

**From:** Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard J (MDE)  
**Sent:** Tuesday, December 18, 2012 3:59 PM  
**To:** MDE-SchoolNutrition  
**Subject:** Weekly News from MDE 121812

Back from a staff meeting in the Roscommon area. Here is the latest:

- 1) Salsa Consumer Warning - Attached is the press release about Garner Gourmet salsa, which was produced by an unlicensed processor and sold to schools and others for fundraising. If you have any of this companies targeted products, please dispose of as described in press release.
- 2) School Health Index – Centers for Disease Control and Prevention (CDC) is excited to announce the recent release of the 2012 School Health Index (SHI): Self-Assessment & Planning Guide, an on-line, interactive assessment tool to reflect new 2012 changes. The SHI is an online self-assessment and planning tool that schools can use to improve their health and safety policies and programs. The SHI 2012 adds sexual health as a new topic, updates nutrition questions to reflect the Institute of Medicine’s Nutrition Standards for Foods in Schools, and revises the cross cutting questions to be more integrative. Changes have been made to many of the SHI modules to incorporate the new topic, update content on existing topics, and reflect a more coordinated approach to school health.  
<http://www.cdc.gov/healthyouth/shi/>.
- 3) Informative Videos - Check out our Michigan Stars: View a short video featuring Michigan Child Nutrition Stars: Lorie Grant, David Rose, Carl Merkle, and Marie Wolfe. They discuss how they use student input to build better meals. It also features Chef Dave and his signature sauces tips. View the short video here:  
<http://www.youtube.com/watch?v=FBNkgziICuA&feature=share&list=PLaqD6X6pQgmLVoTVTBnzSmrmfmFdDp8HI>. To view the Michigan Team Nutrition Meeting the Challenge Recipe book go here:  
[http://www.michigan.gov/documents/mde/Meeting\\_the\\_Challenge\\_Recipe\\_Book\\_403050\\_7.pdf](http://www.michigan.gov/documents/mde/Meeting_the_Challenge_Recipe_Book_403050_7.pdf).
- 4) Whole Grain Recipes – We were asked when the new recipes using whole grains will be available. USDA has informed us it will likely be in May when these new recipes are available.
- 5) Deadline Alert!!! – Sorry for the late reminder but we still have not hit the target number of applications (currently 44) so..... Apply for Team Nutrition mini-grants! The Michigan Department of Education (MDE) is pleased to announce the Michigan’s School Day Just Got Healthier Mini-Grant Opportunity. Up to 50 (fifty) grants, each up to \$1,000, will be made available for this initiative. This is a grant program targeting schools participating in the United States Department of Agriculture (USDA) National School Lunch Program (NSLP) and School Breakfast

Program (SBP). This mini-grant application can be found at <https://www.research.net/s/MHL5RJG>. The deadline is Wednesday, December 19, 2012. Details about grant requirements are attached.

- 6) Summer Food Service Program – It is not too early to make plans for serving your students over the summer. FNS has revised SFSP 07-2013: Summer Feeding Options for School Food Authorities to include additional Program simplifications for School Food Authorities currently in good standing in the National School Lunch or Breakfast Program and applying for participation in the Summer Food Service Program. Attached is the memo from USDA.
- 7) Meat/Meat Alternate and Milk Guidelines – USDA has issued new information in relation to Meat/Meat Alternates and Milk. Attached are the actual pdfs received from USDA.

That is it for now. For those of you leaving shortly for the Holidays, I wish you all a Happy, Healthy and Safe Holiday Season!!!

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

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

## State Food Safety Officials Issue Consumer Advisory for Salsas Produced by Unlicensed Processor

**Contact:** Jennifer Holton, 517-241-2485

**Agency:** Agriculture and Rural Development

December 14, 2012

Lansing, MI – The Michigan Department of Agriculture and Rural Development (MDARD) today issued a consumer warning regarding salsas produced in an unlicensed facility by Garner Gourmet Food Group of Flint under the “Courtney’s Gourmet” label. These salsas in glass jars were sold via various school and other organizational fundraisers and online through the company’s website.

