

From: Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard (MDE)
Sent: Monday, May 09, 2016 2:25 PM
To: MDE-SchoolNutrition <MDE-SchoolNutrition@michigan.gov>
Subject: Howard's News 050916

Snow is officially in our past (at least better be!!) and the end of the school year is not far off. Here is the latest:

- 1) Grant Offer - The Chef Ann Foundation has teamed up with Skoop, a superfoods company committed to bringing the health benefits of superfoods to every American. Together they have launched Project Produce: Fruit and Veggie Grants for Schools. These grants assist in expanding students' palates, and encouraging increased consumption of and exposure to fresh produce through engagement in lunchroom education activities that encourage students to taste new vegetables and fruits offered either in a dish, cooked, or raw. The goal of Project Produce is to provide funds to support the food cost of these activities, which are designed to touch every child. Grants of \$2,500 are available. Districts and independent schools participating in the National School Lunch Program are eligible to apply. Deadline: Rolling
Please contact the Chef Ann Foundation for more information and to apply for this funding Visit [Chef Ann Foundation](#)ⁱ.
- 2) Meal Quality - For the SNP June Conference, I will be moderating a panel on how meal quality can be improved in our Child Nutrition Programs. I am looking for a few food service directors that can describe various ways they improved quality in their school. If you are interested in helping me with this panel, please contact me at your earliest convenience. Our presentation will be Tuesday, June 21 at 9:45 a.m.
- 3) Professional Standards for Shared Food Service Directors - As more districts share their food service director, it raises questions in regards to Professional Standards and the size of the combined local educational agencies (LEAs). Attached is a brief sheet on what training is required of directors operating more than one LEA.
- 4) Job Opportunity - Utica Community Schools has a Food and Nutrition Services Coordinator position open. Please see attachment for details including how to apply.
- 5) Introducing New Standardized Recipes for Schools! - USDA's Food, Nutrition and Consumer Services just released 50 new, mouth-watering recipes for school chefs on their What's Cooking? USDA Mixing Bowl website. Some are existing USDA recipes that were updated, while others are brand new recipes

that students will love. These tasty, kid-approved recipes are tailored for large quantity food service operations in 25, 50, or 100 portions. Each recipe includes a nutritional breakdown as well as crediting information on how the recipe contributes toward updated meal pattern requirements for the National School Lunch Program and other USDA Child Nutrition Programs. The 50 recipes include main dishes and side dishes featuring more nutrient-rich ingredients such as whole grains, dark green and red/orange vegetables, and beans/legumes than ever before. An additional 150 recipes are being developed and will be posted throughout the next year! These recipes will provide a ready-to-go resource for school nutrition professionals looking for delicious, nutrient-rich dishes that will make it easy to meet meal pattern requirements and satisfy hungry kids. Visit [USDA Standardized Recipes](#)ⁱⁱ.

- 6) FDA Retail Food Risk Factor Study – Through December 2016, The U.S. Food and Drug Administration’s (FDA) National Retail Food Team will be collecting data in 400 randomly sampled school districts across the nation to assess food safety procedures in different types of foodservice operations. Through in-person assessments their goal is to formulate food service policies; establish food safety resources; track the occurrence of food-borne illness; and identify best practices and intervention strategies. The FDA has not provided Michigan Department of Education (MDE) a list of these randomly sampled schools and the school district’s name will not appear on any reports. If your school district is chosen, the FDA Retail Food Specialists should provide photo identification issued by the United States Government and a letter describing the study (see template attached) upon arrival. In some cases, the FDA may be escorted by the local food safety regulatory authority (i.e., a local health inspector). These assessments are not regulatory and participation is voluntary. The data collected through this study is valuable and schools are encouraged to participate!”
- 7) Team Up for School Nutrition Success – Have you heard about the United States Department of Agriculture initiative Team Up for School Nutrition Success (Team Up)? Attached is a brief sheet on how to participate in this great opportunity.
- 8) Summer Food Service Program Newsletter – Visit [USDA SFSP Newsletter](#)ⁱⁱⁱ. See the attached April Summer Meals Newsletter specific to Michigan.
- 9) Tuesday at 2 Teleconference – Our SNP team has again put together another series of topics for 2016. One Tuesday each month, we will host a teleconference at 2:00 p.m. that will last approximately 30 to 45 minutes. Each teleconference is designed to provide quick updates on the “latest and greatest” information on a designated topic for that month with the opportunity for participants to ask questions. Our “Tuesday at 2 Teleconference” topic will be **Direct Certification** on May 17, 2016. With your registration, you will be sent the conference call number and access code. Please take advantage of this opportunity and join us in getting your direct certification questions answered!

Howard Leikert, MBA, SMS

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Our collective efforts can help make Michigan a Top 10 education state in 10 years! Here are the goals and strategies: [Top 10 in 10](#)^{iv}.

