Seamless Summer Option (SSO)

Charles Crawford, Marianna Chauvin, & Mary Burks
School Support Division
| 1 | **ALL** Students Proficient and Showing Growth in All Assessed Areas |
| 2 | **EVERY** Student Graduates from High School and is Ready for College and Career |
| 3 | **EVERY** Child Has Access to a High-Quality Early Childhood Program |
| 4 | **EVERY** School Has Effective Teachers and Leaders |
| 5 | **EVERY** Community Effectively Uses a World-Class Data System to Improve Student Outcomes |
| 6 | **EVERY** School and District is Rated “C” or Higher |
Mississippi Department of Education

VISION

To create a world-class educational system that gives students the knowledge and skills to be successful in college and the workforce, and to flourish as parents and citizens.

MISSION

To provide leadership through the development of policy and accountability systems so that all students are prepared to compete in the global community.
Objectives

- Waivers/SSO Basics
- Meal Pattern NSLP/SBP/OVS Meal Pattern Waiver
- Applying for SSO
- Self Monitoring
SSO Waivers

School Year 2021-2022
Waiver 85

• #85-Nationwide Waiver to Allow the Seamless Summer Option through School Year 2021-2022
  • Eliminates the need to collect meal payments, including cash payments, at meal sites
  • Speeds up service
  • Schools may not have access to electronic systems typically used to determine eligibility and collect payment when meals are served outside the cafeteria
Waiver 86

• #86-Nationwide Waiver to Allow Summer Food Service Program Reimbursement Rates in School Year 2021-2022

• Will provide additional funding to offset the costs associated with providing a safe meal service.

• School food authorities have reported increased operational costs during the pandemic, including hazard pay, personal protective equipment, meal delivery costs, and packaging costs for individually wrapped, grab-and-go meals

• Many of the cost will remain while kids are returning to school
Waiver Utilization

• Waivers should only be utilized for the duration and extent they are needed

• When children can safely return to the campus/cafeteria/classroom, these waiver should not be utilized.
Waivers 87-88

• #87-Nationwide Waiver to Allow Non-Congregate Meal Service for School Year 2021-2022
  • Non-congregate feeding flexibilities provide schools operators the opportunity to provide meal pick-up options for students learning virtually, and also facilitate grab-and-go meals for students in school.

• #88-Nationwide Waiver of Meal Time Requirements for School Year 2021-2022
  • This waiver supports a successful school reopening by facilitating a safe, efficient, and socially distant meal service in school year 2021-2022.
Waiver 89

• #89-Nationwide Waiver to Allow Parents and Guardians to Pick Up Meals for Children for School Year 2021-2022
  
  • FNS recognizes that in this public health emergency, requiring children to come to the meal site to pick up meals may not be practical.
  
  • Helps local operators safely distribute meals to all children, including children who may be learning virtually in the upcoming school year
• #90-Nationwide Waiver to Allow Specific School Meal Pattern Flexibility for School Year 2021-2022

• That menus meet the dietary specification for sodium, at 7 CFR 210.10(b), (c), and (f); and 220.8(b), (c), and (f);

• That all grains offered be whole grain-rich, at 7 CFR 210.10(c); and 220.8(c);

• That, for pre-schoolers, at least one serving per day, across all eating occasions, must be whole grain-rich, at 7 CFR 210.10(o)(3) and (p); and 220.8(o);
Waiver 90 (cont.)

• #90-Nationwide Waiver to Allow Specific School Meal Pattern Flexibility for School Year 2021-2022

• To offer a variety of vegetables from the vegetable subgroups, at 7 CFR 210.10 (c) and 220.8(c);

• To offer a variety (at least two different options) of fluid milk, at 7 CFR 210.10(d)(1)(i) and 220.8(d);

• That low-fat milk must be unflavored, at 7 CFR 210.10(c) and (d)(1)(i), and 220.8(c) and (d); and

• To plan menus and offer food components for specified age/grade groups in the stated combinations, at 7 CFR 210.10(c) and 220.8(c)
Remember….

