

**From:** Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard (MDE)  
**Sent:** Tuesday, January 07, 2014 3:29 PM  
**To:** MDE-SchoolNutrition  
**Subject:** Weekly News from MDE 010714

Happy New Year! Hope you all had a great holiday season! While it was pretty quiet here in Lansing (except for the Spartan Rose Bowl Victory!!), there is quite a bit of information that has collected over the past couple weeks. Here it is:

- 1) Smart Snacks – There was a lot of emphasis from USDA at a recent conference that the new competitive food rule or “Smart Snacks” is an **interim FINAL rule** with an emphasis on the final. We should expect little change on the final rule and schools are encouraged to start making necessary changes as this school year moves on so changes won’t be so dramatic next school year. The final rule will go into effect July 1, 2014, but any steps you can take using the interim rule will be good. If you have any questions or concerns related to Smart Snacks, and specifically issues related to the fundraising aspect, let me know.
- 2) Summer Food Service Program Training (SFSP) - 2013 was a very successful year for SFSP and we are looking to build on that momentum. In order to continue the program’s growth and expand the reach to more Michigan children, it is important that we focus heavily on sponsor training. It’s never too early to start planning for summer 2014. Training registration information to follow. This year’s training dates and locations are as follows:

Friday, March 7, 2014 – Michigan Library and Historical Center Forum, Lansing  
Monday, March 10, 2014 – Wayne RESA, Main Building Auditorium, Wayne  
Tuesday, March 11, 2014 – GRPS Nutrition Services, Grand Rapids  
Thursday, March 13, 2014 – United Way for Southeastern Michigan, Detroit  
(DETROIT SPONSORS ONLY)  
Monday, March 17, 2014 – Oakland Schools, Waterford  
Tuesday, March 18, 2014 – Bay-Arenac ISD, Bay City  
Thursday, March 20, 2014 - GRPS Nutrition Services, Grand Rapids  
Friday, March 21, 2014 – Michigan Library and Historical Center Forum, Lansing  
Monday, March 24, 2014 – Traverse Bay ISD, Traverse City  
Wednesday, March 26, 2014 – Delta-Schoolcraft ISD, Escanaba  
Wednesday, April 16, 2014 – MDE, Lansing (CAMPS ONLY)

In addition, MDE will host two question and answer conference call sessions at the following dates and times. Conference call numbers and access code will be determined and distributed at a later date. Participation in at least one of these sessions is mandatory for all new sponsors and optional for existing/continuing sponsors.

Tuesday, May 20, 2014 – 1:00 p.m. – 2:00 p.m.  
Thursday, May 22, 2014 – 1:00 p.m. – 2:00 p.m.

In order to provide you with the most comprehensive information available regarding food service contract procurements, MDE will host two question and answer conference call sessions. These sessions are recommended for any sponsor with questions regarding formal and/or informal procurement of a vended meal provider, especially those that intend to issue an Invitation for Bids (IFB).

Monday, April 14, 2014 – 1:00 p.m. – 2:00 p.m.

Tuesday, April 15, 2014 – 1:00 p.m. – 2:00 p.m.

Finally, the process is in motion for this year's SFSP MEGS+ application to be open a full month earlier than years past with an anticipated availability date of March 1. If you have questions, feel free to contact Bryan Van Dorn at 517-373-0107 or [vandornb1@michigan.gov](mailto:vandornb1@michigan.gov).

