

Monthly Update



School Nutrition Programs

August 30, 2021

Distributed to School Nutrition Program Authorized Representatives and Food Service Directors via Listserv

Uncertainty and challenges abound as the 2021-2022 school year begins, but I am confident that Kansas School Nutrition Professionals are leading with courage and heart to fuel Kansas kids for academic success. Thank you for being creative and resilient as you face staffing and food supply chain challenges as well as navigating numerous waivers and multiple meal service models to meet the needs of your students.

August 31st Tuesday Town Hall at 2

Plan now to join KSDE for the August 31st Tuesday Townhall at 2 pm using this link:

<https://ksde.zoom.us/j/93001580396?pwd=ZlliMTVuemh3d0VoVU80aGVQcmZz09>. The agenda will include but not be limited to: Food Safety Guidance and Resources including current CDC Guidance for COVID Meal Service, the New HACCP Help Resource, and any updates from USDA.

There will NOT be a September 7th Town Hall meeting, but we will plan to hold Town Halls on September 14, 21 and 28. You will receive a notification on the Monday prior to the Town Hall with the agenda and training topics!

Indirect Cost Rates

Indirect Cost Rates for 2021-2022 will be posted at www.kn-eat.org, School Nutrition Programs, What's New after September 1st. Food service uses the unrestricted rate in the last column. The rate for private schools is 10%.

School Closures and School Meals Q & A

- Q.** Must school meals be provided in the event of an unanticipated school closure, where remote learning is NOT taking place?
- A.** Schools are not required to provide school meals if the school is closed with no remote learning. However, schools can choose to provide meals through the Seamless Summer Option (SSO) during an unanticipated school closure on planned school days if the appropriate waivers are elected in KN-CLAIM.

- Q.** If a school has elected to close the physical school building and send students home to **learn remotely**, are meals required to be provided to students?
- A.** Yes, according to 7 CFR 210.1 and KSA Statute 72-17, 145, Sponsors enter into a Program Agreement to participate in the Child Nutrition Programs are to serve nutritious meals each school day, including offsite remote learning days. Meals must be offered to every enrolled student whether they attend remotely or in person. The school has the discretion to choose how non-congregate meals will be offered, such as grab and go or meal delivery. Sponsors will need to ensure they elect the appropriate waivers in KN-CLAIM to serve non-congregate meals.



Guidance from USDA: Emergency Noncompetitive Procurement

Federal procurement regulations at 2 CFR 200.320(c) allow procurement by noncompetitive proposals when there is a public emergency such as COVID-19. Even when using Emergency procurement, food crediting documentation is needed and can include food labels, product formulation statements, CN Labels, bid documentation, or information from the Food Buying Guide for Child Nutrition Programs.

As a reminder, food items listed in the Food Buying Guide (FBG) can be served without further meal contribution documentation beyond what is listed in the FBG. There are many options listed in the FBG that can be purchased in any grocery store such as, chicken or turkey a La King, chicken or turkey barbeque, chicken or turkey chili, chicken or turkey chili with beans, chicken or turkey hash, chicken or turkey salad, chicken or turkey with gravy, chicken or turkey with noodles or dumplings, creamed chicken or turkey, whole cut up breaded chicken, chicken tenders, ground chicken or turkey, chili con carne, corned beef and cabbage, gravy and Swiss steak, beef taco filling, chicken wings, chicken or turkey thighs, chicken or turkey leg quarters, chicken or turkey drumsticks, knockwurst, frankfurters, ham with natural juices, ham, breaded fish portions, and breaded fish sticks, etc. **If the Sponsor is concerned about the foods they purchased meeting the meal pattern or that documentation for the new items is not sufficient, the Sponsor must document the supply chain issue that caused the operator to not be able to obtain regular items and provide any documentation for substitute items that were purchased because of the emergency procurement situation.**

Federal Register: Request for Information on Buy American Provision

On August 4, the U.S. Department of Agriculture's (USDA) Food and Nutrition Service (FNS) published the Federal Register notice, "Request for Information: Buy American in the National School Lunch Program and School Breakfast Program." This notice requests information from stakeholders, including local operators, State administrators, industry and producers, about the Buy American Provision and its effect on the National School Lunch Program (NSLP) and the School Breakfast Program (SBP). All comments are due by November 2, 2021.

