

Child Nutrition Thursday Update

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Child Nutrition Training

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Local Foods Training - Cooking with Early Maine Harvest

Shout Outs!!

USDA Foods

terri.fitzgerald@maine.gov

February Monthly Order

The February Monthly Order will be open from
February 1st to February 13th at 4:00pm

As a Reminder!

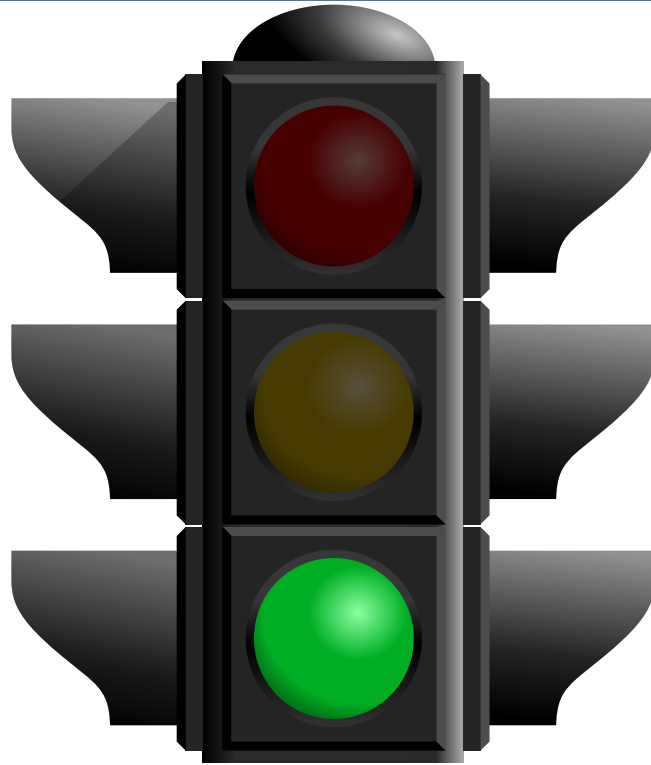
The Monthly Order runs from the 1st-15th.

- If the 15th of the month is a Saturday or Sunday, the monthly order will close on Friday at 4:00pm.
- If it is not, the closing date is simply the 15th at 4:00pm.

Step by step directions on how to complete your order can be found on the the [USDA Foods](#) page of our website.

Orders cannot be refused or sent back to PFG once shipped.

USDA Annual Order



The SY2027 Annual Order is now open!

You will have until 4:00pm on **February 20, 2026** to complete your Annual Order.

There will be no extensions!

To see a list of what will be offered on the Annual Order, visit the [Food Distribution](#) page of our website. Scroll until you see the link to “USDA Food Price Per Case

****If there is not a high demand to purchase full truckloads or we cannot split trucks with other states, then certain items **will not** be purchased. ****

Community Eligibility Provision (CEP) & Special Provision II

With concerns about the upcoming cuts in SNAP, it is possible we will see a drop in students that are Streamline Certified for school meals.

This is the time to take a look at your data! April 1, 2026 Data will not be affected by a SNAP cut and may be the highest data you will ever have.

For CEP:

- If you qualify, but are not participating in CEP, this is the time to take a look at those numbers, and crunch some data to find all your students that qualify
- If you already participate in CEP, please review your numbers too! How do they look? Are they better than you currently have? Would it make sense to create a new 4-year cycle? To increase your percentage to extend your cycle? To extend your cycle for another year?

DON'T miss this last opportunity to hold onto these percentages!

For SPII:

- Many districts certified for Special Provision II in SY 2023, the current School Year, 2026 is the fourth year. The schools that do not qualify for CEP will need to recertify for Special Provision II in SY 2027. This means collecting applications and using them for meal accountability in SY 2027.
- If you will be renewing Special Provision II beginning with SY 2027 please have the Superintendent email david.hartley@maine.gov to notify him.

Please contact [David Hartley](#) with question about either program.

Serving Meals to Students Off-Site in the NSLP

sarah.d.platt@maine.gov

An important reminder, school meals can only be served and claimed:

- to students enrolled in the SAU, and
- served and consumed at an approved school building in that SAU recognized by the Maine DOE
- on an in-person academic school day,
- in a congregate setting.

