

**From:** Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard J (MDE)  
**Sent:** Monday, May 20, 2013 3:43 PM  
**To:** MDE-SchoolNutrition  
**Subject:** Weekly News from MDE 052013

Some important information this week including a clarification and a survey. So here is the Weekly News for your reading pleasure:

- 1) Paid Lunch Equity (PLE) – I am sending this out again because there are a couple key points that I have not addressed and need you all to be aware of. To begin, I need to emphasize the importance of doing PLE each year. As I mentioned last News, it will be part of the new CRE review (part of what will be called "Resource Management"). Due to the way PLE pulls specific numbers to use in the calculations, using the Excel tool is highly recommended. So here are some clarifications – Yes, it is true that districts with significant fund balances will not be required to raise prices. As you may be aware, your fund equity should not exceed 3 months of expenses. This year's PLE will not require districts to raise prices if your fund equity is over that amount (but then you need a plan to spend down the excess) or if, by raising prices, it could take your fund balance over that amount. In any case, the State Agency (that is us) must approve requests to NOT raise prices. We will be basing that approval on how much fund equity you have in your program. The exact amounts, likely to be expressed as a number of months expenses, will be clarified shortly. We will have a form available shortly. All right, the second significant change I wanted you all to know about that slipped by even my own radar is that non-federal funds may now include funds specifically provided for paid BREAKFAST, and not just for lunch which was previously the case. So here is a copy/paste from the second page of the attached USDA policy memo:

**Therefore, for SY 2013-2014 SFAs may count as a non-Federal source:**

- 1. Per-meal non-Federal reimbursement for *any paid* meal (breakfast, lunch, etc)**
- 2. Any funds provided by organizations for *any paid* meal**
- 3. Any proportion attributable to *paid meals* from direct payments made from school district funds to support lunch service**

So prior to this clarification, districts were allowed to use the coinciding percentage of the paid lunch state aid while now that has been extended to paid breakfasts as well.

- 2) Fresh Fruit and Vegetable Program (FFVP) - It has come to our attention that many districts are closing/combining and/or reconfiguring buildings for the upcoming school year. We found out that many districts are reconfiguring to K-8 buildings. Clearly, this will impact the eligibility of sites to participate in the FFVP. Because we want to have as many eligible elementary schools as possible apply for the FFVP grant, MDE is reprogramming the 2014 FFVP grant so that all eligible K-8 sites will appear on the Site Listing page. It may

take several weeks to make this program change and we will let you know when it is completed and when you can go back into your application and complete applications for the K-8 sites. In the meantime, please do not contact us about the inability to access your K-8 sites. Rather, please complete the FFVP application for all the other sites you now see on your application and work on getting signatures on the required Certification of Support form(s). Please remember that eligible applicants are elementary schools (K-8) currently participating in the National School Lunch Program (NSLP) that have 50 percent or more of its students eligible for free and reduced price meals. Also, please read through the Important Information about the Fresh Fruit and Vegetable Program Application, located on the View/Edit page for more information. Rest assured that MDE will adjust the due date of the 2014 FFVP application because of this programming change to allow for K-8 elementary schools to be eligible to apply; we will notify you of the new due date when it is determined. Thank you for your patience and understanding.

- 3) The World's Easiest Survey – In determining what information food service directors would like to have at our June conference, we have been debating whether or not to have a presentation on the Financial Information Database (FID) which is the new way your state lunch and breakfast funding is determined. The disagreement is most food service directors don't worry about the FID – it is a business manager function. So please take this survey...it has 3 questions. Thanks.  
<https://www.surveymonkey.com/s/HFKV6GS>.
- 4) Now That You Mention It – Our June conference still has openings and I am asking for a sold out attendance. We have capped at 300 and are currently just under 240 participants. Come on, you will have fun and learn lots and be treated as the true stars of the event. The working agenda is posted online at [www.michigan.gov/schoolnutrition](http://www.michigan.gov/schoolnutrition). We have tried to put together important information to help you operate your food service operations in compliance with the new regulations along with information that will help assist you in providing the best possible food service program. Also, we are providing workshops that step out of our School Nutrition programs with different ways to help nourish our students. Registration is free and it includes meals. Where else can you get such a fine educational experience at such low cost?! Any cheaper and we would be paying you to come!! So help me out and register. Virtually all of the School Nutrition Programs staff will be there to help you out or just talk about how interesting/challenging/frustrating/rewarding this past year has been. By the way, if you do wait too long, it is possible it will be "sold out" so don't wait an instant, go to [http://www.michigan.gov/documents/mde/Registration\\_Memo\\_417902\\_7.pdf](http://www.michigan.gov/documents/mde/Registration_Memo_417902_7.pdf). See you in June!! BY THE WAY....you need to make your hotel reservations by May 26 to be guaranteed the conference rate of \$119. Another reason to not delay!

