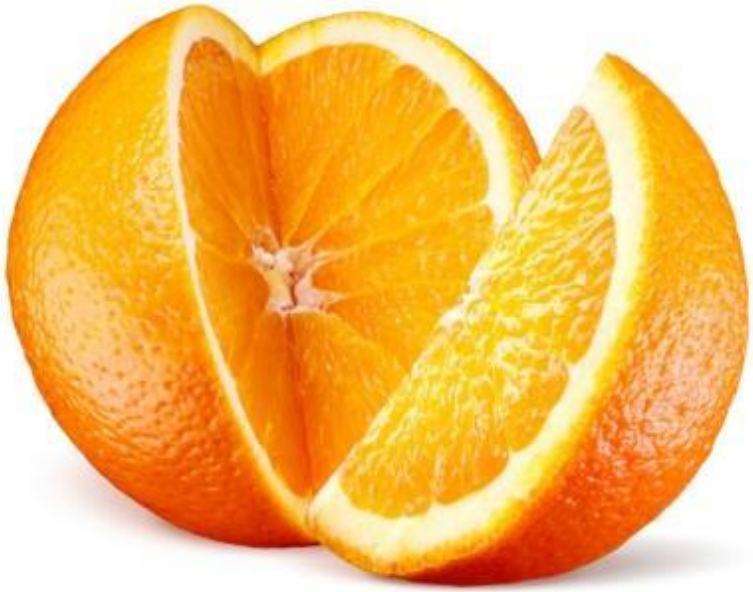
Pizza

Activity!

Bananas

Activity!

Lasagna



Production Records

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Production Records

Important for any food service operation

- Good recordkeeping
- Communicate plans to staff
- How much food is needed and how much is used
- Spot trends and evaluate customer preference

Requirements

- Completed daily
- Include specific information
- Keep for three years, plus current year

Required for all School Nutrition Programs

- Regulations
- Compliance = each menu item
- Compliance = each portion size (precise)
- Expected participation (forecasting)
- Actual participation
- Leftovers

Menu Production Work Sheet

NEW Food Based Menu Planning--Lunch

Date: _____

School: _____

Offer Versus Serve? Yes____ No____

Grades: _____

Seconds/A la Carte? Yes____ No_____

Per Student Daily and Weekly Total

Grade	Veg svgs		Fruit svgs		Grain svgs		Meat svgs	
	Today	*so far/wk*	*Today*	*so far/wk*	*Today*	*so far/wk*	*Today*	*so far/wk*
K-5								
6-8								
9-12								

Meal Counts

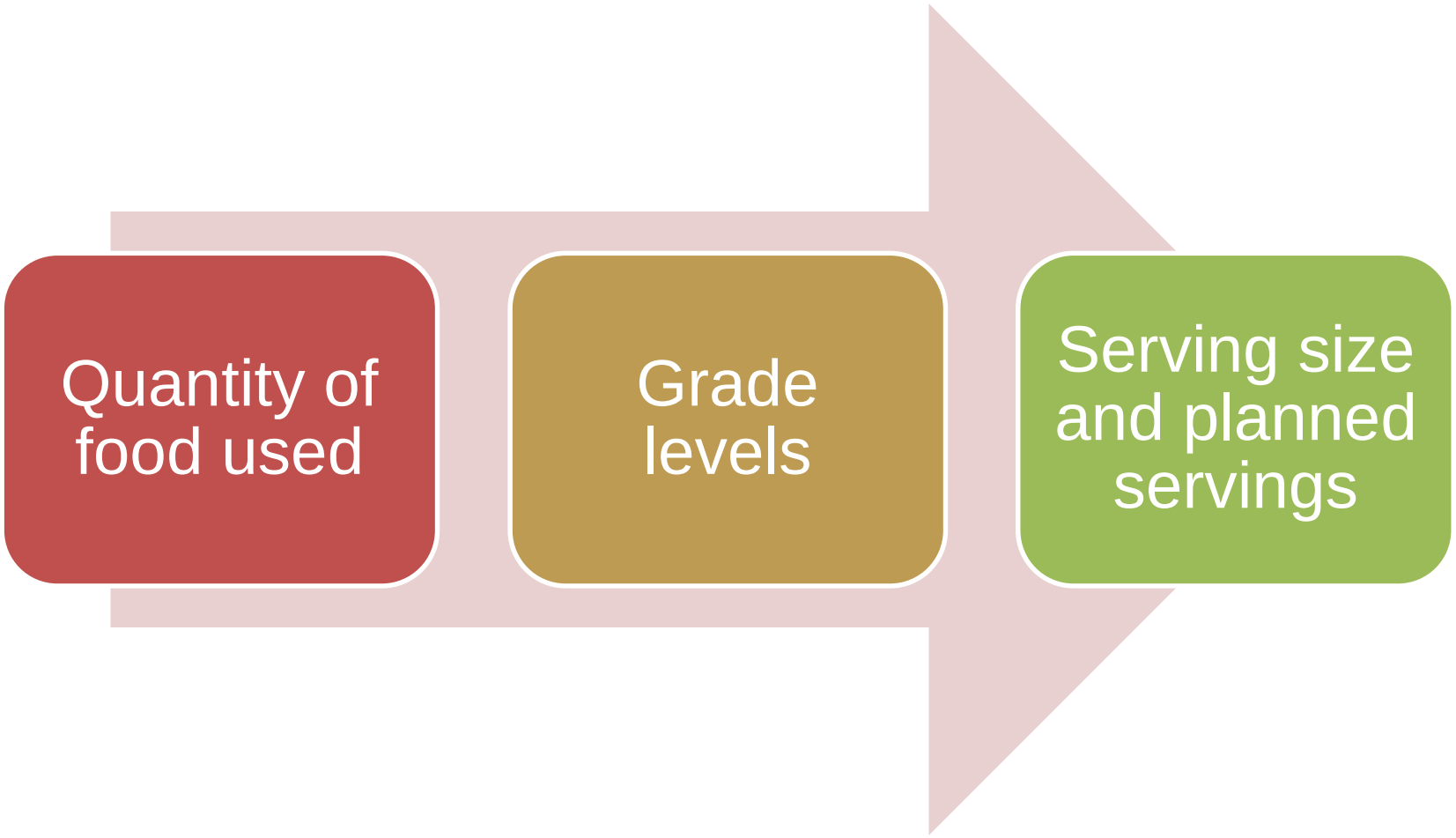
Grade Group	Planned	Actual
K-5		
6-8		
9-12		
Adults		
Total		

Menu	Serving Temperature	Component Contribution	Recipe No. or Brand & Product Code	Quantity Prep (# of servings, pounds, cans)	Grades:		Grades:		Grades:		Adults/ a la carte:		Total		
					Serving Size	Planned Servings	Serving Size	Planned Servings	Serving Size	Planned Servings	Serving Size	Planned Servings	Amount Prepared	Seconds/ a la Carte Sold	Leftover/ Comments
Meat/Meat Alternate															
Vegetables: DG, RO, BP (legumes), S, O -- Identify in Component Column															
Fruits															
Grain/Bread: √ if Whole Grain rich in Component Column															
Other Foods (Condiments, etc)															
Milk															

