

# State Conference 2022

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Office of Child Nutrition

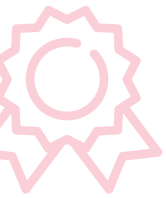
[mdek12.org](https://mdek12.org)



MISSISSIPPI  
DEPARTMENT OF  
EDUCATION

Tuesday, July 19, 2022





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

**EVERY** School Has Effective Teachers and Leaders

4



**EVERY** Community Effectively Uses a World-Class Data System to Improve Student Outcomes

5



**EVERY** School and District is Rated “C” or Higher

6



## 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

# Updates from School Support

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**Marianna Chauvin**

Division Director, School Support

[mdek12.org](https://mdek12.org)



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July 2022 – State Conference





Fund Balance: Excess Balance & SCA Funds

AR & PR Plans for SY 22/23

Applications & Meal Charges

Templates: Complaint Procedures, HACCP, & Wellness Policy

MISC & Policy Updates

# Fund Balance

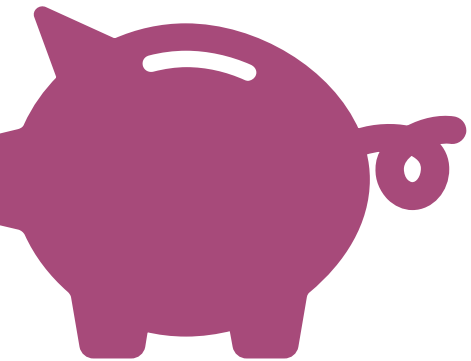
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Excess Balance, SCA Funds, & Adult Meal Prices

# Excess Balance

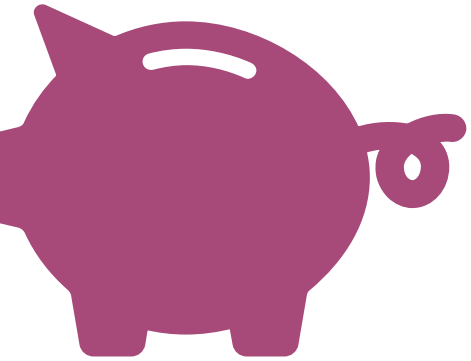
**If you still have an excess balance, must obtain permission from SA!**

- SFAs are required to limit net cash resources to an amount that does not exceed 3 months average expenditures, **or such other amount as may be approved by the SA**
- MDE OCN has developed a streamlined process for SFAs to request permission to maintain a fund balance in excess of 3 months.



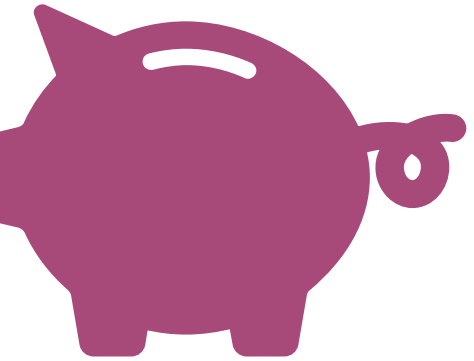
## USDA has released a second round of SCA Funds

- You must opt in to second round, however, it is not necessary for you to sign another attestation form
- Allowable Purchases include:
  - Minimally processed
  - Domestic products
- There are NO exemptions for “Buy American” with SCA!
- Separate invoices or separate accounting codes not required
- Must keep track of purchases for audit. Contact your Program Specialist for tracking sheet example.



## How do I determine the price of my adult meals?

- Use current (SY 22/23) reimbursement rates for the NSLP and SBP
- You are NOT required to factor in increased reimbursements from the KKFA – because this is a temporary increase.



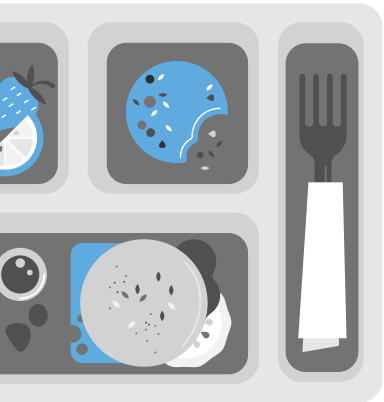
# AR & PR Reviews

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What is that going to look like for SY 22/23?

## How SA will conduct Reviews

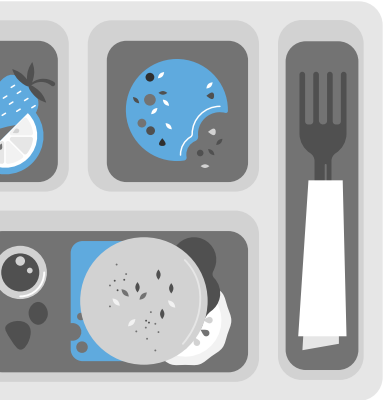
- Do not have the same flexibilities we had last year – will be reviewing meal apps, verification, Special Provision Programs
- Flexibility for Fiscal Action on Meal Pattern findings due to supply chain has been extended
- Most of the Review will be done virtually – Desk Review format
- Will conduct on-site observations of meal services and will review sensitive information (meal applications, etc).



# Administrative Review Plans – SY 22/23

12

## SFAs scheduled for Review



AMBITION PREP

BAY ST LOUIS-WAVELAND SD

CHICKASAW CO SD

EAST JASPER CONS SCH DIST

FRANKLIN CO SD

HOLY FAMILY SCHOOL

JACKSON CO SD

LAUREL SD

LONG BEACH SD

MONROE CO SD

MS CHILDREN'S HOME SOCIETY

NETTLETON SD

OXFORD SEPARATE SD

RON'S BROTHERS ACADEMY

SOUTH PIKE CONS SD

SOUTH TIPPAAH SD

ST. PATRICK SCHOOL

THE UNITED METHODIST CHILDREN'S

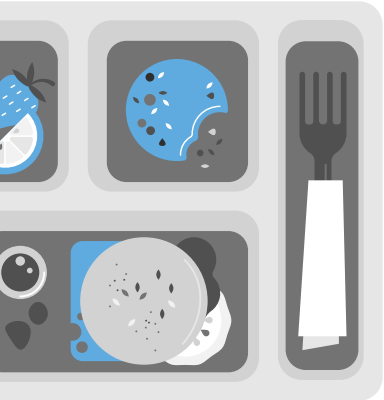
TUPELO PUBLIC SD

UNION PUBLIC SD



## How SA will conduct Reviews

- Completely Virtual – Desk Review Format
- Review will cover SY 2021/202
- If you have a review – start pulling:
  - General Ledger
  - Vendor's Paid List (MUST be excel spreadsheet)

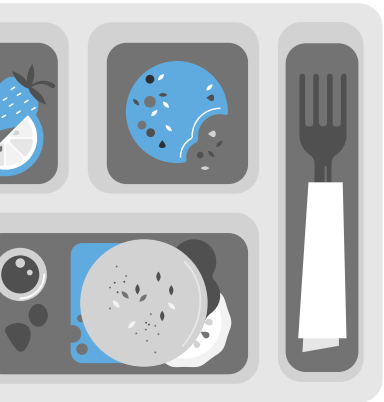


# Getting Ready for An AR

14

## How to be well prepared and ready for success

- Use the SA Checklist - Complete this self assessment to determine if there are any areas that could be problematic during AR
- If you are a pricing school – work with Lead Reviewer prior to review to get instructions on how to pull random sample of meal apps.
- Complete off site assessment (early!)



# Procurement Review Plans – SY 22/23

15

## SFAs scheduled for Review

ALCORN CO SCH DIST	HOLY FAMILY SCHOOL- MARSHALL	PRENTISS CO SCHOOL DIST
BILOXI PUBLIC SCHOOL DIST	HOLY TRINITY CATHOLIC SCHOOL	REGION 1 MENTAL HEALTH CENTER
BOONEVILLE SCHOOL DISTRICT	HUMPHREYS CO SCHOOL DISTRICT	RESURRECTION CATHOLIC
CANTON SEPARATE SCHOOL DIST	LONG BEACH SCHOOL DISTRICT	SCOTT CO SCHOOL DISTRICT
CARROLL COUNTY SD	MARION CO SCHOOL DISTRICT	SIMPSON CO SCHOOL DISTRICT
CLARKSDALE COLLEGIATE	MIDTOWN PARTNERS	SOUTH DELTA SCHOOL DISTRICT
COAHOMA AHS	MS BAND OF CHOCTAW INDIANS	ST. PATRICK SCHOOL
COAHOMA CO SCH DIST	MS CHILDREN'S HOME SOCIETY	STARKVILLE OKTIBBEHA CONS SD
COLUMBUS MUN SCH DIST	MS NATL. GUARD YOUTH CHALLENGE	THE UNITED METHODIST CHILDREN'
DESOTO COUNTY SD	MS SCHOOLS FOR BLIND/DEAF	TISHOMINGO SPEC MUN SEP SCH
EAST JASPER CONS SCH DIST	MS YOUTH CORRECTIONS COMPLEX	TUNICA CO SCHOOL DISTRICT
FOREST MUNICIPAL SCHOOL DIST	NETTLETON SCHOOL DISTRICT	TUPELO PUBLIC SCHOOL DISTRICT
FORREST CO SCHOOL DIST	OXFORD SEPARATE SCHOOL DIST	VICKSBURG-WARREN SCHOOL DIST
GREENVILLE PUBLIC SCHOOLS	PEARL PUBLIC SCHOOL DISTRICT	WALTHALL COUNTY SCHOOLS
GREENWOOD LEFLORE CONS SD	PICAYUNE SCHOOL DISTRICT	WEBSTER CO SCHOOL DISTRICT
HINDS CO SCHOOL DISTRICT	PONTOTOC CITY SCHOOLS	WEST POINT CONSOLIDATED SCHOOL
HOLMES COUNTY CONS SD	PONTOTOC CO SCHOOL DISTRICT	WILKINSON CO SCHOOL DISTRICT
		WINONA-MONTGOMERY CONS SD

# Applications & Meal Charges

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Subtitle (No more than 2 lines, font not smaller than 28)

# Meal Applications & Verification Required SY 22/23

17

We are back to normal, Pre-COVID operations!

- Families will not be used to filling out meal applications
- Should have an outreach strategy to encourage completion



- All students have received meals at no charge through nationwide waivers since start of COVID-19 Pandemic
- SY 2022-2023 will be first year we return to Meal Apps and Free/Reduced/Paid categories
- Families are NOT used to paying for meals
- Meal charges will be a serious challenge
- Meal charges may result in unpaid and uncollectable debt

- Reminder: Meal charges using the Non Profit School Food Service Account are not allowed by USDA
- Districts set their own local meal charge policies
- Charges may result in Uncollectable debt becomes bad debt
- Federal Regulations do not allow for programs to absorb bad debts
- **School Districts must use other funds to cover bad debt !**

# Is there a Deadline for Families to Complete Meal Apps?

20

NO!

- Families can submit a meal application at any point in the SY
- Once received, SFA **must process** meal applications **within 10 operating days**
  - Determination made
  - Family notified of status
  - Status implemented





# Do Special Provision Schools have to process Meal Apps?

21

Maybe!

- CEP schools are not required to collect and process meal apps!
- Provision 2 Schools in a non- base year **ARE NOT** required to collect and process meal apps
- Provision 2 Schools in a base year **ARE** required to collect and process meal apps



# Can I still collect meal Apps if I am CEP or Prov 2 Non-Base Year?

22

## If you want to!

- Meal Applications can be beneficial for a variety of federal programs, not just child nutrition
- May get pressure from District Admins to collect meal apps- even if you don't need them to determine free/red meal eligibility
- Some districts have made decision to process meal apps in CEP or Prov 2 Schools
- Remember !
  - Must make it clear to families that completion of an application will not affect ability to receive free meals
  - Any labor or expenses related to processing meal apps is not an allowable CN expense – it becomes a district expense



## Additional Flexibility for SY 2022/2023



- Only available for schools that operated SSO in SY 2021-2022
- Will waive the requirement for carryover to be based on eligibility from preceding year
- Instead, schools may use the **most recent available eligibility data**, including data from SY 2019-2020, for the 30 day carryover period in SY 2022-2023
- If you have meal applications on file from SY 2021-2022 (*such as those collected for PEBT*), you **MUST** use those applications for those students.

# Templates

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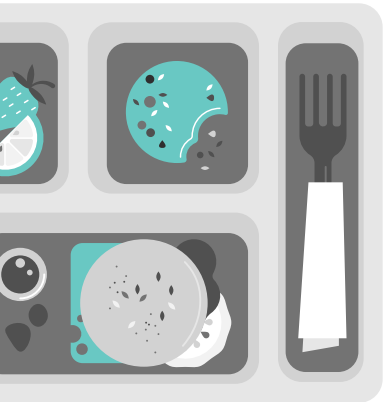
CR Complaint Procedures, HACCP, &  
Wellness Policy

# Civil Rights Complaint Procedures

25

## You **MUST** have a CR Complaint procedure specific to your district

- All staff should be trained on exactly what to do if they are approached with a potential CR complaint
- **Complaint Policy Required Elements**
  - Include instructions for complaints received verbally or in person (and if so, must be noted on documentation)
  - Person receiving complaint must transcribe the complaint
  - Procedures cannot prevent a complaint from being accepted
  - Must identify the outside agency to which complaints are forwarded
  - Must not indicate the SFA will attempt to resolve the CR complaint themselves.

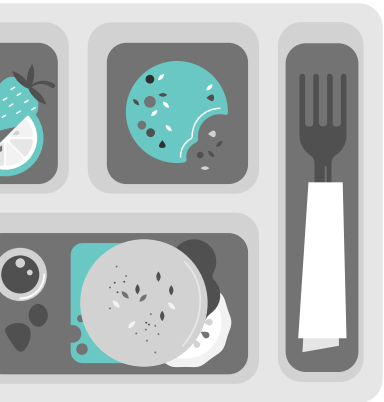


# Hazard Analysis and Critical Control Points (HACCP)

26

## You MUST have a HACCP plan specific to each site in your district

- Encourage you to use ICN template, but still must be personalized to your needs!
- HACCP Plan Required Elements
  - Written SOPS
  - Documenting menu items in HACCP process safety category: (no cook/same day service/complex food prep)
  - Documenting CCPs of food production (cooking/cooling/hot holding/cold holding/reheating)
  - Monitoring
  - Establishing and documenting corrective action
  - Recordkeeping (examples include temp/corrective action/calibration/training/receiving)
  - Reviewing and revising the overall food safety program



# Wellness Policy Template

27

Please Be Aware that OHS revised the template in Nov 2021

## Local School Wellness Policy *Guide for Development*

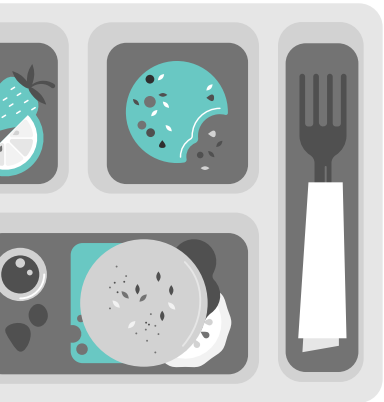


***November 2021***  
***(Revised)***

**Office of Healthy Schools**

## Wellness Policy Required Elements

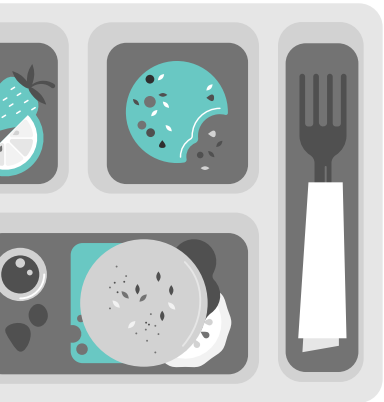
- Specific goals for nutrition promotion and education, physical activity, other activities to promote wellness;
- Standards & nutrition guidelines for all food/beverages on campus during school day (provided and sold), Smart Snack comp;
- Identification of LEA officials responsible for implementation/oversight;
- description of how stakeholders provided opportunity to participate;
- policies that allow marketing of only compliant products;
- review and **consider evidence-based strategies** in determining school wellness goals;
- involve, inform, and update the public;
- conduct annual assessment;
- update/modify program as appropriate;





## Who has to be involved in Wellness Policy formulation?

- Parents
- Students
- Representatives of the SFA
- Teachers of Physical Education
- School Health Professionals
- School Board
- School Administrators
- General Public



# Misc.

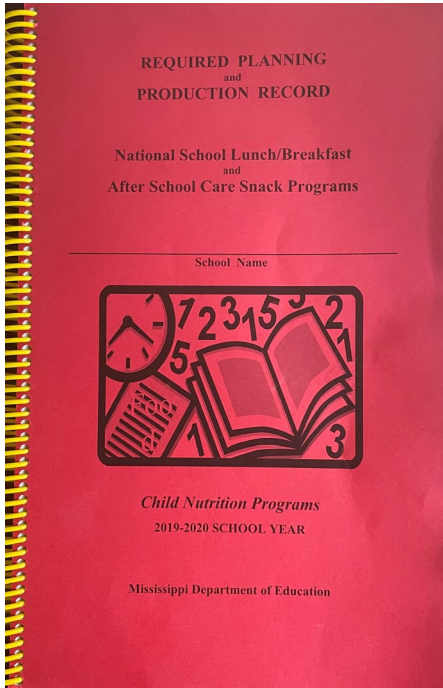
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Production Books, UEI

# Quick Note about Production Books

31

## Having Delays at the printer – paper supply chain issues



- Not sure when physical copies will be delivered
- Printable copies of the production book pages are available online (MDE > OCN > Resources).