- 5) Head Start in Child Nutrition Programs – The attached memo, SP 40-2013, CACFP 11-2013, SFSP 13-2013 has been issued and covers Questions and Answers Regarding the Participation of Head Start Programs in Child Nutrition Programs. The purpose of this memorandum is to consolidate our policy regarding the participation of Head Start Programs in the Child Nutrition Programs. If you have Head Start in your district, it would be beneficial for you to read.
- 6) Food Safety – Here is a USDA policy memo covering food safety FAQs. Other than just plain feeding our students, serving safe, healthy food may be the most important thing we do. The memo details when/where you need to be sure proper procedures are followed. The memo is attached (SP37-2013s).
- 7) Food Related Disabilities – The Americans with Disabilities Act has been expanded to cover more students with potentially dangerous food allergies or other food related challenges. I encourage you to read the attached memo and will update you when we hear more.
- 8) Video of the Week - Watch Team Nutrition star Katie McConkie discuss getting students involved and excited about veggies and school gardens. Also watch a chef prepare Tuscan Soup at <http://ow.ly/eqCV3>.
- 9) Video of the Week...Take 2 - Watch Team Nutrition Star David Rose discuss using whole grains, and a chef demo of Whole Grain Fiesta Rice at <http://ow.ly/eqDHn>.
- 10) Crediting Fruit in a Cup - I wanted to make you aware of a recent discussion USDA had with Dole regarding their 4 oz by weight fruit cups (fruit and juice). Crediting is a critical part of the meal pattern reimbursement process. The attached literature indicates that a 4 oz fruit cup (fruit pieces and juice) credits as ½ cup of fruit. The attached literature is being shared with CN Program operators for crediting purposes and should not be accepted as crediting documentation at this time because the crediting information is not accurate. Here is a summary of our discussion with Dole and next steps:
  - a. Dole has indicated that they will update their guidance materials for customers to indicate that their 4 oz by weight fruit bowls packed in juice credit as 3/8 cup.
  - b. They also indicated that they would be working in the interim to increase the weight and volume of these fruit bowls to enable them to label the product with a net weight above 118.5 grams. They will then provide updated product literature that credits the new bowl packs labeled as 4.2 oz as crediting 3/8 cup fruit and 1/8 cup juice.

The attached documents are not useful in crediting the current product as half cup fruit.

Lots of information. Before you know it, we will be starting School Year 2013-2014!! Time flies when you are having fun!!

Howard Leikert, MBA, SNS  
Supervisor  
School Nutrition Programs  
Michigan Department of Education  
517-373-3892  
517-373-4022 Fax

**Eating a healthy school breakfast provides students Fuel for Learning...and Health for Life.**

For information and resources on school breakfast go to [www.michigan.gov/schoolnutrition](http://www.michigan.gov/schoolnutrition) and "click" on the *School Breakfast Program* link in the program information category.



Packaged Foods, LLC  
One Dole Drive, Westlake Village, CA 91362

Hany Farag  
Vice President, Quality and Regulatory Affairs

**TO: Sheldon Gordon, NPTAB – Nutrition & Technical Assistance Child Nutrition Division, USDA Food and Nutrition Service**

**SUBJECT: Dole 4 oz Fruit Bowl Fruit Serving Size**

**DATE: March 27, 2013**

Dear Mr. Gordon,

I am writing to you seeking clarification on what in USDA's view is considered to be one serving of fruit. Our understanding is that 1/2 cup (4 fl oz) of fruit, or juice or a combination of fruit and juice is considered as one serving of fruit. The Dole 4 oz fruit bowls contain 4 fl oz of fruit and juice regardless of their net weight which varies according to the density of fruit used.

Furthermore, according to My Plate at [http://www.choosemyplate.gov/food-groups/fruits\\_counts\\_table.html](http://www.choosemyplate.gov/food-groups/fruits_counts_table.html), using pears, peaches and pineapples as examples, states that "1 snack container (4 oz) drained = 3/8 cup" counts as 1/2 cup of fruit or one serving of fruit.. All measurements are volumetric in cups.