This product advisory involves all batches and sizes of glass jars of Courtney’s Gourmet salsas, including:

### Fruit Salsas:

- Raspberry (mild)
- Strawberry (mild)
- Fiery Roasted Habanero and Pineapple (mild)
- Angry Roasted Habanero and Pineapple Tropical Mango (mild)
- Cherry Mild

### Specialty Salsas:

- Roasted Garlic and Olive (medium)
- Chunky Garden Fresh Cilantro (mild)
- Chunky Garden Fresh Cilantro (hot)
- Black Bean and Corn (mild)
- Angry Black Bean and Corn
- Zesty Raspberry BBQ Chipotle (seasonal)
- Smokin’ Hot Chipotle

### Original Red Salsas:

- Medium
- Flaming Hot
- Blazin’ Extra Hot

### Verdes Salsas:

- Fiery Salsa Verdes
- Salsa Verde XXX Hot (supernova)

During an inspection of a school by local health department staff, concern over the safety of the product was identified and reported to MDARD. MDARD and the local health department are continuing to investigate and seizing product as it is found.

Selling processed foods from an unlicensed facility is in violation of the Michigan Food Law. The unlicensed product was discovered as a result of a complaint received by the department. Consumers are warned not to use the product even if it does not look or smell spoiled.

Bottled or canned salsas, if not properly processed, can result in contamination of the product with *Clostridium botulinum*. Botulism is a serious, potentially fatal illness caused by eating food contaminated with botulinum toxin. Although cases are rare, botulism attacks the nervous system, and in its severe forms, can cause respiratory failure. Symptoms include double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth, and muscle weakness. Symptoms usually begin 18-36 hours after eating contaminated food, but they can occur as early as six hours or as late as 10 days.

No reports of illness as a result of consuming these products have been reported at this time. Anyone concerned about an injury from consumption of the products should contact a physician.

Consumers should return the product to the place of purchase or dispose of it in a sealed container in the trash so that people and animals, including wild animals, can't get to it.

If you have questions about the consumer advisory, please contact MDARD at 800-292-3939.

###

MICHIGAN DEPARTMENT OF EDUCATION  
Office of School Support Services

**2012-2014 Michigan's School Day Just Got Healthier  
Mini-Grant Opportunity**

**Introduction**

The Michigan Department of Education (MDE) is pleased to announce the Michigan's School Day Just Got Healthier Mini-Grant Opportunity. Up to 50 (fifty) grants, each up to \$1,000, will be made available for this initiative. This is a grant program targeting schools participating in the United States Department of Agriculture (USDA) National School Lunch Program (NSLP) and School Breakfast Program (SBP).

**Grant Application**

This mini-grant application can be found at:  
<https://www.research.net/s/MHL5RJG>

**Purpose of the Grant**

The Michigan's School Day Just Got Healthier Mini-Grant Opportunity is designed to empower school buildings to use Smarter Lunchroom techniques to increase student healthy food choices and apply for the USDA's Healthier US School Challenge (HUSSC) award.

**Grant Award**

The maximum grant award is anticipated to be \$1,000. The Total Funds Available = \$50,000.00.

**Eligible Applicants**

This is a grant program targeting school buildings participating in the USDA NSLP and SBP. By the beginning of the grant period, applicant schools must be enrolled as a Team Nutrition school (<http://teamnutrition.usda.gov/team.html>).

**Closing Date and Application Submission Instructions**

Applications must be submitted to MDE via Zoomerang no later than close of business on **Wednesday, December 19, 2012**. Hand delivered applications will not be accepted.

**Rejection of Proposals**

The Department of Education reserves the right to reject any and all proposals received as a result of this announcement.

**Grant Requirements**

If awarded, mini-grantee agrees to:

- 1) Send up to 2 (two) school foodservice representatives to the Michigan Smarter Lunchrooms training in February 2013
  - a. Bring menus to workshop to begin thinking about Smarter Lunchroom strategies

- 2) Send 2 (two) school representatives (1 foodservice & 1 team nutrition) to the Michigan HUSSC application training & work session in Spring 2013
- 3) Implement 5 (five) or more of the Smarter Lunchroom best practice strategies by January 31, 2014
  - a. Log into Smarter Lunchroom website to create My Smarter Lunchroom Plan (<http://www.smarterlunchrooms.org/>)
    - i. Submit action plan once at beginning of grant period
    - ii. Submit updated action plan once at end of grant period
  - b. Engage students in the implementation of the My Smarter Lunchroom Plan
  - c. Participate in Cornell University research related to the strategies chosen
- 4) School building will submit a HUSSC application no later than May 1, 2014
- 5) Complete mid-project and end-project evaluation surveys
- 6) Submit at least one Success Story with the assistance of the Michigan Team Nutrition Success Story writer
- 7) "Like" Michigan Team Nutrition on Facebook
  - a. Share positive experiences with peers through Facebook
  - b. Participate on Facebook competitions and encourage foodservice peers to do the same
  - c. Take before/after pictures to tell your story
- 8) Agree to *actively and positively promote* the "Michigan's School Day Just Got Healthier" message throughout the grant period
- 9) Agree to have experience chronicled by the Michigan Team Nutrition staff for future success stories and/or social media posts about the grant and that if chosen, will speak at SNAM13 conference on Smarter Lunchroom strategies

### **Review Process**

Award selections will be made by random draw based on agreement with grant requirements. MDE reserves the right to apply other factors in making funding decisions such as geographical distribution.