Procurement Strategies for School Year 2021-2022 – Webinar Recording Now Available

On August 13, 2021, FNS presented "Procurement Strategies for School Year 2021-2022." This webinar for Sponsors discussed USDA school meal program flexibilities, waivers, and training resources to help Sponsors navigate supply chain issues during School Year 2021-2022. To access the webinar recording go to: fns.usda.gov/tn/procurement-strategies-school-year-2021-2022-webinar-school-food-authorities. For more information on procurement and menu planning strategies and USDA school meal program flexibilities for School Year 2021-2022, please visit <https://www.fns.usda.gov/tn/planning-dynamic-school-environment>.

Community Eligibility Provision Application Available in KN-CLAIM – Due September 30

For USDA guidance and Q & A's that address common questions, go to www.kn-eat.org, School Nutrition Programs, Administration, Community Eligibility Provision. Sponsors wishing to elect the Community Eligibility Provision for SY2021-22 must contact Julie Henry to complete the application by September 30, 2021. If you would like to apply or have questions, please contact Julie Henry at jhenry@ksde.org or 785-296-2276.



Updated Guidance for COVID-19 Prevention in Child Nutrition Programs

The Centers for Disease Control and Prevention (CDC) - [Guidance for COVID-19 Prevention in K-12 Schools](#) | CDC. (last updated 8/5/21).

Guidance on how to offer traditional self-serve stations such as hot and cold food bars, salad or condiment bars if local health officials have determined it is safe to do so.

- Maintain physical distancing measures as much as possible. As a best practice, stagger arrival and departure times within an extended meal period.
- Encourage customers to properly wash their hands prior to entering the meal service area. As an additional precaution hand sanitizer with at least 60% alcohol could be made available in various locations throughout the building. (Hand sanitizers are considered a chemical and may not be placed directly on food bars). The most important preventive measure is a handwashing protocol before self-service of foods.
- **Given very low risk of transmission from surfaces and shared objects, there is no need to limit food service approaches to single use items and packaged meals.** If shared serving utensils are used, continue to wash, rinse, and sanitize to meet the Kansas Food Code requirements. As a best practice, have multiple clean tongs ready to go at the beginning of the food bar, use packaged condiments, and/or pre-portioned grab and go items for quick, low touch service.
- Continue to protect unpackaged food items from contamination by providing a barrier, such as sneeze shield as require by Kansas Food Code.
- Have food service workers collect used utensils with gloved hands and wash their hands after removing the gloves. Remind staff to avoid touching eyes, nose, or mouth.
- Follow local and site directive for face coverings.

HACCP Help

September is National Food Safety Month. Help create a culture of food safety in the school nutrition program environment, as well as the greater school community. Food safety education resources are available at <https://www.fightbac.org/nfsem/>. Each year during National Food Safety Month, KSDE develops a 'HACCP Help' newsletter to provide important updates and answers to common food safety questions. The newsletters are a practical tool to use to keep team members informed of critical food safety information. The 2021 edition of HACCP Help, along with past editions are posted at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources, HACCP Help Newsletters.

Seamless Summer Option (SSO) Snacks for Pre-K Students

SNP Sponsors that will be serving an AM or PM snack through the Seamless Summer Option to Pre-K students should note that a Daily Record of Seamless Summer Option Snacks Served has been added to the forms section of [Food Service Facts, Chapter 9](#) (www.kn-eat.org, School Nutrition Programs, Food Service Facts, Chapter 9). Snacks served to Pre-K students through the SSO must meet the CACFP snack meal pattern requirements for children ages 3-5. The meal pattern can be found in [Chapter 26 of Food Service Facts](#) (www.kn-eat.org, School Nutrition Programs, Food Service Facts, Chapter 26 Afterschool Snack Program). Sponsors must keep production records for SSO snacks served. Sponsors can use the [CACFP snack production record](#), the [Afterschool Snack Program Production Record](#) or a Sponsor developed production record to meet this requirement. As a reminder, no more than 2 meals and/or snacks can be served per child per day through the Seamless Summer Option on school days. Contact your KSDE Child Nutrition & Wellness Consultant if you are interested in learning how to serve snacks or meals on school days out or weekends through the Child & Adult Food Program At-Risk Meals.



