

Monthly Update

School Nutrition Programs



June 28, 2021

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

June 29th Tuesday Town Hall at 2

Plan now to join KSDE for a Tuesday Townhall at 2 pm on June 29 using this link:

<https://ksde.zoom.us/j/93001580396?pwd=ZlliMTVuemh3d0VoVU80aGVQcmputz09>. The June 29 Town Hall agenda items will include but are not limited to:

- New guidance received from USDA
- New simplified method to determine the amount of administrative funding to support local level activities associated with P-EBT
- P-EBT Update – Timeline, Unique Identifier Distribution, Benefit Amounts
- Next Steps for the Implementation of the Emergency Operating Costs Reimbursement Program
- Public Notification Requirement: Free Breakfast and Lunch Through the SSO during SY2021-22 – New KSDE Resources Available
- Direct Certification – SY 2021-22

Note: There will not be a Town Hall Meeting on July 13 so that KSDE staff can participate in USDA State Agency training that is being held as a part of the SNA Annual Nutrition Conference. We will plan to host a Town Hall Meeting on July 6 to provide information on P-EBT Distribution of Unique Identifiers and also on July 20 and 27. Watch for updates with agendas for the July Town Hall Meetings.

Questions and Answers for Child Nutrition Program Operations in School Year 2021-2022 SP 15-2021, CACFP 13-2021, SFSP 08-2021

USDA has provided clarifications on questions related to Child Nutrition Program operations during School Year 2021-22. Access the guidance at: <https://www.fns.usda.gov/cn/qa-child-nutrition-program-operations-sy-2021-2022>.

New Q& As from SSO Training for State Agencies on June 25th

Q. Can the NSLP Afterschool Snack Program operate with the Seamless Summer Option?

A. Yes.

Q. Can weekend, holiday and/or school day out meals be provided through CACFP At Risk Afterschool Meals?

A. Yes, weekend, holiday and/or school day out meals can be provided and claimed under CACFP At-Risk Afterschool Meals. Remember that only 1 meal and snack per day can be served under At-Risk so a Sponsor could not serve a breakfast and lunch through CACFP At-Risk but could serve a lunch and a snack or a supper and a snack.

Reimbursement Rates

Reimbursement rates for FY2022 will be posted at www.kn-eat.org, School Nutrition Programs, Key Links as soon as they are available from USDA. We continue to wait for the Cash-In-Lieu of Commodities rate.



Pandemic EBT Update

Thank you to all Kansas SNP Sponsors who provided data on number of days schools were closed by school level for last school year and the lists of students directly certified and eligible by free and reduced price application. This week DCF will begin issuing benefits to students directly certified. DCF has provided a list of Sponsors and if a benefit will be available for the past school year by school level that CNW has posted at www.kn-eat.org, School Nutrition Programs, What's New. DCF will send each household an individualized letter with each student's benefit amount and information about how the benefit was determined.

Important: The week of July 6, KSDE will upload each Sponsors list of students eligible by free and reduced application for the 2020-21 school year with their Unique Identifier in KN-CLAIM on the Checklist Tab. Unique Identifiers will only be sent to students who are eligible for SY 2020-21 P-EBT at this time. A template communication to send to the household with the Unique Identifier will also be provided. The Parent Portal is still on track to be open and available for households to apply with their Unique Identifier beginning July 12. Join us for the Tuesday Town Hall at 2 pm on July 6 for detailed information using this link:

<https://ksde.zoom.us/j/93001580396?pwd=ZlliMTVuemh3d0VoVU80aGVQcmpuZz09>.

Submitting Local Level P-EBT Administration Costs

The Continuing Appropriations Act, 2021 and Other Extensions Act (P.L. 116-159), Sec 721 of the FY 2021 Omnibus and COVID Relief and Response Act (P.L. 116-260) allow funds to be sub-awarded to local Sponsors to assist with the administrative costs associated with local level implementation of Pandemic Electronic Benefit Transfer (P-EBT).

