

Monthly Update



School Nutrition Programs and Summer Food Service Programs

October 23, 2020

Distributed to the School Nutrition Program Authorized Representatives Listserv and the Food Service Directors Listserv and posted at www.kn-eat.org, School Nutrition Programs, What's New and Distributed to Summer Food Service Program Authorized Representatives Listserv and posted at www.kn-eat.org, Summer Food Service Program, What's New

Town Hall Tuesdays at 2

Join us each Tuesday at 2:00 pm for a Town Hall meeting at:

<https://ksde.zoom.us/j/92455494779?pwd=aWpUUDI3N3hOVGcxY01CRWg1NDJ2Zz09>. On October 27,

we will discuss Employee Recruitment and Retention strategies, updated guidance from the Kansas Department of Agriculture, and any new guidance from USDA.

Updated Guidance Received from the Kansas Department of Agriculture

Meals served in child nutrition programs must be prepared according to State and local health and safety standards. While the Kansas Department of Agriculture (KDA) recommends that foods be in ready-to eat form when made available to households as part of child nutrition program meal service during the pandemic response, KDA has determined there is no prohibition on sending home non-Ready-To-Eat (RTE) foods.

KDA strongly recommends not sending non-RTE items such as raw meats to minimize the risk of cross-contamination as well as food safety concerns for students that do not have the means to cook raw meat to proper end point temperatures. If non-RTE items are sent home, they must have safe-handling, cooking and holding directions.

Note: Reduced Oxygen Packaging (cook-chill, vacuum packed) requirements are unchanged from previous KDA guidance.

Snow Days and Virtual Learning Students

The State Board of Education will be discussing this topic at their November 10th meeting. Be a part of the planning team for winter weather to make sure the nutritional needs of students are considered. Additional information will be provided after the State Board discussion.

CACFP At-Risk Afterschool Meals and Snacks Counting Forms

Sponsors that serve CACFP At-Risk Afterschool Meals and snacks are required to keep the following records related to participation in the CACFP:

- 1) Daily attendance rosters or sign in sheets
- 2) Number of snacks and/or meals prepared or delivered for each meal service
- 3) Daily record of the number of snacks and/or meals served at each snack and/or meal service
- 4) Daily records indicating the number of meals, by type, served to adults performing labor necessary to the food service (adult meals cannot be claimed for reimbursement)



In order to assist sponsors in meeting these requirements KSDE has the following resources available at www.kn-eat.org CACFP, Resources, At-Risk Afterschool Meals.

- CACFP At-Risk Afterschool Meals - Daily Meal/Snack Count Form
- Daily CACFP At-Risk Afterschool Snack Count Form
- At-Risk Afterschool Meals Daily Attendance and Meal Count Roster

Fiscal Year 2021 CACFP & SFSP Area Eligibility Data Now Available!

At the start of every fiscal year, FNS releases a special tabulation of data provided by the Census Bureau for CACFP and SFSP that establishes area eligibility in the CACFP and SFSP. These data are effective as of October 1, 2020. The FNS mapping tools have also been updated to reflect the new data. To see the map, click this [link](#). Please note that the map works best when opened in the following browsers: Google Chrome or Mozilla Firefox. The data set is also available for download on FNS' [open data site](#). Waivers to suspend Area Eligibility Requirements for all Eligible Sponsors Operating SSO and SFSP and in the CACFP At-Risk Afterschool Care Component remain in effect through June 30, 2021.

Q & As

Q: As part of contingency planning, can our nutrition program contract with another district to have their food service department cook our meals?

A: Yes, have a sponsor to sponsor contract ready to go if needed. A prototype vended contract to provide meals for the USDA Child Nutrition Programs can be found at www.kn-eat.org, CACFP, Administration Meal Contracts.

Q: As part of contingency planning, can our nutrition program order Pizza Hut, Subway or something similar and pay for it with foodservice funds?

A: Yes, but the meal must be complete and meet meal pattern requirements. Some branded concepts have adjusted their product formulations to comply with USDA requirements for school meals. Documentation in the form of a CN Label or Product Formulation Statement may be needed. During the pandemic response the sponsor could request a meal pattern waiver during an emergency. To apply for a meal pattern waiver, go to: <https://www.surveymonkey.com/r/SH2F6FS>.

Professional Development Opportunities

Virtual professional development will continue this fall. The CNW Calendar has the class announcements, dates, times, and ZOOM links here: www.kn-eat.org, CNW Calendar. There is no need to preregister for the Zoom classes.

Upcoming classes through Zoom include:

- **Professional Communications** on October 29, 8:30 am – 3:30 pm, <https://ksde.zoom.us/j/92455494779?pwd=aWpUUDI3N3hOVGcx01CRWg1NDJ2Zz09>
- **Food Safety Basics** on November 12, 2:00 pm – 5:00 pm, <https://ksde.zoom.us/j/94031430586?pwd=MGs2MktuWm9PK0hhTW5qdHdpTHNGUT09>
- **Equipment Upkeep** on November 18, 2:00 pm – 4:00 pm, <https://ksde.zoom.us/j/98571637371?pwd=RjZDeHBSS3RzQ2N6NmVoZkXQI9Bdz09>
- **Managing Production** on November 19, 8:30 am – 3:30 pm, <https://ksde.zoom.us/j/93630820824?pwd=RU5zSX0NVpRVzljNjVLaCt1d1U1UT09>



Food Safety Basics is also available as an online class in the KSDE Training Portal at: <https://learning.ksde.org>. A recording of the **Food Safety Basics in Spanish** is available upon request. Contact Cindy Johnson at cljohnson@ksde.org.