At-Risk Afterschool Meals

Help students make the grade this coming school year by serving At-Risk Afterschool Meals to school-aged children. Help ensure that children have access to nutritious meals and snacks for students to achieve both in and outside of the classroom. Any site providing educational or enrichment activities after the end of the school day, on weekends or on holidays and planned days out during SY2021-2022 can receive reimbursement at the free rate for all meals/snacks that are served. For more information, call 785-296-2276 and ask for Laura.

Professional Development Opportunities

Make CNW your back-to-school SNP training headquarters! Don't miss any of the amazing September training opportunities. Go to www.kn-eat.org, CNW Calendar to view all scheduled classes – dates, times and ZOOM links.

- 2nd Wednesday Management Class: Leading the Team, September 8
- 3rd Wednesday Food Safety Class: Food Safety Basic, September 15
- 4th Wednesday Staff Development Class: Responsive Not Defensive Customer Service, September 22

If you would like to schedule a ZOOM Inservice for your Sponsor or have questions about professional development, contact Kelly Chanay at kchanay@ksde.org.

Online Professional Development – Classes and Tutorials

CNW staff continue to develop new interactive online training classes and tutorials that can be accessed free of charge 24/7 via the KSDE Training Portal. The professional development classes offer a certificate upon successful completion which can be printed. Tutorials are less than an hour with no quiz and no certificate. Create an account now at <https://learning.ksde.org> and see the entire list of classes and tutorials available. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, School Nutrition Programs, Training. New to the online portal this month: Civil Rights Compliance in Child Nutrition Programs, Personnel Management I, Personnel Management II and Kansas Nutrition 101.

Annual Civil Rights Training

“Front line staff” and their supervisors must have civil rights training annually. “Front line staff” includes employees who interact with program applicants or participants regarding program services and benefits. Read Chapter 5 in Food Service Facts and/or use the Annual “Front-Line Staff” training handout posted at www.kn-eat.org, School Nutrition Programs, Food Service Facts to conduct a training session. Child nutrition professionals can also individually take the online Civil Rights Compliance in Child Nutrition Programs for professional development credit found on the KSDE Learning Portal (<https://learning.ksde.org>). Be sure to keep documentation of civil rights training on file. Training rosters must also be uploaded annually during Program Renewal.

Food Service Management Company (FSMC) Fall Monitoring Training – September 16th!

All sponsors contracting with a Food Service Management Company are strongly encouraged to participate in the 2021 FSMC Fall Update on September 16 at 9:00 am. Join the webinar at <https://ksde.zoom.us/j/98521893932?pwd=N0RSVW9FcWsyMXNXdnJuRnkvTWgwdz09>. It will provide updates for the 2021-22 school year as well as review sponsor responsibilities for monitoring FSMC contracts.



New Professional Standards Resource from Team Nutrition

A number of resources pertaining to Professional Standards for School Nutrition Professionals were recently updated. These include:

- [Professional Standards Summary of Updates Flyer](#) (online)
- The [Guide to Professional Standards for School Nutrition Programs](#) (online and coming soon in print)
- The [Professional Standards Training Reward Badges](#) packet (online and coming soon in print)
- The Team Nutrition Professional Standards Resources [webpage](#).

ICN Back to School Series: Tools and Strategies to Address Supply Chain Challenges

Join the webinar on September 1 and 2 from 2-3 pm CST each day. Go to the [Institute of Child Nutrition](#) for details. Visit [ICN's Back-to-School Toolbox](#) and find all the tools and resources you need for training your staff and preparing your kitchens for the students' return to school. Access online courses, posters, training materials, virtual training opportunities, and more. Plus, it's all conveniently arranged by categories to meet your back-to-school needs.

National School Lunch Week (NSLW) – Go WILD for School Lunch!

