

Child Nutrition Thursday Update

In this week's Thursday Update

SY2026 Unanticipated School Closure Waiver

USDA Foods - PFG Delivery Schedule

A La Carte/Catering

October Survey Coming Soon

Maine Farm to Institute Summit

Maine Wasted Food Awareness Week

Apple Crunch Day

Webinars

Verification Training - Cancelled

ServSafe Exam

Fall Info Meeting

Basic Sanitation Training

Full Plates Full Potential Funding Opportunities Webinar

Maine Green Schools Symposium

Shout Outs!!

Child Nutrition Website - <https://www.maine.gov/doe/schools/nutrition>

Child Nutrition List Serve Email - child.nutrition@maillist.informe.org

SY2026 Unanticipated School Closure

nicholas.j.labreck@maine.gov

SY 2026 Unanticipated School Closure with Remote Learning Waiver Request

We are pleased to announce that USDA has approved Maine's request for the Unanticipated School Closures with Remote Learning Waiver. This waiver provides additional flexibility to support continued access to meals for students in the event of unexpected school closures paired with remote learning.

To request use of this waiver, please complete the Microsoft Form.

👉 <https://forms.cloud.microsoft/g/3VFAc8JV3D>

Please ensure that your request is submitted as soon as possible when an unanticipated closure occurs so our team can review and respond promptly. Thank you for your continued dedication to ensuring Maine students have access to nutritious meals, no matter the circumstances.

USDA Foods

terri.fitzgerald@maine.gov

PFG Delivery Schedule

The School Year 2026 PFG delivery schedule is now on the FDP webpage of our website. Scroll to the PFG dropdown to find the link.

PFG Deliveries

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

A La Carte/Catering

Are you serving A La Carte or Catering?

If so, when figuring your cost, you need to allocate for labor. Charges for food cost need to be triple of what it cost you.

Example- Your cost = \$.40

Charge cost- \$1.20

You CANNOT lose money in A La Carte or catering- this is an unallowable cost.

Check out the [NSLP](#) page of our website for the “A La Carte Weekly Records Sheet” which can be found under the Daily Operations Form dropdown.

October Survey Coming Soon!!!

There are changes to the October Survey so be sure to attend the webinar on **October 7, 2025 at 1:30pm** to ensure that reporting is done accurately.

FYI - The October Survey is an additional edit check to monthly claims, therefore, the accuracy of this report is extremely important.

Once it is open, **EVERY SPONSOR MUST** complete the October Survey.

Use this [link](#) to register for the October Survey webinar.

2025 Maine Farm to Institution Summit

Registration Now Open!!

This year's event, hosted by the Maine Farm & Sea to Institution Network and the Maine Farm to School Network, builds on the legacy of the Maine Farm to School Conference and expands its scope to engage other institutional settings from K–12 schools, Early Childhood Education centers, colleges, hospitals, correctional facilities, and more.

Join institutional food leaders, producers, distributors, and advocates from across Maine to:

- Share resources and best practices in local and regional procurement
- Explore models for institutional kitchens, cafeterias, and meal programs
- Connect food service, educators, and policy makers for collective impact
- Discuss policy shaping farm to institution efforts in Maine

Save the date: October 14, 2025 · Location: Colby College, Waterville, ME

Register now: <https://www.mainefarmtoinstitution.org/mef2isummit25>

[Sign up for MEFTI's newsletter to stay up to date with event and program details](#)

State of Maine



WHEREAS, food is one of Maine's most valuable resources and is essential for the health and nutrition of all our 1.3 million residents; and

WHEREAS, nearly 40 percent of food produced in Maine is never eaten – over 361,000 tons annually – primarily ending up in landfills where it produces harmful methane, a greenhouse gas with about 80 times the heat-trapping power of carbon dioxide over a twenty-year timespan; and

WHEREAS, the majority of Maine's wasted food is safe and nutritious and can be donated to feed the 1 in 7 Maine adults and 1 in 5 Maine children who go hungry; and

WHEREAS, Maine households can save money by preventing wasted food, with the average Maine family spending between \$1500 and \$3000 annually on food that is thrown away; and

WHEREAS, almost 90 percent of consumers are confused by food date labels causing large amounts of perfectly good Maine food to be thrown away in homes, businesses, and even food pantries; and

WHEREAS, Maine communities can substantially reduce their waste disposal costs by preventing wasted food since food is the single largest municipal solid waste component; and

WHEREAS, Maine K-12 schools have a special role in educating our next generation to reduce, recover, and recycle the estimated 7 million pounds of school food wasted annually; and

WHEREAS, we all can help our farmers, strengthen our local food systems, and conserve our natural resources – water, air, energy, and land – by valuing Maine food and composting food scraps instead of wasting it as trash;

NOW THEREFORE, be it resolved that I, Janet T. Mills, Governor of the State of Maine, do hereby proclaim the week of September 29-October 5, 2025 as

Maine Wasted Food Awareness Week

and I encourage all Maine people to become aware of the wasted food in our homes, schools and all around us, and to commit to stop throwing food away.



In testimony whereof, I have caused
the Great Seal of the State to be
hereunto affixed GIVEN under my
hand at Augusta this third day
of September Two Thousand Twenty-Five

Janet T. Mills
Governor

Shenna Bellows
Secretary of State



Maine

Apple Crunch Day

October 15th, 2025

Get Ready to CRUNCH!

