

Monthly Update



School Nutrition Programs

November 27, 2019

Distributed to School Nutrition Program Authorized Representatives and Food Service Directors via Email November 27, 2019

Verification Reporting Deadline – December 15

Verification is confirmation of eligibility for reduced price and free meals under the National School Lunch Program and School Breakfast Program. Remember to complete reporting of Post-Verification Results in KN-CLAIM by December 15!

Annual On-site Accountability Reviews

The School Food Service On-Site Accountability Review (Form 9-G) can be accessed online at www.kn-eat.org, School Nutrition Programs, Food Service Facts, Chapter 9. **By February 1**, Sponsors with more than one serving site must review each site approved to participate in the National School Lunch Program at least once per year and review 50% of all sites approved to participate in the School Breakfast Program once per year. Someone not involved in the daily meal accountability procedures at the site must conduct the On-Site Accountability Review. Keep completed reviews on file with school food service program documents for review or audit. Each on-site review must ensure the school's claim is based on the counting system, as reported on the site application, and yields the actual number of reimbursable free, reduced price, and paid lunches, respectively, served for each day of operation. If the review discloses problems with a school's meal counting or claiming procedures, the Sponsor must ensure that the school implements corrective action, and within 45 days of the review conduct a follow-up on-site review to determine that the corrective action resolved the problems.

Claims Reminder

All claims for reimbursement must be certified. Scroll down to the bottom of the Sponsor Claim in KN-CLAIM and check mark the box that says "I certify...". Then click Save and Exit.

USDA Guidance & New Resources

SP 04-2020: Meal Service During Unanticipated School Closures

The USDA released a memorandum to provide updated guidance on the child nutrition program flexibilities available during unanticipated school closures. USDA determined that a previous memorandum, which allowed meals to be served at school sites without requiring submission of individual waivers for USDA approval, is not fully consistent with Section 12(l) waiver requirements of the Richard B. Russell National School Lunch Act ("NSLA"), 42 U.S.C. 1760(1). Schools may face unanticipated closures due to natural disasters, unscheduled major building repairs, court orders relating to school safety or other issues, labor-management disputes, or, when approved by the State agency, a similar cause. Unanticipated school closures prevent children from receiving educational instruction and the nutritious meals they would normally receive. KSDE will request a state-wide waiver from USDA to reinstate this flexibility for SFSP sponsors in Kansas.



2020 Vision for Wellness!

Child Nutrition & Wellness will be hosting five interactive regional workshops focused on actions to implement modeling level wellness policies. Participants will hear best practices, gain knowledge, and obtain resources to help their schools envision and create a healthier school environment. Attending sponsors are strongly encouraged to bring at least one student that is in 7th-11th grade. Students will participate in interactive, student-focused, activities that encourage student involvement in school wellness. Save the date now and start recruiting a team to attend! Workshop dates and locations are:

- January 31, 2020 – Topeka
- February 4, 2020 – Garden City
- February 5, 2020 – Clearwater
- February 18, 2020 – Girard
- February 25, 2020 – Salina

The free workshops will be conducted from 9 am to 2:30 pm with lunch provided. Sponsors that attend with at least one student and one administrator will receive a \$200 stipend to offset travel costs and substitute pay. Register online at <https://www.surveymonkey.com/r/6FW53CM>. Contact Emily Brinkman at ebrinkman@ksde.org or 785-296-2276 with any questions about the workshop.

Innovative Breakfast Delivery Grant Opportunity – Applications due December 11, 2019

Do you want to ensure more students start their day with breakfast? Schools interested in implementing an innovative breakfast delivery model (breakfast in the classroom, second chance or grab and go breakfast) during the second half of the 2019-2020 school year may apply for funding to purchase equipment, materials and supplies to support initiatives that facilitate innovative breakfast delivery. Grant funds are being made available from the School Nutrition Association of Kansas. Schools can apply through the [Share Our Strength grant portal](#). **Applications are due December 11, 2019.** Direct questions to Jill Ladd at jladd@ksde.org.

Fuel Your Athletes with Afterschool Meals

Click on the title link to access a resource that covers the basics of afterschool nutrition programs, the benefits of serving afterschool meals and snacks to student athletes, the types of food served through the programs, and additional detail about who can eat as well as options for timing and location.

FAQs on Serving Afterschool Meals to Student Athletes

Student athletes can benefit enormously from nutritious afterschool meals, and coaches and athletic directors can be important supporters of your program. Click on the title link to access this resource for school nutrition staff answers some common questions around serving student athletes.

Now Available: Product Formulation Statement Templates for Child Nutrition Programs

Updated Product Formulation Statement templates are now available to assist food manufacturers in documenting how their food products contribute to Child Nutrition Programs' (CNP) meal pattern requirements. These updated templates are program specific to better meet the needs of CNP stakeholders, to include the food industry, Program operators, and State agencies. These templates can be accessed from the CN Labeling Program, Food Manufacturers/Industry webpage: <https://www.fns.usda.gov/cn/labeling/food-manufacturersindustry>.



Food Service Management Company Training

An important training session for Sponsors considering contracting with a Food Service Management Company for SY 2020-21 will be held on January 15 from 12:30 pm-2:30 pm in Topeka at the Landon State Office Building in Suite 251. Participants who are unable to make the in-person training can join via webinar. Please RSVP to Jill Ladd at jladd@ksde.org to participate via either modality.

Kansas Professional Development System

Jump Start for Directors

A two-day training opportunity for new directors will be held in Manhattan at the KSU Alumni Center on February 25 and 26, 2020. For more information, call 785-296-2276. Registration information will be available soon at www.kn-eat.org, School Nutrition Programs, Training.

