

**From:** Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard (MDE)  
**Sent:** Monday, April 11, 2016 3:38 PM  
**To:** MDE-SchoolNutrition <MDE-SchoolNutrition@michigan.gov>  
**Subject:** Howard's News from MDE 041116

This edition of the News has some really good stuff. The income guidelines for next year, hold the dates info for training, brand new online MDE training modules, SFSP, webinars..... and others!! Hope at least one item in this news will help you out:

- 1) SNP Bulletins - Going forward I will be occasionally issuing "SNP Bulletins" separate from Howard's News. The "SNP Bulletins" will cover **single** items of interest and importance. For example, we will shortly be making the CEP application available and when that happens, the details will go out as, for example, "SNP Bulletin 0116 - Community Eligibility Provision Application" with details in the text of the email. I hope this helps separate out important items that we don't want overlooked in the frequently long Howard's News.
- 2) Rice and Arsenic - FDA has recently issued new guidance on arsenic and rice consumption for pregnant women and young children. *The FDA Consumer Factsheet is: For Consumers: Seven Things Pregnant Women and Parents Need to Know About Arsenic in Rice and Rice Cereal.* Visit [FDA Consumer Updates](#)!
- 3) Income Guidelines - Attached is a copy of the Income Guidelines for free and reduced price meals for the School Year 2016-2017. It is a screenshot available online in the Federal Register. When a clearer table is available, we will distribute it.
- 4) Hold the Dates! - MDE will be hosting two School Meals Overview Training (SMOT) workshops in August. Each workshop is three days, with different information for school nutrition professionals presented on each day. Residential child care institutions (RCCIs) are encouraged to attend the SMOT workshops because the information in the workshops applies to this program. Monday, Tuesday, and Wednesday, August 15-17, are the dates for the Frankenmuth (Bavarian Inn) SMOT workshop. Tuesday, Wednesday, and Thursday, August 23-25, are the dates for the Escanaba (Delta-Schoolcraft ISD) SMOT workshop. Registration for these workshops will be sent out in early June. Please direct any questions about the SMOT workshops to Linda Stull at 517-241-3884 or [stull@michigan.gov](mailto:stull@michigan.gov).
- 5) Online MDE Training Modules - The School Nutrition Programs team has completed a series of online training modules on the following topics: Afterschool Snack Program, Breakfast Meal Pattern, Civil Rights, Dietary Specifications, Grains, Lunch Meal Pattern, Menu Planning, Offer vs. Serve at Breakfast, Offer vs. Service at Lunch, Product Labels, School Food Safety, Smart Snacks, Special Diet Needs, and Standardized Recipes. These modules were developed to address common findings and high risk areas that were identified during administrative reviews. The modules permit users to complete a topic at their own pace. Once the topic is completed, a quiz

appears at the end of the module so the user can access their level of understanding of the material. When the quiz is completed, a Results Page will appear letting the user know whether or not they have passed the module. A score of 80% or better will be considered a passing score. Users need to print the Results Page as evidence of completion and for record retention to meet Professional Standards and Administrative Review requirements.

To access training modules, visit [Training Modules](#)<sup>ii</sup>. Training PowerPoints are also available on the same topics. Visit [PowerPoint Presentations](#)<sup>iii</sup>.

- 6) SNA Webinar Wednesday - Achieving Success with Whole Grain Pasta – Wednesday, April 20, 2016, at 2 p.m. EDT. Many school food service operators continue to struggle with the whole grain pasta requirements. Learn preparation techniques when using whole grain pasta to achieve a quality product to use in school meals. This webinar will provide success stories and how to adapt them for districts of all shapes and sizes.
- 7) The School Nutrition Association of Michigan (SNAM) is offering key classes at a discounted rate through a USDA Professional Standards grant between MDE and USDA. School food service staff can attend classes already scheduled, or you can contact SNAM at 800-677-8955 to set up a class in your area. To see a list of upcoming classes already scheduled, visit [SNAM SWTP Classes](#).<sup>iv</sup>
- 8) Traditional Foods and the Food Buying Guide – Visit [USDA Memo Traditional Foods Memo](#)<sup>v</sup> for a technical assistance memo on the serving of traditional foods for Native populations along with help on using the FBG to assist in serving and preparing these foods. There is a lot of important information in this memo.
- 9) Topic of the Month – Food Safety Inspections – The attached document provides information and links to more resources regarding Food Safety Inspections. Schools are required to have two inspections every year. The document gives a good background and foundation of information.
- 10) Meet up and Eat Up – For the partners, sponsoring organizations, state agencies, schools, and advocacy groups the common goal that unites us is simple: get healthy meals to kids who need them. But we continue to be challenged by a single question - how? In October and November of 2015, a collaborative team from GroundWerx Community Impact and United Way for Southeastern Michigan interviewed nearly 60 Meet Up and Eat Up site supervisors and youth program directors in the Detroit area. The insights gained have advanced our understanding of the sites and communities we serve and, more importantly, the set of questions we can use to inform Meet Up and Eat Up strategy to best support both participation growth and child health and wellbeing. **Join us on Tuesday, April 12, 2016, at 10 am EDT, for Summer From the Site's Perspective: Research & Opportunities.**

In this one-hour webinar, GroundWerx Community Impact will discuss our findings from these interviews, and how we've used them to inform our strategy. Registration must be completed in order to participate in this webinar.