Flexibilities provided for this school year should only be utilized as needed, and that schools should meet the meal pattern requirements to the greatest extent possible!
Waivers 92-94

• #92-Nationwide Waiver to Allow Offer Versus Serve Flexibility for Senior High Schools in School Year 2021-2022
  • Makes OVS optional for the high school level.

• #93-Nationwide Waiver of Area Eligibility in the Afterschool Programs and for Family Day Care Home Providers in School Year 2021-2022

• #94-Nationwide Waiver of Onsite Monitoring Requirements in the School Meals Programs – Revised – EXTENSION 3
  • Allows the state agency flexibilities on Administrative Reviews (i.e. desk reviews)
Waiver 97

Deals with Administrative Reviews for SFAs only doing the SSO:

• Requires that the state agency must review the exact same amount of sites that are required in NSLP instead of just one site
• Requires the state to review the dietary specifications as required by the NSLP.

What is waived with #97 during a review?

• Review procedures for Benefit and Issuance and Free/Reduced price process
  • REMEMBER! You should still take meal applications/conduct verification for students who would qualify for P-EBT
• Review the requirements for pricing paid lunches
• Gives additional clarification regarding implementation of SSO
• Several topics will be covered later in this presentation
• Clarifies that SFAs will NOT be allowed to implement SFSP once classes resume in Fall 2021. SFAs will need to implement either NSLP/SBP or SSO
  • NOTE: If you included Aug/Sept in your contract in MARS, your program specialist will delete those dates for you, no action necessary on your part.
SSO Basics

For those who have never done this before!
How do SSO Rates compare to other CN Programs?

<table>
<thead>
<tr>
<th>Meal Type</th>
<th>School Meal Program* (NSLP/SBP/ASCP)</th>
<th>SFSP**</th>
<th>SSO***</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>$2.26</td>
<td>$2.4625</td>
<td>$2.4625</td>
</tr>
<tr>
<td>Lunch</td>
<td>$3.53</td>
<td>$4.3175</td>
<td>$4.3175</td>
</tr>
<tr>
<td>Snack</td>
<td>$0.96</td>
<td>$1.02</td>
<td>$1.02</td>
</tr>
</tbody>
</table>

* Free rates for SY 20/21, 60% free/red
** rural self prep rates
*** USDA has indicated that SSO will receive the same rate as SFSP for SY 21/22
Rates

What rate will I receive?

• All sites implementing SSO will be paid the (SFSP) rates established for rural or self-prep sites, regardless of location.

• Please note that rates will be adjusted in January 2022 (annual adjustment for inflation)
If my sites are not area eligible, do I need a waiver?

• No

• USDA has said that all sites are considered Area Eligible regardless of location
Cost of Meals to Students

Do I have to keep track of free/reduced/paid students?

• All meals are free in the SSO

• Applications are not necessary for meal services, but you may take meal applications to enable families to become eligible for P-EBT (Q&A #29-#31)
What systems should I use to count meals? Do students have to use lunch numbers?

- Acceptable Methods Include
  - Meal count sheets (similar to SFSP)
  - POS software systems
- Use of lunch numbers is not required but may be helpful to prevent duplicate meals
Meal Pattern

Which one do I use? Can I use SFSP meal pattern?

- Must follow the NSLP/SBP meal pattern
- Waivers for meal pattern flexibility available
- Only specific types of flexibility allowed!
- Will not be granted meal pattern waivers for “normal” operations
- Only waiver that is universally available is a sodium waiver, however you must still ask the SA for this waiver.
Types of Meals

What meals can I serve?

• Limit of 2 meals per day
• Lunch and supper cannot be reimbursed on the same day
• We believe that USDA will continue to allow you to claim ASCP through the NSLP if you are claiming Breakfast and Lunch through SSO
Meal Times

Do I have to wait a specific amount of time between meal services?

• No

• This is covered by USDA Waiver
Do I have to have a media or public release?

- YES

- Schools operating SSO must provide public notification regarding the availability of school meals and the eligibility criteria at or near the beginning of the SY as provided in 7 CFR 245.5
What training do I have to provide my staff?