In response to State Agency feedback regarding the complexities with identifying, gathering, and reporting local costs, USDA has provided an optional strategy with the intent to simplify. Sponsors now have two options to submit local level P-EBT Administration Costs.

Option 1 – Kansas Sponsors of School Nutrition Programs can continue to track P-EBT administrative costs and submit via the P-EBT Excel Administrative Cost Workbook posted at www.kn-eat.org, School Nutrition Programs, What's New. Instructions for submitting costs can be found on the Instruction Tab. Under Reimbursement Type select Budget Categories. The completed excel workbook must be submitted to KSDE CNW via email to CNW@ksde.org by August 2. All appropriate supporting documentation that supports that the listed costs are reasonable, necessary and allocable must be maintained on file for review by KSDE CNW at the time of the Administrative Review and by auditors.

Option 2 – As an alternate to tracking local administrative cost information and submitting the individual itemized costs, Sponsors may be awarded a specified dollar amount that aligns with the number of P-EBT eligible children served by the Sponsor.

- Less than 1,000 P-EBT Eligible Children: \$614
- 1,001-5,000 P-EBT Eligible Children: \$3,063
- 5,001-1,000,000+ P-EBT Eligible Children: \$5,814

Select the Simplified Methodology response under Reimbursement Type on the Excel Worksheet at www.kn-eat.org, School Nutrition Programs, What's New and enter the amount based upon number of eligible P-EBT children in the Simplified Reimbursement column. Send to KSDE CNW via email to CNW@ksde.org by August 2. No supporting documentation must be kept on file.



Public Notification Requirement: Free Breakfast and Lunch Through the SSO during SY2021-22

Schools operating SSO must provide public notification regarding the availability of school meals and the eligibility criteria at or near the beginning of the school year, as provided in 7 CFR 245.5. For SY 2021-2022, schools participating in SSO should notify households that all meals will be offered free through SSO.

The Child Nutrition & Wellness team has developed sample flyers and a sample news release. Access these resources at www.kn-eat.org, School Nutrition Programs, What's New.

SSO Program Renewal

The Program Renewal memo is available at www.kn-eat.org, School Nutrition Programs, Administration, Program Initiation/ Program Renewal (Program Initiation/Program Renewal is in the drop-down list when you scroll over Administration).

- Program renewal documents are due by **July 15, 2021**.
- Reimbursement claims for school year 2021-2022 cannot be processed until all program renewal documents are approved by KSDE.
- Reminder: The Wellness Impact Tool and Annual Financial Report must be completed in Program Year **2021**.

Annual Financial Report – Due August 15th

In order to complete the Annual Financial Report in KN-CLAIM by August 15, you **MUST** complete each of the Monthly Financial Reports (MFR) in KN-CLAIM for Program Year 2021. The Monthly Financial Reports will automatically roll-up to create the Annual Financial Report (AFR).

Wellness Policy Data

Complete the Wellness Impact Tool in PY2021 in KN-CLAIM to accurately reflect the sponsor's status in relation to the current Kansas School Wellness Policy Model Guidelines as of the end of SY 2020-21. School Wellness Policy data for every school district in Kansas is available to the public at KSDE Data Central: www.ksde.org, Data Central, Child Nutrition & Wellness Reports.

Community Eligibility Provision – Application Available in KN-CLAIM

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 must complete the application at www.kn-eat.org, KN-CLAIM, School Nutrition Programs, Applications, Community Eligibility Application by **September 30** if applying to elect the Community Eligibility Provision for SY 2021-22. If you have questions, such as why should CEP be elected since all meals are already free, please contact Julie Henry at jhenry@ksde.org or 785-296-2276.

Direct Certification – SY 2021-22

All sponsors are required to use the Direct Certification system to assure that all foster students and students eligible for Food Assistance or Temporary Assistance to Families (TAF) are approved to receive free school meals. A complete list of all foster students and students eligible for Food Assistance or TAF will be available online after **July 6**. The Direct Certification System displays daily matches. Check the Direct Certification List frequently. The sponsor list will show new students added at the top with the date matched.



