

NEWS AND NOTES June 2010

Putting Michigan Produce on Your Menu

A new booklet is now available to help food service professionals at Michigan institutions including: schools, hospitals, colleges and universities; purchase, handle, and use Michigan-grown foods year-round. *Putting Michigan Produce on Your Menu: How to Buy and Use Michigan Produce in Your Institution* is now freely available for download at Michigan Farm to School: www.mifarmtoschool.msu.edu.

Fuel Up to Play 60

Fuel Up to Play 60 is a school wellness program which encourages school teams to make real changes in their eating and physical activity habits by choosing and implementing action strategies that help them “fuel up” with healthy foods and “get up and play” for 60 minutes a day. *Fuel Up to Play 60* can be used to complement an existing school wellness program, or to help a school get started.

To join *Fuel Up to Play 60*, request a free School Wellness Kit, or learn more about the program, go to: www.FuelUptoPlay60.com and click on “Enroll Your School.”

Food Safety Resources for Schools

The link below will take you to a MDE Website that has information regarding food safety changes, the 2004 reauthorization act, and links to resources for developing a food safety program: [Food Safety and Sanitation Guidance](#).

Food Safety Program

The document, [Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#), serves as USDA guidance for the implementation of HACCP-based food safety programs in schools participating in the National School Lunch Program (NSLP) or the School Breakfast Program (SBP). It also identifies the minimum elements that must be included in a food safety program based on HACCP principles.

Food Safety Inspection Requirements for Participants in the National School Lunch Program or School Breakfast Program

Federal regulations require that each school must now obtain at least two food safety inspections each school year. Inspections must be conducted by a state or local governmental agency responsible for food safety inspections. In addition, schools must post, in a publicly visible location, a report on the most recent food safety inspection and provide a copy of the food safety inspection report to a member of the public upon request. To locate your local health department, click on following link: [Local Public Health Department Locator](#).

Food Safety Update

Food Safety Update is a very helpful and informative video presentation on Michigan Food Law and what it means to schools. It's presented by Becky Petersen, Supervisor of Food Service Sanitation Section, Food and Dairy Division, of the Michigan Department of Agriculture. For more information, refer to: <http://mediasite.mihealth.org/mediasite/Viewer/?peid=fa4e95c2ca064c6584f5112e1ba9fe03>

HealthierUS School Challenge

USDA *HealthierUS School Challenge*, which began in 2004, is an award program that recognizes schools on a national level for creating an exemplary healthy school environment through the promotion and availability of healthy foods, nutrition education, and physical activity. Four levels of superior performance are awarded: Bronze, Silver, Gold, and Gold of Distinction.

Last fall, First Lady Michelle Obama called upon on all schools to participate in the *HealthierUS School Challenge*, and expanded the opportunity to middle and high schools. In February 2010, she launched the *Let's Move* campaign to end childhood obesity in America. To apply for the *HealthierUS School Challenge*, go to: <http://healthymeals.nal.usda.gov/hsmrs/HUSSC>. Complete the interactive application and mail it to:

Dot Anderson
School Nutrition Training and Programs
Michigan Department of Education
608 W. Allegan Street
Lansing, MI 48909

Questions about *HealthierUS School Challenge* can be emailed to: MDE-schoolnutrition@michigan.gov.

Waterford School District (WSD) in the News

See the many ways Waterford's Nutrition Department promotes community involvement, nutrition education and school meal participation.

View WSD *Picture of Health* page and see memorable highlights from the USDA/MDE visit to Waterford Schools in May 2010 ([Rowe Sows Seeds of Hope](#)).

View the innovative promotional method used by WSD Nutrition Department:
<http://www.youtube.com/user/Mottloveslop>.

Lamphere School District in the News

Lamphere School District's Director of Food Services, Katie McConkie, was named both Michigan Director of the Year and Regional Director of the Year (covering 8 states) by the School Nutrition Association. View her wonderful work using school gardens to conduct nutrition education and improve the quality of meals served:

<http://www.lamphere.k12.mi.us/education/dept/dept.php?sectionid=2832>.

In addition, see her work with the Lamphere High School Cooking Club. This Club helps students learn how to make healthy snacks and choices every day, teaches use of tools and safety in the kitchen and gives everyone a chance to try new foods that they may have never tried before.

<http://www.lamphere.k12.mi.us/education/components/scrapbook/default.php?sectiondetailid=26332&&PHPSESSID=2d95d73b9b0e107fc3ab7a4297ec4ecb>

Schedule Your Continuing Education Courses Today Through SNAM

For a full listing of scheduled courses, visit:

<http://www.michigansna.org/swtraining/calendars.html>.

Take a *National Food Service Management Institute (NFSMI)* Online Course

To view course offerings, click here:

<http://www.nfsmi.org/Templates/TemplateDefault.aspx?qs=cEIEPTIOMQ>.