- Staff must accrue annual training hours based on position
  - Directors – 12
  - Managers – 10
  - FT Staff – 6
  - PT Staff - 4
- All staff must receive Annual CR Training
10 Day Rule / Holidays / Weekends

What if I school is closed for less than 10 days and still want to serve?

• NO, not during traditional school year operations
• Weekend/holiday meals may be available during unanticipated school closures.
• Weekend/holiday meals may be provided through CACFP At-Risk
• RCCIs – we believe that you will be able to operate as you normally would. We are waiting on further clarification.
Can I serve and be reimbursed for second meals in the SSO?

- Second meals are NOT allowed at Lunch
- Second meals are allowed at Breakfast (*2% rules still apply*)
How long can I take advantage of these waivers (ex: non-congregate)?

- As long as they are necessary
- As soon as possible, you should return to normal operations
- If you have no virtual or hybrid students, you should NOT be serving non-congregate meals
- Non-school sites are technically allowed, but as you return to normal, focus on your schools
Meal Pattern - NSLP
Basic Requirements for Lunch

Conducting a Nutrient Analysis will help you stay on track!

- Offer all 5 of the Required components daily
- Meet Daily & Weekly component minimums
- Meet Weekly Vegetable Subgroup minimums
- Stay within the caloric range
- Sodium waivers are available from the SA upon request
- Stay below the max allowed saturated/trans fat limit
Age Groupings and Menu Planning

Allowable Groupings at Lunch

• Grades k-5
• Grades 6-8
• Grades 9-12
• You can combine two groups to make a k-8 grouping, calories and sodium meet the most restrictive level
• Age group waivers available from the SA

There is no such thing as k-12 grouping at lunch!!!!
Required Components

These 5 must be offered at lunch every day at Lunch

1. Meat/Meat Alternate (M/MA)
2. Grain (G)
3. Vegetable (V)
4. Fruit (F)
5. Milk (M)
Meat / Meat Alternate at Lunch

Take note of differences in daily minimums across the different grade groups!

Just offering the daily minimum will not help you to meet weekly goal!

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat or Meat Alternate (MMA)</td>
<td></td>
<td></td>
<td>8 oz/wk</td>
<td>9 oz/wk</td>
<td>10 oz/wk</td>
<td>Must be served in the main dish or as the main dish.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>When combining K-5 &amp; 6-8 to establish a K-8 group.</strong></td>
<td></td>
<td></td>
<td>9 oz/wk</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lean meat, poultry, fish</td>
<td>1 oz</td>
<td>1 ½ oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>1 oz</td>
<td>1 ¾ oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large egg(s)</td>
<td>⅓</td>
<td>⅓</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cooked, dry beans or peas</td>
<td>¾ cup</td>
<td>3/8 cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanut butter (or any nut or seed butter)</td>
<td>2 Tbsp</td>
<td>3 Tbsp</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts or seeds*</td>
<td>⅔ oz. = .5 oz</td>
<td>⅔ oz. = .5 oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yogurt, plain or flavored, unsweetened or sweetened</td>
<td>4 oz. or ⅓ cup</td>
<td>6 oz. or ⅓ cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Quantities Required to Offer

Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.
Take note of differences in daily minimums across the different grade groups!

Just offering the daily minimum will not help you to meet weekly goal!
Whole Grain Flexibility

Must all Grains be Whole Grain (WG) or Whole Grain Rich (WGR)?

- Grain waivers available from the SA
Grain-Based Desserts

• May be offered
• May not exceed 2 oz eq. of WGR grain per week
Vegetable Subgroups at Lunch

These subgroups must be offered over the course of the week

1. Dark Green
2. Red / Orange
3. Beans / Peas
4. Starchy
5. Other

Vegetable Subgroup waiver available from the SA
**Vegetables at Lunch**

Take note of differences in daily minimums across the different grade groups, and the different amounts for each subgroup!

