

MICHIGAN DEPARTMENT OF EDUCATION
SCHOOL NUTRITION PROGRAMS

NEWS AND NOTES

June 2011

**Updated Non-discrimination Policy Statement from the United States
Department of Agriculture (USDA)**

The USDA is currently reviewing and updating the non-discrimination policy statement. Child Nutrition Programs (CNP), local agencies and their subrecipients must post the following non-discrimination statement and include it, in full, on all program materials that are produced for public information, public education, or public distribution. The authorized statement below cannot be modified.

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.

Hold the Date!

School Meals Program Requirements Training

The Michigan Department of Education's (MDE) School Nutrition Programs office is pleased to announce a two-day summer training for food service managers. This comprehensive training, formally known as *National School Lunch Program (NSLP) Requirements A-Z*, is for new food service directors or for those who desire a review of the National School Lunch Programs, including breakfast, lunch, special milk, and afterschool snack programs. The training will cover items the director/coordinator needs to know to be in compliance with all program requirements. Training manuals will be provided to all participants.

The two-day training will be held in two locations:

Tuesday and Wednesday, August 16 and 17, 2011
Michigan State University Union, East Lansing, MI

Tuesday and Wednesday, August 23 and 24, 2011
Little Bear East Arena and Community Center, St. Ignace, MI

Complete details and registration information will be posted in June on the following website:

www.michigan.gov/schoolnutrition

- Look under *What's New*.

New Pork Guidelines

USDA has announced a new, lower recommended safe cooking temperature for whole cuts of pork of 145 °F with the addition of a 3 minute rest time.

The safe temperature for cuts of beef, veal, and lamb remains unchanged at 145 °F, but the agency is adding a 3 minute rest time as part of its cooking recommendations.

Measure temperature with a food thermometer placed in the thickest part of the meat, then allow the meat to rest for 3 minutes before carving or consuming.

"Now there will only be three numbers to remember: 145 for whole meats, 160 for ground meats and 165 for all poultry," said USDA Under Secretary for food safety Dr. Elisabeth Hagen.

A printable [Heat It Up Chart](#) is available on the fightbac.org website. The [news release](#) is available on the United States Department of Agriculture (USDA) Food Safety and Inspection Service website.

Summer Camp Special Milk Program

The application for the 2011 Summer Camp Special Milk (SCSM) program is available on the Michigan Department of Education's website at www.michigan.gov/meis under the Child Nutrition Application Program (CNAP) link. Applications to the SCSM program must be completed and submitted on CNAP at least three weeks before your first camp session and **no later than June 15, 2011**. For more information, The *Summer Camp*

Special Milk Program Information Sheet is available at the MDE School Nutrition website at www.michigan.gov/schoolnutrition. Scroll down to Program Information and click on Special Milk Program.

Food Safety and Quality Issues

The Michigan Department of Education (MDE) Analysts that conduct Coordinated Review Effort (CRE) reviews have noted some service problems that can affect the safety or quality of meals served. Following is a sample of some of those issues:

1. Food Temperatures – All food items (hot and cold) must have temperatures taken and logged. For example, there seems to be a tendency to record the temperatures of entrees without recording the temperatures of other hot or cold foods. In addition, recording temperatures during all of the service periods helps to insure safe and high quality meals.
2. Sanitizing Solutions – Tables and other service areas must use an appropriate and effective cleaning solution. The same solutions used to clean floors, seats, and other non-food contact areas must not be used to clean tables, serving areas, and other food contact surfaces.
3. Pre-plating Food – Pre-plating an excessive number of trays prior to service can reduce the quality of the meals served (food temperatures). Minimizing the amount of time food is held at room temperature will provide students with the highest quality (and most safe) meals.
4. Milk – Keeping milk refrigerated whenever possible increases the quality of milk and helps to prevent spoilage. Milk served from crates from the tops of tables or serving counters provides a product at a higher than desired temperature.
5. Breakfast in the Classroom – Proper service of meals in the classroom must be followed. Serving meals in classrooms must follow the same serving procedures used at all serving locations.
6. Leftover Temperatures – If returning items to the refrigerator, log temperatures of the food items to insure proper and safe food handling procedures.
7. Health Department Inspections - The most recent health inspection must be posted in a **public** place. Keep in mind the food service office would not be considered a public place.
8. Unsafe Products – Any food products in dented cans must not be used.
9. Gloves and Hand Washing – It is a good practice to have signs reminding food service employees of the proper procedures for the use of gloves and hand washing. Posting these signs at appropriate locations (near hand sink, serving lines, prep areas, etc.) is an effective strategy.

For more information and guidance on food safety issues, please visit [Food Safety and Sanitation](#) under the Guidance Section of the [School Nutrition Programs](#) website.