Indirect Cost Rates

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

Fluid Milk Substitution Chart – Updated

KSDE has updated the fluid milk substitution criteria chart for Child Nutrition Programs. The required amount of nutrients per cup has not changed; however, the percent daily value on the nutrition facts label has changed for several of the nutrients as a result of recent updates to the Daily Values which have been updated based on new nutrition research by the Food and Drug Administration (FDA). KSDE also added the micrograms for Vitamin A and D in addition the nutrient value in International Units (IU) as many manufacturers are now using micrograms on the nutrition facts label as compared to IU. The updated fluid milk substitution criteria chart can be found at www.kn-eat.org, SNP, Food Service Facts, Chapter 19 Forms. As a reminder, non-dairy fluid milk substitutions that provide the nutrients listed in the "Required Amount Per Cup" column may be provided for children who cannot consume fluid milk without a meal modification form.

Fiscal Year 2021 National School Lunch Program Equipment Assistance Grants

Kansas has received an allocation of \$243,125 to competitively award equipment assistance grants to eligible Sponsors participating in the National School Lunch Program (NSLP) including those operating the Seamless Summer Option (SSO). This year priority does **not** have to be given to high-need schools where 50% or more of the enrolled students are eligible for free or reduced price meals. Priority will be given to those schools who have not received a previous NSLP Equipment Assistance Grant. These funds will allow Sponsors who apply and are awarded equipment assistance grants to purchase equipment to improve nutritional quality of school meals, safety of food served, overall energy efficiency, support expanded participation in the NSLP, ability to use locally grown fresh fruits and vegetables, strategies for adopting lunchroom changes that provide more convenience and appeal to the student population such as Grab and Go or Kiosks and/or to support the establishment, maintenance or expansion of the School Breakfast Program through innovative service models. The Kansas grant application is available at www.kn-eat.org, School Nutrition Programs, What's New. Applications are due August 20, 2021.

At-Risk Afterschool Meals Toolkit

Kansas Team Nutrition has developed a toolkit for At-Risk Afterschool Meals sponsors. Check it out today! Resources in the toolkit include: sample social media posts to promote your program, a 2-week hot menu, 2-week cold menu, 4-week snack menu, program administrative tools, and supplemental menu resources. The toolkit can be found on the CACFP website at: www.kn-eat.org, CACFP, Resources, At-Risk Afterschool Meals. To receive a hard copy of the At-Risk Afterschool Meals Cycle Menus email Sarah Bruschi at sbruschi@ksde.org

HACCP Food Safety Plan

The HACCP Food Safety Plan Template has been updated to include information relevant to current needs and activities. The beginning of a school year is a great time to review and revise your site's HACCP Food Safety Plan! Check out the template and the Worksheet to Review and Revise the HACCP Food Safety Plan at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources. Reminder: The HACCP Plan review is required annually.



Review the Food Safety Training Record

Please review the Food Safety Training Record located in KN-CLAIM on the “Forms” tab to ensure all of your school nutrition staff including the Food Service Director and Authorized Representative are current on approved food safety training. The Food Safety Training Record in KN-CLAIM should be updated each time a staff member takes an approved food safety class. Approved classes are listed in Food Service Facts Chapter 22.

Professional Development Opportunities Summer 2021

Many opportunities for learning are available this summer. Go to www.kn-eat.org, CNW Calendar to access the class list with dates, times and ZOOM links. Professional Development Classes offered via live webinar in July:

- Kitchen Math Made Easy
- Navigating the Food Buying Guide
- SNP/CACFP Administrative Workshop
- Kansas Food Safety in Schools
- Calculating Components - Grains
- Calculating Components - Fruit/Vegetable
- Calculating Components - Meat/Meat Alternate
- Food Safety Basics
- SNP Jump Start for Managers

Mark your calendars!

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 online professional development classes offer a printable certificate upon successful completion. Tutorials have no quiz and no certificate. Create an account now 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, Online Classes.