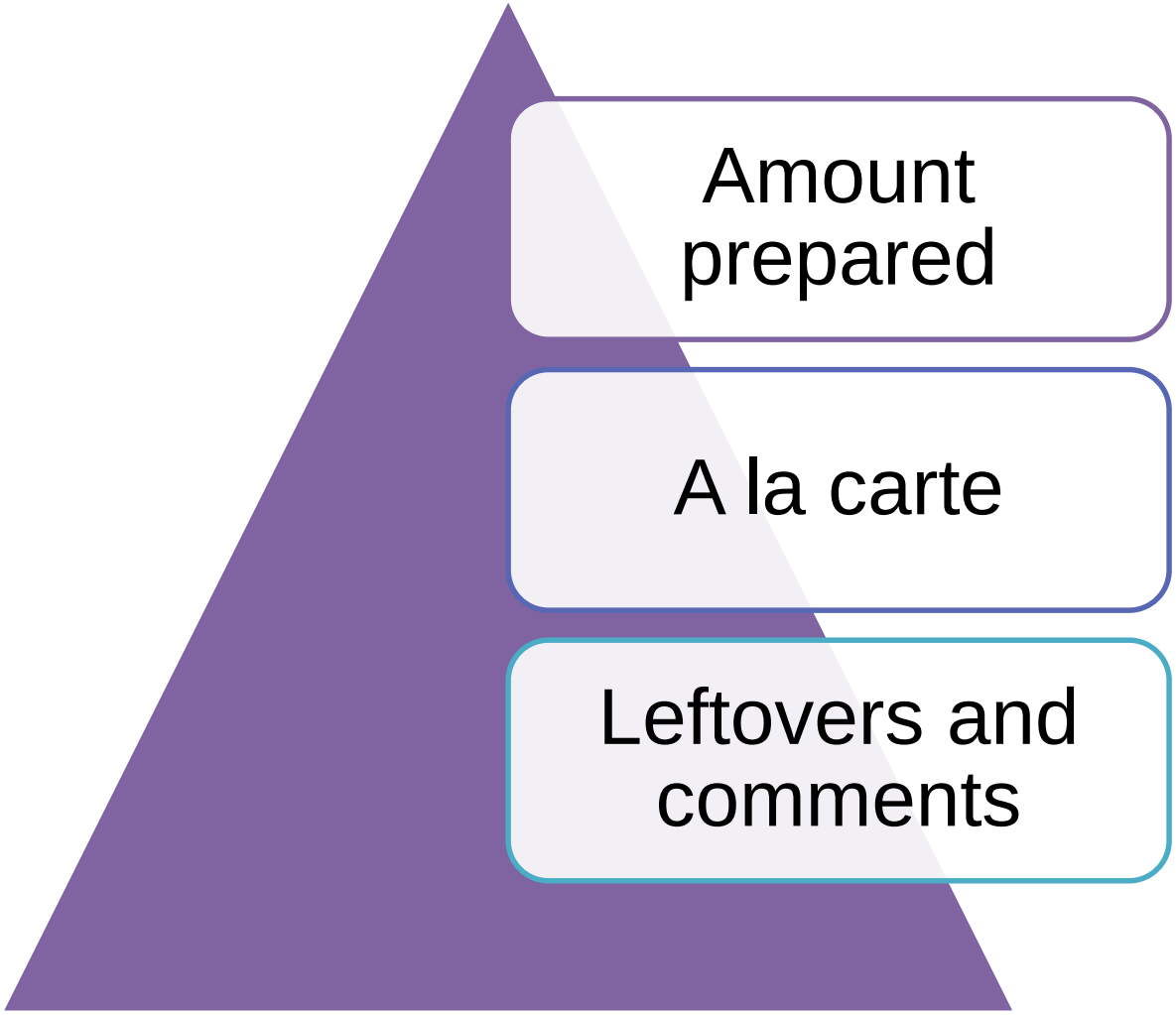
Production Records

- Menu: Food component
- Serving temperature
- Component contribution
- Recipe or product used

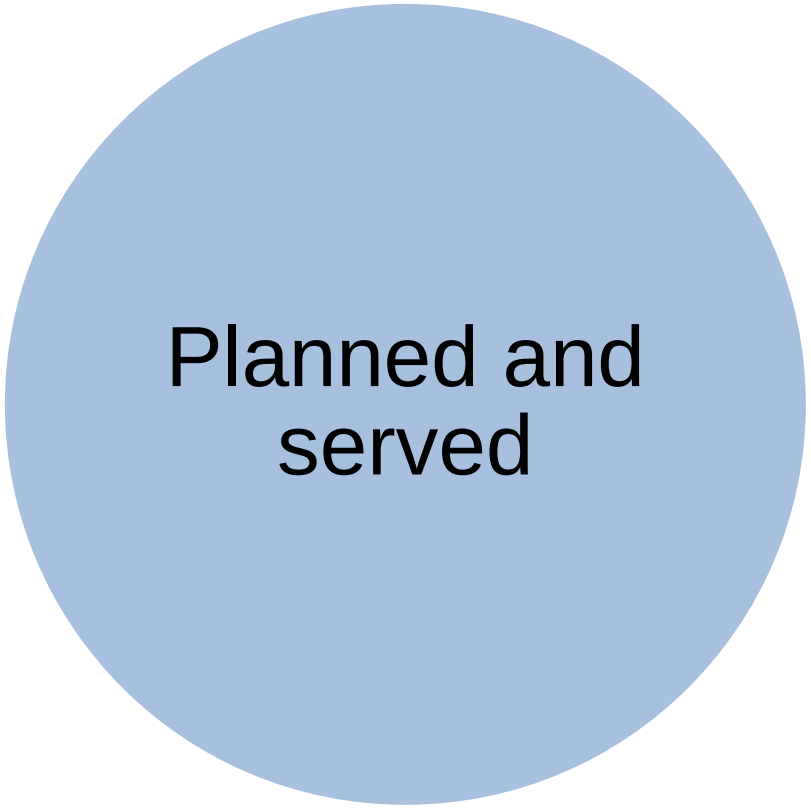
Production Records



Production Records



Production Records



Production Records

Production Records document details of how the School Nutrition Program meal pattern was met