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.

Navigating the Food Buying Guide Training – Now Available!

Sponsors can now access the online 2-hour Navigating the Food Buying Guide training through the KSDE Training Portal. This online training provides an overview and demonstration of how to utilize USDA's Food Buying Guide for Child Nutrition Programs. The Food Buying Guide is the essential resource for food yield information for all Child Nutrition Programs and can assist program operators with purchasing the correct amounts of foods for Child Nutrition Programs and in determining the contribution that each food makes toward meal pattern requirements. Access the training at <https://learning.ksde.org/>, Child Nutrition & Wellness, Child Nutrition Programs (General Information).

KSDE Professional Recognition Program

Participation in professional development demonstrates commitment, shows professionalism, and elevates the reputation of the child nutrition program. KSDE offers a professional recognition program to honor individuals who make the effort to expand their knowledge and skills. All KSDE-sponsored professional development where certificates are issued count toward the recognition requirements. To apply for the KSDE Child Nutrition Professional Recognition Program, or to see more information on the recognition program, go to www.kn-eat.org, School Nutrition Programs, Recognition, Professional Recognition Program.

Professional Standards Training Tracker Tool (PSTTT) - New Update

Team Nutrition appreciates receiving your feedback on the PSTTT and works continuously to improve the user experience. Per the overwhelming feedback, Team Nutrition has further enhanced the capability for director and manager users to easily add new schools to their district. In addition to existing capability of adding a new school when creating new user profiles, this feature is now available through the new "Manage Schools" page. On this new page, users can create a new school and edit the name and address for any school in their district. Track your professional standards required training hours today using USDA's free [Professional Standards Training Tracker Tool!](#)

FY2020 USDA Equipment Grants Awarded

A list of equipment grant recipients will be posted at www.kn-eat.org, School Nutrition Programs, What's New.

Fresh Fruit & Vegetable Program

Contact Meg Boggs at mboggs@ksde.org if interested in implementing the Fresh Fruit & Vegetable Program this school year. Grant funds are still available.



Farm to Plate

FY2021 Farm to School Grant Request for Applications (RFA) - Now Available

The fiscal year (FY) 2021 Farm to School Grant Program RFA is now available through grants.gov. Be sure to visit the [Grant Applicant Resources](#) page to access other helpful resources, including links to webinars that provide specific assistance on applying for a Farm to School Grant.

Farm to Child Nutrition Program Sub Grants - Apply Now

Bringing the bounty of America's farms into Child Nutrition Programs as a part of breakfast and lunch is one of the best ways we can ensure children are receiving nutritious and delicious meals at school or child care! The 2020-2021 Farm to Child Nutrition Program Sub-Grant Application is available at www.kn-eat.org, Farm to School, What's New. Apply now to improve access to local foods in Child Nutrition Programs and increase agricultural education opportunities. Sub Grant applications are due on or before December 1, 2020. Contact Barb Depew at bdepew@ksde.org or 785-296-0062 if you have a question.

Team Nutrition Resources

School Meals Programs: Providing Multiple Meals at a Time During the Coronavirus Pandemic

The USDA Food and Nutrition Service (FNS) has released a new Team Nutrition resource for school meals operators, "School Meals Programs: Providing Multiple Meals at a Time During the Coronavirus (COVID-19) Pandemic." This resource is available for download at: <https://www.fns.usda.gov/tn/school-meals-programs-providing-multiple-meals-time-during-coronavirus-covid-19-pandemic>. Other Team Nutrition COVID-19 resources are available at: <https://www.fns.usda.gov/tn/covid19-resources>.

Food Buying Guide Training Modules – Now Available

Team Nutrition has made available three new training modules that provide an in-depth look at the Food Buying Guide with interactive knowledge checks to assist the learner. Topics covered include: 1) An introduction to the Food Buying Guide, 2) The Recipe Analysis Workbook and 3) CN Labels and Product Formulation Statements. Training modules can be accessed at <https://www.fns.usda.gov/tn/food-buying-guide-training-resources>. Modules can also be accessed on the Institute of Child Nutrition's [eLearning Portal](#).

New Resource from No Kid Hungry

The No Kid Hungry's new [School Meals Marketing Toolkit](#) is now available. It was created to help get the word out to families about meals available for kids. It includes a variety of both ready to use and customizable resources—in both English and Spanish—to help quickly and easily communicate with families. Within the toolkit find social media images, sample social media posts, flyers, a template letter and example robocall scripts.

Sunflower Spotlight

Wichita USD 259 has served over 1.5 million meals since the COVID-19 emergency feeding began in March. Weekly menus can be found on the district's website, the Yum Yummi App or by scanning a QR code that is provided to households on all communications from the Nutrition Services Team. MySchool Remote Meal Distribution is available at multiple locations throughout Wichita on Thursdays from 5-6 pm and provides 5 days of meals for remote learners. Even with high school and middle school students in a remote learning environment since school started, the Nutrition Services team through exemplary leadership and teamwork has prepared and served nearly 24,000 meals per day!



Giving Thanks Every School Day

School Nutrition Professionals deserve much more than thank you cards and social media posts for the amazing job they do- they deserve professional respect and deep appreciation each and every day-whether in a pandemic or not. As the season of Thanksgiving approaches the Child Nutrition & Wellness team shares our gratitude to every child nutrition professional for a job-well done. You serve with a smile as you are #FuelingKSKids. You are fueling our future generation.

As always, if you have questions please call or email us or your area Child Nutrition Consultant.

Cheryl, Jill and Julie



For more information, contact:

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