# Unique Entity ID (UEI)

32

You will need to provide your UEI to the SA



- On **April 4, 2022**, the federal government stopped using the DUNS Number to uniquely identify entities.
- Now, entities doing business with the federal government use the Unique Entity ID created in SAM.gov.
- If your entity is registered in SAM.gov today, your Unique Entity ID has already been assigned and is viewable in SAM.gov.

# Policy Updates

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**Marianna Chauvin**

Director of School Support

[mdek12.org](https://mdek12.org)



MISSISSIPPI  
DEPARTMENT OF  
EDUCATION

July 2022



# Keep Kids Fed Act

34

Signed into law on June 25, 2022

- provides additional support and resources to help Child Nutrition Program operators continue to serve healthy meals to children during this challenging time.
- While the Act does provide USDA some flexibility regarding waivers, it does not extend the ability to serve all meals for free



# Keep Kids Fed Act (cont.)

35

Signed into law on June 25, 2022

The Act makes the following changes:

- Extends USDA's authority to issue nationwide waivers that may increase Federal costs for summer meal programs through September 2022
- For school year (SY) 2022-23, provides temporary additional reimbursements of:
  - 40 cents per lunch served through (NSLP)
  - 15 cents per breakfast served through (SBP)
- Meal applications are still required for pricing schools. All eligibility categories are still in effect including the Reduced price category.
- Allows USDA to issue limited nationwide waivers that do not increase Federal costs during the 2022-23 school year



SFSP 05-2022; published June 13, 2022

- removes visual identification as an option for collecting participant racial and ethnic data.
- **Grace Period-** May 17, 2021-December 31,2022: must end the practice of visual identification immediately but during the grace period program operators will not receive a finding of non-compliance during reviews
- Obtaining data from parents or guardians is the **preferred method** of data collection.
- Requesting data verbally is allowed but it is strongly recommended only asking adults.





# Severe Need Reimbursement & 2 Cent Differential

37

SP 11-2022; published June 15, 2022



**SEVERE NEED:** Schools are eligible for severe need **breakfast** reimbursement rates if 40% or more of NSLP lunches served to students during the second preceding SY were at the F/R rate.

**TWO CENT DIFFERENTIAL:** Schools are eligible for two cent differential **lunch** reimbursement if 60% or more of NSLP lunches served in the second preceding SY at the F/R rate.

SP 11-2022; published June 15, 2022



But our NSLP programs  
were impacted by the  
pandemic – what do we  
do?

# Severe Need & 2 Cent Differential Reimbursements

39

## Schools that Operated NSLP at some point during the pandemic

- Schools that operated NSLP during SY 20/21 and 21/22 have second prior year data available for Severe Need/ 2 Cent Differential
- Schools that did NOT operate NSLP during SY 20/21 but DID operate NSLP during SY 21/22 must use % of lunches served F/R during SY 21/22 to determine eligibility for Severe Need/ 2 Cent Differential



# Severe Need & 2 Cent Differential Reimbursements

40

## Schools that Did NOT Operate NSLP during SY 20/21 and 21/22

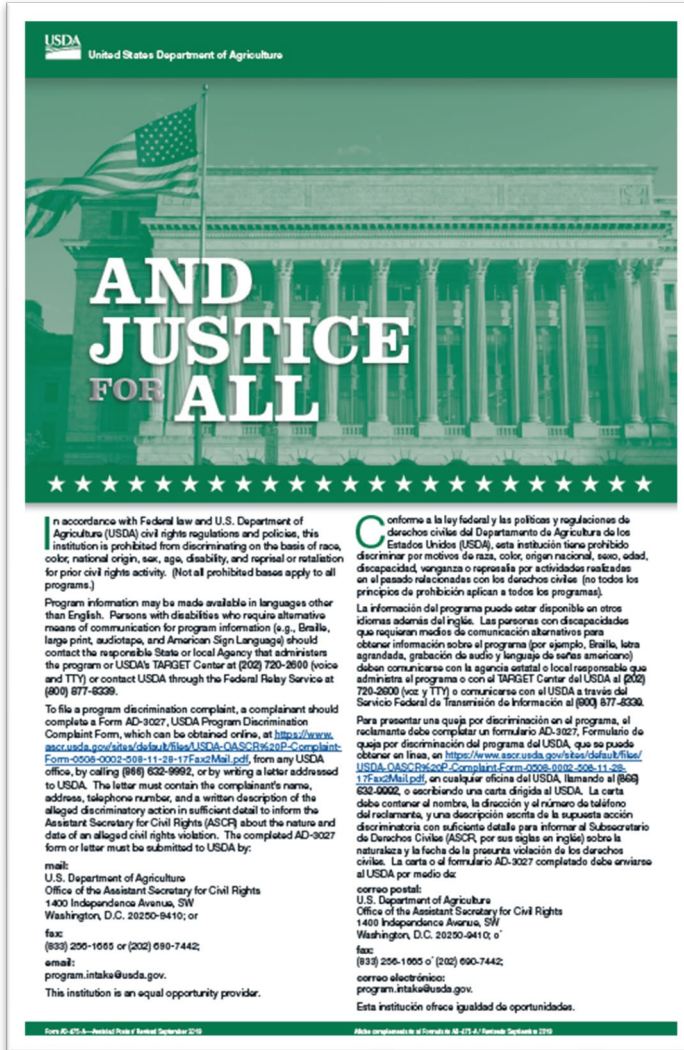
- May choose one of the following options to determine eligibility for Severe Need/ 2 Cent Differential for SY 22/23
  - Use % of lunches served F/R during SY 19/20 (only using data through Feb or March 2020)
  - Use % of lunches served F/R during the first 3 months of SY 22/23. Reimbursements are retroactively effective back to the 3 months used to establish eligibility.
- must use the % of lunches served F/R during SY 22/23 to determine eligibility for Severe Need/ 2 Cent Differential for SY 23/24



## NEW NON DISCRIMINATION STATEMENT

Clarifies that definition of “sex” includes gender identity and sexual orientation.

See Handout for Full Non-Discrimination Statement. Also available on OCN website.



The image shows the front of a USDA Non-Discrimination Statement Form AD-3027. The top header features the USDA logo and the text "United States Department of Agriculture". Below this is a green banner with the text "AND JUSTICE FOR ALL" in white, set against a background of the Lincoln Memorial and an American flag. The main body of the form contains two columns of text, one in English and one in Spanish, providing information about the USDA's non-discrimination policy and instructions for filing a complaint. The bottom of the form includes contact information for the Assistant Secretary for Civil Rights and a note about the form's availability in Spanish.

USDA United States Department of Agriculture

**AND JUSTICE FOR ALL**

In accordance with Federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, disability, and reprisal or retaliation for prior civil rights activity. (Not all prohibited bases apply to all programs.)

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, and American Sign Language) should contact the responsible State or local Agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form, which can be obtained online, at <https://www.ams.usda.gov/sites/default/files/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17%20Mail.pdf>, from any USDA office, by calling (866) 698-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail:  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or  
fax:  
(800) 256-1065 or (202) 690-7442;  
email:  
program.intake@usda.gov.  
This institution is an equal opportunity provider.

Conforme a la ley federal y las políticas y regulaciones de derechos civiles del Departamento de Agricultura de los Estados Unidos (USDA), esta institución tiene prohibido discriminar por motivos de raza, color, origen nacional, sexo, edad, discapacidad, venganza o represalia por actividades realizadas en el pasado relacionadas con los derechos civiles (no todos los principios de prohibición aplican a todos los programas).

La información del programa puede estar disponible en otros idiomas además del inglés. Las personas con discapacidades que requieren medios de comunicación alternativos para obtener información sobre el programa (por ejemplo, Braille, letra grande, grabación de audio y lenguaje de señas americano) deben comunicarse con la agencia estatal o local responsable que administra el programa o con el TARGET Center del USDA al (202) 720-2600 (voz y TTY) o comunicarse con el USDA a través del Servicio Federal de Transmisión de Información al (800) 877-8339.

Para presentar una queja por discriminación en el programa, el reclamante debe completar un formulario AD-3027, Formulario de queja por discriminación del programa del USDA, que se puede obtener en línea, en <https://www.ams.usda.gov/sites/default/files/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17%20Mail.pdf>, en cualquier oficina del USDA, llamando al (866) 698-9992, o escribiendo una carta dirigida al USDA. La carta debe contener el nombre, la dirección y el número de teléfono del reclamante, y una descripción escrita de la supuesta acción discriminatoria con suficiente detalle para informar al Subsecretario de Derechos Civiles (ASCR, por sus siglas en inglés) sobre la naturaleza y la fecha de la presunta violación de los derechos civiles. La carta o el formulario AD-3027 completado debe enviarse al USDA por medio de:

correo postal:  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; o  
fax:  
(818) 256-1065 o (202) 690-7442;  
correo electrónico:  
program.intake@usda.gov.  
Esta institución ofrece igualdad de oportunidades.

Form AD-3027—Revised Notice of Revised September 2019



# Marianna Chauvin

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[mdek12.org](https://mdek12.org)



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# Mississippi Recipes for Success Online

Doris Schneider, RD





# **Mississippi Recipes for Success (MRS) Online**



# https://mrs.mdek12.org

[PRINTABLES & RESOURCES](#) [FEATURED RECIPES](#) [MENU PLANNING](#) [NEWS & UPDATES](#) [SEARCH HELP](#) [CONTACT](#)

# Mississippi RECIPES for SUCCESS

DEVELOPED BY THE MISSISSIPPI DEPARTMENT OF EDUCATION, OFFICE OF CHILD NUTRITION



## Find a Recipe

SEARCH THE RECIPE DATABASE by ingredient, recipe name, or MRS #  
[GET HELP WITH YOUR SEARCH »](#)

[Summer 2020 Updates on Recipes](#) 6.26.20

### VIEW RECIPES BY MEAL COMPONENT


[LEARN MORE ABOUT THE MY PLATE PROGRAM & ICONS »](#)

## Featured Recipes

**BIG HITS! SO GO ON, GIVE THEM A TRY**

- ▶ INDIVIDUAL PEPPERONI PIZZA
- ▶ HERBED BROCCOLI
- ▶ ASSORTED CHEESE PLANKS

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DESIGN & DEVELOPMENT BY [COMMUNICATION ARTS COMPANY](#), JACKSON, MS



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DESIGN & DEVELOPMENT BY [COMMUNICATION ARTS COMPANY](#), JACKSON, MS



SEARCH THE RECIPE DATABASE























































[HELP WITH SEARCH »](#)[SEARCH](#)

## Search Results

[SEARCH](#)[-- Refine search by MRS category --](#)

### VIEW BY MEAL COMPONENT

Click on the meal component category icon below to see all recipes that meet that requirement.

MRS#	RECIPE NAME	MRS CATEGORY	QUALIFYING MEAL COMPONENT	PDF
4305	<a href="#">Sweet Chili Meatball Hoagie</a>	Sandwiches (4000s)	 	
1215	<a href="#">Tamale Pie-Crumbley</a>	Beef (1000s)	  	
1215	<a href="#">Tamale Pie-Briggs</a>	Beef (1000s)	  	
121...	<a href="#">Tamale Pie - USDA Foods</a>	Beef (1000s)	  	
4520	<a href="#">Chili Con Carne without Beans</a>	Soups (4500s)	  	
121...	<a href="#">Tamale Pie-USDA Foods (with...</a>	Beef (1000s)	  	
452...	<a href="#">Chili Con Carne without Bean...</a>	Soups (4500s)	  	
4225	<a href="#">Chili Dog</a>	Sandwiches (4000s)	 	
4510	<a href="#">Chili Con Carne with Beans</a>	Soups (4500s)	  	
4530	<a href="#">Cheesy Breadstick with Chili</a>	Soups (4500s)	 	
5500	<a href="#">Ranch-Style Black Beans (Ca...</a>	Vegetables (5500s)		
451...	<a href="#">Chili Con Carne with Beans (w...</a>	Soups (4500s)	  	
1080	<a href="#">Chili Cheese Corn Chips</a>	Beef (1000s)	   	
5015	<a href="#">Vegetable Chili</a>	Vegetarian Entrées (5000s)	 	
6005	<a href="#">Mexicali Corn</a>	Vegetarian Entrées (5000s)	 	



FRUITS

MEAT/MEAT  
ALTERNATE

WHOLE GRAINS

ENRICHED  
GRAINSVEGETABLES  
(BEANS/PEAS)VEGETABLES  
(DARK GREEN)VEGETABLES  
(RED/ORANGE)VEGETABLES  
(STARCHY)VEGETABLES  
(OTHER)

MILK

SEARCH THE RECIPE DATABASE

HELP WITH SEARCH »

SEARCH



## Search Results

SEARCH

-- Refine search by MRS category -- ▾

▼ MRS#	RECIPE NAME	MRS CATEGORY	QUALIFYING MEAL COMPONENT	PDF
5005	<a href="#">Mexicali Corn</a>	Vegetables (5500s)		↓
5500	<a href="#">Ranch-Style Black Beans (Ca...</a>	Vegetables (5500s)		↓
5160	<a href="#">Vegetable Quesadilla</a>	Vegetarian Entrées (5000s)		↓
5050	<a href="#">Bean Taco</a>	Vegetarian Entrées (5000s)		↓
5045	<a href="#">Bean Burrito (Made)</a>	Vegetarian Entrées (5000s)		↓
5015	<a href="#">Vegetable Chili</a>	Vegetarian Entrées (5000s)		↓
4600	<a href="#">White Chicken Chili</a>	Soups (4500s)		↓
4530	<a href="#">Cheesy Breadstick with Chili</a>	Soups (4500s)		↓
452...	<a href="#">Chili Con Carne without Bean...</a>	Soups (4500s)		↓
4520	<a href="#">Chili Con Carne without Beans</a>	Soups (4500s)		↓
451...	<a href="#">Chili Con Carne with Beans (w...</a>	Soups (4500s)		↓
4510	<a href="#">Chili Con Carne with Beans</a>	Soups (4500s)		↓
4305	<a href="#">Sweet Chili Meatball Hoagie</a>	Sandwiches (4000s)		↓
4225	<a href="#">Chili Dog</a>	Sandwiches (4000s)		↓
34	<a href="#">Tandoori Chicken</a>	Roast (1000s)		↓

### VIEW BY MEAL COMPONENT

Click on the meal component category icon below to see all recipes that meet that requirement.