Details the food component

e.g. Meat/Meat Alternate

Production Records

Details each serving size

e.g. 2 ounces

Includes the grade group being served

Production Records

Production Records vary in format

-USDA

-Office of Integrated Student Supports

-Self-designed

-Search other state web sites

Production Records

Meal component AND serving size

Examples

Chicken Patty On Bun	1 each
Chicken Patty	2 ounce
Hamburger Bun	1½ ounce

Production Records

Compliance with each serving size and grade group

Example

K-8 Hamburger patty 1 ounce

or

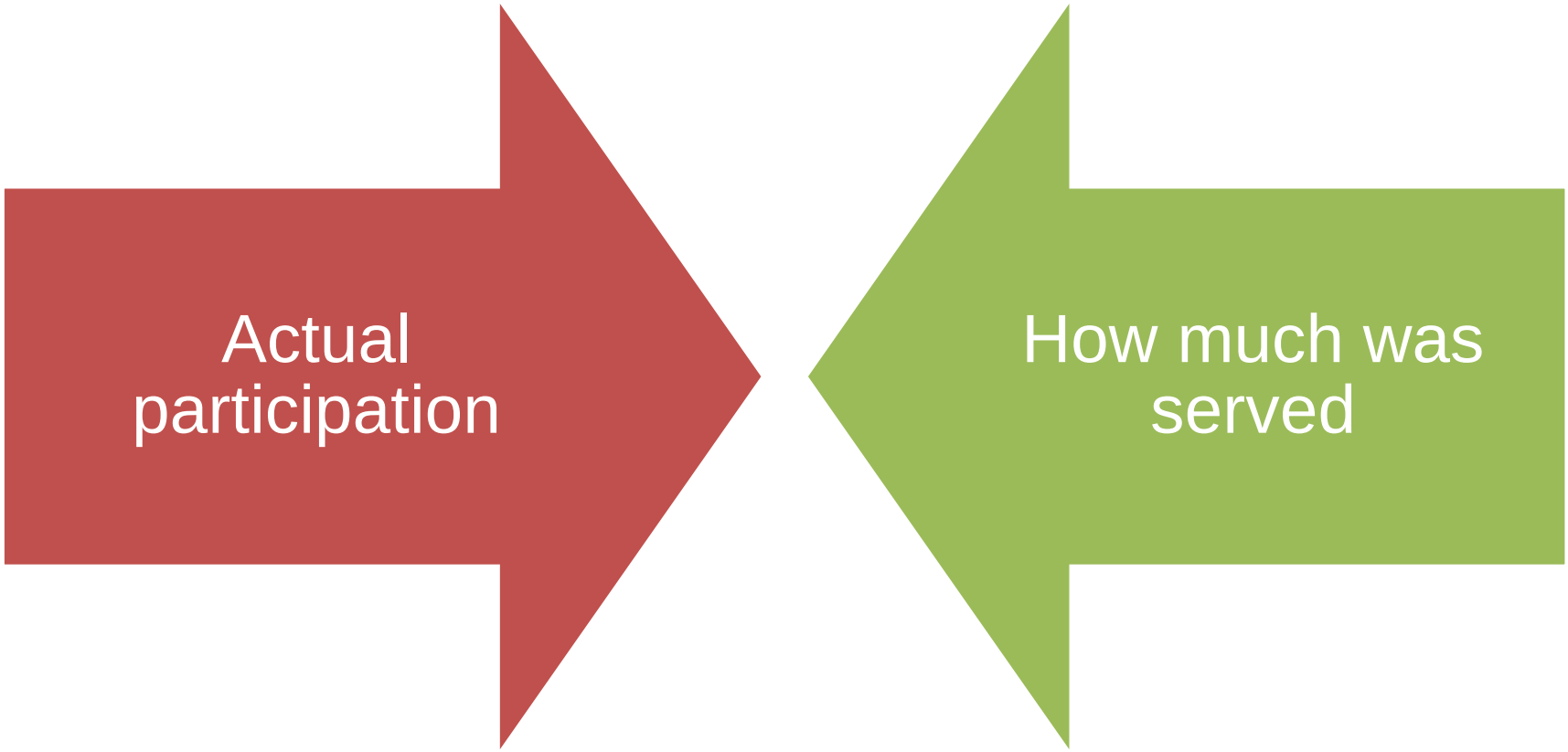
9-12 Hamburger patty 2 ounce

Production Records

Expected participation (forecasting)

Predict popularity of the meal or meal components

Production Records



Sample Production Record

Be precise

List all serving sizes

Use volume (cups) for Fruit & Veggies

Use ounces (weight) for Grain and Meat/Meat Alternate

Scoop Sizes

4-ounce scoop → ½ cup volume (not weight)

8-ounce scoop → 1 cup volume (not weight)

Weight does not always equal volume

When is 1 cup *not* 8 ounces?

Example:

1 cup of lettuce vs. 8 ounces lettuce

When is ¼ cup *not* 2 ounces?

Example:

¼ cup of shredded cheese does not equal 2 ounces shredded cheese

Breakfast Production Record

Date:
Site:

Offer Vs Serve: ☐ Yes ☐ No

	Grade/group	Meals Planned	Meals Served
Student Meals			
Adult Meals			
Total Meals			
Planned Milk	___ 1% (plain) ___ NF (plain) ___ NF (flavored) ___ Other:		

Menu Item	Recipe or Product #	Planned Portion Size	Planned # of Servings	Total Planned Quantity	Component Contribution					Actual # of Servings	Actual Quantity Used	Temperature	Production Notes
					Meat/Meat Alt	Grains/Whole Grain-Rich	Fruit	Vegetable	Starchy Veg				

Summary

- Required
- Precise
- Use proper measurements
- Complete daily
- Optional temperature: Local Health Dept.

Non-Program Foods

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Non-Program Foods

All foods outside of the reimbursable meal

Purchased by school food service

Sold by school food service

Non-Program Foods

- A la carte
- Adult meals
- Vending machines
- School stores
- Catering

Non-Program Foods

Foods and beverages sold in a school:

- at any time or
- any location
- on school campus
- during the school day

Purchased with the non-profit food service account

Non-Program Foods

All revenue from sales of non-program foods must accrue to the non-profit school food service account

Cannot benefit student organizations

Non-Program Foods

Student Organizations

May still purchase foods through non-profit school food service account

Cost of food must be paid entirely, as well as labor, preparation, etc.

Non-Program Foods

Regulation

To ensure that revenues from sale of non-program foods generate at least the same proportion as they contribute to food costs

What is Considered Revenue?

- Federal reimbursements
- State or local per-meal subsidies
- Student payments for reimbursable meals
- A la carte sales, catering, adult meals

What is a Non-Program Food Cost?

Food and beverage cost only

Does not include labor

Labor is included only when foods are purchased for a student organization

Revenue Requirement

Revenues from the sales of non-program foods *must generate at least the same proportion of school food authority revenues* as they contribute to food costs

Non-Program Foods

To implement requirement

Price non-program foods high enough to ensure compliance

Track non-program food costs and revenues separately

Track total food cost and revenues

Calculation Needs

Total food cost

Total revenue

Non-program food revenue

Non-program food cost

Calculation

Non-program food revenue/ Total revenue

Non-program food cost/ Total food cost

Example

Total food costs: $500,000

Non-program food costs: $50,000

Reimbursable meals food costs: $450,000

Total costs: $1,000,000

Non-program revenue: $125,000

Total revenue: $1,000,000

Example

$125,000	≥	$50,000
$1,000,000		$500,000
12.5%	≥	10%

Yes!

In this example, the revenue is greater than the cost

Is this program in compliance?

