

From: Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard (MDE)
Sent: Monday, May 19, 2014 2:25 PM
To: MDE-SchoolNutrition
Subject: Howard's News from MDE 051914

So much going on it's unreal. Or maybe it's that I wish it wasn't real. In any event, some new stuff:

- 1) June Conference – So far, we have had pretty good response for our June conference, over 250 have signed up!! We still need to get the last 50 in so if you have been putting it off, please sign up...we have a great line up of speakers and activities. Also, PLEASE sign up for your hotel reservations and make sure they know it is for our conference. We committed to way more rooms than we have signed up and it could cause problems on future conferences due to the financial implications. Sign up for the conference and spend a couple nights in Lansing. The Radisson is walking distance to restaurants, the Capitol and other attractions. I may have to send out the flying monkeys after all!??
- 2) National School Lunch Program Equipment Assistance Grant - The United States Department of Agriculture (USDA) Food and Nutrition Service has selected Michigan to receive National School Lunch Program (NSLP) Equipment Assistance Grant funds in the amount of \$638,408 for School Food Authorities (SFAs) participating in the NSLP. These funds will make a significant investment in fulfilling the unmet need by allowing SFAs to purchase the equipment needed to serve healthier meals, meet the new nutritional standards with emphasis on more fresh fruits and vegetables in school meals, improve food safety, and expand access. The application is now live and will provide up to \$25,000 per school to update, replace and install equipment that will benefit the schools meal programs. The application is available through MEGS+.
http://www.michigan.gov/documents/mde/Lunch_Grant_455703_7.pdf
- 3) Fresh Fruit and Vegetable Program – The application deadline for the FFVP is May 29, 2014. If your school(s) are interested in participating in this program, be sure to SUBMIT your application by the 29th. Schools with free and reduced percentage over 50% are eligible to apply. The application can be found through MEGS+.
- 4) Local Food Recipes - In an effort to create a useful resource for Michigan institutions looking to purchase more local food, Cultivate Michigan will include institutional-scale recipes in their toolkits for each Featured Food from Michigan. We are reaching out to institutional food service directors/chefs from across the state to provide tested recipes that feature three specific locally grown products for the remainder of 2014: Blueberries, Tomatoes (any variety), and Apples. If you have a favorite recipe featuring any of these products, pass it on! Please send recipe contributions for any of the three products listed above to info@cultivatemichigan.org. Along with

your name, role and affiliation, please include the following with your recipe submission:

- a. Recipe Name
- b. Ingredients
- c. Directions
- d. Serving size
- e. Number of servings
- f. Nutritional analysis (if available)
- g. Photos of final dish (if available)

This is a great opportunity for you to be highlighted in their toolkits for your amazing work as chefs, menu planners, and food service/nutrition directors. Check out the Asparagus Purchasing Guide to see how they showed off the recipes of other food service directors, as well as other materials to help you purchase, use and promote Michigan asparagus when it's in season – it's right around the corner! Please direct responses and questions to info@cultivatemichigan.org . Thank you for your help and support in making Farm to Institution a reality for all Michigan institutions! *Deadline for submitting information is Friday, May 23, 2014.*

- 5) Food Taken From Cafeteria - Attached is a letter from Under Secretary Kevin Concannon regarding food outside the foodservice area. Briefly, it explains that students can take part of their meals with them to be consumed at a later time. The letter emphasizes these foods should be non-hazardous items that don't pose a health issue if kept at room temperature. I have also included the memo he references.

Closing on the end of another school year. While it seems a long time ago now, we were just learning about the new lunch program **2 years** ago. Time flies.

Howard Leikert, MBA, SMS

Supervisor, School Nutrition Programs
Michigan Department of Education
517-373-3892

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United States Department of Agriculture

Office of the Secretary
Washington, D.C. 20250

OSSS

MAY 11 2014

OFFICE OF DIRECTOR

MAY 09 2014

Ms. Marla Moss
Director
Child Nutrition Programs
Michigan Department of Education
Post Office Box 30008
Lansing, Michigan 48909

Dear Ms. ~~Moss~~ ^{Moss}:

The Department of Agriculture (USDA) Food and Nutrition Service is deeply committed to ensuring that school meals are fully accessible and provide the nutrition that children need in order to be healthy and ready to learn. With these goals in mind, I would like to take a moment to reiterate and clarify a USDA policy that seems to be the subject of confusion in some school foodservice operations.