This [document](#) was developed to provide guidance to school food authorities (SFAs) operating the National School Lunch Program (NSLP) on meal reimbursement for students attending school off-site.

Sending meals to students attending an off-site location are not eligible for reimbursement through the NSLP.

Buy American Quick Guide & FAQ

stephanie.stambach@maine.gov

As a reminder, school nutrition programs must track all non-domestic commercial food purchases. Starting this school year, the non-domestic cap is 10% of total food purchases.

The Buy American quick guide and FAQ have been updated based on current information. Please refer to this if you have any questions on Buy American tracking.

Financial Open Office Hours with Jodi

Topic: Review of Monthly Financial Reporting
February 12th, 1:30pm-2:30pm

Please email jodi.truman@maine.gov for the link to attend.



!Save the Date!

May 19, 2026 Webinar

Annual Financial Report with a focus on the
revenue and expenses of non-program foods.

A non-program food is any food or beverage purchased using school nutrition funds and sold to students or adults that is not claimed as a reimbursable meal (all components) offered to students. Examples of a non-program food: second meal to students, adult meals, milk, juice, entrée, snacks, catering, vending and foods sold outside school hours.

**The link to register for the webinar will be
available beginning in April.**

Beginning February 12th, Paula will be on medical leave for several weeks. If you have questions, please check the list below for names, phone numbers, email addresses and specialities of Child Nutrition team members who can assist you.

Miles Laidlaw

Data & Technology Systems Coordinator

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CNPweb

Jodi Truman

Child Nutrition Finance Specialist

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Annual Paperwork & Claim Filing

Terri Fitzgerald

USDA Foods Coordinator

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USDA Foods & DOD Fresh

Katie Knowles

Farm & Sea to School Coordinator

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Farm & Sea to School
Harvest of the Month

Kobi Chase

CACFP Nutrition Consultant

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Program Review
At Risk Afterschool Meals
Agreements

Michele Bisbee

Child Nutrition Consultant

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Program Reviews
Culinary Specialist
Food Safety & Sanitation
Equipment Assistance

Kate Fayle

Child Nutrition Consultant

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Program Reviews
School Breakfast Program
Summer Food Service Program

David Hartley

Child Nutrition Consultant

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Program Reviews
Application Approval & Verification
Food Safety & Sanitation
ServSafe
Special Provisions

Sarah Platt

Child Nutrition Consultant

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Program Reviews
Meal Pattern
Special Needs
Procurement

Stephanie Stambach

Child Nutrition Supervisor

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Program Reviews
Fresh Fruit & Vegetable Program
Farm to School



Training Opportunities

March 26, 2026

9:00-12:00

Child Nutrition Office

90 Blossom Lane, Augusta

OR

April 9, 2026

9:00-12:00

Dennis Paper

101 Mecaw Road, Hampden

This training is for Summer Food Service Program Sponsors who have recently operated the program. It is mandatory that Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include an overview of program regulations and highlight areas where additional training is needed and tips for program promotion.

April 30, 2026

9:00-12:00

Child Nutrition Office

90 Blossom Lane, Augusta

This training is for new Summer Food Service Program Sponsors who would like to operate the program. It is mandatory that all Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include a detailed overview of program regulations, tips for successful operations, and ample opportunity for questions. Experienced sponsors are also welcome to register for this training if they would like to have a more detailed training.

Child Nutrition Training

- AI of any kind will be removed from the virtual training.
- The links to register are in the training titles - unless otherwise noted.
- We are unable to hold virtual and in person training simultaneously.
- All of our webinars are recorded and put on our website within a week of the training.
- Pay attention to registration deadline dates. Deadlines must be adhered to.
- Be sure to register to ensure that we have enough space for everyone.
- If there is a registration fee - Per Maine DOE policy, payment is due by credit card at the time of registration.
- Mark your calendars once you have registered.
- If State offices are closed webinars/trainings will be rescheduled. Anyone who has already registered will be notified of the new date and time.