Activity Break

Food Safety: HACCP Plans

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HACCP Plan

- Individual plan for each site
- Implementation of the plan
- Review and update

HACCP Plan

Hazard Analysis

Review of operations to find potential problems

Critical Control Points

Points in the flow of food where safety is a concern

Standard Operating Procedure

Written instruction for a task to reduce food safety hazards

Documenting Temperatures

Food

Received, cooked and cooled

Freezers and walk-ins

Thermometer calibration

Hazards

Two types of hazards

1. Specific to preparation
2. Non-specific: Personal hygiene

Both are controlled by a written food safety plan

Standard Operating Procedures

Prohibit bare hand contact

Store chemicals away from food

Handwashing and gloves

Coughing, sneezing, smoking, restroom

Restricts sick employee

Standard Operating Procedures

Receiving	Reject swollen cans, flawed seals, ice crystals
Storing	Items should be stored 6 inches above the floor
Holding hot and cold foods	Keep food out of the Danger Zone 41°-140°

Standard Operating Procedures

Preparing

Keep foods out of danger zone, use appropriate utensils

Cleaning and sanitizing

Use clean water, and properly-diluted sanitizing solution

Cooking and documenting

Record all cooking temperatures using clean, calibrated thermometer

Remember this

- Keep hot foods hot
- Keep cold foods cold
- Thaw properly
- Cool properly
- Calibrate thermometers
- Document, document!

Maximizing Participation

Ohio | Department of Education

Are You Taking Advantage of all Available Programs?

After School Snack Program

Seamless Summer Option

Summer Food Service Program

Are You Taking Advantage of all Available Programs?

After School At-Risk

USDA Foods

Special Milk Program

After School Care Snack Program

- Open to all children
- Education or enrichment
- Organized, structured and supervised
- Attendance
- Must be served after school day has ended

After School Care Snack Program

Available to all schools operating National School Lunch Program

Serve two components

Maintain production records

Conduct self-review

Seamless Summer Option

Summer meals

Enrichment, remediation (not for classes that provide grade advancement)

Seamless transition from school lunch

National School Lunch Program (NSLP) meal pattern

Seamless Summer Option

Open, restricted open, closed-enrolled

50% or greater free and reduced eligibility

All meals served at no charge

All meals reimbursed at free meal rate

Summer Food Service Program

- Summer meals
- Pre-operational training required
- Sponsor must visit sites
- Summer food or NSLP meal pattern
- Open, closed-enrolled, restricted open

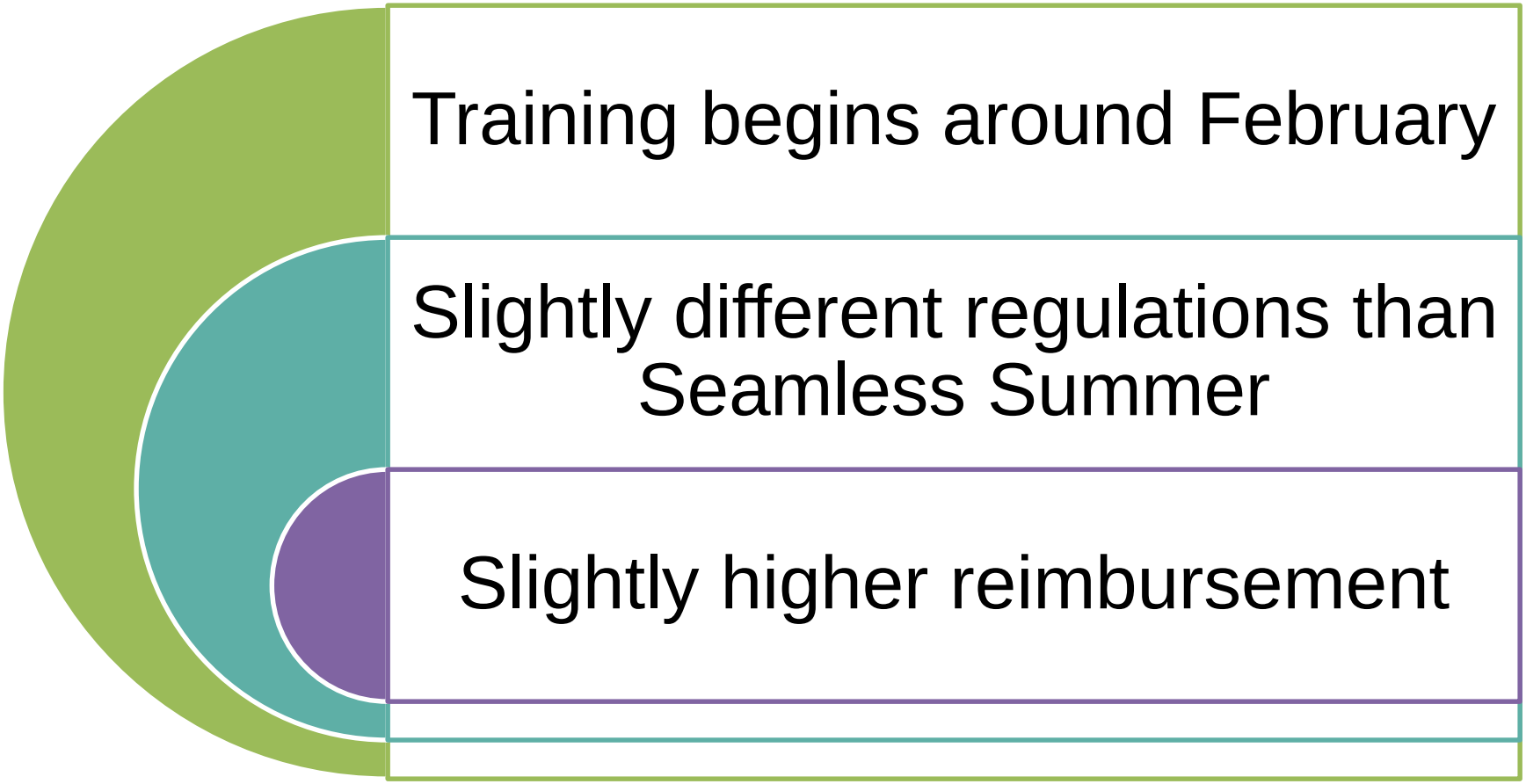
Summer Food Service Program

For enrichment only

≥50% free and reduced eligibility or area

No charge to children

Summer Food Service Program



Special Milk Program

Eligible to children who do not have access to National School Lunch Program

Split-day kindergarten

Part-day pre-school children

Entire school

Three Choices of Operation

- Application for free milk (free or paid)
- All children served at no charge
- All children charged for milk

Special Milk Program

Equal reimbursement for all three options

Daily milk count

Invoices

Inventory

After School At-Risk

Child and Adult Care Food Program

- Supper and snack meals
- 50% free and reduced eligibility
- Educational or enrichment activities
- After-care, weekends and holidays during school (e.g. field trip)

After School At-Risk

Not eligible during summer

After regular school day has ended

Through age 18

Quick activity!

Ask your neighbor which of these programs they offer

Could you call them for advice?

Could they call you?

USDA Foods

Use all entitlement!

Reduce your annual budget

No shipping fees!