FRUITS

MEAT/MEAT  
ALTERNATE

WHOLE GRAINS

ENRICHED  
GRAINSVEGETABLES  
(BEANS/PEAS)VEGETABLES  
(DARK GREEN)VEGETABLES  
(RED/ORANGE)VEGETABLES  
(STARCHY)VEGETABLES  
(OTHER)

MILK



# https://mrs.mdek12.org

[PRINTABLES & RESOURCES](#) [FEATURED RECIPES](#) [MENU PLANNING](#) [NEWS & UPDATES](#) [SEARCH HELP](#) [CONTACT](#)

# Mississippi RECIPES for SUCCESS

DEVELOPED BY THE MISSISSIPPI DEPARTMENT OF EDUCATION, OFFICE OF CHILD NUTRITION



## Find a Recipe

SEARCH THE RECIPE DATABASE by ingredient, recipe name, or MRS #  
[GET HELP WITH YOUR SEARCH »](#)

Summer 2020 Updates on Recipes 6.26.20

### VIEW RECIPES BY MEAL COMPONENT


[LEARN MORE ABOUT THE MY PLATE PROGRAM & ICONS »](#)

## Featured Recipes

**BIG HITS! SO GO ON, GIVE THEM A TRY**

- ▶ INDIVIDUAL PEPPERONI PIZZA
- ▶ HERBED BROCCOLI
- ▶ ASSORTED CHEESE PLANKS

© MISSISSIPPI RECIPES FOR SUCCESS DEVELOPED BY THE MISSISSIPPI DEPARTMENT OF EDUCATION, OFFICE OF CHILD NUTRITION

DESIGN & DEVELOPMENT BY [COMMUNICATION ARTS COMPANY](#), JACKSON, MS



## ▼ MENU MATRIXES

BREAKFAST	MATRIX	WORKSHEET
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Grades K-5 (No Choice & Choices)



Grades 6-8 (No Choice & Choices)



Grades 9-12 (No Choice & Choices)



LUNCH	MATRIX	WORKSHEET
-------	--------	-----------

Grades K-5 (Ascending Ranges)



Grades K-5 (Mixed Ranges)



Grades 6-8 (Ascending Ranges)



Grades 6-8 (Mixed Ranges)



Grades 9-12 (Ascending Ranges)



Grades 9-12 (Mixed Ranges)



## ► RECIPE LISTS





## LUNCH MATRIX

### Grades K-5: Ascending Ranges (550-650 CALORIES)

MEAL COMPONENTS		DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
WEEKLY M/MA MINIMUM: 8 oz. eq.	MEAT/MEAT ALTERNATE—CHOICE #1	Meat/MA B 200-249 cal.	Meat/MA C 250-299 cal.	Meat/MA D 300-349 cal.	Meat/MA E 350-399 cal.	Meat/MA F 400+ cal.
DAILY M/MA MINIMUM: 1 oz. eq.	GRAIN—CHOICE #1	Grain 2 oz. eq.	Grain 1 oz. eq.	Grain 2 oz. eq.	Grain 2 oz. eq.	Grain 2 oz. eq.
WEEKLY GRAIN MINIMUM: 8 oz. eq.	MEAT/MEAT ALTERNATE—CHOICE #2	Meat/MA B 200-249 cal.	Meat/MA C 250-299 cal.	Meat/MA D 300-349 cal.	Meat/MA E 350-399 cal.	Meat/MA F 400+ cal.
	GRAIN—CHOICE #2	Grain 2 oz. eq.	Grain 1 oz. eq.	Grain 2 oz. eq.	Grain 2 oz. eq.	Grain 2 oz. eq.
DAILY MIN.: 3/4 cup	VEGETABLE—CHOICE #1	Dark Green	Red/Orange	Peas/Beans	Starchy	Other
WEEKLY MIN.: 3 3/4 cups	VEGETABLE—CHOICE #2	Starchy	Other	Red/Orange	Dark Green	Starchy
DAILY MIN.: 1/2 cup	FRUIT—CHOICE #1	Fruit B 50-74 cal.	Fruit C 75-99 cal.	Fruit C 75-99 cal.	Fruit C 75-99 cal.	Fruit D 100+ cal.
WEEKLY MIN.: 2 1/2 cups	FRUIT—CHOICE #2	Fruit C 75-99 cal.	Fruit B 50-74 cal.	Fruit B 50-74 cal.	Fruit B 50-74 cal.	Fruit A 0-49 cal.
DAILY MIN.: at least 2 options offered	MILK —CHOICE #1	Milk	Milk	Milk	Milk	Milk
	MILK —CHOICE #2	Milk	Milk	Milk	Milk	Milk
CONDIMENTS		Condiments	Condiments	Condiments	Condiments	Condiments
DESSERT						

Desserts included only if needed for calories.

Grain based desserts must be credited as a grain component; a maximum of 2 oz. eq. of grain based desserts may be menued per week.

**SODIUM ALLOWANCE:** Offer lunch menus that supply a weekly average of no more than the maximum sodium level for Grades K-5.

**SATURATED FAT ALLOWANCE:** On average, daily menus should aim for less than 10 percent of calories to come from saturated fat, in order to achieve a weekly menu goal of less than 10 percent of total calories coming from saturated fat.



## LUNCH MATRIX WORKSHEET

### Grades K-5: Mixed Ranges (550-650 CALORIES)

MEAL COMPONENTS		DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
WEEKLY M/MA MINIMUM: 8 oz. eq.	MEAT/MEAT ALTERNATE—CHOICE #1					
DAILY M/MA MINIMUM: 1 oz. eq.	GRAIN—CHOICE #1					
WEEKLY GRAIN MINIMUM: 8 oz. eq.	MEAT/MEAT ALTERNATE—CHOICE #2					
	GRAIN—CHOICE #2					
DAILY MIN.: 3/4 cup	VEGETABLE—CHOICE #1					
WEEKLY MIN.: 3 3/4 cups	VEGETABLE—CHOICE #2					
DAILY MIN.: 1/2 cup	FRUIT—CHOICE #1					
WEEKLY MIN.: 2 1/2 cups	FRUIT—CHOICE #2					
DAILY MIN.: at least 2 options offered	MILK —CHOICE #1					
	MILK —CHOICE #2					
CONDIMENTS						
DESSERT						

Desserts included only if needed for calories.

Grain based desserts must be credited as a grain component; a maximum of 2 oz. eq. of grain based desserts may be menued per week.

**SODIUM ALLOWANCE:** Offer lunch menus that supply a weekly average of no more than the maximum sodium level for Grades K-5.

**SATURATED FAT ALLOWANCE:** On average, daily menus should aim for less than 10 percent of calories to come from saturated fat, in order to achieve a weekly menu goal of less than 10 percent of total calories coming from saturated fat.

AutoSaveOff

for powerpoint.xlsx

Search (Alt+Q)

Lydia WestLW

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FileHomeInsertPage LayoutFormulasDataReviewViewHelp

UndoClipboard

Font

Alignment

Number

Styles

Cells

Editing

A1

NK/Mosaic Recipe Name

	A	B	C	D	E	F	G	H	I	J
	NK/Mosaic Recipe Name	Calories	grams of saturated fat	milligrams of sodium	MRS Recipe Name	MRS #				
5	Kidney Beans, CND M50	97	0.06	124	Kidney Beans (Canned)	5005.0				
6	Yogurt Cup, Variety USDA	100	0.00	45	Assorted Yogurt Cup-USDA Foods	5195.1				
7	Chicken Noodle Soup M4	105	0.65	111	Chicken Noodle Soup	4580.0				
8	Creole Catfish M1610	106	0.51	678	Creole Catfish	1610.0				
9	Cheese, Colby Jack,Stick	110	6.00	150	Colby Cheese Plank	5100.0				
10	Cheese, Jalapeno, Stick	110	6.00	150	Peper Jack Cheese Plank	5105.0				
11	Cheese, V Cheddar Stick	110	5.50	170	Cheddar Cheese Plank	5115.0				
12	Cheese, Variety, Stick M	110	5.83	157	Assorted Cheese Planks	5095.0				
13	Vegetable Beef Soup USDA	120	2.04	402	Vegetable Beef Soup (with BC)	4565.2				
14	Vegetable Beef Soup USDA	124	2.19	311	Vegetable Beef Soup-USDA Foods	4565.1				
15	Chicken Baked Ranch M	125	3.00	267	Ranch Baked Chicken (Purchased)	3030.0				
16	Chicken BKD Lemon Pe	125	3.00	105	Lemon Pepper Chicken (Purchased)	3025.0				
17	Chicken Baked Ranch U	126	1.81	279	Ranch Baked Chicken-USDA Foods	3030.1				
18	Chicken Baked Seasone	126	3.00	35	Seasoned Baked Chicken (Purchased)	3035.0				
19	Chicken BKD Lemon Pe	126	1.81	117	Lemon Pepper Chicken-USDA Foods	3025.1				
20	Vegetable Beef Soup, Briggs	126	2.19	382	Vegetable Beef Soup-Briggs	4565.0				
21	Vegetable Beef Soup, Crumbly	126	2.19	334	Vegetable Beef Soup-Crumbly	4565.0				
22	Chicken BKD Season US	127	1.81	47	Seasoned Baked Chicken-USDA Foods	3035.1				
23	Vegetable Soup USDA	127	0.27	424	Vegetable Soup - USDA Foods	5020.1				
24	Chicken Baked Italian M3	128	3.00	212	Italian Baked Chicken (Purchased)	3020.0				
25	Vegetable Soup, Briggs	128	0.27	484	Vegetable Soup, Birggs	4565.0				
26	Vegetable Soup, Crumbly	128	0.27	444	Vegetable Soup	5020.0				
27	Chicken BKD Italian US	129	1.81	224	Italian Baked Chicken-USDA Foods	3020.1				
28	Chicken Baked BBQ M3	137	3.00	160	BBQ Chicken (Purchased)	3000.0				
29	Chicken Baked BBQ US	138	1.81	172	BBQ Chicken-USDA Foods	3000.1				
30	Baked Ham M2500	139	0.97	721	Baked Ham	2500.0				
31	Bread/Mozz Cheese Stic	140	2.00	270	Cheesy Breadstick (1 oz. eq.)	5075.0				
32	Hamburger Steak w/Gvy	143	3.32	425	Hamburger Steak with Gravy-USDA Foods	1015.1				
33	Pimento Cheese Only M	147	6.56	445	Pimento Cheese	5120.0				
34	Pinto Beans Meat/Mt Alt	148	0.28	256	Pinto Beans (Canned) (meat/meat alternate)	5010.0				
35	Egg Roll, 1, Chicken M32	150	0.00	370	Chicken Egg Roll - 1 Egg Roll	3270.0				
36	Chili Con Carne wBeans	152	3.40	415	Chili Con Carne with Beans (with BC)	4510.2				

M-MA 0-199M-MA 200-249M-MA 250-299M-MA 300-349M-MA 350-399M-MA 400+

ReadyAccessibility: Good to go

100%



# <https://www.mdek12.org/OCN/OP/MRS>

## Mississippi Recipes for Success



Click the logo above or go to <http://mrs.mdek12.org/> for additional information

[Workaround for Internet Explorer Database Download](#)

[Click for SPICE BLEND RECIPES - ingredients and instructions to create the sodium free Spice Blends](#)

### MRS Test Recipes

MRS was designed to serve foods popular with Mississippi students. It is also a way to introduce new foods into our menus. You and your staff can be part of the process by testing new recipes and returning your comments and suggestions. Please click here to visit the test page: <https://mdek12.org/OCN/OP/MRS/MRS-Test-Recipes>. The testing and evaluation of these recipes will help develop recipes that can be used in all our Mississippi Schools to provide the best meals for our Mississippi Child Nutrition Programs.

### Ingredient and Recipe Updates

**NEW:** The April 2022 ingredient and recipe data file updates include ingredient and recipe changes due to new items on the order guide as well as corrections to errors that were found. Links to data files of ingredients and recipes are below and should be imported into your **Nutrikids® nutritional analysis program**.

Recipes were renumbered in 2021 and data files of the renumbered recipes were distributed at that time. There are at least four unused numbers between each recipe number and unused numbers between different categories and subcategories. This will allow additional recipes to be added between existing recipes.

Links to cross-reference files with the numbers corresponding to recipes names in MRS online and the NK database are below. **Importing the renumbered recipe data files will not delete district recipes or menus.**

There is also an option to import the entire revised database. **Importing the new database will overwrite any local recipes or menus and the data will be deleted.**

Remember ".1" after a recipe number indicates that USDA Foods ingredients are used, ".2" is for recipes that have USDA Beef Crumbles, and ".3" for recipes that have DOD and Farm to School produce.

**NEW:** [Complete File of all Recipes - 100 to 8500 or higher](#). This links to a spreadsheet with a cross reference of new numbers corresponding to recipes names in MRS online and the NK database.

**PDF lists of Nutrikids® Changes**

**NEW:** **PDFs of cross-reference files by Recipe Category for the Renumbered MRS Recipes**

[Complete File of all Recipes – 100 to 8500 or higher](#)

[Milk – 100 to 199](#)

[Beef – 1000 to 1499](#)

[Fish – 1500 to 1999](#)

[Pizza – 2000 to 2499](#)

[Pork – 2500 to 2999](#)

[Poultry – 3000 to 3499](#)

[Salads – 3500 to 3999](#)

[Sandwiches – 4000 to 4499](#)

[Soup – 4500 to 4999](#)

[Vegetarian – 5000 to 5499](#)

[Vegetables- 5500 to 6499](#)

[Fruit – 6500 – 6999](#)

[Grains – 7000 to 7499](#)

[Desserts – 7500 to 7999](#)

**Child Nutrition**  
 601-576-5000  
 Staff  
 FAQ

**Services**

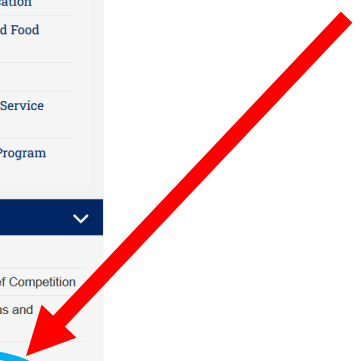
[Child and Adult Care Food Program \(CACFP\)](#)  
[Claims and Finance](#)  
[Nutrition Education](#)  
[Purchasing and Food Distribution](#)  
[School Meals](#)  
[Summer Food Service Program](#)  
[Training and Program Outreach](#)

**Links**

[Contact Us](#)  
[Mississippi Jr Chef Competition](#)  
[MRS Presentations and Resources](#)  
[MRS Test Recipes](#)  
[MS Recipes for Success](#)  
[Online Program](#)

**Resources**

[Child Nutrition Resources](#)



# Nutrikids Update

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## Update will include:

- New items on the order guide. Some of these are Chicken Chunks, Korean BBQ Sauce, Orange Sauce, General Tso Sauce,
- The shelf stable milks have been added; Chocolate Lowfat Milk and Unflavored Lowfat Milk.
- Updates of products are included, such as chicken items, tortillas.
- Recipes for new items have been added. Recipes for updates have been changed and are included.
- Corrections to ingredients and recipes are included.

# How Will You Know about the Updates?

---

Update will be posted in August, waiting on changes to Order Guide.

---

Nutrikids update will be posted on the MRS Website. You will receive a memorandum from April Catchings when it has been posted.

---

# How Will You Know about the Updates?

---

Update will be posted in August, waiting on changes to Order Guide

---

Nutrikids update will be posted on the MRS Website. You will receive a memorandum from April Catchings when it has been posted.

---

Working with Heartland to do an update that will be through Community in Mosaic. An email will be sent to Mosaic users when this is ready.

# Heartland and Mosaic

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- During the past year, we have had several conversations with programming staff at Heartland about moving to Mosaic.
- Some of our areas of concern with Mosaic are:
  - Recipes cannot be locked
  - Recipes imported do not replace similar existing recipes but are duplicated.
    - This causes confusion about which recipe to use
  - Change in recipe number when imported through Community
  - Some parts of recipe such as Source (MRS 2022) and HACCP Process cannot be seen

We are continuing conversations about program changes for the above areas of concern.



Join us for our Breakout  
Sessions tomorrow for  
more details!



Questions???



# Training and Program Outreach **UPDATES!**





- Managers Trained - **885**
- ICN E-Learning Topics: (6.25 Hours)
- Managers Recertification – ZOOM Training (2 Hours)
- Total Professional Standards hours received: eight (8.25)

- **NEW** Managers Trained - **174**
- ICN E-Learning Topics: (6.25 Hours)
- DECIDE– ZOOM Training (16 Hours)
- Professional Standards hours received: twenty-two(22.25)
  - Training hours over **10** will **not** carry-over to the following year.

# USDA Professional Standards Training Tracker Tool (PSTTT)

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# What is *Professional Standards Training Tracker Tool (PSTTT)*? 64

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- Designed to help School Nutrition Professionals (SNP) track their annual training hours for professional standards as required by the ***Healthy Hunger-Free Kids Act (HHFKA) 2010 (Section 306)***.



- An USDA **eAuthentication** account.
- New and existing users who have a USDA eAuthentication account can proceed to the Tool by clicking on the *'Login with eAuth Account'* button.
- If you **do not** have a USDA eAuthentication account, Visit USDA: <https://pstrainingtracker.fns.usda.gov/> ([Create Account](#)).
- You will immediately receive an email with a link to activate your account with one simple click.

- This tool is a **VOLUNTARY** tool?
- What can I use in the place of the PSTTT?
  - self generated forms (i.e. excel spread sheet, Microsoft Word Document, etc.)

- Title of Training
- PS Training Topics & Learning Codes
- Person (s) providing the training
- Person (s) receiving the training
- Date of training
- Total training hours received for each employee

# Professional Standards Learning Objectives

68



United States Department of Agriculture

## Professional Standards Learning Objectives

The Professional Standards Learning Objectives are a resource for school nutrition professionals and trainers. This resource lists training topics in the four Key Areas of Nutrition, Operations, Administration and Communications/Marketing. Each Key Area has several Training Topics and specific learning objectives that will assist those who are planning or taking training. These same categories are used in the on-line database of trainings as well as in the optional Professional standards Training Tracker Tool.