Take a MDE *School Nutrition E-Learning Course*

MDE School Nutrition E-Learning Courses were developed for food service professionals. The web-based courses can be used to train staff. E-Learning courses are self-paced, free, easy-to-use, and available virtually 365 days a year.

There are eight courses available through Learnport® for school nutrition professionals:

- Meal Documentation
- Free and Reduced Price Meals Application and Certification
- Verification
- School Food Authority Requirements
- School Food Safety Program
- Local Wellness Policy
- Civil Rights
- Meal Counting and Claiming

To access these courses, click on the following link:

http://www.michigan.gov/documents/mde/How_to_Access_E-Learning_255134_7.pdf.

School Meals Program Requirements Training

MDE is pleased to announce two training sessions for food service managers. This two-day comprehensive training is for new food service directors or for those who desire a review of the NSLP, School Breakfast Program, and Special Milk Program.

The first session is scheduled for August 19 and 20, 2010, in the Lansing area. It will begin on the 19th at 9:00 a.m. at the MSU Union in East Lansing. Registration for this session will be available shortly.

The second session will be at the annual SNAM conference, October 14 and 15, 2010, at Soaring Eagle Casino in Mt. Pleasant. Registration for this session should be completed through SNAM.

School Meals Program Requirements Training Online

View *2010 MDE New Director School Meals Program Requirements Training* from the comfort of your office, 24/7. To view MDE Consultants conducting this training, click on following link:

http://www.michigan.gov/mde/0,1607,7-140-43092_50144-217380--,00.html.

Once at website, click on hyperlinks within each tab containing the words "web cast."

Michigan Nutrition Standards: Recommendations for all Foods Available in Michigan Schools

The draft Michigan Nutrition Standards were released for comment by the Michigan State Board of Education in August 2009. These standards are recommendations to be used by school districts to meet a standard. They will assist schools in providing healthier school meals and a healthier school environment. They have been piloted by 48 Team Nutrition mini-grant teams. Feedback from these teams was gathered during a conference in April 2010. Suggestions from this group will be incorporated into these standards. The revision

will be available for public comment in June 2010 through August 10, 2010. A final recommendation of the Michigan Nutrition Standards will be submitted to the State Board of Education in September 2010 for action.

To view the standards, please visit the following link: [Michigan Nutrition Standards](#).

School Year 2011 Entitlement Adjustment

For SY 2010, the total United States Department of Agriculture food (commodity) assistance for schools fell short of the required 12% level by an estimated \$150 million. To offset this shortfall, USDA's Food and Nutrition Services (FNS) must provide additional commodity value and expend these funds by September 30, 2010.

To accomplish this, FNS will increase SY 2011 entitlements by adding \$0.0250 to the estimated SY 2011 per meal rate of \$0.1950. This would, in effect, yield a preliminary rate of \$0.2200 per meal. This does not represent the actual SY 2011 per meal rate. The SY 2011 per meal rate will be published in the Federal Register in July 2010, and FNS will adjust States' entitlement, if necessary, once the new rate becomes available. This additional commodity funding will result in an extra \$3 million dollars in commodity foods for the State of Michigan in SY 2011.

USDA Announces Upcoming Purchases of Commodities for Federal Food and Nutrition Assistance Programs

Agriculture Secretary Tom Vilsack recently announced USDA's plan to purchase \$161.4 million in a wide variety of foods for federal food and nutrition assistance programs.

Products include 100% fruit juices, fresh and processed apple products, and lean meat products. The purchases will be for up to \$40 million of beef products; \$2 million of lamb products; \$5 million of catfish; \$32 million of fresh and processed apple products; \$1.1 million of blackberries; \$21 million of red tart cherries; \$18 million of cranberry products; \$5 million of dried figs; \$9.3 million of dried plums; \$18 million of potatoes; \$7 million of strawberries; and \$3 million of fresh and canned pears.

A number of economic factors have led to surpluses, so these purchases will help alleviate the stress caused by higher inventories and low prices that farmers and ranchers are receiving for their commodities. In addition, these food purchases will help provide a wide variety of products to help support the following programs: National School Lunch, School Breakfast, Summer Food Service, Food Distribution (on Indian Reservations), Commodity Supplemental Food, and Emergency Food Assistance. USDA also makes emergency food purchases for distribution to victims of natural disasters.

Government food experts work to ensure that all purchased food is healthful and nutritious. Food items are required to meet limits on fat, sugar and sodium. Canned fruit products must be packaged in light or extra-light syrup, or fruit juice. The food items also must meet specified grade requirements and be USDA-certified to ensure quality. USDA's Agricultural Marketing Service (AMS) purchases only products of 100% domestic origin.