New products introduced each year

Use of USDA Foods

USDA Foods may be used in the meal preparation of any meal service that is operated by a school or institution under the nonprofit school food service account.

USDA Foods in Your Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Elementary School	-Meatloaf Sandwich -Mixed Greens -Roasted mushrooms -Applesauce -Black-eyed Peas	-Coney Dog -Chili Pasta -Steamed Peas -Diced Pears -Frozen Strawberry Cup -Roasted Cauliflower -Vegetarian Beans	-Breaded Chicken Sandwich -Baked Potato Rounds -Blueberries -Sliced Apricots -Sliced Mushrooms -Pinto Beans	-Popcorn Chicken -WG Roll -Mixed Fruit -Steamed Vegetables -Apple Slices -Baked Asparagus -Kidney Beans	-Cheese Pizza -Pepperoni Pizza -Glazed Carrots -Diced Peaches -Orange Slices -Sliced Cucumbers -Baby Lima Beans
High School	-Breaded Chicken Strips -Shredded Chicken Salad -Roasted Turkey Sub -Cobb Salad -WG Pretzel -Mixed Fruit	-Pulled Pork Taco -Cheese Pizza -Beef Burrito -Chicken Nuggets -Potato Wedges -Garbanzo beans -Sliced Peaches	-Korean BBQ Beef -Cheeseburger -Veggie Blend -Strawberry Smoothie -Pineapple Slices -Oranges -Zucchini -Mixed Greens	-Baked Chicken Sandwich -WG Baguette -Turkey Breast Salad -Steamed Corn -Oranges -Brussel Sprouts -Pinto Beans	-Mandarin Orange Chicken -Brown Rice -Pollock Fish Sandwich -Sweet & Sour Cole Slaw -Broccoli -Pears -Black Beans

Grants and Other Opportunities

Fresh Fruit and Vegetable Program

Equipment Grant

Institute of Child Nutrition

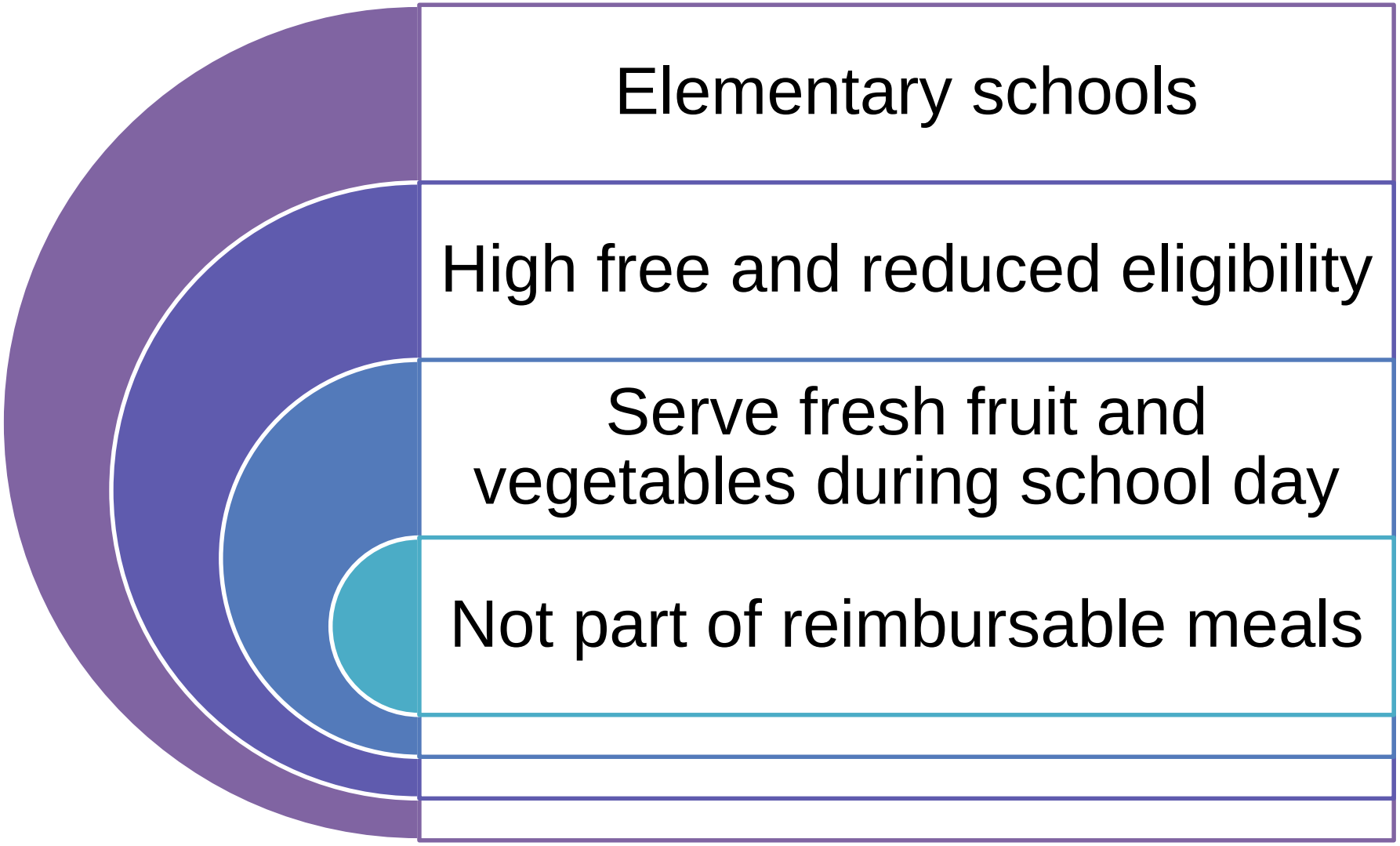
Fresh Fruit and Vegetable Program

Annual grant award

Applications are due in March and selected schools are announced in April

Expanding the variety of fruits and vegetables children experience

Fresh Fruit and Vegetable Program



Equipment Grants

Stay tuned!

