Maine Department of Education January 25, 2024 Child Nutrition Thursday Update

In this week's Thursday Upate You can scroll through or click on a title below and you will be taken to that page.

Welcome to this week's edition of the Child Nutrition Thursday Update! The Thursday Update is your one stop to stay informed about all the updates, changes and exciting things happening in the National School Lunch Program.

Farm to School Cook-off 2024 On-Site Monitoring State Local Foods Fund Federal Local Foods for Schools Help Maine Expand SFSP & SSO in Rural Areas Buy American Child Nutrition Training Shout Outs!

Farm to School Cook-off 2024**Register your team by** February 16, 2024!! **Only one competition!!** May 7, 2024 from 11am-2pm at **Central Maine Community College** Teams will prepare two lunch dishes, One using local *Tofu*, the other local *Chicken* **Space is limited to 8 teams** To register your team, please complete this form. More information regarding the cook-off can be found on our website. If you have questions about the cook-off, contact Stephanie, Katie or Michele

Stipends are available; \$100 for food - \$50 in supplies

On-site Monitoring Due February 1, 2024

All School Food Authorities (SFAs) operating more than one site under the National School Lunch Program (NSLP) are required to conduct on-site monitoring of the counting and claiming system and readily observable areas at each site before February 1st of each year. This requirement includes reviews of the breakfast and lunch program. Please note that each lunch site must be reviewed annually; however, only 50% of breakfast sites must be reviewed annually.

A sample form is available on <u>National School Lunch Program</u> page of our website under 'On-Site Monitoring Forms'.

Open Office Hours for Financial Reporting

January 30th, 1:00-2:00pm February 6th, 1:00-2:00pm February 13th, 1:00-2:00pm

Please email Jodi for the meeting link



State Local Foods Fund and Processed Food

As a reminder, local processed foods are allowable for reimbursement through the state Local Foods Fund, If they have submitted a product formulation sheet that has been approved by the DOE Child Nutrition team. We will have a list of approved processed foods on our website soon.

If there is a local processed food that you would like to use in your school but is not yet approved, send Farm and Sea to School Coordinator Katie Knowles an email with the processor name and product and she will reach out to them and provide information on the application process. Her email is <u>katie.knowles@maine.gov</u>.

State Local Foods Fund Summary Claim Form

Our website now has an <u>excel version</u> of the Summary Page for the state Local Foods Fund. The PDF version still exists but excel makes reporting a breeze and eliminates the requirement of printing and re-scanning the form!

Federal Local Foods for Schools (LFS) Reminders

As a reminder, the federal LFS funds are only available through December 2024 to support local foods purchases. It is a 100% reimbursement program (i.e., if you spend \$300 in local products you are reimbursed \$300 back). We have districts that opted into the fund and have not used any funds to date. Now is the time to come up with a plan of how to spend them (keep in mind they cannot be used in the Summer Food Service Program). Visit our <u>website</u> to view your district's allocation and for more information.

Any technical questions on LFS can be directed to Katie Knowles, Farm & Sea to School Coordinator at <u>katie.knowles@maine.gov</u>.



Help Maine Expand SFSP and SSO in Rural Areas

The rural designations in the Summer Food Service Program and NSLP Seamless Summer Option have been revised! Please see the updated map <u>here</u>. A permanent non-congregate meal service option through the SFSP and SSO for children who live in rural communities with no congregate meal service was established through the Consolidated Appropriations Act. This map assists sponsors in determining which areas are considered rural. Please also refer to recently released <u>memo</u>: SFSP 04-2024, SP 06-2024, Rural Designations in the Summer Meal Programs

Additional SFSP/SSO eligibility criteria are in place as to what constitutes open sites and which meals can be claimed. The area eligibility <u>map</u> indicates which areas are open site eligible based on census tract data. School data can also be used. Please email <u>adriane.ackroyd@maine.gov</u> for more information, including how to operate non-congregate sites in rural areas that are not area eligible.

Buy American Requirement

If you have questions, please reach out to any of the NSLP Reviewers

Buy American Requirement: School food authorities (SFAs) in the continental United States must purchase domestic agricultural commodities and food products.

- For foods that are unprocessed, the agricultural commodities must be domestic, and for foods that are processed, they must be processed domestically using domestic agricultural food components that are comprised of over 51% domestically grown items, by weight or volume.
- A domestic creditable food component is the portion that counts toward a reimbursable school meal (meats/meat alternates, grains, vegetables, fruits, and fluid milk).
- More information on Buy American can be found here.
- Exceptions include: the food or food product is not produced or manufactured in the United States in sufficient and reasonably available quantities of a satisfactory quality; or competitive bids reveal the cost of a United States food or food product is significantly higher than the nondomestic product.