Now is a great time to [get started](#) planning your WILD menu items for National School Lunch Week, October 11-15! [Download the artwork](#) to use in planning your communications and start posting on social media with the hashtags #NSLW21 and #WILDSchoolLunch. The School Nutrition Association (SNA) has an Amazonian-sized selection of fun jungle animals, digital banners and food items to unleash your creativity!

- **Get Social with New Graphics:** Adventure awaits during National School Lunch Week! Stop monkeying around and let your community know that #NSLW21 is right around the corner! [Download](#) colorful, cute social media graphics developed by the Association for Facebook, Twitter and Instagram to start spreading the word.
- **Share the #NSLW21 Infographic:** It's a jungle out there, so your community might need a little help in remembering all the benefits of healthy school lunches. SNA has you covered—check out the #NSLW21 infographic, available in [English](#) and [Spanish](#), which contains key information for parents about the program. Share the digital version or print copies to hand out.

Key Customer Service Strategies

Customer service must be a top priority for school nutrition professionals at every level—and it's especially crucial during this school year. As operators contend with new and continuing challenges, such as supply chain disruptions, labor shortages and pandemic protocols, they must get ahead of possible student and parent frustrations. "Their Satisfaction Is My Responsibility" offers pragmatic advice that directors, supervisors and managers can download and share with frontline team members. [Read Now!](#)

TIPS TO SUCCEED: School Meals in Small Rural Districts

This Facebook sub-group within [TIPS for School Meals That Rock](#), specifically for small and rural districts (defined as a district with fewer than 2,500 students and 5 miles or more for an urbanized area), is part of the [School Nutrition Foundation LEAD to Succeed™](#), FREE TO ALL training program for school nutrition professionals. The focus of this sub-group is on the unique needs of small, rural districts.



Offering Meats and Meat Alternates at School Breakfast – NEW

USDA's Team Nutrition's initiative is pleased to announce the release of "Offering Meats and Meat Alternates at School Breakfast Grades Kindergarten Through 12 (K-12)". Meats and meat alternates can be healthy and delicious options at breakfast. This 20-page training guide shows school nutrition professionals how they can offer these items as part of a reimbursable breakfast, and includes information on meal pattern requirements, tips for menu planning, sample menus, success stories and more. This publication is available in English and Spanish, online and in print from www.fns.usda.gov/tn/offering-meats-and-meat-alternates-school-breakfast. This resource is part of Team Nutrition's Back-to-School Support Kit to assist schools as they reopen for School Year 2021-2022. View these resources at www.fns.usda.gov/tn/back-school.

Having Supply Chain Issues? Think LOCAL!

A recent Covering Kansas segment <https://www.kwch.com/2021/08/25/haven-food-program-gets-locally-sourced-beef-schoolchildrens-plates/> explains how locally sourced beef is a win for students, producers and communities. Use the [Shop Kansas Farms](#) Farm to School tab to list your district or find a producer of many types of local food for Child Nutrition meals and snacks.

Sheree Jones, Food Service Director at USD 412 Haven, used the Shop KS Farms Facebook page to reach out to local beef producers to buy ground beef for this school year. Sheree wrote 'I am blown away by the response I have received. Just in our area, within a 25-mile radius, I have 8 farms interested!! I really hope that with everything going on that more schools jump into the Shop Kansas Farms arena.'

Discover Dairy – Adopt-a-Cow Program

The Adopt a Cow program is a great way to engage students with a topic you know they'll love: animals! Your classroom will be paired with a calf from a dairy farm in Kansas, and throughout the program, you'll find out what her name is, when her birthday is, where she lives, and how the farmer takes care of her. The program is adaptable and can be used at any grade level. There is also elementary and middle school sections on www.DiscoverDairy.com. You just have to register (free) and you can access the different activities/lessons. We'll also send photos of the cow, activity sheets for your students, and a suggested lesson that follows Common CORE standards! Registration now open through September 15 at <https://www.discoverdairy.com/adopt-a-cow/>. Contact Robyn at rstuewe@midwestdairy.com if you have any questions or need additional information.

The 3rd Annual Mountain Plains Crunch Off, October 2021 – Register Now!