Application opens Fall 2019

Items of Interest newsletter

The Institute of Child Nutrition

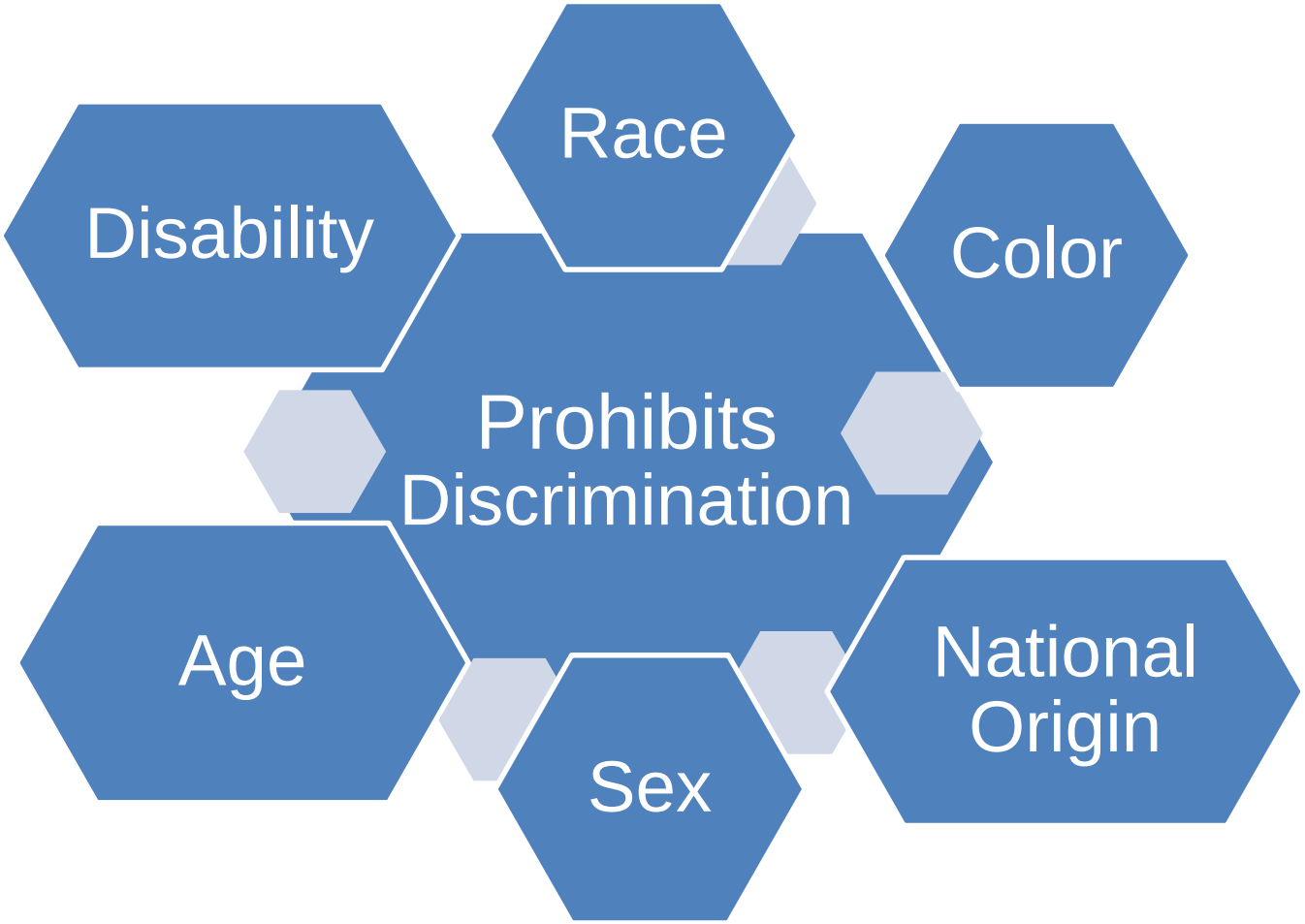
- Online training
- Face-to-face training
- Resources and Materials
- Produce University
- www.theicn.org

Civil Rights Compliance

Office of Integrated Student Support

Ohio | Department of Education

Title VI Civil Rights Act of 1964



What does this mean for you?

Definition of Discrimination

"***Different treatment that makes a distinction of one person or group of persons from others; either intentionally, by neglect, or by the actions or lack of actions from a program.***"

FNS Instructions 113-1

What To Do

Ten Areas of Compliance

- Assurances
- Data Collection
- Equal Opportunity
- Public Notification
- Access
- Training
- Reporting Violations
- Compliance
- Conflict Resolution
- Customer Service

Assurances

Agree to comply with Acts, Amendments, Guidelines and directives regarding Civil Rights.

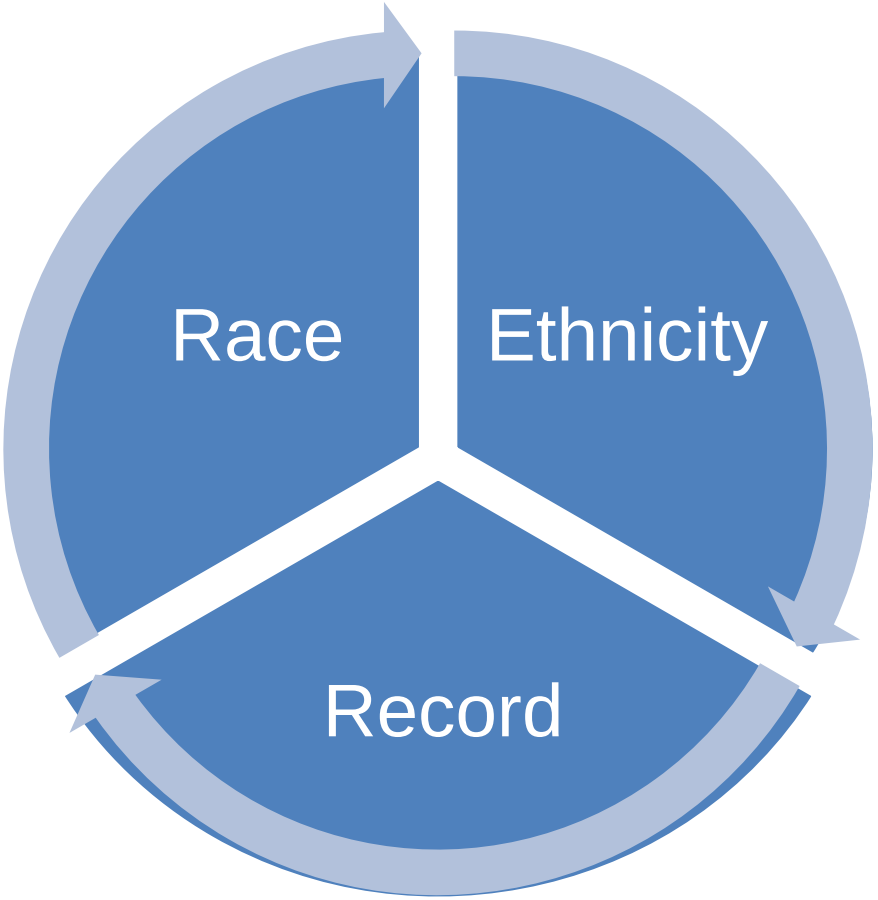
Will not exclude from participation in, be denied benefits of, or otherwise be subject to discrimination under any SNP program.

Assurances

SFA agrees to:

- Compile data, maintain records,
- Submit reports,
- Allow enforcement of nondiscrimination laws
- Allow USDA to review records and determine compliance
- Be in compliance with nondiscrimination laws.