While meals offered through the National School Lunch Program and School Breakfast Program are *generally* intended to be consumed in a designated area, we recognize that it's not always possible for children to finish all components of their meals within the timeframes allotted. We have heard countless anecdotes of—and have witnessed first-hand—children simply not having adequate time to finish their meals while in the cafeteria. We would like to clearly state that **USDA allows students to take meal items outside of the foodservice area**. In fact, we encourage this practice as a means of reducing potential food waste and encouraging consumption of healthy meals.

For food safety reasons, only items that are safe at room temperature (e.g., a piece of whole fruit) should be taken for later consumption. For other items, schools may wish to set up sharing tables to minimize food waste. Of course, program operators must follow all State and local health regulations, as well as their own Hazard Analysis and Critical Control Point Plans.

We continue to encourage schools to allow a reasonable amount of time for students to consume their meals. Meanwhile, we urge program operators and other school officials to allow students the flexibility to take or share uneaten items, with food safety standards in mind. More detailed guidance can be found in the USDA policy memo SP 41-2014, *Clarification of the Policy on Food Consumption Outside of Foodservice Area, and the Whole Grain-Rich Requirement*.

Sincerely,


Kevin W. Concannon
Under Secretary
Food, Nutrition, and Consumer Services





United States
Department of
Agriculture

Food and
Nutrition
Service

3101 Park
Center Drive
Alexandria, VA
22302-1500

DATE: April 23, 2014

MEMO CODE: SP 41-2014

SUBJECT: Clarification of the Policy on Food Consumption Outside of
Foodservice Area, and the Whole Grain-Rich Requirement

TO: Regional Directors
Special Nutrition Programs
All Regions

State Directors
Child Nutrition Programs
All States

This memorandum is intended to clarify two issues regarding meals offered under National School Lunch Program (NSLP) and School Breakfast Program (SBP). First, the memorandum clarifies the policy of the Food and Nutrition Service (FNS) regarding student consumption of certain lunch or breakfast items outside of the foodservice area and meal period. Second, it clarifies the requirement to offer whole grain-rich products in the NSLP and SBP.

Meal Items Outside the Foodservice Area

Meals offered in the NSLP and SBP are intended to be consumed at school in a designated foodservice area during the established meal service period. However, we recognize that with time limited lunch periods and the increased amount of fruits and vegetables offered as part of the meals, some students may be inclined to save some items for consumption at a later time. As a reminder, there is no federal prohibition of this practice, and FNS encourages it as a means of reducing potential food waste and encouraging consumption of healthy school meals. For food safety reasons, this practice should be limited to only food items that do not require cooling or heating, such as a whole fruit or a bag of baby carrots. In addition, schools may also wish to set up sharing tables for appropriate items to minimize food waste. Further, Program operators should be aware of all applicable State and local food safety regulations to ensure that their policies for saving or sharing food are consistent with such standards, as well as their own Hazard Analysis Critical Control Points plans.

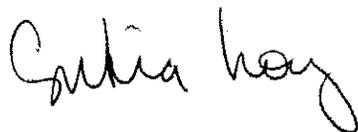
We encourage program operators to use this flexibility to facilitate children's consumption of fruits and vegetables, and help reduce food waste in the NSLP and SBP. Please note that this flexibility is intended to address practical constraints that may prevent students from consuming their entire meal in the foodservice area. It does not imply that school meals may be given to children to take home. In addition, we continue to encourage schools to allow students a reasonable amount of time to select and consume their meals during the meal service period.

Regional Directors
State Directors
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Whole Grain-Rich Requirement

We also want to take this opportunity to clarify that 100 percent whole grain products are not required in the NSLP and SBP this current school year, nor will they be required beginning in School Year (SY) 2014-2015. Whole grain-rich products are required in both NSLP and SBP. For the current SY, half of all grains offered must be whole grain-rich. Beginning SY 2014-2015 (July 1, 2014), this requirement extends to all grains offered. Whole grain rich refers to products which contain at least 50 percent whole grains and the remainder of the grains can be enriched. For example, a product containing 2 cups of whole wheat flour and 2 cups of enriched white flour would meet the 50 percent whole grain-rich requirement if there are no other grains in the product. Additional guidance on allowable grains is available in The Whole Grains Resource at <http://www.fns.usda.gov/tn/whole-grain-resource>.

Because these two misconceptions about school meal policies are being reported by school food authorities (SFAs) with increasing frequency, State agencies should distribute this memorandum to program operators immediately and ensure that SFAs are aware of the flexibilities available to them. SFAs and other program operators should direct any questions concerning this guidance to their State agency. State agencies with questions should contact the appropriate FNS Regional Office.



Cynthia Long
Deputy Administrator
Child Nutrition Programs