Exceptions allowed under traditional Buy American requirements do not apply to Supply Chain Assistance Funds. Products must be unprocessed or minimally processed and be domestic. We have observed that 100% juice cups often contain juice sourced from a variety of countries, including the US. Unless you have documentation to confirm that at least 51% of the fruit used is a product of the US, these juice cups are an unallowable item for SCA funds.

Please ensure you are maintaining documentation to show you are ensuring compliance with Buy American guidelines. Documentation can include bid documents, emails to distributors, and/or written procedures.

Child Nutrition Training Opportunities

Registration links are in the title or can be found on our website

<u> Pre-K Meal Pattern Webinar</u>

January 29, 2024

1:30pm

Join Maine Department of Education Child Nutrition for an overview of the meal pattern requirements for Pre-K students. Whether your school currently has Pre-K or is in the early stages of planning for a Pre-K classroom, this webinar will review what is required under the School Breakfast and National School Lunch Programs.

Community Eligibility Provision (CEP)

USDA has changed the qualification to participate in CEP. It has gone from 40% to 25%. We will be offering three webinar opportunities for Districts to learn: *How to Participate in CEP *What you need to do for your District or group of schools within the District to participate. **CEP** removes the need for collecting applications and completing the Verification process for 4 years. February 26, 2024 - 1:30pm

> March 5, 2024 - 10:00am March 15, 2024 - 10:00am

A recording of the webinar will be available on our website

Two Day ServSafe Manager

Class and Exam

david.hartley@maine.gov

Tuesday, February 20, 2024 9:00am-3:00pm Wednesday, February 21, 2024 - 8:00am-Noon - Testing

> Bucksport High School Library 102 Broadway Bucksport

\$102/person - Registration ends February 2, 2024

- The class is for school food service only
- Books are ordered and mail once registration has ended
- Please note start times for each day
- Bring photo id, pen or pencils with erasers
- You must provide an email address as certificates are sent via email.
- Please note testing start time on the second day
- Lunch is NOT provided. Please bring a lunch.



Summer Meal Options for SFAs Webinar

School Food Authorities are in a great position to feed children over the summer months when school is not in session. During this webinar, SFAs will learn about the variety of options available to provide meals to children over the summer months. Program examples include the Summer Nutrition Programs (group dining with the Summer Food Service Program and pick-up or home delivered meals in rural areas with the Summer Food Service Program), the National School Lunch Program Seamless Summer Option and traditional National School Lunch Program over the summer months. Join DOE to learn more about these programs and make the best decision to feeding your students over the summer time.

> March 7, 2024 1:30pm

Serving Up Science

Kansas State University is excited to host a second session of Serving up Science: The Path to Safe Food in Schools this June. The in-person program will take place June 24-28, 2024 at Kansas State University in Manhattan, Kansas.

If selected, all cost incurred for travel to and from Manhattan, Kansas is the responsibility of the participant or their employer. Other program expenses, including meals and lodging are provided Monday evening through noon on Friday while participants are in Manhattan.

The nominated individuals must complete the nomination form by March 1st, 2024. Notification of acceptance to attend the program will be sent by March 11th, 2024. Please send a letter of interest to <u>Jane.mclucas@maine.gov</u> by February 16, 2024 to receive the nomination form.

Shout Outs!!

MSNA and Maine DOE Child Nutrition hosted a mini conference and food show at the Augusta Civic Center.







deral Regulation 7 CFR 250

• Use 10% of NOI funds each month, or more.

- Districts must be at 30% usage by October and by January 60% usage at the committed manufacturers.
- By the end of the SY 100% usage, or sooner
- Balances at manufacturers can not exceed six months.

Windsor and Somerville Elementary Students consider "The Benefits of Seaweed - Classroom to Lunchroom

Windsor School Chef Missy and Kara serve up Seaweed-ish Meatballs, Kelp Burgers and Maine Marinara for students and teachers at Somerville and Windsor Elementary Schools.

Some of the students responses:

"Amazing", "Delicious", and "Even though I didn't know what to expect, I thought it would have the consistency of meal, which it didn't, I still liked it." "The flavor was really good"





Thank you Mike Flynn for sharing