### **Notification and Length of Award**

Awardees will be notified of approval of grant application in January of 2013 with a grant ending date of June 15, 2014.

### **Final Project Report**

The final project report will be required within 30 days of completion of the project or no later than July 15, 2014.

### **State of Michigan Monitoring Visits**

All grant awards are subject to an onsite monitoring visit and/or desk review. Project staff must maintain and make available evidence to support the complete implementation of the proposed project.

### **Where to Obtain Help**

Questions regarding this grant application should be directed to Diane Golzynski, Michigan Team Nutrition by email to [GolzynskiD@michigan.gov](mailto:GolzynskiD@michigan.gov) or phone 517-373-3383.



United States  
Department of  
Agriculture

Food and  
Nutrition  
Service

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Center Drive  
Alexandria, VA  
22302-1500

DATE: November 23, 2012

MEMO CODE: SP 07-2013, SFSP 04-2013- REVISED

SUBJECT: Summer Feeding Options for School Food Authorities

TO: Regional Directors  
Special Nutrition Programs  
All Regions

State Directors  
Child Nutrition Programs  
All States

The purpose of this memorandum is to present the options available to school food authorities (SFA) for feeding children in the summer months through the Child Nutrition Programs administered by the Food and Nutrition Service (FNS). This memorandum also describes the simplified application and review procedures now available to SFAs participating in the National School Lunch Program (NSLP) or School Breakfast Program (SBP) that wish to apply for participation in the Summer Food Service Program (SFSP). This memorandum supersedes SFSP 1-2004, *Contract Requirements for School Sponsors*, March 2, 2004, and SFSP 16-2011, *Restricted Open Sites and Summer Schools*, May 18, 2011. This memorandum does not change the requirements related to the application of participating SFSP sponsors interested in applying to participate in NSLP.

#### Academic Summer School Programs

Schools offering academic summer school programs may be reimbursed for serving meals during the summer in three ways, through the NSLP and SBP, the SFSP, or the NSLP Seamless Summer Option (SSO). Schools wishing to serve meals only to children enrolled in summer school programs may only receive reimbursement through the NSLP and SBP.

If, in addition to serving children enrolled in summer school, the school plans to serve children in the community at large, it may operate an open site through the SFSP or the SSO as described below. However, the SFA must ensure that these sites are open not only to children enrolled in summer school, but to any children residing in the area served by the site [7 CFR §225.14(d)(2)].

Please note, State agencies may not allow schools that provide summer school programs to enroll in the SFSP as a restricted open site instead of an open site, so that meals may be served only to summer school participants. This is not the intent of the restricted open site option and is an unauthorized use of this site designation. The purpose of the restricted

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open site designation in SFSP is to allow sponsors that want to operate an open site to restrict or limit site participation due to reasons of space, security, safety, or control [7 CFR §225.2].

### **Schools Serving Community Children**

If an SFA plans to offer summer meals to the community, the SFA may participate in either the SFSP or SSO as a sponsor. Both programs allow SFAs to feed children in low-income areas during the traditional summer vacation periods and, for year-round schools, school vacation periods longer than 15 school days. Only SFAs administering the NSLP or SBP may participate in the SSO. However, all SFAs may apply to participate in the SFSP. Under both programs, SFAs may sponsor school and non-school sites.

Site eligibility determinations in the SFSP and SSO are identical. Open sites must be located within the attendance area of a school where at least 50 percent of the children are eligible for free or reduced price school meals, based on NSLP school meal data or census data, in order to qualify as area eligible. Sites that are not area eligible may operate as closed enrolled sites if at least 50 percent of the children enrolled at the site are approved for free or reduced price school meals [7 CFR §225.2].