If you have any questions about any of the Child Nutrition Training, please contact Paula at paula.nadeau@maine.gov

Webinars

paula.nadeau@maine.gov

Three Opporutnities to Learn about Community Eligibility Provisions (CEP)

Registration link is in the date and time.

[February 23, 2026](#)

[1:30pm](#)

[March 5, 2026](#)

[10:00am](#)

[March 27, 2026](#)

[10:00am](#)

This program allows districts/schools/group of schools to claim free meals based on the number of enrolled students that qualify based on the Direct Certification List (DC). This webinar will help explain the process and time line for applying for CEP.

[Meal Counting in Alternative Serving Locations: Requirements & Best Practices](#)

March 30, 2026

1:30pm

This must-watch webinar is designed for schools that operate alternative serving locations- where meals are served outside of the traditional cafeteria. These locations may include classrooms, hallways, and other areas. We will review how to accurately count meals at the point of service, or when a student receives a reimbursable meal. We will also discuss common review findings related to Breakfast in the Classroom and Pre-K meals served in the classroom, along with best practices to support compliance.

Did you miss a webinar?

You can view it by going to the [Webinars and Training](#) page of our website.

Production Records and Cycle Menu Workshop

Improve efficiency. Reduce waste. Stay compliant.

Join our interactive workshop on Production Records and Cycle Menus and learn how to plan, document, and manage meals with confidence. Perfect for school nutrition professionals looking to strengthen operations and meet program requirements.

Workshop Objectives:

- ✓ Understand the purpose of production records
- ✓ Completing production records correctly
- ✓ Using cycle menus for streamlined planning, consistency, and cost control
- ✓ Best practices for planning and documentation
- ✓ Improve efficiency, consistency, and compliance

Don't miss this opportunity to sharpen your skills
and improve your program!

This workshop is open to School Nutrition Directors and Kitchen Managers and will be capped at two people per district.

Bring your planned lunch menu for March and a laptop.

February 18, 2026 | 8:30am-12:30pm

Child Nutrition Office - Room 101 | 90 Blossom Lane, Augusta

ServSafe Exam

Registration Deadline - March 9, 2026

This is the last exam we will be offering this school year!

2:00pm

March 26, 2026

Child Nutrition Office

Deering Building

Room 101

Augusta

Arrive early, testing begins promptly at 2:00. Bring photo ID (you will not be able to take the exam if you do not have your ID), pens or pencils, erasers. Once test has begun no late arrivals will be allowed to take the exam.

Per Maine DOE policy, payment is due by credit card at the time of registration.



Local Foods Training Cooking with Early Maine Harvests

March 11, 2026

10:00am-1:00pm

Child Nutrition Culinary Classroom

90 Blossom Lane

Augusta

How do we keep local foods on the menu when Maine's growing season slows down? This training supports cooking and sourcing local foods across all seasons, focusing on Maine's early spring bounty! Participants will learn strategies for sourcing Maine products year-round, and how Maine's Harvest of the Month can help support these efforts. Through recipe demonstrations and hands-on cooking methods, we will explore different ways to prepare and cook with local ingredients every season!

Shout Outs!!

Whole-grain Rich Pizza Dough at Airline Community School



Sarah Platt recently visited the Airline Community School in Aurora and got to see first hand the whole grain-rich pizza dough that Katie Cobb makes for the students and they LOVE it.

Way to go, Katie!!

Student Choice in Lewiston

At the end of January, Lewiston students voted for all of the food that they had in our school cafeterias.

This highlighted student voice.

Lewiston Public Schools: Student Choice Lunch Week

The last week of January was all about celebrating student voice and choice in our cafeterias. With over 1400 votes, Lewiston students got to choose the menu items for the week. Here are our choices:

Tuesday, January 27th:

Broccoli
and
Cheese
Baked
Potato!



Wednesday, January
28th:

French Toast,
Sausage, Home
Fries, and
Strawberries!



Breakfast
for Lunch!



Thursday, January
29th:

Mac and
Cheese!



Friday, January 30th:

Orange
Chicken with
Fried Rice!
Watermelon!



Featuring
local Cluck
Ya Chicken!



Thank you Tallulah Sweet, for sharing!!