

From: Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard J (MDE)
Sent: Tuesday, October 16, 2012 3:29 PM
To: MDE-SchoolNutrition
Subject: Weekly News from MDE 101612

It seems the media has quieted down some, but I know that doesn't necessarily mean a lot to all of you if you have lower lunch counts and unhappy students and parents. I've got some news for you and also want to clear something up as well. It is also a bit of an update. Let me start with the clarification/update:

- 1) USDA, Your Feedback and Me – I told you all that in last week's Weekly News I met with a group of food service directors and had the opportunity to listen to their complaints/concerns/questions. The purpose of my attending the meeting was to, in fact, get feedback on how it was going in the field. I had heard quite a bit through phone calls, emails, and word of mouth but figured a personal meeting would be a good thing. I didn't have a presentation...just there to hear people out. At one time, I told the group that I had to be careful what I said as even though I am a State employee, the funding for my job comes from USDA. The reason I said that is so the group would understand I can't stand up there and talk negatively about the Healthy Hunger Free Kids Act or the USDA because of my personal viewpoints. It is my job when I am in public to support the goals of the USDA and our federal government which enacted this legislation. But let me be perfectly clear, it does NOT mean I do not listen to your concerns and advocate for all of the food service directors across the state. I advocate for food service directors to all interested parties including USDA. I understand, some attendees at the meeting thought my statement meant I don't advocate strongly for the challenges in the field which is simply false. So to all of the people at the meeting and all of the other food service directors in the state, if you have concerns/comments/questions, please let me know, I do forward them on as appropriate, but also know that I am advocating for you, quietly, professionally, and appropriately behind the scenes.
- 2) Share Tables – We get a lot of questions on this topic, more now than ever with the new meal pattern and all of the "leftover" fruits and vegetables. One of our consultants, Diane Golzynski, went right to the Michigan Department of Agriculture and Rural Development (MDARD) to get clarification. As you can see by the attached memo, share tables are allowable so long as it meets the criteria:
 - a. The food is dispensed so that it is protected from contamination and the container is closed between uses.
 - b. The food is in an unopened original package maintained in sound condition.

What it boils down to is that MDARD is recommending that pre-wrapped, commercially packaged, or whole uncut fruits/vegetables that need to be peeled before are allowable for share tables. This does

- include apples wrapped before serving and unopened containers of milk, yogurt, or other potentially hazardous foods so long as they are maintained for time/temperature controls (i.e., hasn't been on the share table for more than 4 hours at room temperature).
- 3) Flexibility – Another topic that came up at the meeting was the rumor that the State was out to get people under the new meal pattern and take money away. Again, this is simply not true. I have been preaching flexibility with our staff of Analysts and Consultants. The emphasis this year will be on Technical Assistance whenever possible. Now, for example, if you outright don't serve milk, that is a different story but with all of the challenges going on and it being a transition year, we know it will take some time. Our last conference call with USDA indicated they want states to be flexible as well. You can see the federal flexibility on how they clarified the AfterSchool Snack program which will result in many more students being eligible for the AfterSchool Snack Program. We are waiting to see if they issue any further clarifications on the issues you are all struggling with (calories, portion sizes, 6 cent certification, food waste, etc.).
 - 4) USDA Foods – Speaking of flexibility, in a prior Weekly News I told you all that we would be flexible in your use of USDA Foods. I am going to be a little more blunt so as to make sure you are all using USDA Foods in the best interest of your operation. If you are using USDA Foods that are not completely in accordance with the portions within the new meal pattern, it will not be an issue during a validation or CRE review this school year.
 - 5) Webinars – I have attached a list of webinars that I received from the Mid-West Region Office of USDA. It shows many upcoming webinars available for State Agencies, School Nutrition staff, and even parents and administrators. Topics include "Parent Leadership Series: School Meals – Challenges and Opportunities," "Fuel Up to Play 60," "Helping School Districts Implement Nutrition Policy from All Levels," and "Alternative Breakfast: Engaging Stakeholders" among others. Check them out and see which ones might be of interest to you or others you know.

So keep up the good work. As I stated earlier in this email, USDA and MDE are aware of the challenges in the field and are trying to be as flexible as possible.

Howard Leikert, MBA, SMS

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Supporting achievement for EVERY student through a Proficiency-Based system of education.



RICK SNYDER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
AND RURAL DEVELOPMENT

JAMIE CLOVER ADAMS
DIRECTOR

Date: September 7, 2012

To: All Local health Departments (LHDs)
Attn: Medical Director/ Health Officer / Director Environmental Health
Michigan Department of Agriculture and Rural Development (MDARD)
Attn: Food and Dairy Division Managers

From: Sandra Walker, Food Program Manager, *Sandra Walker*
Food and Dairy Division

Subject: School Food Program Share Tables

The MDARD has been asked by the Michigan Department of Education to provide some guidance on the practice known as "Share Table." This practice allows food to be shared between students once it has been served.

The United States Department of Agriculture, Food and Nutrition Services provided schools with the "2012 Site Supervisor's Guide for the Summer Food Service Program." This guide states that a sharing table or station can be designated where children may return whole items that they choose not to eat and take items other children have shared, provided that this is in compliance with local and State health and safety codes.

The Michigan Food Law does not prohibit the sharing or giving of food. The Michigan Modified 2009 Food Code (FC), §3-306.14(B1 and 2) allows a food that is not time/temperature control for safety (TCS) to be re-served from one consumer to another if:

1. The food is dispensed so that it is protected from contamination and the container is closed between uses, or
2. The food is in an unopened original package maintained in sound condition.

Section 3-801.11(G) of the FC allows for re-serving of food within a highly susceptible population, as specified under §3-306.14(B).