- 11) Farm to School Grant - The MI Farm to School Grant Program is now accepting applications for the 2016-2017 school year! With funding from the [W.K. Kellogg Foundation](#)<sup>vi</sup>, the MSU Center for Regional Food Systems will award roughly 20 Michigan K-12 schools/districts and early childhood programs with funds to plan for or implement farm to school programs that focus on purchasing and utilizing local foods. Grants are available for up to \$2,000 in funding per program, however sites serving a smaller number of children are encouraged to apply for funding adequate to their needs. The grant year is September 6, 2016 – June 7, 2017. The MI Farm to School Grant Program offers Planning and Implementation grants to eligible applicants. Schools/districts and early childhood programs must have at least 50% free and reduced-price meal enrollment or equivalent to be eligible.

**Planning Grants** help schools/districts and early childhood programs plan for integrating local foods into their meal programs and ultimately develop a Farm to School Action Plan to begin a farm to school program.

**Implementation Grants** help schools/districts and early childhood programs put existing farm to school plans into action and ultimately develop a Farm to School Sustainability Plan to keep the program going in future years.

Please visit the [Michigan Farm to School Grant Program Page](#)<sup>vii</sup> for more details regarding the grant program, eligibility, and requirements. An informational webinar for prospective applicants will be held on Thursday, April 14, from 1:00 to 2:00 pm. Applications are due by 5 p.m. on Wednesday, May 11, 2016.

Enjoy the fact that spring weather is just around the corner!!

*Howard Leikert, MBA, SMS*

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<sup>i</sup> <http://www.fda.gov/ForConsumers/ConsumerUpdates/ucm493677.htm>

<sup>ii</sup> [http://www.michigan.gov/mde/0,4615,7-140-66254\\_50144-380541--,00.html](http://www.michigan.gov/mde/0,4615,7-140-66254_50144-380541--,00.html)

<sup>iii</sup> [http://www.michigan.gov/mde/0,4615,7-140-66254\\_50144-372220--,00.html](http://www.michigan.gov/mde/0,4615,7-140-66254_50144-372220--,00.html)

<sup>iv</sup> [http://michigansna.org/Statewide\\_Training\\_Classes](http://michigansna.org/Statewide_Training_Classes)

<sup>v</sup> [http://www.fns.usda.gov/sites/default/files/TA01-2015\\_Child\\_Nutrition\\_Programs\\_and\\_Traditional\\_Foods.pdf](http://www.fns.usda.gov/sites/default/files/TA01-2015_Child_Nutrition_Programs_and_Traditional_Foods.pdf)

<sup>vi</sup> <http://www.wkkf.org/>

<sup>vii</sup> [http://foodsystems.msu.edu/activity/farm\\_to\\_school/mi-fts-grant](http://foodsystems.msu.edu/activity/farm_to_school/mi-fts-grant)

## Office of School Support Services School Nutrition Programs

The Monthly Training topic for April is Food Safety Inspection Requirements. We hope you find this information helpful.

### **Food Safety Inspection Requirements**

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended Section 9(h) of the Richard B. Russell National School Lunch Act regarding food safety inspections required in schools participating in the National School Lunch or School Breakfast Programs. Previously, participating schools were required to obtain a minimum of one food safety inspection per school year or comply with the frequency required by local standards.

Beginning July, 1, 2005, each school must now obtain at least two food safety inspections each school year. The 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. The Reauthorization Act also requires State Agencies to annually audit the school food safety inspections and submit the results to the United States Department of Agriculture (USDA).

### **Key Memos Related to Food Safety Program Requirements**

[School Food Safety Inspections-Reauthorization 2004: Implementation Memo – USDA memo SP 10 \(Sept. 16, 2004\)](#)<sup>i</sup>

[Food Safety Inspections in Non-Traditional School Settings – USDA memo SP 05-2008](#)<sup>ii</sup>

[Responsibility to Request Food Safety Inspections – USDA memo SP 39-2008](#)<sup>iii</sup>

[Food Safety Inspections in Service-Only Sites Participating in the School Meals Programs – USDA memo SP 45-2011](#)<sup>iv</sup>

### **Monitoring**

During an Administrative Review (AR), the reviewer will:

- Check to see if two food safety inspections were conducted during the current school year.
  - Dates of the two most recent food safety inspections will be noted.

- Determine if less than two food safety inspections were obtained. If this is the case, the reviewer will:
  - Determine whether the SFA has documentation to indicate that the SFA requested two food safety inspections in the current school year from the applicable agency.
  - Check to see that the SFA provides documentation as to why the second inspection was not performed.
- Determine whether the most recent food safety inspection report is posted in a publicly visible location.

For additional information about the school food safety plan requirements, visit the School Nutrition Programs webpage. Questions can be sent via email to [MDE-SchoolNutrition@michigan.gov](mailto:MDE-SchoolNutrition@michigan.gov).

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<sup>i</sup> <http://www.fns.usda.gov/school-food-safety-inspections-%E2%80%93-reauthorization-2004-implementation-memo-%E2%80%93-sp-10>

<sup>ii</sup> [http://www.fns.usda.gov/sites/default/files/SP\\_05-2008-OS.pdf](http://www.fns.usda.gov/sites/default/files/SP_05-2008-OS.pdf)

<sup>iii</sup> <http://www.fns.usda.gov/sp39-2008-responsibility-request-food-safety-inspections>

<sup>iv</sup> <http://www.fns.usda.gov/food-safety-inspections-service-only-sites-participating-school-meals-programs>