This year's registrants are able to crunch on not only apples; but ANY local crunchable produce! Kansas is participating in the Mountain Plains Crunch Off with seven other regional states. Celebrate with local produce on Wednesday, October 14 or pick another day in October to participate in the crunch off. Make your event plans now and register your event at: <https://www.surveymonkey.com/r/79XXHNM>. Crunchable local produce can be found in many places – school/child care gardens, farmer's market, local distributors or <https://shopkansasfarms.com/map/>. A toolkit with resources and marketing information is provided at the registration link. If you have any questions, please contact Barb Depew, Farm to Plate Project Director at bdepew@ksde.org or phone 785-296-0062.



Team Up for Local Foods “Put our State on your Plate” Recipe Challenge 2021

“Wanted, healthy recipes that use local foods!” Schools are encouraged to participate in the Team Up for Local Foods Recipe Challenge in the fall of 2021 by building teams, which must include student(s), a Family and Consumer Science or culinary educator, a school nutrition professional, and a local producer. Teams are challenged to develop student friendly recipes that could be served as part of the Child Nutrition Programs, use local foods, comply with nutrition standards for school meals, and taste great! Teams must commit to the challenge by submitting the letter of intent by October 15, 2021. Recipes and challenge materials are due by December 31, 2021. All teams that apply and complete challenge requirements will receive a sub-grant in the amount of \$200. The winning teams will also receive a banner for the school to display and be recognized with a Sunflower Spotlight award. Winning recipes will be featured in the Healthier Kansas Menus resource.

School Nutrition Directors and Family Consumer Science/Culinary Educators are welcome to attend our virtual webinar on **Thursday, September 16 at 3:30 pm** to learn more about the Team Up for Local Foods “Put our State on your Plate” Recipe Challenge at <https://ksde.zoom.us/j/83687308559pwd=bXk4ZWtPSG1YQTZIS1hKdnJlVDQxQT09>. More information and a recording of the virtual webinar can be found at www.kn-eat.org, School Nutrition Programs, What's New, [Put our State on Your Plate - Team Up for Local Foods 2021 Recipe Challenge](#). If you have questions, please contact Kyleen Harris at kharris@ksde.org or 785-368-8039.

Kansas Health Champions Awards

The Governor's Council on Fitness is now accepting nominations for its annual Kansas Health Champion Awards. The deadline for nominations is September 30. Please access the [press release](#) for details on how to nominate a Health Champion today.

BCBSKS Healthy Habits for Life Grant Application Available – Due October 8

Applications are now available for the Blue Cross Blue Shield of Kansas (BCBSKS) Healthy Habits for Life Grant Application. The application process is easy and proposed programs do not need to be elaborate. Simple programs have been shown to have huge impacts. Schools must be located in the Blue Cross and Blue Shield of Kansas Foundation service area, which includes all Kansas counties except Johnson and Wyandotte. The maximum grant amount is \$1,000, and grant applications are limited to one per school but multiple schools within a single district may apply. Past grant recipients are eligible to apply again but must adequately explain how an additional grant would allow them to either expand their existing program or create a new one. To access the application and for additional information visit <https://www.bcbsks.com/AboutUs/Foundation/HHfL/healthy-habits-grant-application.shtml>.

Welcome Back and THANK YOU!

Welcome back to School! What a great opportunity we have to provide quality school meals at no cost for our Kansas students. The Child Nutrition & Wellness team appreciates and sends sincere thanks to all dedicated Kansas Child Nutrition Professionals for the great work you have always done and will continue to do this school year! Together we will keep fueling Kansas' future!

As always, if you have questions or we can help in any way, please call your area Child Nutrition Consultant or the Topeka office.

Cheryl, Jill and Julie



For more information, contact:

Cheryl S. Johnson
Director, Child Nutrition & Wellness
(785) 296-2276
www.kn-eat.org
csjohnson@ksde.org

Kansas State Department of Education
900 S.W. Jackson Street, Suite 102
Topeka, Kansas 66612-1212
(785) 296-3201
www.ksde.org

This institution is an equal opportunity provider.

The Kansas State Department of Education does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: KSDE General Counsel, Office of General Counsel, KSDE, Landon State Office Building, 900 S.W. Jackson, Suite 102, Topeka, KS 66612, (785) 296-3201.