- 3) Eggs-cellent - NEED YOUR OPINION ON EGGS IN SCHOOL MEALS: Dayle Hayes from School Meals That Rock is working on an American Egg Board project and needs YOUR opinions about eggs in school breakfast and snacks. Take 5-7 minutes to answer questions and you'll earn a chance to win a \$75 Amazon gift certificate. Any school nutrition professional is eligible to participate and enter the drawing. Please click on Eggs in School Meals Survey (<http://goo.gl/jsxbWW>) and follow the easy instructions.
- 4) Non-program Foods – While we are still awaiting guidance on options to be in compliance with this part of the new Administrative Review, USDA did release a memo which allows for schools to purchase products for school groups and resell those products to the school groups at a reasonable price (you don't have to have full mark up on these items). For example, you can buy a few cases of potato chips and sell them to school groups as long as the cost of the food and any labor involved is covered. See attached memo.
- 5) The New LEARS – It is now called the School Food Authority Verification Collection Report (SFA-VCR) Update. Starting this year all sponsors except Special Milk Only sponsors will need to complete the report. The opening date for the SFA-VCR formerly known as LEARS has been rescheduled due to some technical difficulties. The new opening date will be January 10, 2014. Please note the deadline for completing the SFA-VCR report will be due on February 1, 2014. The directions for completing the SFA-VCR are attached for your review. If you have any additional questions about the SFA-VCR please contact Lisa Brown Taylor, Consultant School Nutrition Programs at [browntaylor@michigan.gov](mailto:browntaylor@michigan.gov) or (517)-241-3885.
- 6) Policy Memo Summaries – For your reference, posted on [www.michigan.gov/SchoolNutrition](http://www.michigan.gov/SchoolNutrition) are MDE and USDA policy memo summaries relevant to School Nutrition. They provide a quick summary of key points from the memos and electronic links to the memos themselves. We will provide regularly updated versions of these on our website. Attached are the most current versions.

- 7) 6 Cent Certification – For those remaining schools that have not completed their 6 Cent Certification, I encourage you to do so promptly. It will maximize your revenues and make your upcoming Administrative Review a much smoother and successful process. If you have any questions, please contact us at 517-373-3347 or [mde-schoolnutrition@michigan.gov](mailto:mde-schoolnutrition@michigan.gov).
- 8) Free Webcast – Attached is an email with details about a Food Safety Efforts in Produce Production webcast. As we all are aware, food safety is a critical part of what you do on a daily basis so check out the webcast. It is on January 10, 2014.
- 9) Farm to Cafeteria Scholarship – Attached is an email with details about being awarded a scholarship to attend the National Farm to Cafeteria Conference in Austin, Texas. If you are participating in Farm to School, this may be a great opportunity to work with others that are passionate about this part of our business.

Howard Leikert, MBA, SNS  
Supervisor, School Nutrition Programs  
Michigan Department of Education  
517-373-3892

“The MDE School Nutrition Programs team is committed to the success of child nutrition programs through training, support, and leadership by fostering partnerships to ensure the nutritional well-being of all students in Michigan.”



United States  
Department of  
Agriculture

Food and  
Nutrition  
Service

3101 Park  
Center Drive  
Alexandria, VA  
22302-1500

**DATE:** December 12, 2013

**MEMO CODE:** SP 13 -2014

**SUBJECT:** School Food Service Account Revenue from the Sale of  
Non-Program Foods

**TO:** Regional Directors  
Special Nutrition Programs  
All Regions

State Directors  
Child Nutrition Programs  
All States

School Program regulations at 7 CFR 210.14 (f) require all revenue from the sale of non-program foods to accrue to the nonprofit school food service account. *Non-program food* is defined as food sold in a school at any time or location on the school campus (other than reimbursable meals) purchased using funds from the non-profit school food service account. Please note that this is different from *competitive food* which is defined as all food (other than reimbursable meals) sold to students during the school day. This memorandum provides clarification on the requirements for the accrual of revenue from the sale of non-program food.

Previously, regulations allowed the sale of non-program foods in the food service area if the revenue from these sales accrued to the benefit of the nonprofit school food service account *or* school *or* a student organization approved by the school. Now, due to the changes required by Section 206 of the Healthy, Hunger-Free Kids Act, all revenue from the sale of non-program foods sold in schools at any time or location on the school campus must accrue only to the school food service account and is no longer allowed to benefit student organizations or school programs.

Though "revenue sharing" is no longer allowed, there are ways that school food service can continue to partner with school programs and student organizations. It is still possible for the school food service to purchase goods for other entities officially sanctioned by the school through existing food service contracts, as long as the purchase cost is paid in full by the other entity, including any labor costs associated with purchasing these goods. If the school food service is used to provide goods and/or services for entities officially sanctioned by the school, the school food service must be fully reimbursed for any and all costs due to these arrangements. The additional purchase also must not create a material change in the school food authority's (SFA) contracts.

Regional Directors

State Directors

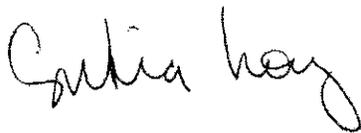
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In arrangements where the school food service labor is used to prepare goods for an outside entity (e.g., catering), the school food service must ensure that all costs, including labor and any other costs incurred, are covered by the entity which is being served by the school food service operations. Since estimating these costs may be difficult, school food service should be cautious that food service funds are not lost when entering into these types of arrangements.