<table>
<thead>
<tr>
<th>Vegetable</th>
<th>K-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>¾ cup every day</td>
<td>1 cup every day</td>
</tr>
<tr>
<td>Dark Green</td>
<td>½ cup/week</td>
<td>½ cup/week</td>
</tr>
<tr>
<td>Red/Orange</td>
<td>¾ cup/week</td>
<td>1 ¼ cups/week</td>
</tr>
<tr>
<td>Beans/Peas</td>
<td>½ cup/week</td>
<td>½ cup/week</td>
</tr>
<tr>
<td>Starchy</td>
<td>½ cup/week</td>
<td>½ cup/week</td>
</tr>
<tr>
<td>Other</td>
<td>½ cup/week</td>
<td>¾ cup/week</td>
</tr>
</tbody>
</table>

No more than ¾ of the weekly total requirement may be met with full-strength vegetable juice.

In grades K-12 the vegetable subgroups must be offered throughout the week. The amounts listed here are the minimum amount that must be offered throughout the week.
Take note of differences in daily minimums across the different grade groups!

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit</td>
<td></td>
<td></td>
<td>½ cup every day</td>
<td>½ cup every day</td>
<td>1 cup every day</td>
<td>No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.</td>
</tr>
</tbody>
</table>
## Milk at Lunch

Two DIFFERENT choices of milk must be offered every day!

Waiver available from the SA on choice of milk.

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
</table>
| Milk            | ¼ cup (6 fl. oz) | ½ pt (8 fl. oz) | In grades K-12, fluid milk must be 1% unflavored, or fat free flavored or unflavored.
Dietary Specifications & Nutrient Analysis at Lunch

Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits (waiver available)
- Saturated fat limits
## NSLP Caloric Range Requirements

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min and Max Calorie Ranges in an average 5-day week menu</td>
<td>517*</td>
<td></td>
<td>550-650</td>
<td>600-700</td>
<td>750-850</td>
<td><strong>★:</strong> Menus for students Ages 1-2 and Ages 3-4 have a minimum calorie requirement of 517 calories averaged over the school week.</td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td></td>
<td></td>
<td>600 - 650</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Sodium Restrictions at Lunch
Based on a 5-Day Average

<table>
<thead>
<tr>
<th>SODIUM REQUIREMENT</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium (maximum average per week)</td>
<td>1230mg</td>
<td>1360mg</td>
<td>1420mg</td>
<td>K-8 group sodium max = 1230mg.</td>
</tr>
</tbody>
</table>
Saturated/Trans Fat Restrictions at Lunch

- Calories from saturated fat must not exceed 10% of calories (based on a 5-day average)
- Only zero trans fat is acceptable
SBP Meal Pattern
Age Groupings and Menu Planning

Allowable Groupings at Breakfast

- Grades k-5
- Grades 6-8
- Grades 9-12
- You can combine groups into either a k-8 group or a k-12 group

Waiver available from the SA
Required Components

These 3 Must be offered every day at Breakfast

- Grains
- Fruit (or Veg)
- Milk

There is NO requirement to offer M/MA at Breakfast!
Grain at Breakfast

A minimum of at least 1 oz eq of "true" grain must be offered daily.

Waiver is available from the SA

<table>
<thead>
<tr>
<th></th>
<th>K-5</th>
<th>6-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grains</td>
<td>1 oz. eq/day</td>
<td>1 oz. eq/day</td>
<td>1 oz. eq/day</td>
</tr>
<tr>
<td></td>
<td>7 oz. eq/week</td>
<td>8 oz. eq/week</td>
<td>9 oz. eq/week</td>
</tr>
<tr>
<td>When Creating a K-8 Group</td>
<td>8 OZ EQ</td>
<td></td>
<td>100% of the grains offered must be whole grain rich.</td>
</tr>
<tr>
<td>When Creating a K-12 Group</td>
<td></td>
<td>9 OZ EQ</td>
<td>Unless a State Agency waiver has been granted</td>
</tr>
</tbody>
</table>
Vegetables may be offered interchangeably without restrictions.

Juice MUST be 100% full strength.