Data Collection



Data Collection

Parents can choose to or not to self identify

Sponsors must identify each child enrolled

Data Collection

Establish a system to collect racial and ethnic data

Data must be reported on an annual basis

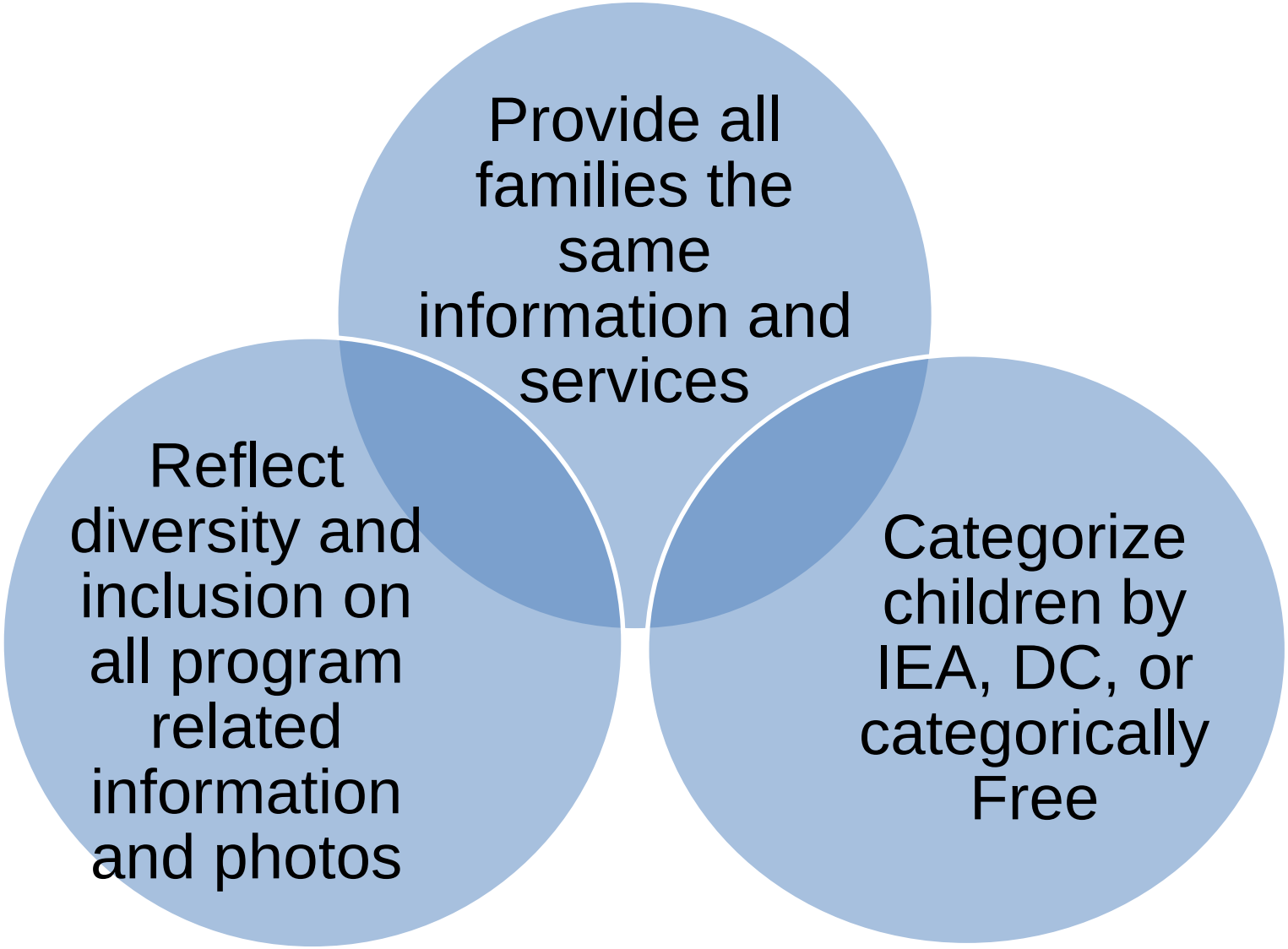
Data collectors may not second guess, change or challenge a self-declaration of ethnicity/race made by a parent unless such declarations are blatantly false

Data Collection

"This information is requested solely for the purpose of determining the state's compliance with federal civil rights laws, and your response will not affect consideration of your application, and may be protected by the Privacy Act. By providing this information, you will assist us assuring that this program is administrated in a nondiscriminatory manner." If you choose not to self identify a visual identification of your child's race and ethnicity will be made and recorded in the data system. FNS Instruction 113-1. Pg. 17.

Equal Opportunity

Equal Opportunity



Public Notification

To inform area the SFA participates in the School Meal Program

To reach as many applicants and potentially eligible persons as possible

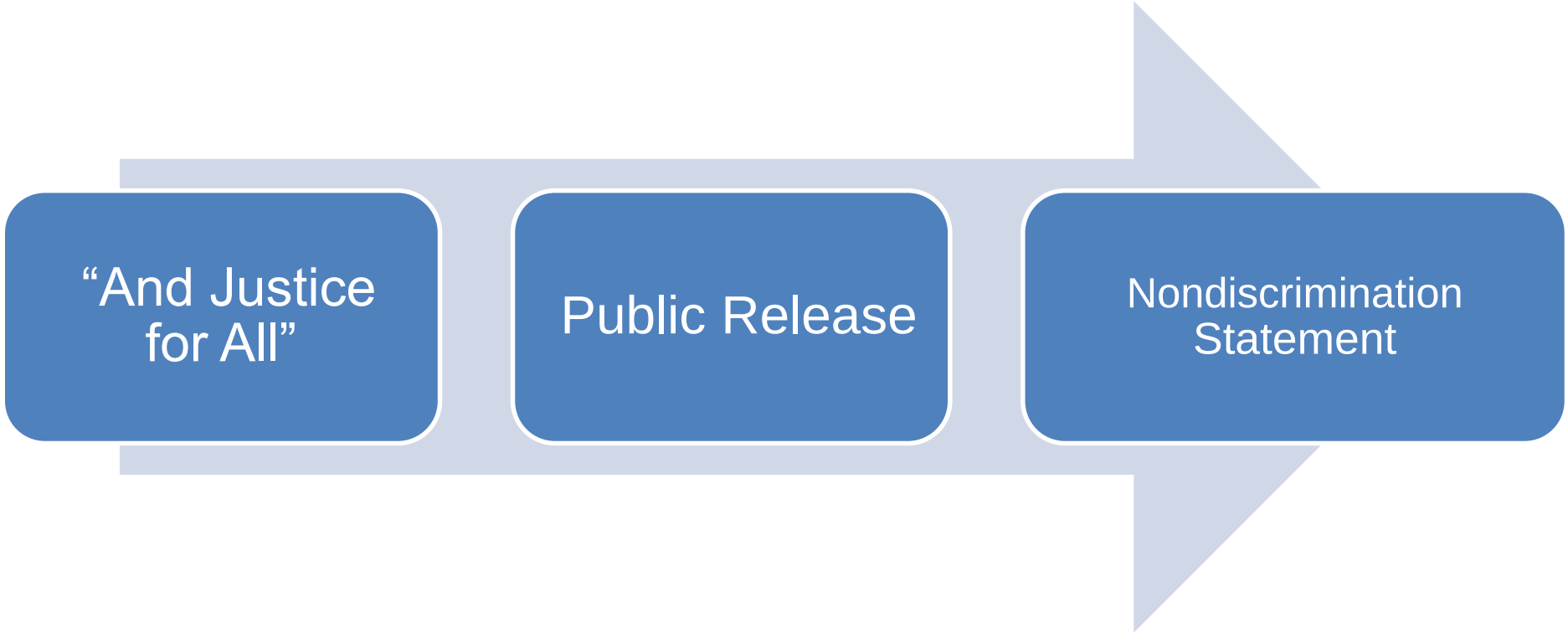
To ensure program access

Public Notification

Must include information on:

