

**From:** Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard (MDE)  
**Sent:** Thursday, December 17, 2015 1:31 PM  
**To:** MDE-SchoolNutrition <MDE-SchoolNutrition@michigan.gov>  
**Subject:** Howard's News from MDE 121715

This is likely the last news before the Holidays so I hope you all have a wonderful holiday break. Before you leave, here is some information for you:

- 1) Michigan Produce – Michigan State University (MSU) Extension wants to hear from you! A team of MSU Extension educators have been awarded a grant to develop a hands-on training and curriculum for food service employees to build skills in handling fresh, whole Michigan produce in their food programs. They want to shape this training and related resources around the feedback of people that work in food service and those that are invested in using more fresh, whole produce in school food programs. Please take a moment to fill out this [brief survey](#)<sup>i</sup> to help us better understand what skills and resources will be most useful to include in this upcoming training and curriculum development. The survey should take less than 5 minutes of your time. Also, if you have colleagues who work in school food service please share this with them! Thank you for your time and consideration.
- 2) Civil Rights Compliance - For important revised information on civil rights compliance requirements for participation in the National School Lunch, School Breakfast, Afterschool Snack and Special Milk Programs, please see Revised [Administrative Policy No. 7](#)<sup>ii</sup> – School Year 2015 – 2016.
- 3) Local Food - On January 29 at the Grand Traverse Resort and Spa, join more than two hundred health practitioners, employers, hospital and school food service directors, educators, farmers, and others interested in connecting the dots between health care, wellness, and locally grown food. Enjoy the early bird registration rate of just \$35 now through December 15! At [Farms, Food & Health](#)<sup>iii</sup>, participants learn about innovative models, tools, and resources including wellness benefits that offer employees easy access to local food; how hospitals and schools can purchase and feature food from local farms; school classroom activities that meet teaching requirements while also helping kids love healthy food; making local food accessible to all; and integrating healthy local food into the work of health practitioners. Hear from an incredible lineup of nationally and locally renowned speakers including author of Farmacology and The Jungle Effect, Daphne Miller; award-winning dietitian, Diana Dyer; vice president and regional chief mission officer for Saint Joseph Mercy Health System, Michael Miller; Mary Brower of Bluestem Farm and more.
- 4) Community Eligibility Provision (CEP) - Does your SFA participate in the Child and Adult Care Food Program (CACFP), Great Start Readiness Program (GSRP), Head Start, or other child nutrition programs separate from School Meals? If so, and if you are CEP, please be aware that the CEP designation does not transfer to these other programs. For CACFP especially, you must

still collect Income Eligibility Statements from families in order to claim at the proper reimbursement rate. CEP does not extend to these programs. Questions? Please contact your CACFP analyst at 517-373-7391.

- 5) Newsletters - Every month, USDA's Food and Nutrition Service creates two newsletters highlighting new resources available to assist with expansion of the Summer Meal Programs, including the Summer Food Service Program (SFSP) and the Seamless Summer Option (SSO) of the National School Lunch Program (NSLP). The December Newsletters are now available for State agencies and sponsors working to improve their Programs and reach more children with nutritious, Summer Meals: [USDA SFSP Newsletter](#)<sup>iv</sup>. Also, the SFSP newsletter specific to Michigan is attached.
- 6) Vending Machines - USDA published a memo – [SP 36: Voluntary Menu Labeling in the NSLP and SBP](#)<sup>v</sup> (published May 19, 2015), which initially excluded schools operating under the National School Lunch or Breakfast Programs, institutions operating the Child and Adult Care Food Program and sponsors operating the Summer Food Service Program. We have since received further guidance from USDA and schools, school districts, local education agencies, or other Child Nutrition program operators that own or operate more than 20 vending machines, must comply with this FDA rule by the effective date of December 1, 2016. Please see the FDA final rule, [Vending Machine Final Rule](#)<sup>vi</sup>. Questions about the vending machine labeling requirements can be directed to FDA by email at [CalorieLabelingVend@fda.hhs.gov](mailto:CalorieLabelingVend@fda.hhs.gov).
- 7) Self-Monitoring - For important information on School Food Authority self-monitoring for the National School Lunch, School Breakfast and Afterschool Snack Programs, please see [Administrative Policy No. 8](#)<sup>vii</sup> – School Year 2015 - 2016.
- 8) Monthly Training Topics – The monthly training topic for December is menu related findings. See the attached for information on this topic.
- 9) First Fuel School Breakfast Challenge - To ensure Michigan students start each school day fed and ready to learn, former State Superintendent, Mike Flanagan, announced the *First Fuel School Breakfast Challenge* in spring 2013. The goal of the challenge was for school buildings to have at least 60 percent of their students that participate in school lunch also participate in school breakfast (breakfast/lunch ratio >60 percent). All school buildings were automatically enrolled in the challenge which began in September 2013, and concluded in June 2015. Visit [First Fuel School Breakfast Challenge](#)<sup>viii</sup>.
- 10) Student Recipes - School districts tap student chefs to create unique recipes to support Cultivate Michigan. Celebrating Michigan's agriculture and serving local food has been a priority for the school food service programs of Montague Area Public Schools and Whitehall District Schools for years. Visit

[Michigan Good Food](#)<sup>ix</sup> to see this great news story on what those schools have done to help use local foods.

