



KANSAS FARM TO PLATE Q&A

Farm to Plate incorporates the use of fresh, healthy foods from local sources in Child Nutrition Programs (CNPs) including the Child and Adult Care Food Program, National School Lunch Program, School Breakfast Program, Summer Food Service Program and Fresh Fruit and Vegetable Program.

How does Farm to Plate benefit producers and Kansas kids?

Producers can diversify their customer base, creating a stable market for products, while increasing financial opportunities by selling to an institutional market. When local foods are offered participants are more likely to consume the menu item, meaning less food waste and an increased consumption of vital nutrients.

What are local foods?

Local foods can be from any food group (meats, eggs, grains, fruits, vegetables, or dairy). This includes milk, cheese, yogurt, flour, tortillas, pizza crust, condiments, beans, legumes, and many more agricultural products. Each CNP sets its own definition for what counts as “locally grown or raised”.

Can the following products be served in CNPs?

Local fruits and vegetables - Yes. Produce from a home, school or community garden, Farmer’s Market, or directly purchased from a producer can be served. Minimal processing, such as freezing or cutting and bagging, is permitted.

Local livestock - Yes. Livestock must be processed under Federal or State inspection. Schools cannot accept custom slaughtered products. Products must include proper labeling. Products labeled “not for resale” cannot be accepted.

Fresh chicken eggs - Yes. Eggs must meet grade B or higher standards and be properly labeled.

Local poultry - Yes. Poultry processed under Federal or State inspection and poultry from producers who have a 20,000-bird exemption may be served. Poultry exemptions only apply to birds processed in the state of Kansas. For information on exemptions, contact the Meat & Poultry Inspection division of the Kansas Department of Agriculture.

Wild or domesticated game meat - Yes. Wild or domesticated game meat must be processed under Federal or State inspection. Game meat harvested not under inspection cannot be used.

What documentation is needed for local meat to be accepted?

Program operators will determine assurances regarding price, traceability, and food safety with vendors as part of the solicitation process. A best practice is to keep this information on file in the operator’s procurement plan. Information on fat to lean ratio is required for meal crediting. Documentation from the processor and receipt of purchase from the producer should be provided.



Do producers need to be GAP certified to sell local produce to CNPs?

No. GAP (Good Agricultural Practices) certification is voluntary. Suppliers are encouraged to follow these food safety practices.

What are the labeling requirements for local products to be used in CNPs?

Local eggs:

- Size and quantity of eggs
- Name and address of packer
- Pack date
- Expiration date
- Safe handling instructions
- Identity of egg if other than chicken, such as duck, goose, quail, etc.

For more information, please contact the Food Safety and Lodging division the Kansas Department of Agriculture.

Local meats:

- Inspection legend and establishment number
- Product name
- Signature line of processor, or whom prepared for
- Net weight statement
- Special handling statement
- Safe handling instructions
- If the product has two or more ingredients, ingredient label must be included
- If utilizing poultry exemption, additional labeling requirements may apply

The diagram illustrates a sample label for 'Beef Minute Steaks' with callouts pointing to required information fields:

- Product Name:** Points to 'Beef Minute Steaks'.
- Safe Handling Instructions:** Points to the 'Safe Handling Instructions' section.
- Signature Line:** Points to the 'Produced For:' field.
- Special Handling Instructions:** Points to the 'Mechanically Tenderized Cooking Instructions' section.
- Net Weight:** Points to 'Net Wt: 1.21lb'.
- Inspection Legend and Establishment Number:** Points to the circular inspection logo.

The label itself contains the following text:

Beef Minute Steaks 041222
XXXX1.25X
0.02
1.23lb

Safe Handling Instructions
THIS PRODUCT HAS BEEN PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

Mechanically Tenderized Cooking Instructions: Grill, Fry, Broil or Bake steaks, turning at least twice during cooking, until internal temperature reaches 145° as measured with meat thermometer. Then allow the product to rest for 3 minutes.

Keep Refrigerated Or Frozen
22102 Net Wt: 1.21lb
Produced For:

Inspection Legend and Establishment Number: U.S. INSPECTION AND SERVICE DEPARTMENT EST. 1916

Can products be donated to a CNP and used as a tax write-off?

Donations are allowed and may be used for tax purposes. See *A Farmer's Guide to the Enhanced Federal Tax Deduction for Food Donation* for details. The guide is available from the National Resources Defense Council at www.nrdc.org.



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