New to the Online Training Portal

SY2021-2022 SNP SSO Administrative Update – Did you know that each Sponsor must have at least one representative attend SNP Administrative Update training each year? If you missed the live virtual training earlier this month you are in luck! The recorded SY 2021-22 SNP SSO Administrative Update training is now available on the KSDE Learning Portal, <https://learning.ksde.org>, Child Nutrition & Wellness, School Nutrition Programs (SNP).

Implementing HACCP in Kansas – By completing the 6-hour Implementing HACCP in Kansas participants will learn the requirements associated with implementation of a HACCP Food Safety System, learn the Process Approach to HACCP, begin to develop a HACCP Food Safety Plan for a site, know where to access KSDE HACCP resources, and hear strategies to support a culture of food safety. Implementing HACCP in Kansas is a requirement for the Kansas Certificate in Child Nutrition Management.

Recipes 101 – In this 6-hour class, you will learn how to: use standardized recipes, verify recipes, use the Food Buying Guide, adjust recipe quantities, and evaluate the product. This class is a requirement for the Kansas Certificate in Child Nutrition Management.



Sunflower Spotlights

USD 312, Haven's Farm to Table event is a great partnership event that has been held for four years. Sheree Jones, Food Service Director, explained 'This year we paired the event with the grade school field day. We opened up the event to parents and were amazed when over 300 parents, grandparents and siblings sent reservations.' A local cattle farmer donated beef for staff to make 639 burger patties. By contacting Shop Kansas Farms, Sheree found Dana Miller from Yoder who operates Rising Wild Sourdough to make the buns using local Hudson flour from Stafford County. Lettuce from the Haven High greenhouse was served as well as milk from the local Hiland Dairy. Local Community Responder Organizational Volunteers furnished the grill and staff to do all the grilling. Families were served veggies by Kansas State Board of Education representative Ben Jones. After the meal, families lined up for frozen rolled ice cream donated locally from Freezing Moo. Haven High AG students and FFA teams demonstrated agricultural products, livestock and farm safety at educational booths. Reno County Farm Bureau provided a giant stuffed cheeseburger that showed how farmers are responsible for cheeseburgers...right down to the pickles and onions. The Haven FFA greenhouse kids did a lesson in planting, growing, and harvesting romaine lettuce. The kids learned by planting their own lettuce seeds that they were able to take home. The rest of the day was filled with water games, relay races and at the end of the day snow cones (from a local business) and a hay rack ride. Sheree said, 'Not only was it a fun event, but to be able to share with families about the impact of our Kansas farmers and local small businesses was priceless!!'

USD 376 Sterling's Food Service Director, Sandy Skucius, and 5th grade classroom teacher joined together to provide an activity that encouraged students to sample local foods and work on their creative salad-making skills! The 5th graders were presented with both familiar and unfamiliar produce items to work with, such as, asparagus, bell peppers, romaine, radishes (locally grown), mushrooms, carrots, eggs (locally produced), diced green chilis, English cucumbers, and much more! They were given a brief lesson about these foods, such as, snapping asparagus spears, tearing vs. cutting leafy greens, learning that radish greens are safe to eat, and that some foods have a tasty place in a salad, like pickled beets. Students also worked on their basic kitchen skills by using a vegetable peeler. Sterling's Food Service Director was delighted to report, "The students were amazed and proud about how beautiful their salad creations looked and were urging each other to try unfamiliar items. They ate their salads with their lunch and the majority of the students asked foodservice to chill the remainders so that they could take them home to "show and tell" and eat!" It was also reported that their teacher took a poll revealing, "13 out of 17 students tried something new. 12 out of 17 liked what they tried. Some of the things they tried and liked were the beets, asparagus, mushrooms, radishes and radish leaves, onions, red cabbage, and artichokes." Child Nutrition & Wellness appreciates USD 376 Sterling's efforts to provide their students with an activity that widened their eating horizons, promoted the use of local foods, and enhanced their knowledge of basic kitchen skills! Keep up the great work!