<table>
<thead>
<tr>
<th>Fruit</th>
<th>K-5</th>
<th>6-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 cup / day 5 cups/wk</td>
<td>1 cup / day 5 cups / wk</td>
<td>1 cup / day 5 cups / wk</td>
</tr>
</tbody>
</table>

Reimbursable meal must contain a ½ cup fruit beginning SY 14-15.
### Milk at Breakfast

Must offer at least two DIFFERENT choices of milk each day

Waiver is available from the SA

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk 1% or Fat Free Only</td>
<td>1 cup each day; 5 cups per week</td>
<td>Flavored milk must be Fat Free</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Optional – Meat / Meat Alternate at Breakfast

There is NO Requirement to offer M/MA at breakfast!

- M/MA may be offered after the daily 1 oz “true” grain requirement is met.

- Menu planner may choose to credit M/MA toward the grain requirement, or they may choose NOT to credit M/MA toward the grain requirement. This decision should be communicated to managers/cashiers!

- If not credited, the M/MA CANNOT be used for OVS purposes.
Meat “magically” becomes a Grain at Breakfast!
Dietary Specifications & Nutrient Analysis at Breakfast

Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits (waiver available)
- Saturated fat limits
Caloric Range Requirements at Breakfast

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Calorie Ranges</th>
<th>350-500 calories</th>
<th>400-550 calories</th>
<th>450-600 calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td>400-500 calories</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td></td>
<td>450-500 calories</td>
<td></td>
</tr>
</tbody>
</table>

Minimum and Maximum Calorie ranges in an average 5-day weekly menu
Sodium Restrictions at Breakfast

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium (mg)</td>
<td>≤ 540</td>
<td>≤ 600</td>
<td>≤ 640</td>
<td>K-8, ≤ 540 K-12, ≤ 540</td>
</tr>
</tbody>
</table>

Waiver available from the SA
Saturated/Trans Fat Restrictions at Breakfast

- Calories from saturated fat must not exceed 10% of calories (based on a 5-day average)
- Only zero trans fat is acceptable
Special Dietary Needs

Meal Modifications outside the Meal Pattern

• Substitutions may be made, and meals may be reimbursable, when those substitutions are supported by a **written statement that is signed by a recognized medical authority**

• Medical statements must include: recommended alternative foods and the need for the meal modification to accommodate a student with a disability
Offer Versus Serve
Offer Versus Serve (OVS)

OVS is a strategy that allows students to decline some components or items and select foods that they intend to eat.

- Reduces food waste and its impact on cost
- Mandatory in the NSLP for high schools – Currently waived by USDA.
- Optional in SBP (all grades)
- Not available for Snack Service
If implementing OVS, the site must:

- OFFER all required meal pattern components in minimum quantities.
- Identify near or at the beginning of the serving line those items that constitute a reimbursable meal.
- Have a trained cashier at the end of the serving line to identify reimbursable meals (any alternate POS must be pre-approved by the SA).
OVS at Lunch

NSLP
OVS Rules at Lunch

7 CFR 210.10 (e) and SP 41 - 2015

• Students must be allowed to decline 2 of the 5 required components
• Students must have 3 components on their tray
• One of those components must be at least a half a cup of fruit or vegetable.

At the very minimum, the student needs two full components plus a half cup of fruit/veg to be considered a reimbursable meal.
OVS Rules at Lunch

SP 41 – 2015 (OVS Manual Pg. 10)

• If only 3 components are selected and 2 of those are fruit and vegetable, the student may only select the half cup portion for the fruit OR the vegetable. For the other two components, the students must select at least the minimum daily required serving of the components for them to be counted.

For example, if a high school student selects a half cup of corn, a half cup of grapes, and a milk, this is NOT a reimbursable meal!
OVS at Breakfast

SBP
OVS Rules at Breakfast

7 CFR 220.8(e) and SP 41-2015

• The site must offer at least 4 food items (*not to be confused with components, remember there are 3 required components at breakfast)*

• Students must be allowed to decline 1 of the 4 items that are offered at breakfast

• Students must select at least a half cup of fruit (or veg)

At minimum, the student must select 3 items, 1 of which must be a fruit (veg)!
Component Versus Item

- **Component**: one of three food groups (Grains, Fruit, Milk) that comprise a reimbursable breakfast.
- **Item**: a specific food offered within the three food components.