ⁱ <http://www.thelunchbox.org/programs/grants/>

ⁱⁱ <http://www.fns.usda.gov/usda-standardized-recipe>

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^{iv} http://mi.gov/documents/mde/_MDE_Goals_and_Strategies_2-8-16_514042_7.pdf

Clarification of Hiring Standards for a School Food Director Shared by Several Districts/Local Educational Agencies (LEAs)

Recently, a few questions have come up about hiring standards for new food service directors (FSDs) who are shared between districts. Because hiring standards are based on LEA size, the combined enrollment of all students in the LEAs is the basis for the minimum education standards of the food service director. As the size of the LEA increases, the overall operation becomes more complex with increased day-to-day responsibilities.

Here are a few situations and how they should be handled:

1. If a director is responsible for two (or more) LEAs, what are the required hiring standards? The student enrollment of all the LEAs should be added together. This is the number to use when determining hiring standards.
 - a. For example – School District X has an enrollment of 6,500 students and School District Y has an enrollment of 3,000 students. The combined enrollment number is 9,500, so the FSD responsible for these two districts would need to meet the hiring standards for an LEA size of 2,500-9,999 students.
 - b. Another example – School District X has an enrollment of 6,500 students, School District Y has an enrollment of 3,225 students and the FSD is also responsible for a 3rd district with 500 enrolled students. The combined enrollment number is 10,225, so the FSD responsible for these three districts would need to meet the hiring standards for an LEA size of 10,000 or more students.
2. If a food service director employed by a Food Service Management Company (FSMC) is responsible for more than one district, then the same rules would apply as stated above.
3. If there is an alternate agreement with another district, the alternate agreement will not affect the LEA size, since the site(s) added through an alternate agreement are not actual sites within the original LEA.

Any questions about Professional Standards may be directed to Linda Stull at 517-241-3884 or by email at stulll@michigan.gov.

[DATE]

Dear Owner/Manager:

Your facility has been randomly selected as part of a nationwide research project designed to assess food preparation procedures and practices specific to the various segments of the retail food industry. The U.S. Food and Drug Administration (FDA) will use this research for identifying best practices within the industry and directing limited resources to areas that will provide the most significant public health benefits.

This is not a regulatory visit. Your participation is voluntary. No inspection report will be left with your facility. This is a research project designed to focus on the implementation of food safety procedures and practices within the retail food industry that are designed to protect the public health. The expected length of the data collection will be 90-120 minutes. Approximate 30 minutes of the data collection will focus on obtaining information on the nature of your operation.

Should an observation be made of a food safety procedure or practice that poses a significant public health risk, every effort will be made to work with you to ensure that the appropriate corrective action is taken to alleviate the hazard. Should a situation arise where a significant public health risk cannot be resolved during the data collection, the regulatory authority that has issued your permit will be contacted to work with you to ensure corrective action is taken.

An exit briefing will be provided at the end of the visit to discuss significant findings that may assist you in enhancing the effectiveness of your food safety system. If significant food safety issues are identified, they will be brought to the attention of the person-in-charge or responsible employee to determine the appropriate corrective action based on the current *FDA Food Code*. Your questions regarding the data collection process or food safety issues in general are encouraged as part of the visit to your facility.

Your facility's name will not appear on any reports or public documents. The research project is designed to protect the privacy of participating establishments to the extent the law permits. The data collected is tabulated using broad industry segments and is not associated with any specific establishment.

FDA is responsible for providing technical assistance to approximately 75 state and territorial agencies and more than 2,300 local departments that assume primary responsibility for working with the industry on preventing foodborne illnesses. Beginning in 1998, FDA began collecting data related to direct observations made of food safety practices within institutional foodservice, restaurant, and retail food segments of the industry. From the data collected, FDA provides guidance to regulatory and industry food safety professionals to assist them in addressing food safety issues that have the most significant impact on protecting the public health.

FDA's previous research studies can be accessed and downloaded from the following web link:

<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/default.htm>

Public Reporting burden of this collection of information is estimated to average 150 minutes per response for the person in charge of a School foodservice facility and 30 minutes for the program director (or designated individual) of the regulatory authority. This includes the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to: FDA PRA Staff, Office of Operations, Food and Drug Administration, 1350 Piccard Dr., P150-400B, Rockville, MD 20850. PRAStaff@fda.hhs.gov. OMB Control #0910-0744. Expires August 13, 2015

Thank you for your willingness to cooperate in this important endeavor. It is through this type of cooperative effort that government and the food service industry seek to provide safe and wholesome food to the consuming public.

In the future, should you have any questions regarding this study or other food safety issues, please do not hesitate to contact me at [Specialist's phone number].

Sincerely

[Specialist's contact information]

Team Up for School Nutrition Success

Have you heard about the United States Department of Agriculture (USDA) initiative ***Team Up for School Nutrition Success (Team Up)***? *Team Up* is a unique learning experience that provides tailored technical assistance to school nutrition professionals who want to enhance their school meal programs.

You are invited to participate in MDE's *Team Up* workshop, where participants will be paired with mentors, who will assist in developing personalized goals, strategies, and an action plan that participants can take back and implement in their schools.

If you are interested in participating in this workshop, either as a mentor or participant, please complete the following survey located at [Team Up workshop survey](#)ⁱ by May 20, 2016. Questions regarding the *Team Up* workshop can be directed to Linda Stull at 517-241-3884 or email at: stulll@michigan.gov.

ⁱ <https://www.surveymonkey.com/r/S5P5DQB>