### TRAINING TOPICS BY KEY AREAS

KEY AREAS	TRAINING TOPICS
<b>NUTRITION - 1000</b>	Menu Planning (1100) Nutrition Education (1200) General Nutrition (1300)
<b>OPERATIONS - 2000</b>	Food Production (2100) Serving Food (2200) Cashier and Point of Service (2300) Purchasing/Procurement (2400) Receiving and Storage (2500) Food Safety and Hazard Analysis and Critical Control Point (HACCP) (2600)
<b>ADMINISTRATION - 3000</b>	Free and Reduced-Price Meal Benefits (3100) Program Management (3200) Financial Management (3300) Human Resources and Staff Training (3400) Facilities and Equipment Planning (3500)
<b>COMMUNICATIONS AND MARKETING - 4000</b>	Communications and Marketing (4100)



## How many PS hours are required annually by USDA & SA? 69

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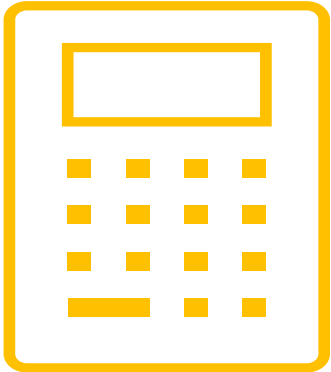
- School Food Service Administrators (SFSA's).....12 hours
- Program Managers (PM).....10 hours
- Program Staff.....6 hours
- Part-time Staff (< 20 hours per week).....4 hours
- Satellite Managers (SM):
  - SM Training Agenda provided by OCN.
  - Agenda **must** be covered with the SM, formed signed and returned to OCN Training Director.

**REVISED** OCN  
Application  
Packet



- All **NEW** SFSA's & Program Managers (PM) applications must be submitted on the revised application (**date of: 2/15/22**).
- Please delete all old applications.
- Save the revised application packet to your computer.

# USDA Smart Snack Standards (SSS) Updates



## Manual Published in May 2022

- Updated SSS guidance is in accordance with CNPs Transitional Standards for:
  - Milk
  - Whole Grains (WG)
  - Sodium
- Updated website for Alliance for a Healthier Generation SSS Product Calculator
- Updated instructions on entering multi-unit packages in the Product Calculator
- Removed the image of the old Nutrition Facts label
- New content for additional nutrition education resources on page 15.



- This tool is your best friend!
- It takes the guesswork out of SS Compliance.



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<https://www.healthiergeneration.org/app/resources/81>

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There are calorie, sodium, fat, and sugar requirements for Entrée sales:

USDA Regulation allows entrée exemptions in specific situations:

- School Districts can sell a “non-compliant” entrée item on the day it is on the menu **OR**
- Item can be sold the day after the entrée is on the menu



## Basic Principals

- All items sold on campus during the school day **must** be smart snack compliant.
- Entrée items can be sold the day of & the day after it is on the menu.
- During the meal service, students must first purchase a reimbursable meal before extra sales.
  - Dairy products and water are exempt.
- No one can sell anything an hour prior to meal service
  - This includes vending machines.



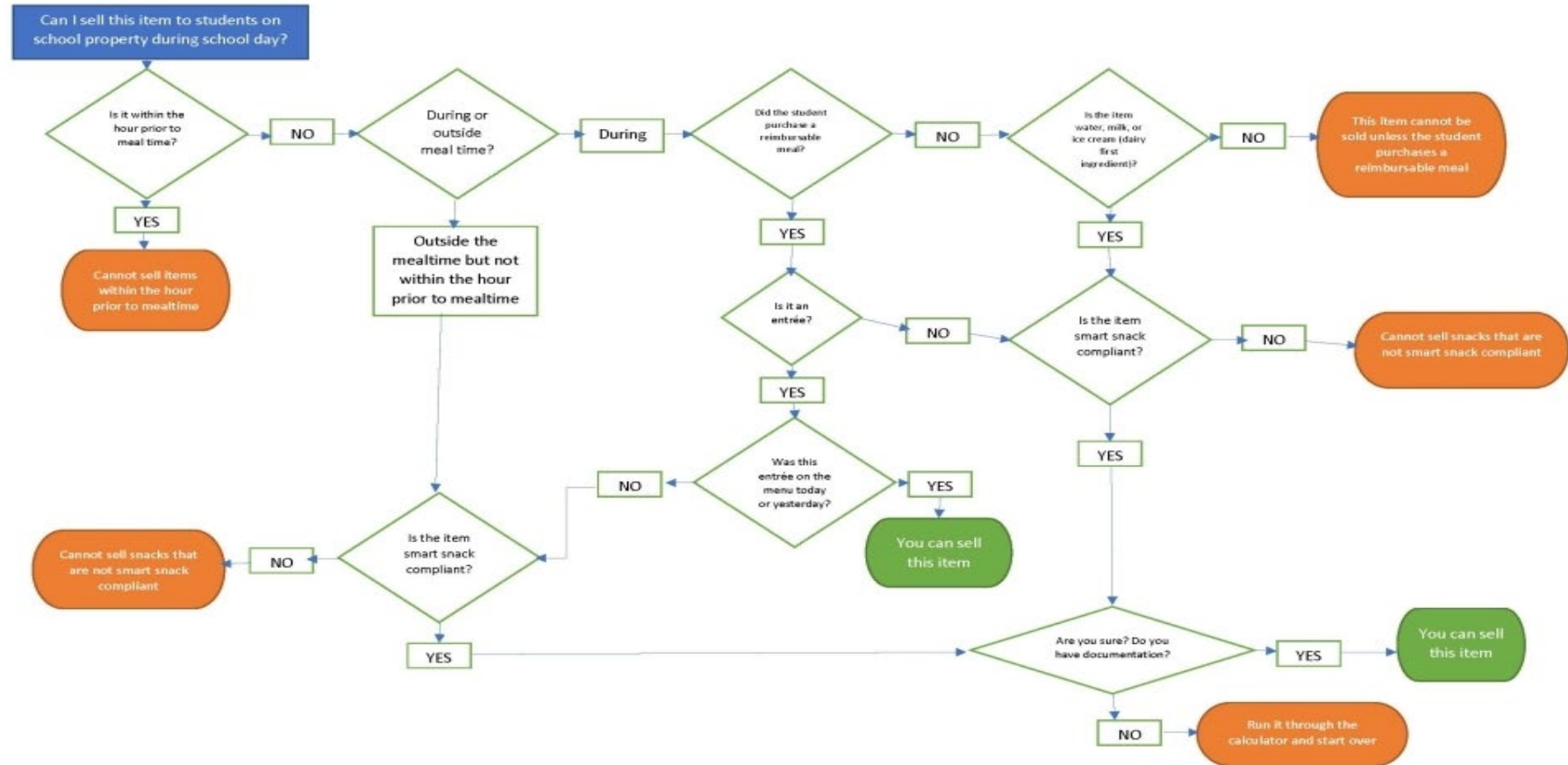




- School Districts **must** abide by all Federal and State regulations regarding food sales to students during the school day while on school campus.
- The school day is defined as the midnight before until 30 minutes after the end of the school day.
- State Agency (SA) created a decision tree/flowchart (sample on next slide).

# Extra Sale Decision Tree (flowchart)

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- Food and beverage sales that **meet** the SSS; sales of nonfood items are not limited under the Federal policy.
- Fundraising activities that occur during **non-school** hours, on weekends, or at off-campus events are not limited under the Federal policy.
- Fundraisers selling foods that are intended to be consumed outside the school day are **not** limited under the Federal policy.

## What happens if the Culinary Ed Program wants to open a café?

- Culinary Ed Programs do not have any impact on foods sold to adults, parents, teachers etc.
- Items in the café **cannot** be sold to students during the school day.
- Anything **sold** on campus during the school day must be Smart Snack compliant (Culinary Ed Programs are not exempt)!
- Culinary instructors can collaborate with CN Directors to determine what entrees are compliant to sell in Culinary Ed Programs.



## You cannot advertise any products that are non-compliant

- Watch out for beverages that are branded on your vending machines
  - Brandings should be water, diet sodas, or no calorie sports drinks



## Watch out for products that are branded on your ice cream coolers

- milk distributors like to give out free coolers that market their products
  - most of them are **not** smart snack compliant!


### Just because the item is on State Bid, does **NOT** mean it is Smart Snack compliant!

- It is your responsibility to make sure the products you are selling are compliant.
- It is your responsibility to communicate with your managers/cashiers regarding what can and cannot be sold.
- Watch out for frozen cookie dough!
- Watch out for French Fries! (we will discuss on next slide).



# Watch out for French Fries...they are not all created equal!!

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MRS Recipe Title	MRS Recipe #	Smart Snack Compliance
Sweet Potato Fries	5925	NOT COMPLIANT
<b>Crinkle Cut Fires (Fried)</b>	<b>6115</b>	<b>COMPLIANT</b>
<b>Crispy Oven Fries(Frozen, Baked)</b>	<b>6130</b>	<b>COMPLIANT</b>
<b>Crinkle Cut Fries (Baked)</b>	<b>6110</b>	<b>COMPLIANT</b>
Straight Cut Fries (Fried)	6160	NOT COMPLIANT
<b>Straight Cut Fries (Baked)</b>	<b>1091</b>	<b>COMPLIANT</b>
Sweet Potato Fries (Baked)	5925.1	NOT COMPLIANT
Ranch Fries (Frozen, Baked)	6140	NOT COMPLIANT
Spicy Fries (Frozen, Fried)	6155	NOT COMPLIANT
Spicy Fries (Frozen, Baked)	6150	NOT COMPLIANT
Seasoned Potato Wedges (Frozen, Fried)	6148	NOT COMPLIANT
Seasoned Potato Wedges (Frozen, Baked)	6145	NOT COMPLIANT
<b>Southwest Potato Wedges (Frozen)</b>	<b>6125.1</b>	<b>COMPLIANT</b>
<b>Southwest Potato Wedges(Frozen, Fat Free)</b>	<b>6120.1</b>	<b>COMPLIANT</b>
Tater Tots (Fried)	6100	NOT COMPLIANT
Tater Tots (Baked)	6095	NOT COMPLIANT

# REMEMBER!

You are allowed to **SERVE**  
non-compliant items (as part of  
reimbursable meal), you just cannot  
**SELL** them!





# GRANT UPDATES



[mdek12.org](https://mdek12.org)



MISSISSIPPI  
DEPARTMENT OF  
EDUCATION

July 19, 2022



- Non-repayable funds or products disbursed or given by one party, often a government department, corporation, foundation or trust, to a recipient, often a nonprofit entity, educational institution, business or an individual.
- In order to receive a grant, some form of "Grant Writing" often referred to as either a proposal or an application is required.



- A competitive award.
- Promotes the serving of healthier meals, improved food safety, and support the establishment, maintenance, or expansion of the School Breakfast Program.
- Assists with the purchase of standalone equipment.



# EQUIPMENT EXAMPLES

88

- Serving line
- Walk-in Freezer
- Walk-in Cooler
- Heated Proofer Cabinet
- Floor Mixer
- Gas Range
- Combination Oven
- Tilt Skillet





- Current participants with the NSLP.
- Have at least 50% of students eligible for free or reduced priced meals.
- Priority is based upon the lowest number of previous awards (individual site).

# COMMON ERRORS (PRE-REVIEW)

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90

- Submissions received after the 2:00 p.m. deadline
- Missing Forms

27 Award Notifications for the FY2020 NSLP EAG for SFAs First and Second Round

Obligated funds \$415,625

Un-obligated funds \$0.00

- Do you have any kitchen equipment that is not in good working order?
- What is the age/length of use of your equipment?
- What is the serviceability?
- Are you looking to purchase equipment this upcoming school year?
- Have you considered applying for grant funds?





# UPCOMING OPPORTUNITIES

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- FY2021 NSLP EAG for SFAs
  - Approved Budget \$412,968.00
- Release date: TBA via email, Clarion Ledger and MDE website



**April D. Catchings, Director**  
**[acatchings@mdek12.org](mailto:acatchings@mdek12.org)**

**Division of Training and Program Outreach**  
**601-576-4970**

**mdek12.org**



**MISSISSIPPI  
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# Success Stories & Innovative Practices

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**Marianna Chauvin**

Division Director, School Support

[mdek12.org](https://mdek12.org)



MISSISSIPPI  
DEPARTMENT OF  
EDUCATION

July 2022



**MDE OCN is constantly in awe of the innovation put into practice on a daily basis in cafeterias across the state.**

**Your passion for your profession radiates in all that you do - and we applaud each and every one of you!**

**DISCLAIMER: The MDE OCN does not endorse any specific product, company, service provider, or software system.**

# Annual SFSP Kickoff Event

98

Coahoma County School District – Eddye Johnson



- School district Activities Fund provides inflatables
- CN provides reimbursable meals
- Music, speeches
- Free swag
- Gets kids excited about summer feeding!

## Oxford School District – Daniel Westmoreland and Jeannette Clements



- Began as a grant funded farm to school program.
- Turnover in CN department, re-organization, and COVID have impacted program over time
- Cohesive branding throughout the district
- Updated logos
- “Charge Your Lifestyle” – play on the Oxford Chargers mascot
- Feed our kids healthy, nutritious foods – enable them to be their best today and in the future.
- Strive to deliver Cleanliness, Hospitality, Accuracy, Recipe, Guidelines, Execution, and Resilience every single day!

# Good Food for Oxford Schools

Oxford School District – Daniel Westmoreland and Jeannette Clements



The mission of the program is to create district-wide healthy changes through our cafeterias and classrooms and educating students and their families about good food as part of a healthy lifestyle.

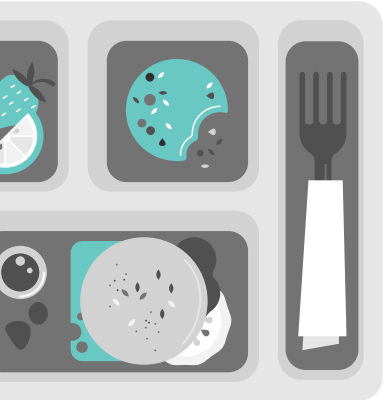
## Core Focus:

- Health education in classroom and school garden
- Reinforce MyPlate concepts
- Reinforce nutrition received in cafeteria



# Extra Sale Line

## Biloxi Public Schools – Vanessa Ladnier



- Software indicates if Child has already purchased reimbursable meal – making them eligible for extra sales
- Prior to COVID – we ran a separate line at the elementary school. Students would go through the extra sale line if they wanted additional foods and a green flag in system would indicate if they were eligible for extra sales.
- Separating extra sales makes the reimbursable meal line move quickly!

# Extra Sale Line

Aberdeen Public Schools– Latosha Hubbard



- Students wanting to purchase extra sales can buy “tickets” from the cashier who validates the student has a reimbursable meal.
- The students can then use the tickets to purchase items from the Bullpup Café - which is separate from the meal line.

# Smart Temperature Monitoring

Copiah County School District – Jimmy Buchanan

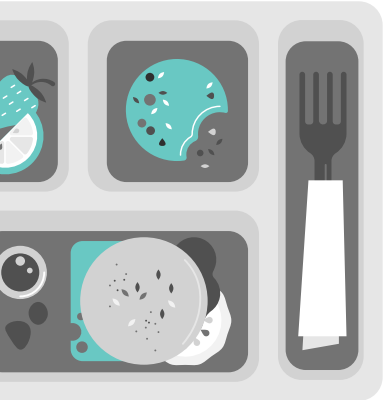


- Constant, Electronic Temperature Surveillance of all coolers and freezers
- Computer generated reports
- Ease administrative burden for on site staff

# Perpetual Inventory

## Rankin County – Pam Kirby

- Details provided in next few slides



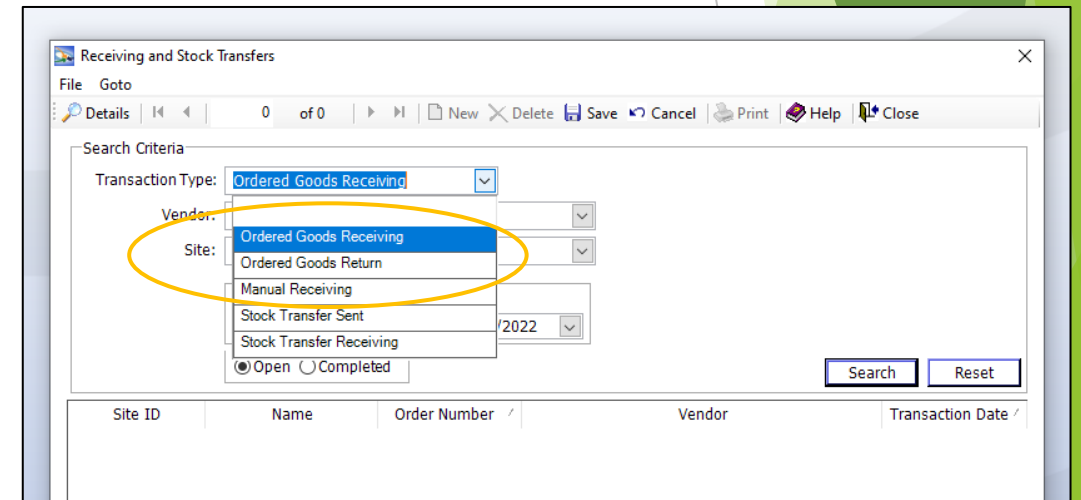
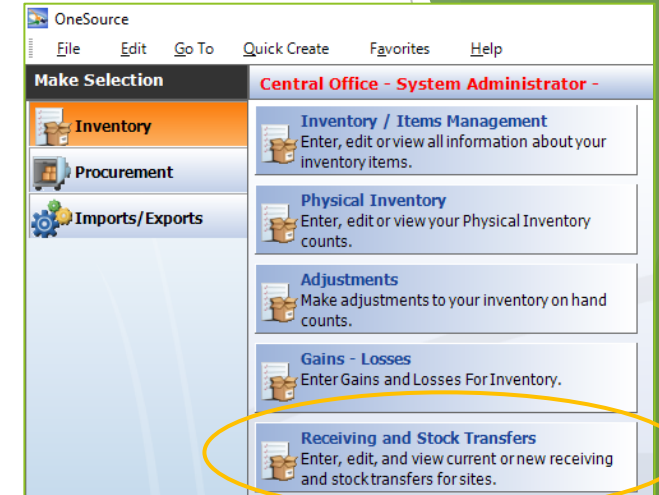
# Maintaining a Perpetual Inventory

Slides produced by Rankin  
County School District

# Receiving

All product is received upon delivery and added to the site inventory.