Proposed Updates to the Kansas Food Code

The Kansas Department of Agriculture (KDA) is hosting an online Public Forum to discuss the proposed updates to Kansas Food Code on Monday, July 12 at 3:00 pm. KDA welcomes comments on the proposed changes to the Kansas Food Code. More information on how to register for the online Public Forum, provide comments, and to view a summary of the proposed changes to the Kansas Food Code is available at <https://agriculture.ks.gov/divisions-programs/food-safety-lodging/food-safety-and-lodging-laws-and-codes>.



Turnip the Beet! Award – Apply Now

The Turnip the Beet! Award recognizes outstanding summer meal program sponsors across the nation who work hard to offer high quality meals to children that are appetizing, appealing, and nutritious during the summer months. This award is open to Summer Food Service Program (SFSP) and National School Lunch Program Seamless Summer Option (SSO) sponsoring organizations operating in Summer 2021. Detailed award criteria, as well as a nomination form and State and regional checklists are available at: www.fns.usda.gov/sfsp/turnip-the-beet. Please consider plans to complete the nomination form and submit your intent to Barb Depew, Farm to Plate Project Director, bdepew@ksde.org by July 30, 2021. Let's have a Kansas Turnip the Beet! Winner.

Longer-seated Lunchtime Ups Healthful Food Intake

A study in JAMA Network Open found that a 20-minute seated lunchtime was associated with significantly more consumption of fruits and vegetables among school-age children, compared with a 10-minute seated lunchtime. The 20-minute seated lunchtime also was linked to greater mean intake of all individual nutrient types -- including fiber, protein, calories, carbohydrates, fats, vitamin D, potassium, calcium and iron -- according to the findings. The full news story is available in [MedPage Today \(free registration\)](#) (6/22), and [Contemporary Pediatrics](#) (6/23).

New Resources from No Kid Hungry

[Meal Quality: Adaptability, Creativity and Fun](#) – Meal quality is an integral component of any meal program. This resource shares promising practices from school nutrition teams across the nation that have utilized their creativity and ingenuity to master meal quality, such as how to focus on customer service and create an inclusive meals program, and how to stay inspired and keep the menu varied.

[Tips for Staffing Summer Meals Programs](#) – No Kid Hungry gathered advice from summer nutrition heroes on staffing their programs. Tips include: employing teens; advertising employment opportunities to school district staff; hiring staff who speak the languages that your community speaks; recruiting volunteers from local nonprofits, places of worship, and businesses; and making due with fewer labor hours.

[Recipe & Food Skills Handouts to Share Alongside Summer Meals](#) – Bright and colorful recipe and food skills handouts to share with kids, teens, and their families participating in the summer meals program.

[Summer Meals Outreach Toolkit](#) – Designed for summer meals sponsors, and trusted community messengers, to use in getting the word out to kids and families about the availability of free meals this summer. The toolkit includes ready-to-use and customizable Spanish and English messages – from social media posts to website blurbs to template faith bulletin inserts.

Staffing Update

Join us in welcoming Kelly Chanay back to the CNW team as the Professional Development Project Director. Cindy Johnson continues as a Professional Development Project Specialist on a part-time basis. You will continue to see Cindy teaching on live webinars and she will continue to be available to provide technical assistance. Please contact Kelly Chanay at kchanay@ksde.org with requests for training. Food Safety Help Desk Questions can be sent to Kyleen Harris at kharris@ksde.org.



Hunger Does Not Go on Summer Vacation

Thank you to all the SFSP Sponsors who have been creatively finding ways to provide healthy meals to children when school is not in session! Be sure to check out the new GIS Map that shows summer meal sites in Kansas. Summer Food Service Program Locations are updated daily. Find the NEW GIS Map at www.kn-eat.org, Summer Food Service Program, Key Links and be sure to link to your website and social media posts! And remember to share your best practice ideas and successes in providing nutritious and delicious meals to children this summer at #FuelingKSKids!

Have a safe, healthy and happy July 4th!

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

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