In this menu example, we see three components and four items represented. Two of the items (muffin and toast) come from the same component (grain).

Menu: Muffin, Toast, Apple, Milk
Remember, at lunch we deal with components. At Breakfast we deal with items!
What about Meat at Breakfast?

- M/MA can be offered once a full serving of true grain has been offered on the menu.

- The student does not have to pick up the true grain before they pick up the M/MA. The true grain just has to be on the menu before the M/MA can count.

- The Student can pick up the M/MA and have it count toward the reimbursable meal item total as long as the menu planner has specified that the M/MA will count toward the Grain.
Menu Planner Discretion & Counting Items

• The Menu planner decides how to count items.
• Combination foods can count as multiple items.
• For example, a muffin with 2 oz eq. of grain can count as two items, or a sausage biscuit can count as two items.
• The menu planner must communicate this information to the Cashier!
Meal Pattern Waiver

SSO Program Year 2021/2022
COVID-19: Child Nutrition Response #90

- Nationwide Waiver to Allow Specific School Meal Pattern Flexibility for SY 2021-2022
- FNS waives the requirement to serve meals that meal specified meal pattern requirements during the public health emergency due to COVID-19
- This waiver applies to local organizations operating the NSLP, SBP, and SSO.
When Can I apply for a Meal Pattern Waiver?

- SA will provide further instruction about when and how to apply for a waiver for services between now and the end of the SY
- Form forthcoming from the SA
- All waivers will expire **June 30, 2022**
Am I eligible for a Meal Pattern Waiver?

• USDA expects that flexibilities will only be utilized as needed, and furthermore expects that operators look to other alternatives prior to utilizing these flexibilities.

• All requests must be targeted and justified with a demonstrated need based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19.

• **IF YOU HAVE RETURNED TO NORMAL, CONGREGATE FEEDING, MEAL PATTERN WAIVERS MAY NOT BE APPROVED**

• If requested, all sodium waivers will be granted by the SA with no justification necessary.
What kind of Meal Pattern Waivers can I apply for?

• USDA was very specific regarding what flexibilities can be approved.

• Local Operators can request the following flexibilities as needed
  • Sodium (will be automatically approved)
  • Whole Grain Rich requirements at all levels including Pre-K
  • Vegetable Subgroups
  • Milk Varieties
  • Age/Grade Groups
Duration

USDA expects that flexibilities will only be utilized as needed

- Even if your waiver is approved and effective through June 30, 2022, these meal pattern flexibilities should only be utilized as needed.
- If you return to normal operations, you should return to the normal meal pattern.
Applying for SSO

Permanent Agreement & MARS application
Do I have to re-do my permanent agreement to add SSO?

• No
• Your current permanent agreement will suffice
• If you have a new superintendent or a new alternate signatory (typically the CND), you will need to redo your permanent agreement.
MARS Application

Still Required

• You will submit an SSO Application in MARS
• Similar to the annual contract you do each year for NSLP/SBP
• The Interface will look very similar
Select School Nutrition Program
Click on “Applications”
Click on “Application Packet”

## School Nutrition Programs

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Application Packet</td>
<td>Applications Forms (Organization and Site)</td>
</tr>
<tr>
<td>Verification Report</td>
<td>Mandatory Annual Verification Report</td>
</tr>
<tr>
<td>Food Safety Inspections</td>
<td>Number of Food Safety Inspections by Site</td>
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<td>Annual Audits</td>
<td>Annual Audits</td>
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<td>FFVP Application Packet</td>
<td>Fresh Fruit and Vegetable Program Application Forms (SFA and Site)</td>
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<tr>
<td>Capital Expenditure Request</td>
<td>Request for funds to purchase capital items $\geq$ $5,000$</td>
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<td>Community Eligibility Provision</td>
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</tr>
<tr>
<td>Download Forms</td>
<td>Forms Available for Downloading</td>
</tr>
</tbody>
</table>
Select the Appropriate School Year

### Select School Year

**TEST SCHOOL DISTRICT**

DBA:
100 Commerce Street
Cityville, MS 39000-0000

Type of Agency: Educational Institution
Type of SNP Organization: Public

Currently, there are 3 School Year(s) available. Select the year you wish to access.