- Ordered Goods Receiving  
The manager receives upon delivery an order that was keyed into the system previously
- Manual Receiving  
The manager receives in a delivery manually since there is no order in keyed in the system, typically the Commodity Deliveries.

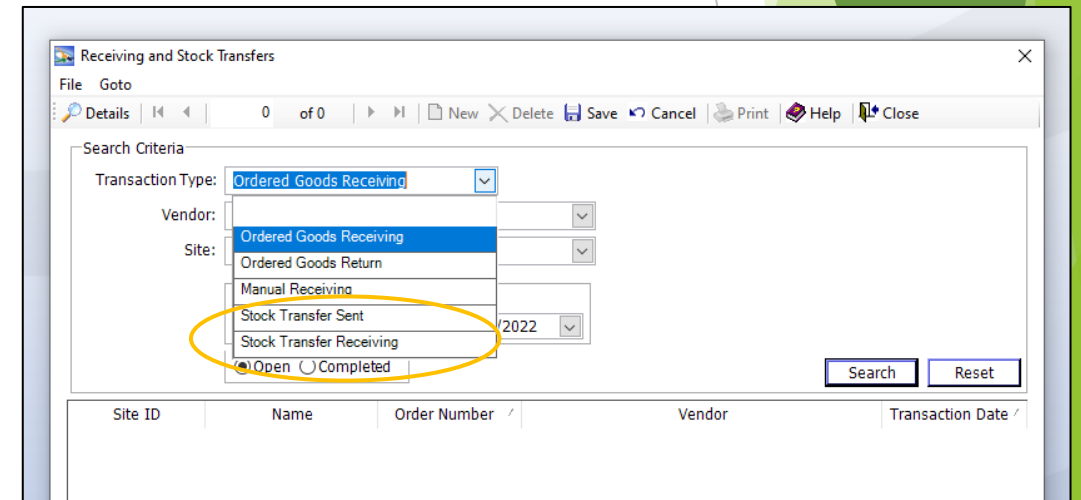
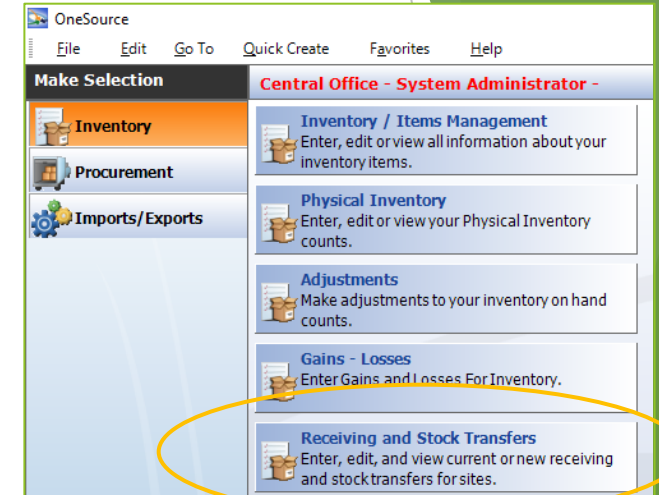


# Stock Transfers

All Stock Transfers are tracked and moves product from one site inventory to another.

- Sending site keys in and creates the transfer.

- Receiving site then has to go in and receive in the transfer upon delivery

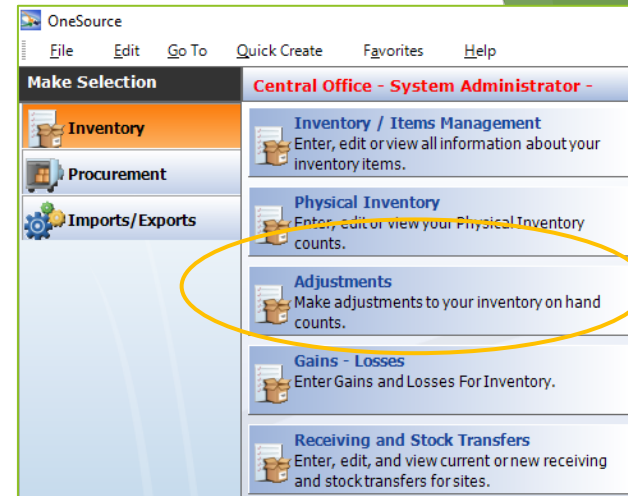


# Daily Adjustments

Items can be subtracted or added to the inventory daily by keying in daily adjustments. Inventory can be adjusted for the following reasons:

- Food Preparation
- Spoilage
- Breakage/Damage
- Discard
- Count Correction
- Cash Sales

Managers are required to make daily adjustments of all items used for each menu day.



The screenshot shows the 'Adjustments' form in OneSource. The form includes the following fields and values:

- Adjustment Date: 5/25/2016
- Date Entered: 5/25/2016 8:04 AM
- Entered By: [Empty]
- Site: 006
- Elementary: [Empty]
- Stock Number: 0047
- Potato FF Crinkle Cut
- Reason for Adjustment: Food Preparation (highlighted with a yellow circle)
- Addition / Subtraction: Subtraction
- Case Size: 30.00
- Vendor: MERCHANTS
- Broken Unit: [Empty]
- Storage Location: (Unassigned)
- Adjustment Amount table:

	Before Adjustment	After Adjustment
Cases:	3	3
Broken Units:	25.00	25.00
- Comments: [Empty]
- Lot Number: [Empty]
- Last Adjustment: Updated stock number 0145 Pancakes on 5/20/2016. Cases adjusted: -2. Broken units adjusted: -0. Reason: Food Preparation.

Changes pending

Process ID: 110302



# Adjustment Report

A report can be printed daily of all inventory adjustments that have been made.  
The manager can keep this with daily records.

Central Office Inventory Adjustments Audit								
Based on Adjustment Date From: 5/16/2016 To: 5/16/2016								
Stock Number	Stock Description	Vendor	Units Per Case	Cases Adjusted	Case Cost	Broken Adjusted	Broken Unit Cost	Total Cost
5/16/2016								
Site: 012								
Count Correction								
0047	Potato FF Crinkle Cut	MERCHANTS	30.00	1.00	17.0100	0.00	0.5670	17.0100
	Comments: entered wrong. kt							
Totals For Count Correction:				Deductions:	17.0100	Additions:	0.0000	Net: 17.0100
Food Preparation								
0647	Apples Granny Smith	Merchants Produce	40.00	-1.00	28.7200	0.00	0.7180	-28.7200
0613	Apples Red Delicious	Merchants Produce	40.00	-2.00	23.7200	0.00	0.5930	-47.4400
0249	Beans Cut Green	Crumbley	6.00	-1.00	20.5200	-4.00	3.4200	-34.2000
0047	Potato FF Crinkle Cut	MERCHANTS	30.00	-3.00	17.0100	-10.00	0.5670	-56.7000
0271	Pickles Dill Slices	Crumbley	4.00	0.00	18.6200	-0.75	4.6550	-3.4913
9009	Beef Patties 2.0	USDA	40.00	-1.00	130.0000	0.00	3.2500	-130.0000
0163	Fruit Loops Bagged Cereal WG	Crumbley	96.00	0.00	20.0700	-35.00	0.2091	-7.3185
0436	Bowls 5oz Dessert Style w/Ip	Crumbley	1,000.00	0.00	18.7200	-250.00	0.0187	-4.6750
0441	Cups 5.5oz Clear	Crumbley	2,500.00	0.00	49.8400	-125.00	0.0199	-2.4875
0445	Cups 5oz Clear (Slush)	Crumbley	2,430.00	0.00	28.8600	-180.00	0.0119	-2.1420
0461	Gloves PVC White Large	Crumbley	1,000.00	0.00	20.4500	-100.00	0.0204	-2.0400
0480	Trays 1/4lb Food Paper	Crumbley	1,000.00	0.00	12.1100	-750.00	0.0121	-9.0750
R2730695	Centerpull Towels	Crumbley	6.00	0.00	34.9500	-1.00	5.8250	-5.8250
9043	Ham Sliced	USDA	40.00	0.00	88.0000	-21.00	2.2000	-46.2000
0057	Pizza Topping Pepperoni	MERCHANTS	10.00	0.00	30.8900	-3.00	3.0890	-9.2670
0056	Pizza Dough Sheets	MERCHANTS	24.00	-2.00	37.9500	0.00	1.5812	-75.9000
0270	Sauce Spaghetti NO Meat	Crumbley	6.00	0.00	24.5400	-3.00	4.0900	-12.2700
0248	Peas Green	Crumbley	6.00	0.00	26.3400	-4.00	4.3900	-17.5600
0256	Corn Yellow Whole Kernel	Crumbley	6.00	0.00	21.8400	-4.00	3.6400	-14.5600
0621	Oranges Valencia or Navel	Merchants Produce	46.00	-2.00	18.8200	0.00	0.4091	-37.6400
0618	Kiwi Fruit	Merchants Produce	39.00	-6.00	14.3900	0.00	0.3690	-86.3400
0553	Yogurt LF Strawberry 4oz	MERCHANTS	48.00	-3.00	12.2400	0.00	0.2550	-36.7200
0143	Z Bread/Pumpkin Slice (WG)	MERCHANTS	70.00	-2.00	35.1100	-5.00	0.5016	-72.7280
9023	Cheese Mozz String 360	USDA	360.00	0.00	33.7500	-144.00	0.0938	-13.5072
0059	Tortilla 8in WW	MERCHANTS	144.00	0.00	19.1800	-123.00	0.1332	-16.3836
0436	Bowls 5oz Dessert Style w/Ip	Crumbley	1,000.00	0.00	18.7200	-500.00	0.0187	-9.3500
0445	Cups 5oz Clear (Slush)	Crumbley	2,430.00	0.00	28.8600	-180.00	0.0119	-2.1420
0459	Fork and Napkin Kit Disposable	Crumbley	1,000.00	-3.00	23.0600	0.00	0.0231	-69.1800
(c) 2005 Horizon Software International, LLC. All rights reserved.								
Inventory Adjustments Audit							Page 1 of 2	

# Keeping a Perpetual Inventory

- Can help when keying grocery orders
- Can help Central Office keep an eye on each site's running inventory
- Reduces the amount of wall-to-wall physical inventories that need to be done during the school year at each site

# Multiple, Themed Lines and Entrée Choices

Pearl Public Schools – Alyson Gillum

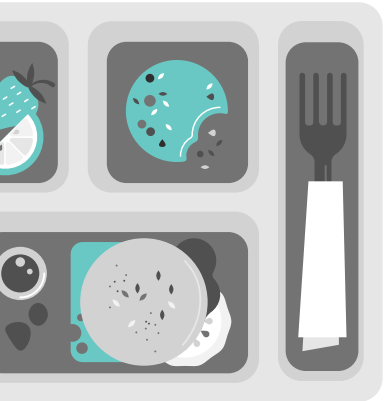
- FSMC offers multiple lines daily with different entrée choices and themes
- All lines contain components to create reimbursable meals



# The “Sandwich” Line

## Wayne County

- Offers a sandwich and a chip option every day in addition to hot entrée line
- Very popular! (kids wanted chips!)
- All lines contain all components necessary to create reimbursable meals



# Themed Cafeterias and Décor

Lee County Schools – Valerie Weivoda



- All the cafeterias in Lee County are decked out like this one!
- Different Theme in every school
- Makes kids feel excited about school lunch!

# Table-Top Cleaning

Smith County – Fleeta Blackwell & Mary Lowery



- Innovative Approach to table-top cleaning!
- Quick, effective, and Saves your back!



# Portable POS enables breakfast in the Gym

## Corinth School District – Turner Sanderson



- During COVID-19 pandemic
- Offered meals in multiple locations, including the gym
- Utilizing a portable POS
- Ensures accuracy of counts even outside the cafeteria

# Expanding Summer Feeding

Vicksburg Warren School District – Laura Bounds

*The Vicksburg Post.*

## Vicksburg Warren School District adds third site for Summer Feeding Program

Published 10:30 am Thursday, May 5, 2022

By Terri Cowart Frazier



# Bus Deliveries

## Vicksburg Warren School District – Laura Bounds



Offered Door-to-Door Bus Deliveries

# Bus Deliveries & Parent Pick Up During Pandemic

Sunflower County Consolidated SD – Scherrie Payne





# Marianna Chauvin

Division Director, School Support

[mchauvin@mdek12.org](mailto:mchauvin@mdek12.org)

[mdek12.org](https://mdek12.org)



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# PURCHASING and FOOD DISTRIBUTION

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State Conference 2022

**Bill Urban**

Director, Purchasing & Food Distribution

[mdek12.org](https://mdek12.org)



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July 19-20, 2022



# Purchasing

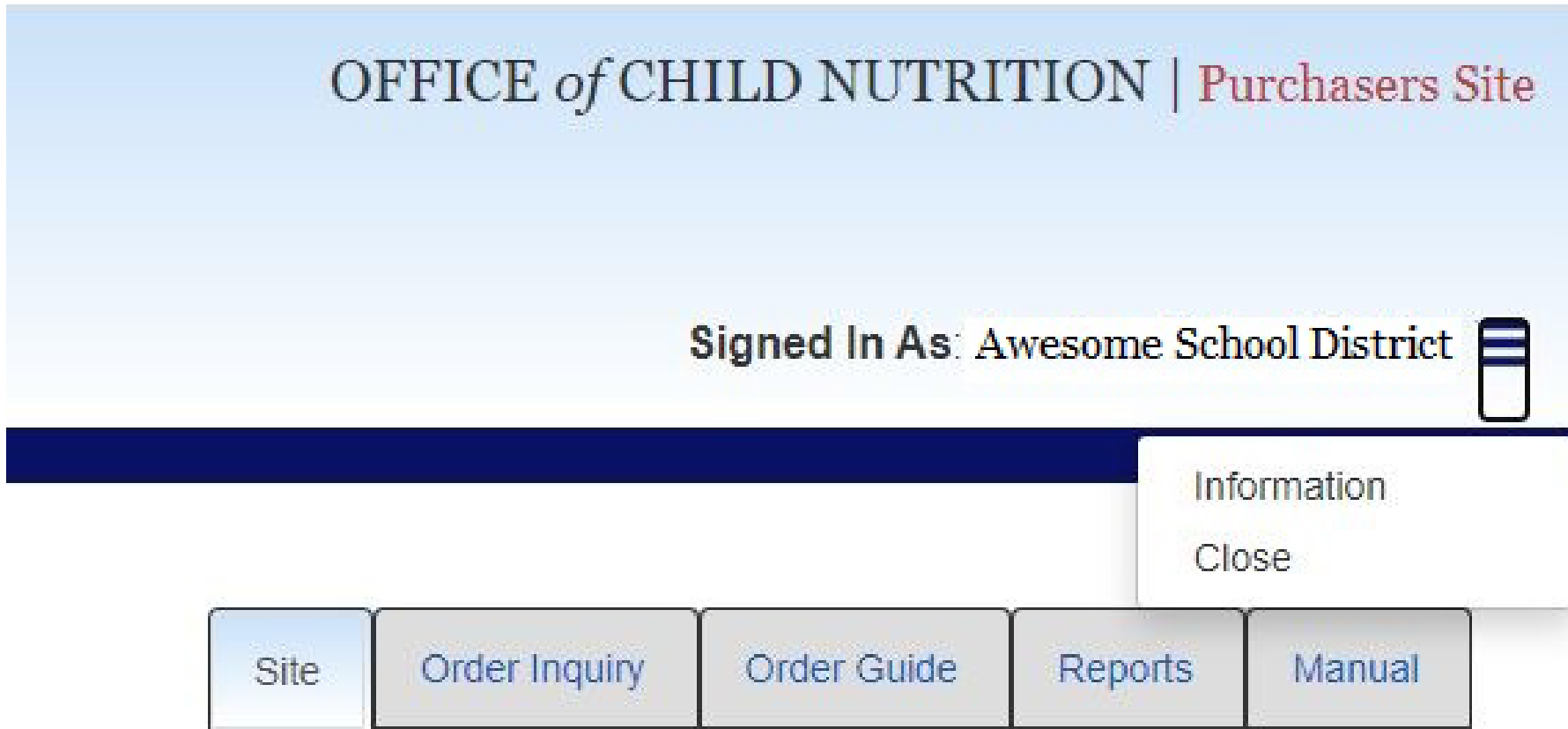
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- PRICING & AVAILABILITY
- MAPS ORDERING WEBSITE
- UPDATE
- NEW VENDORS
- INCIDENT REPORTS
- OVERTIME REQUESTS
- GOOD PARTNERSHIPS