Celebrate Maine farmers, healthy kids, and strong communities by joining the 1st Annual Maine Apple Crunch this October! At noon on Wednesday, October 15th, schools and communities across the state will bite into crisp, local apples together in a statewide CRUNCH. This fun, educational event highlights the importance of fresh, local food in school cafeterias and teaches students where their food comes from. Participating is easy: buy, serve, and CRUNCH into a Maine-grown apple!

Click [HERE to Register](#)

Click [HERE to view our Apple Crunch Toolkit!](#)

Email Katie Knowles with any questions Katie.Knowles@maine.gov

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.**

**If there is a registration fee - Per Maine DOE
policy, payment is due by credit card at the time
of registration.**

**Please be sure to register to ensure that we have
enough space for everyone.**

**Please mark your calendars once
you have registered.**

Webinars

Top 10 Most Common Program Findings

September 29, 2025

1:30pm

Those recurring challenges and areas that often come under scrutiny during evaluations, audits, and reviews.

Whether you're looking to improve your program's outcomes, prevent common pitfalls, or simply stay ahead of the curve, this session will provide valuable insights that can help you optimize your work. We'll be covering everything from financial mismanagement to reporting inconsistencies, and we'll discuss practical solutions to address these findings effectively.

Civil Rights Training

The Civil Rights training can be found on the [Civil Rights](#) page of our website. Scroll past the Non-discrimination statements to the Civil Rights Training dropdown.

Verification Training

This training will cover the Verification process.

- *When the process should be started;
- *How to complete the process more easily;
- *The time line for completion;
- *Uploading into CNPWeb

September 23, 2025

1:00-3:30

Registration begins at 12:30

Child Nutrition Office
Deering Building, Room 101
90 Blossom Lane
Augusta

If you have questions regarding the verification process, please contact David Hartley, 624-6878 or david.hartley@maine.gov

ServSafe Exam

2:00pm

October 20, 2025

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.**

Registration Deadline - October 3, 2025

Fall Info Meeting

October 23, 2025

9:00am - 3:00pm

Registration begins at 8:30am

University of Maine, Orono - Wells Conference Center

- Hear the latest DOE Updates to keep us aligned with state and federal priorities.
- Learn more about the Regional Local Foods Project and explore its possibilities.
- Discuss rules and best practices around Bulk Milk Service to ensure safe and compliant operations.
- Go over the ins and outs of the new Buy American Tracking Requirement, providing clarity on compliance and implementation.
- ...and more, as we look at ways to strengthen and streamline our programs.

This meeting is designed not only to share information but also to foster conversation.

Registration deadline - **October 15, 2025**

Use this [link](#) to register

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

Basic Sanitation Training

david.hartley@maine.gov

This is NOT ServSafe

This class is intended for Kitchen Staff doing the daily tasks.

October 10, 2025

8:30am

Old Town High School

203 Stillwater Avenue, Old Town

This will be a three (3) hour class pertaining to the daily activities School Nutrition staff completed. At the end of the class (approximately 12:00pm) there will be a short test.

[Click HERE to register!](#)

Full Plates Full Potential Funding Opportunities Webinar

Join Full Plates, the Maine DOE, the Maine Dairy and Nutrition Council, RSU 40 and Westbrook Schools to learn about grants and funding opportunities for your programs.

September 30, 2025

2:00pm

Register here:

https://us06web.zoom.us/webinar/register/WN_ahBwDixfQ76S18YjwBEzpg

Maine Green Schools Symposium

November 7, 2025

8:30am- 3:00pm

Thomas College

The Maine Department of Education (DOE) is thrilled to announce Maine's first-ever Green Schools Symposium—a groundbreaking event celebrating climate education and sustainability leadership across Maine's schools.

This unique, statewide gathering will bring together school leaders, educators, and community stakeholders for a full day of networking, resource sharing, and cross-sector collaboration. [Please register here](#) and attend to hear inspiring stories of school-led sustainability efforts and explore practical tools for improving energy efficiency, cutting facilities costs, and creating healthier learning environments.

The Symposium will offer four workshop tracks: *Leadership, Facilities, Curriculum, Career Pathways*

Limited funds are available to subsidize the cost of substitute teachers and transportation for schools to reduce financial barriers to attending the symposium. Please reach out to Lucy Van Hook at Lucy.van-hook@maine.gov if financial assistance is needed to attend the symposium. Contact Hours of Maine educators are also available.



Hall-Dale Elementary Celebrates Maine Harvest Lunch Week

On September 16, students at Hall-Dale Elementary School enjoyed a special locally sourced meal in celebration of Maine Harvest Lunch Week. The featured menu included a baked potato topped with house-made cheese sauce and ground beef, using potatoes sourced from Green Thumb Farms. Freshly shucked corn on the cob along with homemade cornbread were also provided.

Students also enjoyed a self-serve salad bar, which included fresh vegetables and locally grown tomatoes from Swango Farms. To mark the occasion, each student received a Harvest of the Month potato sticker. At the end of lunch, students had the opportunity to vote on which hat lunch lady Anna would wear on school picture day—a fun and engaging way to wrap up the meal.

Katie Knowles and Stephanie Stambach from the Child Nutrition office were on hand to join the celebration and enjoy the meal. Kudos to the Hall-Dale nutrition staff for preparing such a delicious, farm-fresh lunch and creating a welcoming atmosphere for students!