Based on the above I would understand that a Dole 4 fl oz fruit bowl filled to capacity with fruit and juice would meet the above criteria.

Please advise.

Thank you,

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**Hany Farag, BS., JD.** | Vice President | Quality and Regulatory Affairs |  
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☎: +1.818.874.4857 | Fax: +1.818.874.6857 | ✉: [hany.farag@doleintl.com](mailto:hany.farag@doleintl.com)



April 30, 2013

## SERVINGS OF FRUIT

Dole Packaged Foods, LLC certifies that one Fruit Bowl of the following products contain 4 fl. oz. or ½ cup of fruit and juice.

<u>UPC or PID</u>	<u>Description</u>
38900 04208	4 oz. Mandarin Oranges in 100% Juice
38900 03065	4 oz. Mixed Fruit in 100% Juice
38900 03073	4 oz. Diced Peaches in 100% Juice
38900 03019	4 oz. Diced Pears in 100% Juice
38900 00419	4 oz. Pineapple Tidbits in 100% Juice
38900 03048	4 oz. Tropical Fruit in 100% Juice

Sincerely,

A handwritten signature in black ink, appearing to read "Hany Farag".

Hany Farag, BS., JD.  
VP, Quality & Regulatory Affairs

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**MANISTEE AREA PUBLIC SCHOOLS**  
**KALEVA NORMAN DICKSON SCHOOL DISTRICT**  
**BEAR LAKE SCHOOLS**  
**ONEKAMA CONSOLIDATED SCHOOL DISTRICT**

May 1, 2013

Dear Produce Vendor:

Manistee Area Public Schools, Kaleva Norman Dickson School District, Bear Lake Schools, and Onekama Consolidated School District are now accepting proposals for Michigan fruits and vegetables for delivery to any or all of the following sites:

- Manistee High School, 525 12<sup>th</sup> St., Manistee, MI 49660
- Brethren Middle/High School, 4400 North High Bridge Rd., Brethren, MI 49619
- Bear Lake School, 7748 Cody St., Bear Lake, MI 49614
- Onekama Consolidated School District, 5016 Main Street, Onekama, MI 49675

Proposals will be accepted for locally-grown products for the 2013/2014 school year for all schools, but proposals will also be accepted for delivery for the summer food service program at Manistee High School.

Enclosed are a vendor questionnaire and product availability and pricing forms for you to complete and submit for consideration, should you wish. Feel free to make us aware of any additional products you would like us to consider, along with their specifications, pricing, and availability, in the extra spaces provided on the product availability and pricing forms. Please note that the product availability and pricing form indicates the preferred product types, varieties, grades, and conditions, but the school food authorities at each district are willing to discuss other product options based on availability. Also, it is not required that you have available all products listed in this request to participate; please feel free to submit a proposal for just one or two products if that is all you have available for purchase by one or more school districts.

The enclosed forms must be completed and submitted with your proposal. Proposals are to be delivered in a sealed envelope, identified **Produce Service** clearly printed on the outside of the envelope. The proposals must reach one of the below addresses by **12 noon on June 3rd, 2013**. Proposals submitted by fax will not be accepted. Respondents will be acknowledged upon receipt of proposals. Completed forms may

become the final contract, which will begin on a date specified between the school district(s) and awarded Vendor(s).

The school districts reserve the right to award multiple contracts to multiple vendors, and do not guarantee any specific ordering volumes but are happy to discuss anticipated use. All successful Vendor(s) may be asked to meet with the school districts' Food/Nutrition Services and Administration individually or collectively prior to delivery of produce and/or school presentations. All arrangements between the school district(s) and successful Vendor(s) regarding delivery schedules, ordering, payment, and availability/seasonality of produce will be made during that meeting. Additionally, successful Vendor(s) may be asked to host school field trips and/or visit schools within the districts and present their products to students and staff as an educational tool and hands-on method for introducing local produce within the school or cafeteria.

Please direct all responses, questions, and inquiries to:

Kathy Gutowski  
Director of Nutrition Services  
Manistee Area Public Schools  
525 12<sup>th</sup> St.  
Manistee, MI 49660  
231-398-3695  
[kgutowski@manistee.org](mailto:kgutowski@manistee.org)

Jenice Momber  
Kaleva Norman Dickson and Bear Lake  
School Districts  
Food Service Director  
4400 N High Bridge Rd  
Brethren, MI 49619  
231-477-5353 ext. 304  
[jmomber@manistee.org](mailto:jmomber@manistee.org)

Melissa Hughey  
Onkama Consolidated Schools  
Food Service Director  
5016 Main Street  
Onkama, MI 49675  
231-889-5521  
[mhughey@manistee.org](mailto:mhughey@manistee.org)

We look forward to working with you to provide fresh Michigan fruits and vegetables to our students. Thank you for your consideration.