<table>
<thead>
<tr>
<th>School Year</th>
<th>Date Range</th>
<th>Application Packet</th>
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<tbody>
<tr>
<td>2021 - 2022</td>
<td>07/01/2021 - 06/30/2022</td>
<td>Application Packet on File</td>
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<tr>
<td>2020 - 2021</td>
<td>07/01/2020 - 06/30/2021</td>
<td>Application Packet on File</td>
</tr>
<tr>
<td>2019 - 2020</td>
<td>07/01/2019 - 06/30/2020</td>
<td>Application Packet on File</td>
</tr>
</tbody>
</table>

< Back
Click on Seamless Summer Option
Check to Make Sure All sites are Listed

- If any of your sites are not listed, **DO NOT ADD THEM YOURSELF!!!**
- Contact your Program Specialist
Complete the Application

- Answer all applicable questions
- We will do a complete walk through in July
- You may have to provide additional information to the SA (not listed in MARS) regarding your delivery strategies.
- Further instructions forthcoming.
Provide the SA with info about Delivery Strategies

• You will need to provide your Program Specialist with information about your delivery strategies (non-congregate delivery strategies) before your application can be approved.

• You will complete a separate form (*similar to what some of you may have completed for traditional summer in the SFSP*)

• When there are changes in your delivery strategies, you must either update your form or notify your Program Specialist
Click “Submit for Approval”
Your SSO Application was submitted!

School Nutrition Programs

2021 - 2022 Application Packet

TEST SCHOOL DISTRICT
100 Commerce Street
Cityville, MS 39000-0000

Packet Submitted Date: 05/13/2021
Packet Approved Date: [Not Specified]
Packet Original Approval Date: [Not Specified]
Packet Status: Submitted for Approval

The Application Packet is currently under review by the State and is unavailable for changes.

NOTE: email confirmation message for packet status change was not sent.

<table>
<thead>
<tr>
<th>Action</th>
<th>Form Name</th>
<th>Latest Version</th>
<th>Status</th>
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<tbody>
<tr>
<td>View</td>
<td>Organization Application</td>
<td>Original</td>
<td>Submitted</td>
</tr>
<tr>
<td>View</td>
<td>Community Eligibility Provision (CEP) Schedule</td>
<td>Original</td>
<td>Approved</td>
</tr>
<tr>
<td>Details</td>
<td>Checklist Summary (2)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>View</td>
<td>Application Packet Notes for Organization</td>
<td></td>
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</tr>
<tr>
<td>Details</td>
<td>Attachment List</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
FAQs

Implementing SSO for SY 2021-2022
Can I run SFSP through Sept 30, 2021 even if we return to class in August?

- NO

- Once you return to regular classes in the fall, you must implement either the NSLP or the SSO
SSO vs. NSLP/SBP

Do I have to implement SSO?

• That is up to your district
• You can implement SSO or
• You can implement NSLP/SBP
• You CANNOT implement SFSP during school sessions anymore after regular classes resume for the fall semester (SY 21/22).
Meal Apps & Verification

Do I have to take meal apps and conduct verification?

• Meal apps are not required for SSO, but you MUST make meal applications available as families will need this information to qualify for P-EBT

• Verification is required if you collect meal applications

• Fact Sheet to support districts in determining alternate methods of allocating Title 1 funds when school meal data are unavailable

Do my sites have to be area eligible for SSO or ASCP?

• No

• All sites are eligible for SSO and ASCP in SY 2021-22 regardless of location

• No need to submit an area eligibility waiver to the SA or USDA
Are Closed Enrolled Sites Allowed for SSO?

• Yes

• There is no consideration at this time for the percentage of F/R eligible
Can I implement OVS?

• Yes, you can implement OVS if delivery strategies are conducive to OVS

• **REMEMBER:** you CANNOT implement OVS if you are pre-packaging meals!

• Must use the NSLP/SBP rules for OVS

• There is NO requirement for High Schools to participate in OVS at lunch (this was waived by USDA)
Do students have to purchase a reimbursable meal before they can purchase extra sales?