- 11) Procurement by Micro-purchase - With the recent addition of 2 CFR Part 200.320(a), there is now a new method of procurement for non-federal entities. The micro-purchase threshold (currently set at \$3,500 but subject to periodic adjustment) allows non-federal entities to award micro-purchases without soliciting competitive quotations as long as the non-federal entity considers the price to be reasonable, and the micro-purchases are, to the extent practicable, distributed equitably among qualified suppliers. The [Procurement by Micro-purchase](#)<sup>x</sup> webinar held October 29, 2015, looks at micro-purchases within the context of procurement methods overall and specifically addresses the details and requirements of this method of procurement. The webinar finishes by covering examples we have seen and addressing specific questions that have been raised by this new method of procurement

Have a great holiday season!!

*Howard Leikert, MBA, SMS*

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Customer Service is a priority at the Michigan Department of Education – helping Michigan schools, families, and communities improve the achievement and well-being of ALL our children.

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<sup>i</sup> [https://msue.co1.qualtrics.com/SE/?SID=SV\\_6QEcWU1qGbFDueh&Q\\_JFE=](https://msue.co1.qualtrics.com/SE/?SID=SV_6QEcWU1qGbFDueh&Q_JFE=)

<sup>ii</sup> [http://www.michigan.gov/documents/mde/Admin\\_Policy\\_7\\_500630\\_7.pdf](http://www.michigan.gov/documents/mde/Admin_Policy_7_500630_7.pdf)

<sup>iii</sup> <http://www.groundworkcenter.org/events/farms-food-health/>

<sup>iv</sup> <http://www.fns.usda.gov/sfsp/summer-meal-newsletters>

<sup>v</sup> [http://www.fns.usda.gov/sites/default/files/cn/SP36\\_CACFP17\\_SFSP19-2015os.pdf](http://www.fns.usda.gov/sites/default/files/cn/SP36_CACFP17_SFSP19-2015os.pdf)

<sup>vi</sup> <https://www.federalregister.gov/articles/2014/12/01/2014-27834/food-labeling-calorie-labeling-of-articles-of-food-in-vending-machines>

<sup>vii</sup> [http://www.michigan.gov/documents/mde/Admin\\_Policy\\_8\\_506646\\_7.pdf](http://www.michigan.gov/documents/mde/Admin_Policy_8_506646_7.pdf)

<sup>viii</sup> [http://www.michigan.gov/documents/mde/First\\_Fuel\\_Breakfast\\_Challenge\\_506867\\_7.pdf](http://www.michigan.gov/documents/mde/First_Fuel_Breakfast_Challenge_506867_7.pdf)

<sup>ix</sup> [http://www.michiganfood.org/news/school\\_districts\\_tap\\_student\\_chefs\\_to\\_create\\_unique\\_recipes\\_to\\_support\\_cult?utm\\_source=December+2015+-](http://www.michiganfood.org/news/school_districts_tap_student_chefs_to_create_unique_recipes_to_support_cult?utm_source=December+2015+-)

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<sup>x</sup> <https://www.youtube.com/watch?v=C-saG-g6fG4>

# Office of School Support Services

## School Nutrition Programs

The Monthly Training topics for December is Menu Related Findings. We hope you find this information helpful.

### **Menu Related Findings**

School meal menus can be a challenge. There are many aspects of a successful menu, from planning, identifying and describing food items, to successfully providing the meals as planned. The following areas related to menus were frequently identified findings during School Year 2014-15 Administrative Reviews. Review this list, compare it to your current practices, and make adjustments to meet requirements as needed.

1. **Alternate Entrées:** All entrée choices should be listed on lunch and breakfast menus.
2. **Fruit:** If offering fruit and fruit juice as fruit choices, indicate this on the production records, menus, and on meal signage. Make sure you let the students know how many fruit servings they may select at breakfast and lunch.
3. **Grains:** The type of grain(s) being offered at breakfast and lunch should be listed on production records, menus, and on meal signage. Make sure that the minimum daily and weekly grain requirement is met for each grade group.
4. **Milk:** Schools are not offering two choices of milk. Make sure to list the two choices of milk on your menus and make them both available during meal service. For "grab and go" meals you can offer choices of milk and allow the students to select the type they want. If you must bag all food items, it is okay to put milk in the bags, but be sure you are using two different types of milk.
5. **Multiple Menus:** SFA has multiple menus for different age groups but did not follow the required meal patterns for the different age groups. Make sure you follow the meal pattern for grade groups and make sure that all meals meet the minimum daily and weekly food component requirements for the grade groups.
6. **Salad Bar:** Salad bar items are not listed on the menu. Make sure to include salad bar food items on the published menu, or if this is not possible due to multiple salad bar choices, you may say "a variety of fruit and vegetable choices are offered daily from the salad bar." All items offered on the salad bar need to be listed on the food production record or a separate salad bar production record.