Sincerely,

Kathy Gutowski, Jenice Momber, Melissa Hughey

*Manistee Area Farm to School Project*  
**Vendor Questionnaire**

Name: \_\_\_\_\_  
Farm/Business Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone and/or email: \_\_\_\_\_

Schools to which you are willing to deliver (see list on first page of cover letter):

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Please describe method and vehicle for delivery:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Amount of liability insurance coverage (provide copy of policy): \_\_\_\_\_

Other current local customers & contact information: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Payment terms (receipt must be left at each delivery, one statement to be paid to vendor):

\_\_\_\_\_

List any inspections your facility receives from USDA/State/Local Inspectors and their frequency (annual, bi-annual, etc.): \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Please attach copies of latest inspection report(s), and a copy of the food safety and sanitation plan for your farm/business.

Please describe your pest management practices:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Credit/return policy for poor quality: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

## Manistee Area Farm to School Project Product Availability and Pricing Form

Name of Vendor and Business/Farm Name: \_\_\_\_\_

Contact Information: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please fill in count, pack, price, projected quantity, minimum delivery, and months available for applicable products. In the space provided, add any additional products or varieties of products that you have available and would like us to consider.

Product	Count	Variety	Quality	Packed	Condition/Description	Price	Projected Quantity	Minimum Delivery	Months available
Apples		Any variety	US Fancy or US No. 1		Ripe, firm, crisp, juicy, smooth skin free of blemishes, bruises and scars. Color typical of variety. Washed.				
Asparagus			US No. 1 or 2		Closed bracts. Stalks should be free of excess woody fiber in the stem. Free from decay and serious damage.				
Blueberries		Bluecrop, Elliott, Duke or equivalent	US No. 1		Fruit should be fully blue and firm; Free of decay, injury, mold, and attached stems.				
Corn, sweet		Yellow, White, or Bi-color	US Fancy, Husked		Uniform size and color. Sweet, well-developed kernels. Free from insect injury, damage, or decay				
Cherries, sweet		Any variety	US No 1 or US Commercial		Fairly well colored, well formed, and clean. Free from decay or damage.				

Name of Vendor and Farm/Business Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Green Beans		Any variety	US Fancy or US No. 1		Ripe, fairly well formed, full pods. Fairly bright in color and fairly tender. Free of damage. Loose dirt removed.			
Lettuce		Any variety Bartlett, Bosc, or Equivalent	US Fancy or US No. 1		Fresh with bright color. Free from browning, decay, and wilt. Washed.			
Pears		Stanley, Damson, or equivalent	US No. 1		Mature, ripe, well-formed fruit. Free from decay, damage, and insect injury.			
Plums			US Fancy or US No. 1		Well-formed fruit, ripe, clean fruit. Free from decay, damage, and sunscald.			
Potatoes		Ass't varieties	US Extra No. 1 or US No. 1		Firm and smooth, (not wrinkled); free of soft and/or dark spots, cut surfaces, greening, sprouts, or damage. Color typical of variety. Loose dirt removed, and washed.			
Squash, summer		Ass't varieties	US No. 1		Ripe, firm, and fairly well formed. Fairly young and tender. Color typical of variety. Free from decay or damage.			
Squash, winter		Ass't varieties	US No. 1 or 2		Well matured with color typical of variety. Free from serious damage, not broken or cracked.			

Name of Vendor and Farm/Business Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Strawberries	Any variety	US No. 1 or US Combination	Firm, not overripe or undeveloped. Free from mold, decay, or damage. Red in color.							
Tomatoes	Ass't varieties	US No.1 or US Combination	Mature, well-developed, and not overripe or soft. Fairly smooth. Color typical of variety. Free from decay or injury.							
Watermelon		US Fancy or US No. 1	Mature, fairly well formed, and not overripe. Free from damage, decay, or disease.							

Upon review, this bid has been awarded by the School Food Authority of \_\_\_\_\_

School Food Authority Signature: \_\_\_\_\_ Date: \_\_\_\_\_