• This is still a requirement

• In MS, students must purchase a reimbursable meal before purchasing extra sales. Water and dairy products (including ice cream) are exempt.
Do I have to provide water for non-congregate feeding?

- We are awaiting further guidance
- Memo SP 24-2020 released by USDA in Aug 2020 indicated that potable water would not have to be available if the meals were served off campus. Water would still need to be made available for services in the cafeteria and the classroom.
Weekend Meals

Can I operate on Weekends or Holidays?

• NO, not during traditional school year operations
• Weekend/holiday meals may be available during unanticipated school closures.
• Weekend/holiday meals may be provided through CACFP At-Risk
Will I be monitored/reviewed by the SA?

- SA will begin conducting ARs in SY 21/22
- If you have missed a Review or are due for a Review, you may be reviewed in the upcoming SY
- SA will provide additional information once it is available regarding the review format.
- We do know that certain sections of the AR will not be applicable (see waiver # 97)
I’m offering Breakfast and Lunch through SSO. How do I provide a snack?

• We believe that USDA will continue to allow you to provide snacks through the ASCP even if you claim breakfast and lunch through SSO.

• Unclear as to whether or not enrichment activities can continue to be virtual.
Parent Pick Up

Do I have to re-apply for a parent pick up waiver?

• Currently issued waivers are specific to the SFSP and expire on 9/30/21

• You will need a new waiver for SSO, and would have to apply for each program year (remember the program year starts over in Oct)
Do I have to review my sites?

• You must conduct one review at each site at some point during program operations.

• Use the SA form for SSO sites.

• You can request the form from your Program Specialist.
Self Monitoring

SFA Requirements
SFA has responsibility to monitor each SSO site

- All sites must be monitored at least once during site’s operation
- Review of Meal Counting and Claiming, Menu Planning, and Food Safety
- SA form is available, if you don’t have it, request it!
Monitoring

Meal Claiming and Counting

• Is the method used for counting reimbursable meals in compliance with the approved point of service requirement?
  • Are we taking meal counts at the end of line to confirm reimbursable meals?
  • Or are we taking enrollment numbers from a class roster?
• Is the point of service meal count used to determine the school’s claim for reimbursement?
• Is the person responsible for monitoring meals correctly identifying reimbursable meals?
  • Are we implementing OVS correctly?
  • Do meals contain all needed components if not implementing OVS?
Monitoring

Meal Claiming and Counting

• Are we following policies for the following?
  • Incomplete Meals
  • Second Meals (not allowed for lunch)
  • Lost, stolen, misused ID’s
  • Visiting Students (Need a process if using POS and numbers)
  • Adult and non-student meals (identifying program and non-program)
  • A la carte (Extra food sales)
  • Student Worker Meals
  • Field Trips
  • OVS
Monitoring

Meal Claiming and Counting

• Is there a method of identifying non-reimbursable meals (i.e. not meeting meal pattern requirements, seconds, adult meals, etc.) and distinguishing them from reimbursable meals?

• Is someone trained to be the cashier’s back-up?

• Is there a procedure in place for meal counting if the primary counting procedure and system is not available?

• Are daily meal counts totaled and recorded correctly?
Monitoring

Meal Planning

• Is the menu planned being offered?
• Does the meal observation contain the required components?
• Does the Nutrient Analysis for the week meet the program requirements?
• Are production records up to date?
• Review the last 5 days of production records, do we meet the minimum component requirements?
• Are records kept for 3 years?
Monitoring

Food Safety

- Current Health Inspection?
- Pest control up to date?
- Staff following HAACP principles?
- Gloves/hair restraints being worn?
- Are temperature logs being kept and up to date?
- Is inventory excessive?
- Is the site following First in and First Out (FIFO) procedures?
Questions
Non-Discrimination

This institution is an equal opportunity provider.

Full Non-Discrimination Statement link:

Mary Burks, Charles Crawford, Marianna Chauvin
School Support Division
mburks@mdek12.org; ccrawford@mdek12.org; mchauvin@mdek12.org