When entering into arrangements with outside entities, the school food service is best served having an agreement in place regarding costs and all other terms and conditions, including a stipulation that all risk relating to revenue losses must be covered by the outside entity and not the school food service.

A common example of how school approved organizations can still work with school food service includes a sports team wishing to hold a fundraiser during a sporting event. The sports team could pay the school food service for the full cost of food purchased through an existing food service contract and any labor it incurs in ordering the extra food (and any other role the school food service may play, e.g., preparing food). The sports team can then sell the food at the sporting event and keep any revenue from those sales.

State agencies are reminded to distribute this memorandum to program operators immediately. SFAs should contact their State agencies for additional information. State agencies may direct any questions concerning this guidance to the appropriate Food and Nutrition Service Regional Office.



Cynthia Long  
Deputy Administrator  
Child Nutrition Programs

## Bushong, Linda (MDE)

**From:** Leikert, Howard (MDE)  
**Sent:** Friday, January 03, 2014 11:06 AM  
**To:** Leikert, Howard (MDE)  
**Subject:** FW: Free Webinar about Food Safety Efforts in Produce Production

### ABOUT THE WEBCAST

**Join**  
**Produce for Better Health Foundation**  
**Free Webcast: *Food Safety Efforts in Produce Production***  
Friday, January 10, 2014  
2:00-3:00 pm ET

Why do we hear about so many microbiological outbreaks that include fresh produce? Are there more outbreaks, is there better tracking, are more people eating produce, or is the 24-hour news cycle simply creating more news about outbreaks? FDA has proposed new food safety regulations for the Food Safety Modernization Act (FSMA) that will lead to the most significant change to our food safety law in more than 70 years. But long before FSMA, the produce industry was moving forward to develop systems to improve and promote food safety efforts with fruits and veggies. From leafy greens to tomatoes to cantaloupes to strawberries, systems and programs are in place so consumers can enjoy healthy and nutritious produce with confidence.

#### Learner Objectives:

1. To understand how the produce industry is working to prevent microbial contamination of fruits and veggies in order to instill confidence about produce safety.
2. To recognize that food safety efforts in the produce industry are not awaiting government action, but are continual and date back many years.
3. To identify key consumer messages about keeping produce safe.

**Registration is Required**

### DETAILS

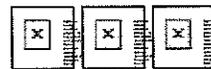
#### Timing Outline

45-50 minute presentation, with 10-15 minutes of questions/answers

#### Target Audience

This presentation is for dietitians and other health professionals who work with consumers to improve diets by increasing fruit and vegetable consumption. Dietitians who work in extension offices, WIC clinics, supermarkets,

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Catalog Sale Notifications

#### Websites

- PBH Foundation
- PBH Nutrition Education Catalog
- Fruits & Veggies-More Matters
- FoodChamps Kids' Website
- National Fruit & Vegetable Alliance

or conduct any form of nutrition education or individual counseling would find this information useful.

**Speakers**

Hank Giclas  
**Senior Vice President of Science, Technology and Strategic Planning, Western Growers Association**

Scott Horsfall  
**CEO and President, California Leafy Greens Handler Marketing Agreement**

Bonnye Whamond  
**Public Member, California Cantaloupe Advisory Board and former Consumer Affairs Director at Raley's**

Carolyn O'Donnell  
**Communications Director, California Strawberry Commission**

**Moderator**

Elizabeth Pivonka, Ph.D., R.D.  
**President & CEO, Produce for Better Health Foundation**

***1 CPEU approved through the Commission on Dietetic Registration (CDR)***



**Registration**

Please register **no later than Monday, January 6, 2014** by visiting <https://www4.gotomeeting.com/register/804891919> and entering your contact information.

After registering, you will receive a confirmation e-mail containing further information about joining the Webinar, including dial-in instructions.

Please feel free to e-mail [Allison Kissel](mailto:Allison.Kissel) if you have any questions.

Be sure to visit [http://www.pbhfoundation.org/pub\\_sec/webinars/](http://www.pbhfoundation.org/pub_sec/webinars/) to view previous Webinars on topics such as Grapes and Cardiovascular Health, Pesticide Residues and more.

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