- Eligibility
- Benefits & Service (free or reduced price meals)
- Program availability (location and hours of service)
- Applicant rights and responsibilities
- Procedures for filing a complaint
- Non-discrimination statement

Public Notification



Reporting Violations

- Give out USDA's contact information
- Participants have 180 days to file a complaint
- Forward complaints to USDA-Midwest Regional Office, Regional Civil Rights Officer

Reporting Violations

All SFA must develop their own procedures for documenting civil rights complaints

At a minimum for following information is required by the SFA:

- Name, title, address and phone number of complainant
- Name, title, address and phone number of individuals involved including any witnesses
- Protective classes involved in the complaint
- Facts and time period or date of the complaint
- Person taking the complaint
- Date complaint was originally reported

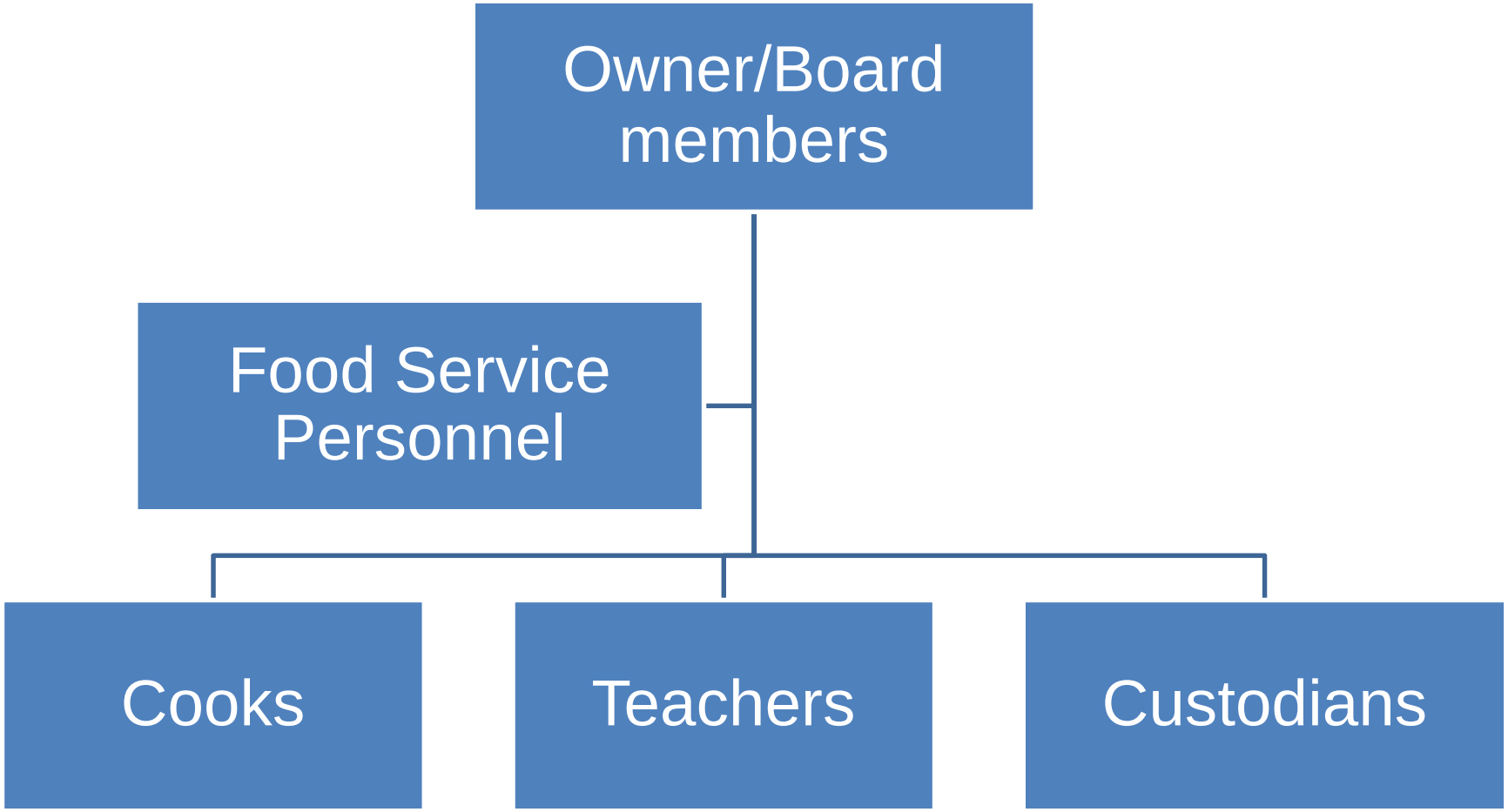
Training

Conduct annually for those who:

Interact with families and students

Have oversight and or supervisory responsibilities

Training


Owner/Board members
Food Service Personnel
Cooks
Teachers
Custodians

Training Topics

- Assurances
- Data Collection
- Equal Opportunity
- Public Notification
- Access

Training Topics

- Training
- Reporting Violations
- Compliance
- Conflict Resolution
- Customer Service

Accessibility

Accessibility

Language	• Translate program information
Disability	• Make reasonable modifications
Need assistance?	• Contact Program Specialist

Accessibility

Language Interpreters

Children should not be used as interpreters

Volunteers may be use but should understand ethics for interpreters

Accessibility

Definition of Disability:

Physical or mental impairment which substantially limits one or more of an individual's major life activities, has a record of such and impairment, or is regarded as having such an impairment

Accessibility

What is SFA responsibility to children with disabilities?

- Provide accommodations for participants with disabilities
- Provide appropriate information in alternative formats
- Provide food substitutions for student when documented in writing by a medical authority

Compliance

The Office of Integrated Student Supports conducts Civil Rights reviews as part of any and all reviews or audits our office completes

Compliance

Customer Service

Treat all participants equally

- Offer all participants Program meals
- Offer all participants the same meal unless they require modified meals due to a disability

Customer Service

Treat all families equally

- Give the same information
- Categorize participants correctly
- Use alternate formats

Conflict Resolution

Be open to hear grievances

Try to resolve the complaint

Contact ODE if issue is not resolved

Implementation

Ask yourself with all interactions:

- How would I want to be addressed?
- Am I treating this person in the same manner I treat others?
- Have I informed this person of the information I need for their application regarding CR?
- Have I given this person the opportunity to clarify all relevant factors or inconsistencies and ask questions?
- Have I provided this person with information (s)he needs to make necessary decisions?

Questions?

education.ohio.gov

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