Online Professional Development Classes and Tutorials

Over 30 classes and tutorials, including the 3-hour Food Safety Basics class, can be accessed free of charge 24/7 via the KSDE Training Portal. Create an account at <https://learning.ksde.org>. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, School Nutrition Programs, Training.

Face-to-Face Professional Development

A wide range of face-to-face, high quality, professional development opportunities are available for Child Nutrition Program personnel. Contact Cindy Johnson at cjohnson@ksde.org or call 785-296-2276 to request face-to-face professional development.

Baking Boot Camp – Quantity Baking Classes

Due to the popularity of our quantity baking classes in past years, KSDE will offer Baking Boot Camp again in 2020. Baking Boot Camp offers a hands-on baking experience that covers techniques for producing healthy quick breads and healthy yeast breads in quantity. Registration information will be available soon at www.kn-eat.org, School Nutrition Programs, Training. Plan now to attend one or both days:

- March 17-18 in Dodge City
- May 20-21 in Overland Park
- August 4-5 in Nickerson/South Hutchinson
- July 28 in Chanute (Yeast Breads class)

Frequent Food Safety Violations Webinar

The Frequent Food Safety Violations Webinar will be presented on Wednesday, January 29, 2020, from 2:00 p.m. to 3:00 p.m. Guest presenters are Adam Inman and Autumn Schuck from the Kansas Department of Agriculture, Food Safety and Lodging Division. This annual webinar covers frequent food safety violations in schools and identifies resources that support a culture of food safety in the program environment. The webinar counts as one hour of professional development towards the Professional Standards requirements. To attend the webinar, go to <https://meet.lync.com/ksde/mirvine/BM2BVS7>.

Food Safety Basics Professional Development

A schedule with Food Safety Basics classes for February, March, and April at locations across Kansas will be made available in January.



Food Safety Tip of the Month

Did you know...it is unsafe to rinse meat or poultry under water in the kitchen? Rinsing meat and poultry can scatter and spread germs. For more food safety information and for recipes with food safety tips, check out the Partnership for Food Safety Education The Story of Your Dinner resources at <http://www.fightbac.org/food-safety-education/the-story-of-your-dinner/>.

Farm to Plate

Chef Ann Cooper, a celebrated author, cook and educator, will speak at 10:30 a.m. Saturday, Dec. 7, in the Carlsen Center at Johnson County Community College. Hear how this famous chef-turned-renegade lunch lady is transforming school lunch into nourishing, fresh-cooked meals. In addition, David Smith, JCCC Professor of Hospitality Management, will lead a discussion about how the College is planting healthy eating habits via the on-campus Open Petal Farm and the Children's Garden at our Hiersteiner Child Development Center. "Chef Ann is a dynamic speaker and considered the foremost authority on this topic," said Smith. Chef Ann is an enduring advocate for better food for all children. A graduate of the Culinary Institute of America, she has been a chef for more than 30 years, with 15 of those in school food programs. This free event is open to the public and part of JCCC's 50th Anniversary celebration. Please RSVP to attend at this link <https://www.jccc.edu/events/2019/120719-visit-by-the-lunch-lady.html>

Mountain Plains Crunch Off Results

Thank you to all sponsors who participated in the Mountain Plains Crunch Off! Kansas had over 300 organizations, schools, day cares and individuals registered totaling over 22,000 participants crunching into an apple during October. Congratulations to P0132, Day Care Connections, and USD 231, Gardner Edgerton for most 'crunchers' registered in the CACFP and SNP categories respectively! These sponsors each received a trophy for their amazing efforts. It was wonderful to see so many pictures of events shared on social media, newsletters and newspapers! In the nine-state Mountain Plains Crunch Off, Kansas had tough competition. The winning State was Nebraska with 4.58% of its' capita participating.

Team Nutrition

- Team Nutrition is working on new resources for serving meat and meat alternates at breakfast and want to hear from you! Email TeamNutrition@usda.gov if you have any success stories or recipes to share.
- Be in the Know! Access Team Nutrition's Webinar Series and learn more about Crediting Updates for Child Nutrition Programs. <https://www.fns.usda.gov/tn/crediting-updates-child-nutrition-programs-be-know-webinar-series>

Sunflower Spotlight

The schools listed below will be featured in our November Sunflower Spotlight at www.kn-eat.org, School Nutrition Programs, Recognition.

Breakfast participation is up 54% this school year as compared to last school year at **USD 320 Wamego**. Food Service Director, Laura Fails, contributes the increase to starting a second chance breakfast program between first and second period at the Middle and High school. Combined these schools have seen a 145% increase in breakfast participation when comparing September 2018 vs September 2019 breakfast participation. These two schools saw an increase of an additional 1,870 reimbursable breakfasts this September alone!



USD 220 Ashland is involved in the Beef to School Program. Eva Crouse, Food Service Director stated that this was started a couple years ago by a former Superintendent. He contacted local farmers to see if any would be interested in donating a beef to the school. There is a yearly list that is itemized by the month. The school secretary makes the phone call, if a rancher is unable to donate at that time, she will call the next rancher on the list. The donated beef is turned into bulk hamburger as well as hamburger patties. It is used in meal preparation such as spaghetti with meat sauce, taco meat, chili, anything calling for hamburger. Eva stated, "The kids can definitely tell the difference in the hamburger patties as it seems the texture is very mushy when hamburger patties have been purchased from a vender. The source of the meat is always recognizable as it is packaged differently than it would be if it was purchased from a vendor. This is an awesome program. It helps our school financially as it cuts back on the amount of beef we have to purchase. We are greatly appreciative of this program!"

Healthy Holidays!

Happy & healthy holidays from the Child Nutrition & Wellness team! Please call or email your area Child Nutrition Consultant or any of the Topeka office staff if you have questions or for technical assistance!

Cheryl, Jill and Julie



For more information, contact:

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