The MDARD recommends only foods that are pre-wrapped or commercially packaged or whole uncut fresh fruits and vegetables be allowed on the share tables. Items may include commercially packaged fruits or vegetables or fruits that need to be peeled before eating. Apples that have been wrapped before serving and that have not been un-wrapped by the student would be acceptable. The MDARD would consider foods that are TCS, such as unopened containers of milk, yogurt, or other TCS foods that are commercially packaged, maintained within proper time/temperature controls, and have not been opened to be shared.



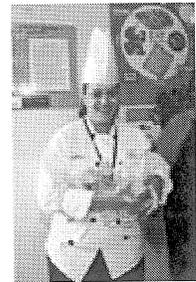
Upcoming Webinars

This school year, Action for Healthy Kids is offering a variety of virtual learning opportunities. We'll teach you about everything from school breakfast programs and recess before lunch to wellness policy implementation and more. So, check out our Webinars and find one that fits your interests. Most sessions are free and open to anyone who'd like to attend. You can learn about each Webinar and register below.

And don't worry, if you can't attend live, all Webinars will be recorded and be posted within five business days of the session. You'll find archived sessions [here](#). >>>

Parent Leadership Series: School Meals - Challenges and Opportunities

Learn about national school meal programs, the Healthy Hunger-Free Kids Act of 2010, and how parents can best collaborate with nutrition services to create healthier school food environments with our Webinar, *School Meals - Challenges and Opportunities*, on **October 16th**, 2 p.m. ET; 1 p.m. CT; 12 p.m. MT; 11 a.m. PT.



[Register now >>>](#)



Fuel Up to Play 60: Become a Leader in Your School

Have you heard about *Fuel Up to Play 60* and wondered what the buzz is all about? Come learn about this program reaching over 75,000 US schools. Join the ranks of over 20,000 *Fuel Up to Play 60* program advisors in leading your students and your school to better health. You'll learn about program basics, what it means to be a program advisor (along with the perks that accompany the role!), and how to apply for *Fuel Up to Play 60* funds during our 30-minute Webinar, *Fuel Up to Play 60: Become a Leader in Your School*. You can attend on several different dates:

October 18th, 3 p.m. ET; 2 p.m. CT, 1 p.m. MT; 12 p.m. PT. [Register now >>>](#)

November 14th, 4 p.m. ET; 3 p.m. CT; 2 p.m. MT; 1 p.m. PT. [Register now >>>](#)

December 10th 12 p.m. ET; 11 a.m. CT; 10 a.m. MT; 9 a.m. MT. [Register now >>>](#)

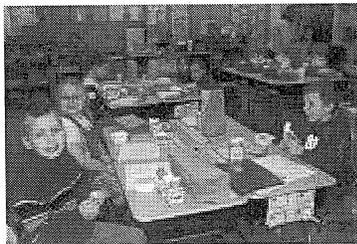
Helping School Districts Implement Nutrition Policy from All Levels

Nutrition and food policies are interpreted and implemented at federal, state, and local levels. Learn how local school districts interpret and implement policy to help with your wellness and nutrition policy work at the local level. This Webinar, *Helping School Districts Implement Nutrition Policy from All Levels*, is ideal for state agency staff (DOH, DOE), public health staff, coalition members, Action for Healthy Kids state team leaders, school nutrition staff, wellness team members, and school volunteers and will be held **October 23rd**, 2 p.m. ET; 1 p.m. CT, 12 p.m. MT and 11 a.m. PT.



[Register now. >>>](#)

Alternative Breakfast: Engaging Stakeholders



Research indicates that alternative school breakfast models are the best way to increase participation and positively impact student health, academics, and overall school wellness. The biggest roadblocks to these changes are from various stakeholder groups (administrators, teachers, parents, etc.). Discover how to communicate, what messaging to share with various stakeholders, and how to best make your case for an alternative model at your school or district during our Webinar, *Alternative*

Breakfast: Engaging Stakeholders, **October 30th**, 4 p.m. ET, 3 p.m. CT; 2 p.m. MT; 1 p.m. PT.

[Register now >>>](#)

The Role of the School Nurse in School Wellness Policies and Practices

Presented by the National Association of School Nurses, Action for Healthy Kids, and *Fuel Up to Play 60*, this one-hour Webinar, *The Role of the School Nurse in School Wellness Policies and Practices*, will explore and define the role of school nurses in creating and implementing their schools' wellness policies. Learn about the current environment, the challenges school nurses face, and the opportunities before them. You'll hear from nurses who are using *Fuel Up to Play 60* to make wellness a part of their school's game plan. Join us **November 7th**, 3 p.m. ET; 2 p.m. CT; 1 p.m. MT; 12 p.m. PT.

[Register now >>>](#)



Parent Leadership Series: How to Work with Schools & School Wellness Policies 101

Get basic information about how school systems work and how school wellness policies can help you become a successful advocate for healthy schools with our Webinar, *How to Work with Schools & School Wellness Policies 101*, on

November 9th, 2 p.m. ET; 1 p.m. CT; 12 p.m. MT; 11 a.m. PT.

[Register now >>>](#)

Parent Leadership Series: How to Create a Healthier School Food Culture

The school food culture goes way beyond the cafeteria. Children need to learn how to make healthy choices from the minute they walk in the school's front door to the minute they leave at the end of the school day - and beyond. Learn the benefits of a healthy school food culture and get project ideas and resources for healthy fundraisers, healthy celebrations and family events, healthy snacks, non-food rewards, nutrition education and promotion, concessions, and competitive foods (vending, school stores and a la carte) during our Webinar, *How to Create a Healthier School Food Culture*, on **December 11th** at 2 p.m. ET; 1 p.m. CT; 12 p.m. MT; 11 a.m. PT.



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