- LARGE COMPANIES EXITING THE K12 MARKET
  - K12 produces lower margins
  - SFA's nationally do not procure favorably to distributors
  - War in Ukraine is not helpful (Grain & Sunflower Oil)
  - CPI at 9.1% - highest in 40 years
  - Where are the workers? Unemployment @ 3.6% - with 11 million jobs unfilled
  - Fuel costs high but trending downward recently
- CHALLENGES
  - TOMATO PRODUCTS – water is extremely scarce in the southwest growing regions
  - CORN - will be extremely tight due to poor crop
  - POULTRY – bird flu

- **INFORMATION AREA** - Frequent this area for up-to-date information about line items in the order guide. In the top right corner of your home page:







15 July 2022 - The fuel surcharge for PRODUCE DISTRIBUTORS of \$6.00 remains in place through July 29th.

15 July 2022 - The fuel surcharge for FULL LINE DISTRIBUTORS of \$16.00 remains in place through July 29th.

Click this hyperlink to view the June 2021 Purchasing Notes:

[https://www.mdek12.org/sites/default/files/documents/OCN/purchasing%20%26%20distribution/purchasing\\_notes\\_202106.pdf](https://www.mdek12.org/sites/default/files/documents/OCN/purchasing%20%26%20distribution/purchasing_notes_202106.pdf)

**It is imperative that organizations communicate to distributors whether they will be available to receive scheduled food deliveries. Distributor delivery attempts refused by an organization due to closure, without prior notice, may subject the organization to restocking fees of up to 25% of the value of the refused order.**

AFTER HOURS EMAIL ADDRESS CONTACTS

Merchants [MFS-MDEweather@pfgc.com](mailto:MFS-MDEweather@pfgc.com)

Crumbley [MDEWeather@cpc-inc.com](mailto:MDEWeather@cpc-inc.com) also 601-498-4186

Briggs [MDEWeather@briggsfoodservice.com](mailto:MDEWeather@briggsfoodservice.com)

- DART INDICATES ABILITY TO PROVIDE ALL CONTAINERS THIS YEAR
- CUTLERY DELIVERIES ARE STILL MISSING

- GOLD CREEK WILL BE A MAJOR CHICKEN SUPPLIER
- ALMOST ALL LINE ITEMS WILL BE SOURCED AND FILLED
- SPICE BLENDS SUPPLIED BY 2 MANUFACTURERS
  - OLD MANSION AND SAUER FOODS
- PURCHASING NOTES

## MILK

Region 1	PRAIRIE FARMS
Region 2	PRAIRIE FARMS
Region 3	PRAIRIE FARMS
Region 4	PRAIRIE FARMS
Region 5	BORDEN DAIRY
Region 6	PRAIRIE FARMS
Region 7	PRAIRIE FARMS

## ICE CREAM

PRAIRIE FARMS
PRAIRIE FARMS
PRAIRIE FARMS
HERSHEY CREAMERY
PRAIRIE FARMS
HERSHEY CREAMERY
HERSHEY CREAMERY

- Locate form at: <https://www.mdek12.org/OCN/PFD> in Resources. Also MAPS Information Section.
- Submission of an incident report should be timely and complete.
- Take pictures of the container and the issue with the product.
- Report “hidden” hazards and poor quality on an incident report.
- Examine all fresh products thoroughly prior to receipt. Reject poor quality products. A signed invoice is evidence of acceptance, and with the exception of hidden damage, there is little recourse for replacement.
- Email completed incident report and pictures to [SWPP@Mdek12.org](mailto:SWPP@Mdek12.org)
- Milk Deliveries – Email [burban@mdek12.org](mailto:burban@mdek12.org) immediately if a delivery has not been received. This requires immediate attention and resolution.

# OVERTIME REQUESTS

- Will reimburse one staff member per site.
- Located only in MAPS website information section.
- Submission should be timely – within a week of occurrence.
- You will need Hourly Rate and Benefits Rate from your HR.
- The form calculates reimbursement owed.
- You may select the Submit Form button if using Outlook email, otherwise email to [SWPP@mdek12.org](mailto:SWPP@mdek12.org)

OVERTIME REIMBURSEMENT  
OFFICE OF CHILD NUTRITION  
DIVISION OF PURCHASING AND FOOD DISTRIBUTION

Overtime can only be claimed for time worked after 2:30 p.m. due to late trucks. Over time information should be submitted to the Office of Purchasing and Food Distribution (address below).

School District: Awesome Educator School District

Distributor: Acme Foods

Date: 02/22/2021 (mm/dd/yyyy)

Instructions: Complete a separate row for each employee. The Total Overtime Hourly Rate, Total Reimb., and Total Amount Due to the District calculates automatically. (ENTER PARTIAL HOURS WORKED AS FOLLOWS: 16 minutes = .26, 30 minutes = .50, 46 minutes = .76, e.g. If the staff member worked from 2:30 pm to 3:46 pm, Overtime Hours Worked would be 1.26 hours)

Site/School Name	Truck Arrive	Truck Depart	Staff Member	Hourly Rate	Benefits (overtime hourly rate*)	Total overtime hourly rate =	Overtime Hours Worked X	Total Reimb. =
Sally Mae Elem	2:15	2:50	Jennifer Topez	\$ 14.00	\$ 5.50	\$ 19.50	0.33	\$ 6.44
Ben Franklin Mid	3:00	3:30	George Klooney	\$ 13.00	\$ 4.50	\$ 17.50	1.00	\$ 17.50
MLK High Sch	3:40	4:10	Jerry Leinfeld	\$ 12.00	\$ 3.50	\$ 15.50	1.66	\$ 25.73
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00

\* (e.g. \$17.00 hourly rate + \$3.72 benefits/hour = \$20.72/hour X 2 hours worked = \$41.44 total reimbursement)

Return completed form via email by clicking the Submit Form button, or send the printed form to:

Office of Child Nutrition  
Division of Purchasing and Food Distribution  
P.O. Box 771  
Jackson, MS 39205

[Submit Form](#)

Total amount due to district: \$ **49.67**

TERMS OF ACCEPTANCE AND SIGNATURE  
I, the undersigned, attest to the truthfulness of the information provided in this form.

Signature of Foodservice Administrator

(mm/dd/yyyy)

Date

500 Greymont Avenue, Suite F  
P.O. Box 771  
Jackson, MS 39205-0771

Phone (601) 576-5000  
Fax (601) 354-7595  
[www.mdek12.org](http://www.mdek12.org)

- MANY SFA's THROUGHOUT THE NATION HAVE HAD THEIR DISTRIBUTOR CANCEL AGREEMENTS TO PROVIDE SERVICES.
- YOUR CONTRACTED MISSISSIPPI DISTRIBUTORS ARE SUPPORTIVE OF YOU AND LOOK FORWARD TO PROVIDING THE BEST SERVICE.
- COMMUNICATION, REASONABLE EXPECTATIONS, AND FLEXIBILITY HAVE MADE YOUR STATEWIDE PURCHASING PROGRAM SUCCESSFUL.
- EVERYONE WISHES ALL SCHOOLS A VERY SUCCESSFUL SCHOOL YEAR – AND WE STAND READY TO ASSIST IN ANY WAY WE CAN.

# Transitional Standards Rule

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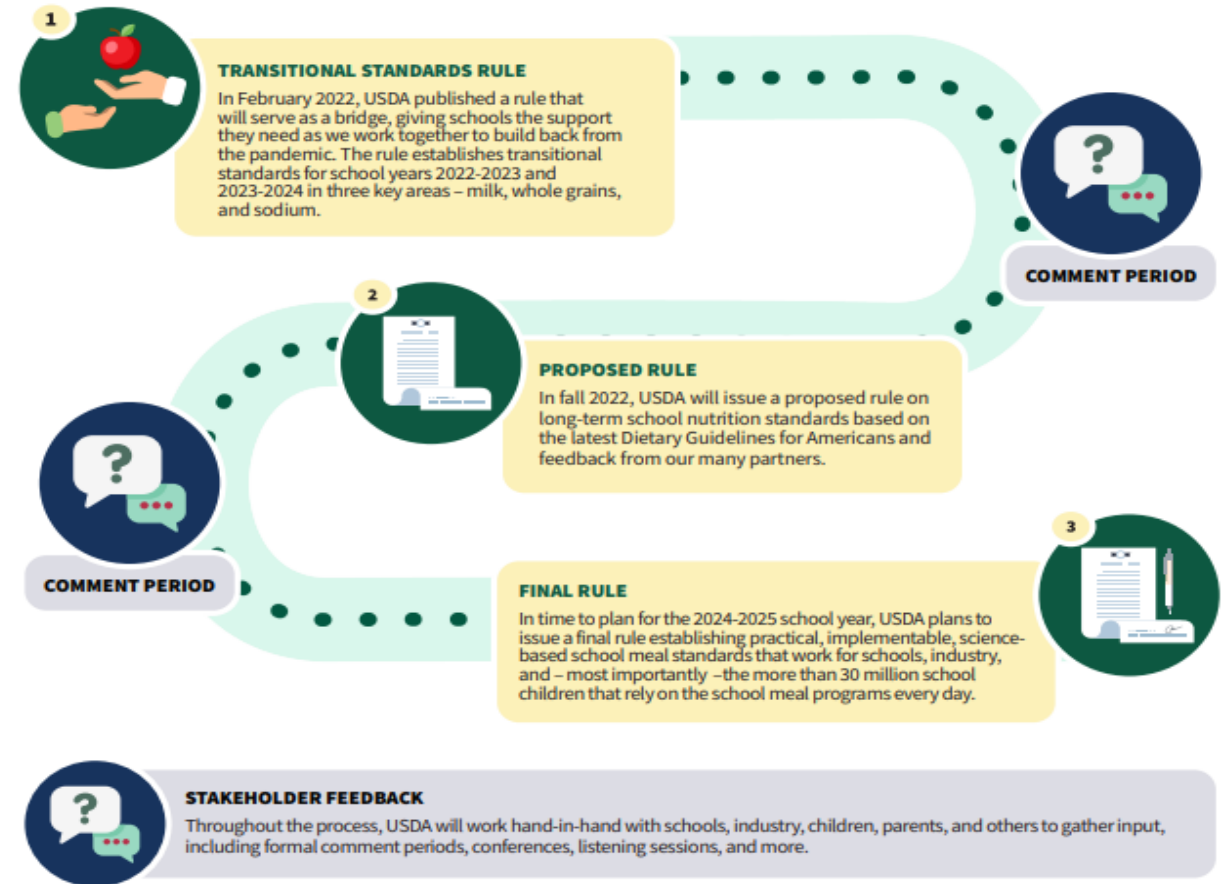
# THREE STEP APPROACH

- STEP 1: TRANSITIONAL STANDARDS RULE
- STEP 2: PROPOSED RULE
- STEP 3: FINAL RULE

## THE ROAD AHEAD: BUILDING BACK BETTER WITH SCHOOL MEALS

USDA and the Biden Administration are committed to supporting nutrition security – consistent access to nutritious foods that promote good health – through the federal nutrition assistance programs. School nutrition professionals have made incredible strides in strengthening child nutrition over the past decade; research shows school meals are the healthiest meals children eat in a day! The next step is to update school nutrition standards based on the most recent Dietary Guidelines for Americans. USDA is committed to ensuring these updated standards work. We want to hear from all our stakeholders and will be seeking opportunities to listen to a diverse range of voices throughout this process.

USDA will take a multi-step approach to help schools build back even better from the pandemic and give kids the best chance at a healthy future.



- MILK

- Schools may offer flavored 1% (low fat) in addition to unflavored 1% milk and flavored or unflavored fat free milk.

- SODIUM

- School Year 22-23: Weekly sodium limit for both lunch and breakfast remains the same, known as Target 1.
- School Year 23-24: Only for lunch there will be a marginal decrease of 10% from the Target 1 levels.

- WHOLE GRAINS

- School Year 22-23 at least 80% of grains served at lunch and breakfast must be whole grain rich (containing 50% or more whole grains).

- MILK
  - State contracts – NONE! All flavored milk remains fat free. Unflavored 1% is available.
  - State contracts – None! Flavored & unflavored shelf stable milk is 1%.
  - Offer any milk with at least 1% or less of fat, flavored or unflavored
- SODIUM
  - Continue to analyze menus as in previous years. Make adjustments as necessary to remain compliant.
  - Next school year – make adjustments to menu as necessary to achieve compliance to slightly lower levels.
- WHOLE GRAINS
  - State contracts have shifted many enriched grains back to whole grain. A few enriched items remain.
  - Offer more grains at each meal to increase enriched grain offerings. Only 1 out of each 5 grains offered may be enriched OR only 2 out of each 10 grains offered may be enriched etc.
  - Manufacturers are making whole grain foods more acceptable to students.

# Meal Pattern & OVS Overview

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**Marianna Chauvin**

Director of School Support

[mdek12.org](https://mdek12.org)



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July 2022 – State Conference



**Will not be covering every aspect of Meal Patterns!**

**Only focusing on new requirements and areas where we saw issues last year (during AR)**

**Full Breakout Sessions Available Tomorrow**

# NSLP Meal Pattern

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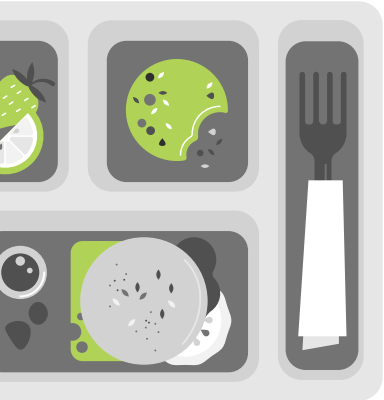
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# Basic Requirements for Lunch

Conducting a Nutrient Analysis will help you stay on track!

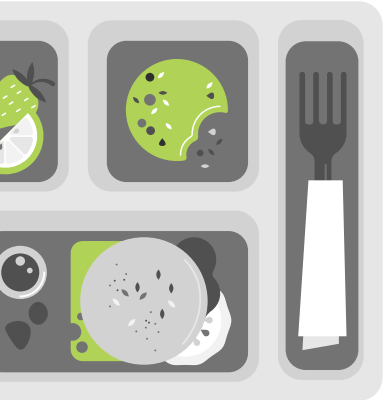
- Offer all 5 of the Required components daily
- Meet Daily & Weekly component minimums
- Meet Weekly Vegetable Subgroup minimums
- Stay within the caloric range
- Stay below the max allowed sodium limit
- Stay below the max allowed saturated/trans fat limit



# 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)



**Please check on your managers/production books!**

**We've had lots of issues with staff not making the transition from SFSP to NSLP meal pattern!**



# Grains 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!

Quantities Required to Offer						
Food Components	Ages 1-2	Ages 3-4	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
Grains / Breads			8 oz. eq/wk	8 oz. eq/wk	10 oz. eq/wk	
When combining K-5 & 6-8 to establish a K-8 group.			8 oz. eq <sup>w</sup> /wk			
Servings of grains or breads must be 100% whole-grain rich.	5 per week at least K eqg/day	8 per week at least 1 eqg/day	1 oz. eq. per day minimum	1 oz. eq. per day minimum	2 oz. eq. per day minimum	

# Grain Requirements



- At least 80 percent of grains offered must be whole grain-rich, The remaining grains must be enriched
- “Enriched” DOES NOT mean “Whole Grain”
- To meet USDA’s “WGR” requirement, the product must contain at least 50 percent whole grains, and the remaining grain must be enriched

**Option: Plan menus so enriched grains are served on one day only.**

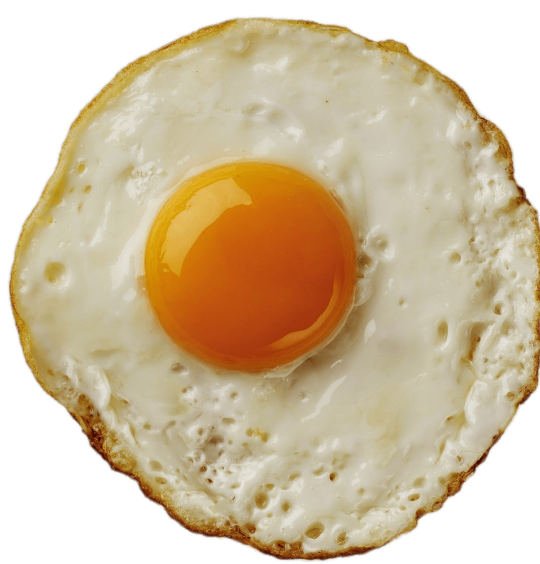
Monday	Tuesday	Wednesday	Thursday	Friday
WRG 2 oz. eq.	WRG 2 oz. eq.	WRG 2 oz. eq.	WRG 2 oz. eq.	Enriched 2 oz. eq.

# Breakfast Meats and Grain Requirements

14  
4

The whole grain-rich requirement applies only to grain-based food items, and not meat/meat alternates crediting toward the grains component at breakfast. At least 80 percent of the actual grains offered throughout the course of the week must be whole grain-rich.

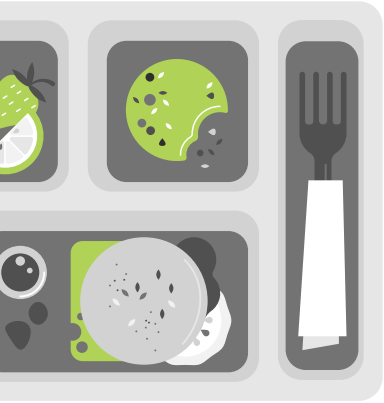
SP 04-2022



# 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



**We had issues last year with managers not making proper substitutions. Make sure you are training them!**

**If you have a supply chain issue – you would need to document that you do not have ANY of the appropriate subgroup on hand before you could switch to a different subgroup.**

# Vegetables at Lunch

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

**K-8**      **9-12**

Vegetable			$\frac{3}{4}$ cup every day	1 cup every day	No more than $\frac{1}{2}$ of the weekly total requirement may be met with full-strength vegetable juice.
Dark Green	$\frac{1}{2}$ cup either or $\frac{1}{2}$ cup either or	$\frac{1}{2}$ cup either or $\frac{1}{2}$ cup either or	$\frac{1}{2}$ cup/week	$\frac{1}{2}$ cup/week	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.
Red/Orange			$\frac{3}{4}$ cup/week	1 $\frac{1}{4}$ cups/week	
Beans/Peas			$\frac{1}{2}$ cup/week	$\frac{1}{2}$ cup/week	
Starchy			$\frac{1}{2}$ cup/week	$\frac{1}{2}$ cup/week	
Other			$\frac{1}{2}$ cup/week	$\frac{3}{4}$ cup/week	

# Fruit at Lunch

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

Quantities Required to Offer						
Food Components	Ages 1-2	Ages 3-4	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
Fruit			½ cup every day	½ cup every day	1 cup every day	No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.

# Milk at Lunch

Two DIFFERENT  
choices of milk  
must be offered  
every day!

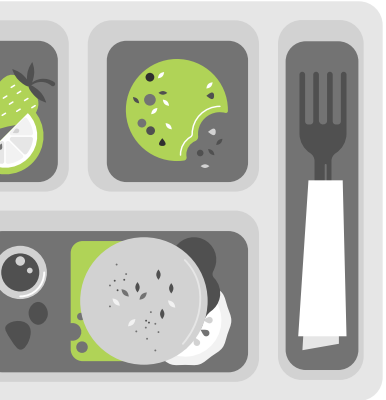
Quantities Required to Offer						
Food Components	Ages 1-2	Ages 3-4	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
<b>Milk</b> (Fluid offered as beverage)	$\frac{3}{4}$ cup (6 fl. oz)		$\frac{1}{2}$ pt (8 fl. oz)			In grades K-12, fluid milk must be 1% unflavored, or fat free flavored or unflavored.



# Dietary Specifications & Nutrient Analysis at Lunch

Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits **(THERE ARE NO WAIVERS THIS YEAR!)**
- Saturated fat limits



**We know you are having supply chain issues. We will analyze your planned menu. Document any deviations in production book. Fiscal Action Flexibility Waiver still in effect.**



## NSLP

- Maintain Target 1 for SY 2022-2023
  - Effective July 1, 2022
- Implement Interim Target 1A for SY 2023-2024
  - Effective July 1, 2023

## SBP

- Maintain Target 1 for SY 2022-2023 and SY 2023-2024
  - Effective July 1, 2022

# Sodium Standards: National School Lunch Program

<u>Age/Grade Group</u>	<u>Target 1: Effective July 1, 2022</u>	<u>Interim Target 1A: Effective July 1, 2023</u>
K-5	$\leq 1,230$ mg	$\leq 1,110$ mg
6-8	$\leq 1,360$ mg	$\leq 1,225$ mg
9-12	$\leq 1,420$ mg	$\leq 1,280$ mg



# SBP Meal Pattern

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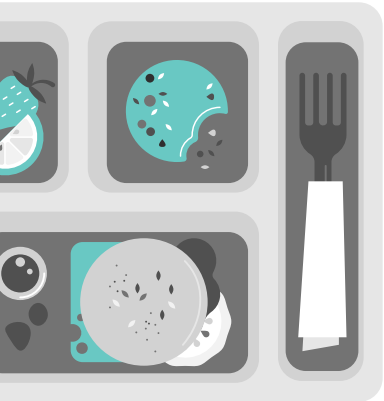


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# Required Components

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

15  
4

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

K-5

6-8

9-12

Grains	1 oz. eq/day 7 oz. eq/week	1 oz. eq/day 8 oz. eq/week	1 oz. eq/day 9 oz. eq/week	80% of the grains offered must be whole grain rich.
When Creating a K-8 Group	8 OZ EQ			
When Creating a K-12 Group	9 OZ EQ			

## Fruit / Veg at Breakfast

## K-5

6-8

9-12

# Vegetables may be offered interchangeably without restrictions

**Juice MUST be  
100% full  
strength**

<b>Fruit</b>	1 cup / day 5 cups/wk	1 cup / day 5 cups / wk	1 cup / day 5 cups / wk	
--------------	--------------------------	----------------------------	----------------------------	--



# Fruit / Veg at Breakfast

15  
6

	K-5	6-8	9-12	
<b>Fruit</b>	1 cup / day 5 cups/wk	1 cup / day 5 cups / wk	1 cup / day 5 cups / wk	

If you are NOT implementing OVS at Breakfast, each meal must include the full daily component, meaning each student must have a full cup of fruit.



# Milk at Breakfast

15  
7

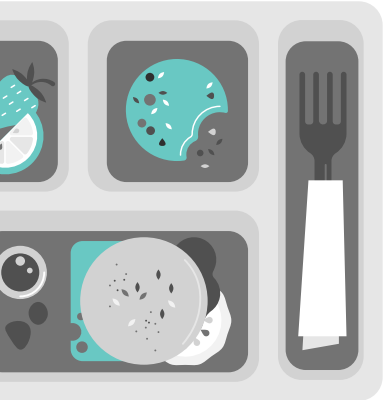
Must offer at least  
two **DIFFERENT**  
choices of milk  
each day

Quantities Required to Offer				
Required Component Offerings	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
<b>Milk</b> 1% or Fat Free Only	1 cup each day; 5 cups per week			Flavored milk <u>must</u> be Fat Free

# Dietary Specifications & Nutrient Analysis at Breakfast

Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits **(NO WAIVERS THIS YEAR!)**
- Saturated fat limits



We know you are having supply chain issues. We will analyze your planned menu. Document any deviations in production book. Fiscal Action Flexibility Waiver still in effect.

## Sodium Standards: School Breakfast Program

Age/Grade Group	Target 1: Effective July 1, 2022 – SY 2024
K-5	$\leq 540$ mg
6-8	$\leq 600$ mg
9-12	$\leq 640$ mg

# Handouts

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- Updated NSLP/SBP Meal Pattern Charts (includes veg subgroups)



# After School Snack

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A **reimbursable snack** must contain full servings of any **two** of the following four food components:

- Fluid Milk – 8 ounces
- Fruit, Vegetable, or 100 percent Juice –  **$\frac{3}{4}$  cup (6 oz)**
- Grain/Bread – 1 oz eq.
- Meat/Meat Alternate – 1 ounce meat, for example

That 4 oz juice box is NOT going to be sufficient!

## Not Allowed At Snack!

- Make sure all staff (including teachers, or after school coordinators) are properly trained on meal pattern requirements
- If a student refuses to take one of the 2 required components, the snack is **NOT reimbursable**

# Just a quick visual reminder

**DO NOT SERVE TWO BEVERAGES FOR SNACK!**





# Offer Versus Serve

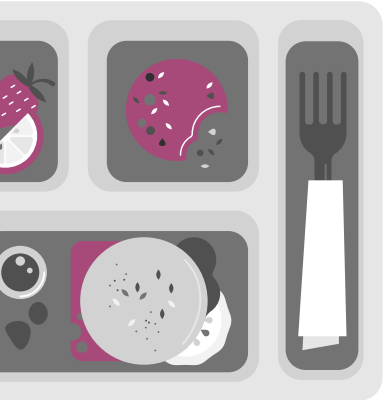
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Basics for NSLP/SBP



## 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.**

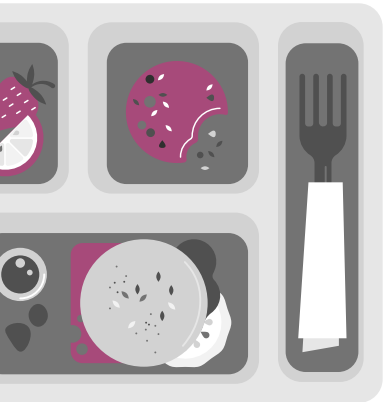


- Reduces food waste and its impact on cost
- Mandatory in the NSLP for high schools
- Optional in SBP (all grades)
- Not available for Snack Service

# Basic Requirements

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

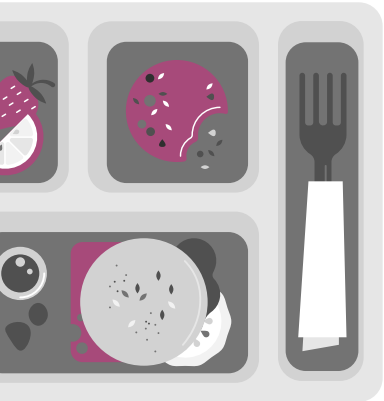
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NSLP

# 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.

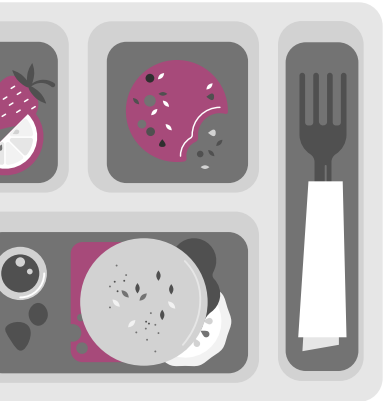


**At the very minimum, the student needs two full components plus a half cup of fruit/veg to be considered a reimbursable meal.**

# OVS Rules at Lunch

## SP 41 – 2015 (OVS Manual Pg. 10)

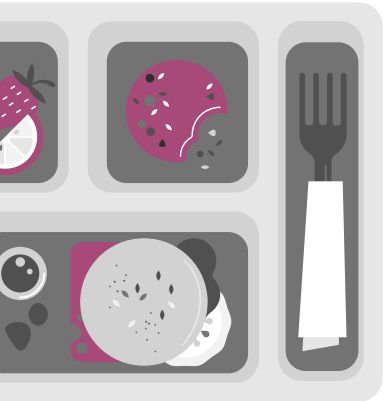
- If only 3 components are selected and 2 of those are fruit and vegetable, the student may only select the half cup portion for the fruit OR the vegetable. For the other two components, the students must select at least the minimum daily required serving of the components for them to be counted.



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!

# NSLP Meal Pattern

Knowledge of Meal Pattern is essential to OVS implementation



NSLP Meal Pattern – Daily Minimum Requirements			
	K-8	6-8	9-12
Meat	1 oz eq.	1 oz eq.	2 oz eq.
Grain	1 oz eq.	1 oz eq.	2 oz eq.
Vegetable	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup	1 cup
Fruit	$\frac{1}{2}$ cup	$\frac{1}{2}$ cup	1 cup
Milk	1 cup	1 cup	1 cup

# Lunch Tray Example (Peaches, Potatoes, and Meatloaf)

17  
2



Is this a reimbursable meal ?	
Elementary	High School
YES	NO

	Components Served	
	Elementary	High School
Milk		
Meat	FULL	FULL
Grain		
Fruit	FULL	PARTIAL
Veg	PARTIAL	PARTIAL



# OVS at Breakfast

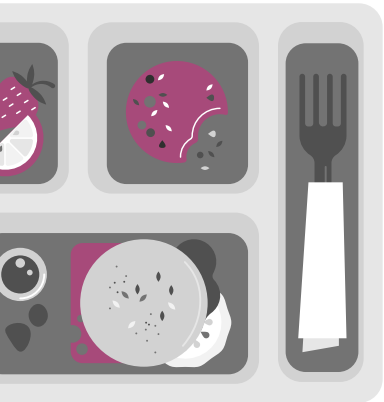
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SBP

# 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)

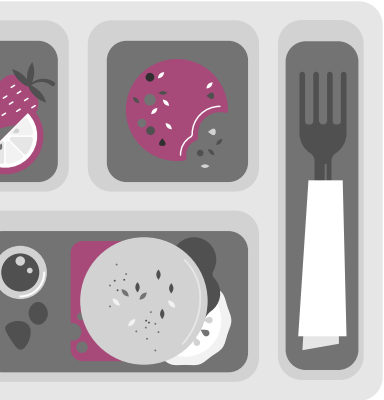


At minimum, the student must select 3 items, 1 of which must be a fruit (veg)!

# OVS Rules at Breakfast

## 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).

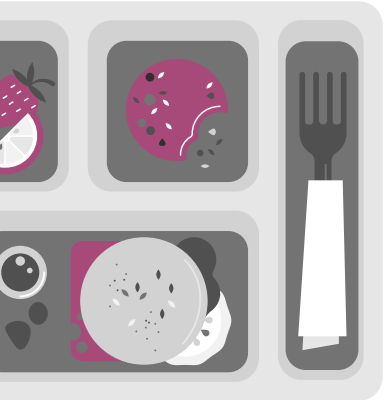
Menu: Muffin, Toast, Apple, Milk

**Remember, at lunch we deal with components. At Breakfast we deal with items!**

# OVS Rules at Breakfast

## What about Meat at Breakfast?

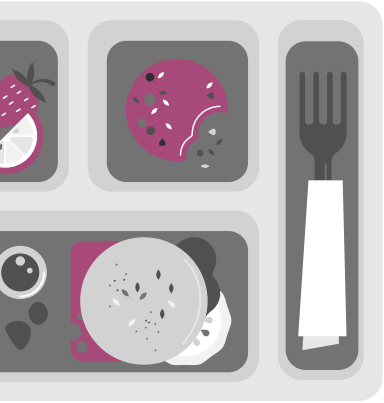
- M/MA can be offered once a full serving of true grain has been offered on the menu.
- The student does not have to pick up the true grain before they pick up the M/MA. The true grain just has to be on the menu before the M/MA can count.
- The Student can pick up the M/MA and have it count toward the reimbursable meal item total as long as the menu planner has specified that the M/MA will count toward the Grain.



# OVS Rules at Breakfast

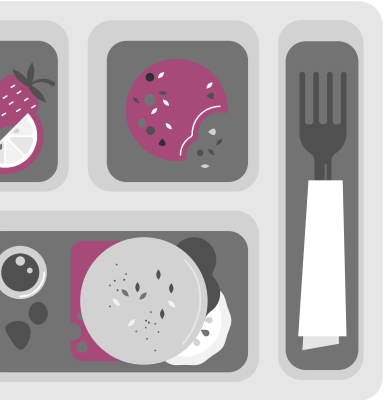
## Menu Planner Discretion & Counting Items

- 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!



# SBP Meal Pattern

Knowledge of Meal Pattern is essential to OVS implementation



SBP Meal Pattern – Daily Minimum Requirements			
	K-8	6-8	9-12
Grain*	1 oz eq.	1 oz eq.	1 oz eq.
Fruit/Veg	1 cup	1 cup	1 cup
Milk	1 cup	1 cup	1 cup

**\*NOTE:** Meats are optional at breakfast. If served, they can count toward the grain component at the discretion of the menu planner. However, you must offer the full component of a true grain.

# Breakfast Tray Example (Milk, Juice, and Bacon)



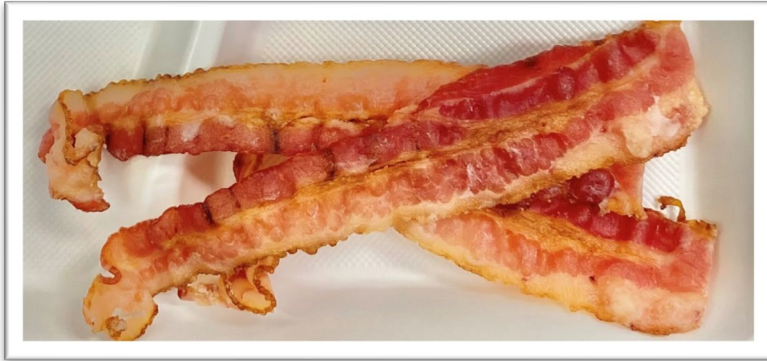
Is this a reimbursable meal ?

**NO**

	Items Served
Milk	1
Grain	
Fruit/Veg	1



# Watch that Bacon!



- Bacon does not count toward the meat component
- Considered an “Additional Food” rather than a meat component
- Cannot count as an item at breakfast

Source: MRS 2021

MRS: 8110 – Condiments/Other (8000s)

## BACON STRIPS

**MEAL COMPONENT CONTRIBUTION:**

None

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 2 slices

**RECIPE HACCP PROCESS:** #2 - Same day service



# Marianna Chauvin

Director School Support  
mchauvin@mdek12.org

[mdek12.org](https://mdek12.org)



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# Food Distribution (USDA Commodity Foods)

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# HIGHLIGHTS

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- ARRIVALS HAVE BEGUN
- CCC & SFSP ALLOCATION
- CANCELLATIONS
- STORAGE FEES
- FFAVORS RECEIVING
- INCIDENT REPORTS
- DISASTERS / SITUATIONS OF DISTRESS
- WEBSITE
- STAFFING

# ARRIVALS HAVE BEGUN

18  
5

- USDA FOODS ARE ARRIVING AT DISTRIBUTOR WAREHOUSES NOW!
  - Print notices for 3 programs - CCC 2023 SCH {NSLP} 2023 {SFSP} 2023
- **FIRST** - CHECK YOUR “REPORT 26” NOTICE OF ALLOCATION - **PRINT IT!**
  - This will inform you of upcoming deliveries and delivery date timeframes
- **SECOND** - CHECK “REPORT 27” NOTICE OF ARRIVALS WEEKLY – **PRINT IT!**
- **THIRD** - SUBMIT PURCHASING ORDERS AFTER USE OF USDA FOODS
- **FINALLY** – CHECK YOUR “REPORT 26A” NOTICE OF CANCELLATION

# CCC & SFSP

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## WHAT IS CCC?

- ONE OF THREE SEGMENTS OF SCA FUNDING.
- ALLOCATION BASED ON REGULAR ENTITLEMENT
- INDICATION ON THE “REPORT 26” NOTICE OF ALLOCATION
- PRINT “REPORT 27” NOTICE OF ARRIVAL
- GRANT EXPIRES SEP 30<sup>TH</sup>

## WHY AM I GETTING SFSP ALLOCATIONS?

- SFSP MEALS FED IN SY 20 GENERATED ENTITLEMENT

# CANCELLATIONS

---

18  
7

- USDA DID NOT RECEIVE BIDS
- NO CHICKEN AND TURKEY AWARDS PRIOR TO DEC 31<sup>ST</sup>
- SDA WILL MOVE ENTITLEMENT TO FFAVORS TO THE MAXIMUM EXTENT POSSIBLE
  - LET DONNA KNOW IF YOU NEED MORE FFAVORS \$\$\$



# STORAGE FEES

---

- USDA FOODS RECEIVE 60 DAYS OF FREE STORAGE
- DISTRIBUTORS MAY INVOICE A FEE FOR STORAGE EVERY 30 DAYS BEGINNING ON DAY 61
- STORAGE FEES ARE THE RESPONSIBILITY OF THE ORGANIZATION THAT INCURS THE FEE
- SDA MAY REALLOCATE USDA FOODS AFTER 91 DAYS TO ENSURE USAGE TO THE MAXIMUM EXTENT POSSIBLE
- STORAGE FEES WILL NOT TRANSFER TO OTHER RECEIVING ORGANIZATIONS DUE TO REALLOCATION BY THE SDA



# FFAVORS RECEIVING

- ORGANIZATIONS ARE REQUIRED TO ENTER RECEIPT OF FFAVORS ITEMS NOT LATER THAN THREE DAYS FROM DELIVERY
- THERE ARE SOME MULTIPLE REPEAT OFFENDERS TO THIS DLA/USDA REQUIREMENT
- OFFENDERS WILL HAVE FFAVORS ACCESS REMOVED
- FFAVORS REINSTATEMENT WILL REQUIRE A SIGNED POA INDICATING THE STEPS THAT WILL BE TAKEN TO BECOME COMPLIANT

# INCIDENT REPORTS

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- BROWN BOX ITEMS MAY CONTAIN HIDDEN DAMAGE CREATED DURING PROCESSING
- FRESH FRUITS & VEGETABLES MUST BE CAREFULLY INSPECTED TO OBSERVE MOST DAMAGE
- QUICKLY SUBMIT INCIDENT REPORTS UPON DISCOVERY OF UNSATISFACTORY PRODUCT
- TAKE PICTURES OF DAMAGE AND BOXES WITH ALL LABELS
- EMAIL ALL TO [SWPP@MDEK12.ORG](mailto:SWPP@MDEK12.ORG)



# DISASTERS / SITUATIONS of DISTRESS

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- TAKE TIME AND REVIEW YOUR PROCEDURES
- USDA FNS DISASTER MANUAL DATED JUNE 2021
  - <https://www.fns.usda.gov/usda-foods/program-disaster-manual>
- WHAT AGREEMENTS DOES YOUR SCHOOL DISTRICT HAVE WITH OTHER EMERGENCY MANAGEMENT ENTITIES?

# WEBSITE

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- WORKING TO SOLICIT BID TO REPLACE FOOD DISTRIBUTION WEBSITE
- HOPEFUL TO HAVE IN PLACE FOR THE NEXT SCHOOL YEAR 2023-2024

# Purchasing & Food Distribution STAFFING

BRITTANY REDD HAS ACCEPTED ANOTHER POSITION WITHIN STATE GOVERNMENT AND WE WISH HER THE VERY BEST

DONNA STUBBS IS NOT UNFAMILIAR WITH WORKING SOLO

WORKING QUICKLY TO FILL THE FOOD DISTRIBUTION SPECIALIST POSITION

IMMEDIATE CONTACT WILL BE:

- DONNA STUBBS: [DSTUBBS@MDEK12.ORG](mailto:DSTUBBS@MDEK12.ORG) 601-576-4978
- BILL URBAN: [BURBAN@MDEK12.ORG](mailto:BURBAN@MDEK12.ORG) 601-576-4960

Questions  
Please –  
fill out a  
Question card.



# At-Risk Afterschool Meals Program for SFAs

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**Susie Q. Evans-Gater**

CACFP Director; School Support Director

[mdek12.org](https://mdek12.org)



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July 2022



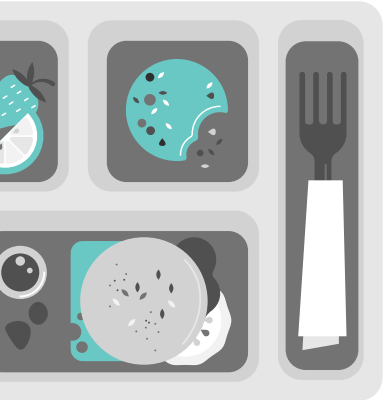
**OCN is poised to support MDE's strategic goal to increase access to high quality early Childhood Programs by ensuring every child has access to nutritious, age – appropriate meals.**



# CACFP At-Risk Afterschool Meals Program

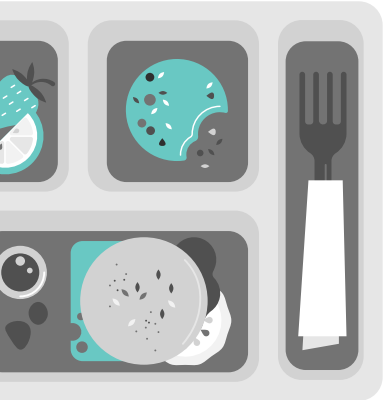
## What is At-Risk?

- The At-Risk Afterschool Meals Program is a component of the Child and Adult Care Food Program (CACFP) which offers federal funding to afterschool programs that serve a meal and/or snack to children in low-income areas.
- Reimbursement can be used for the payment of approved administrative and operational costs.



# NSLP versus CACFP At-Risk

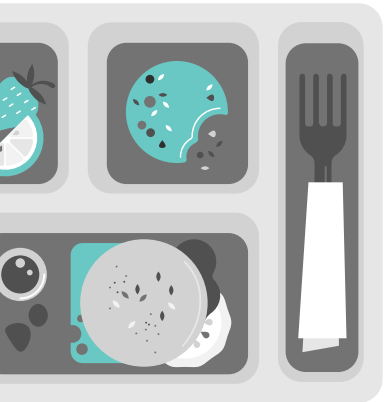
## Why should the district participate in CACFP At-Risk?



- NSLP
  - Schools offer a snack under the NSLP
- CACFP
  - Schools may offer both a snack and/or supper

An eligible program must:

- Be structured primarily to provide care for children after school
- Provide organized, regularly scheduled activities
- Be in an eligible area
- Must occur after the regular school day ends or on weekends

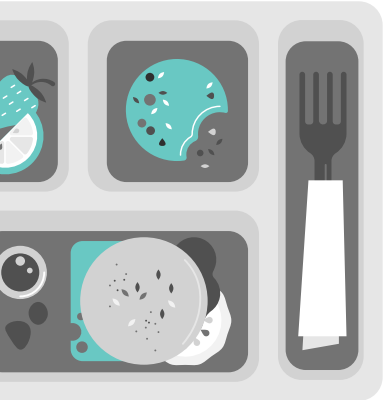


# How does my district participate?

20  
0

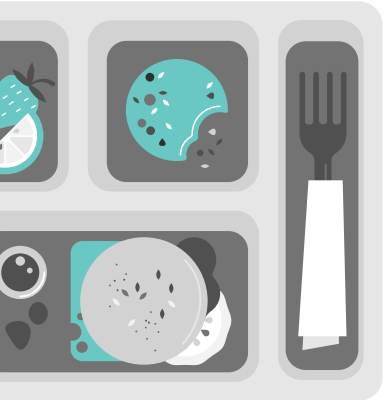
The State Agency has created a streamlined process for SFAs

- Obtain the Application Packet
- Submit the required documents
- Complete the CACFP Module in MARS
- Receive Technical Assistance from the CACFP Team



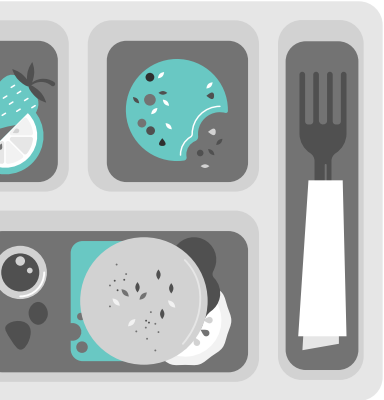
# CACFP Meal Pattern Requirements

## What Meal Pattern do I use?



- At-Risk Meals must meet CACFP Meal Pattern requirements
- SA will provide guidance on milk, grain, sugar limits in yogurt and dry cereal, etc.

- Compliance Review Process
- On-Site and Administrative Level Visits
- Serious Deficiency Process
- Corrective Action



# Break Out Session

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**Session 3: 11:00 a.m. – 11:50 a.m.**

**Room # 1**



**Please Join  
Us!**



# Susie Q. Evans-Gater

Director of CACFP/SFSP Division

[susie.evans@mdek12.org](mailto:susie.evans@mdek12.org)

[mdek12.org](https://mdek12.org)



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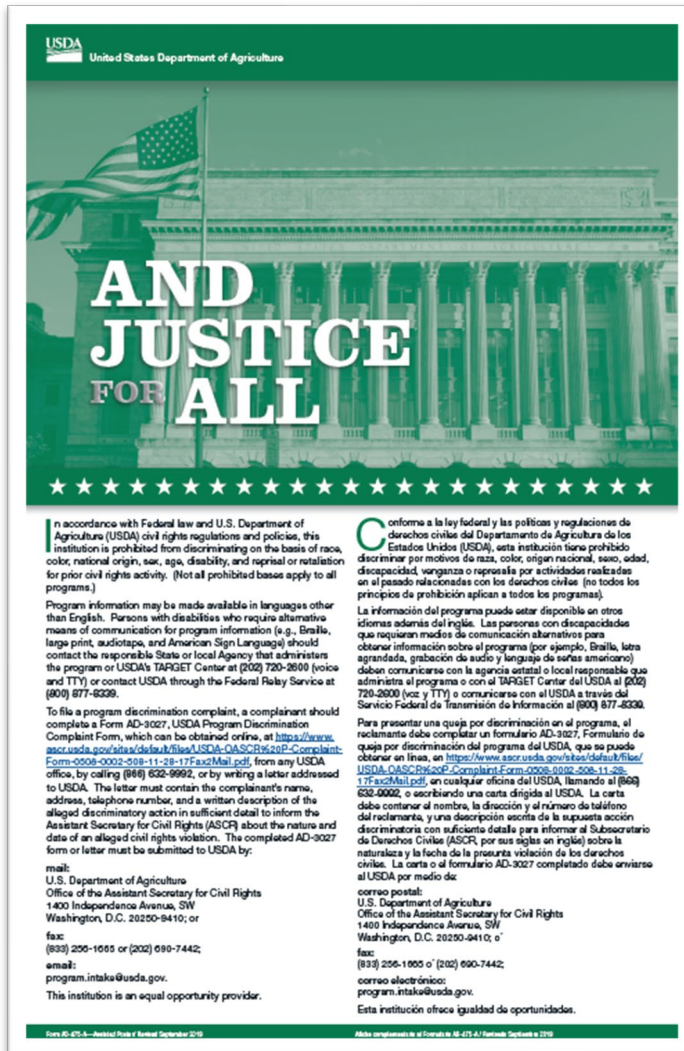




# Non-Discrimination

This institution is an equal opportunity provider.

Full Non-Discrimination Statement available on OCN website.



**USDA**  
United States Department of Agriculture

**AND JUSTICE FOR ALL**

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To file a program discrimination complaint, a complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form, which can be obtained online, at <https://www.ascr.usda.gov/sites/default/files/USDA-ASCR%20P-Complaint-Form-0508-0002-508-11-28-17FaxMail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail:  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or  
fax:  
(833) 256-1665 or (202) 690-7442;  
email:  
[program.intake@usda.gov](mailto:program.intake@usda.gov).  
This institution is an equal opportunity provider.

Conforme a la ley federal y las políticas y regulaciones de derechos civiles del Departamento de Agricultura de los Estados Unidos (USDA), esta institución tiene prohibido discriminar por motivos de raza, color, origen nacional, sexo, edad, discapacidad, venganza o represalia por actividades realizadas en el pasado relacionadas con los derechos civiles (no todos los principios de prohibición aplican a todos los programas).

La información del programa puede estar disponible en otros idiomas además del inglés. Las personas con discapacidades que requieran medios de comunicación alternativos para obtener información sobre el programa (por ejemplo, Braille, letra agrandada, grabación de audio y lenguaje de señas americano) deben comunicarse con la agencia estatal o local responsable que administra el programa o con el TARGET Center del USDA al (202) 720-2600 (voz y TTY) o comunicarse con el USDA a través del Servicio Federal de Transmisión de Información al (800) 877-8339.

Para presentar una queja por discriminación en el programa, el reclamante debe completar un formulario AD-3027, Formulario de queja por discriminación del programa del USDA, que se puede obtener en línea, en <https://www.ascr.usda.gov/sites/default/files/USDA-ASCR%20P-Complaint-Form-0508-0002-508-11-28-17FaxMail.pdf>, en cualquier oficina del USDA, llamando al (866) 632-9992, o escribiendo una carta dirigida al USDA. La carta debe contener el nombre, la dirección y el número de teléfono del reclamante, y una descripción escrita de la supuesta acción discriminatoria con suficiente detalle para informar al Subsecretario de Derechos Civiles (ASCR, por sus siglas en inglés) sobre la naturaleza y la fecha de la presunta violación de los derechos civiles. La carta o el formulario AD-3027 completado debe enviarse al USDA por medio de:

correo postal:  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; o  
fax:  
(833) 256-1665 o (202) 690-7442;  
correo electrónico:  
[program.intake@usda.gov](mailto:program.intake@usda.gov).  
Esta institución ofrece igualdad de oportunidades.

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