### **Application Requirements**

Under both the SSO and SFSP, sponsors must be able to demonstrate financial and administrative capability for Program operations [7 CFR §225.14(c)(1)]. Typically, SFAs participating in the NSLP and/or SBP have already demonstrated that they have the financial and administrative capability necessary to operate NSLP. Therefore, SFAs currently in good standing in the NSLP or SBP are not required to submit further evidence of financial and administrative capability. An SFA is considered to be in good standing if it has been reviewed during the previous 12 months and had no significant deficiencies. However, the State agency has the discretion, and is encouraged, to deny the applications or, at a minimum, require additional evidence of financial and administrative capability from SFAs that have had significant problems operating either the NSLP or SBP.

In addition, SFAs applying to operate the SFSP at the same sites where they provide meal services through the NSLP may follow the application requirements for experienced SFSP sponsors and sites instead of the application requirements for new sponsors and sites [7 CFR §225.6(c)]. However, these SFAs also will need to provide the following information:

- Whether the site is rural or non-rural;
- Whether the site's food service will be self-prepared or vended;

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- If a migrant site, certification from a migrant organization that the site serves children of migrant worker families and that it primarily serves migrant children if it also serves non-migrant children; and
- If a homeless site, information demonstrating the site is not a residential child care institution, description of the method used to ensure that no cash payments or other in-kind services are used for meal service, and certification that the site only claims meals served to children.

SFAs wishing to participate in the SSO should refer to SP 27-2009: *Revised 2009 Edition of Questions and Answers for the National School Lunch Program's Seamless Summer Option*, June 9, 2009 ([http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2009/SP\\_27-2009\\_os.pdf](http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2009/SP_27-2009_os.pdf)) for application requirements and detailed information regarding site eligibility. Please note, that previous participation in the SFSP is not a requirement for participating in the SSO.

### Agreements

State agencies that administer more than one Child Nutrition Program are required to enter into a single agreement with SFAs with respect to the operation of any combination of the Child Nutrition Programs [7 CFR §225.6(e)]. Therefore, if the same State agency administers both SFSP and NSLP, SFAs interested in offering summer meals through SFSP are required only to sign an addendum to the existing NSLP agreement. In States where NSLP and SFSP are administered by different State agencies, the SFA must submit applications to and enter into an agreement with both State agencies.

### Training

SFAs participating in the NSLP are familiar with operating a Federal Child Nutrition Program and should not be required to attend training prior to submitting an SFSP application. Similarly, members of the food service staff who receive meal service training under the NSLP are not required to attend separate SFSP training on meal services.

However, administrative staff must be informed about Program requirements and attend the necessary training. SFSP State agencies are encouraged to offer targeted training on SFSP during NSLP trainings to eliminate the need for SFA administrative staff to attend a separate SFSP training.

### Meal Reimbursement

Meals provided under the SFSP and that comply with the SFSP meal patterns are reimbursed at the applicable SFSP rates. Eligible meals provided under the SSO, including those offered at non-school sites, are reimbursed at the NSLP and SBP free rates and must comply with the NSLP and SBP meal pattern requirements in place during the immediately preceding school year. This is an important distinction for SFAs to consider.

### Procurement and Contracting Requirements

SFAs may comply with the NSLP procurement standards found in 7 CFR §210.21 in lieu of CACFP procurement standards at 7 CFR §225.17. NSLP has comprehensive requirements in these areas and compliance with the NSLP requirements satisfies the intent of the corresponding SFSP requirements and will simplify participation for SFAs.

Additionally, SFAs may comply with the NSLP requirements for contracting with FSMCs outlined in 7 CFR §210.16 in lieu of the SFSP requirements at 7 CFR §225.15(h)(4)(i)-(xii). SFAs in exclusive year-round contracts with Food Service Management Companies (FMSCs) are not required to use the standard contract developed by the State agency for SFSP [7 CFR §225.6(h)]. Such SFAs also are not required to use separate competitive bidding procedures in procuring SFSP meals, provided all SFSP-related requirements are included in the procurement document before the contract is awarded [7 CFR §225.15(h)(4)]. If the SFSP is added to an existing contract, it should be noted that this may represent a material change to the contract. For guidance regarding a material change, State agencies and SFAs are encouraged to refer to SP 17-2012, *Procurement Questions and Answers to Assist in the Implementation of the Final Rule titled Nutrition Standards in the National School Lunch and School Breakfast Programs*, February 23, 2012 (<http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2012/SP17-2012os.pdf>).

SFAs that contract with FSMCs for some or all aspects of the management of the food service program may allow the FSMC to conduct the same activities for SFSP that are performed for NSLP. SFAs should be reminded, however, that the SFA maintains responsibility for submitting claims and remains accountable for ensuring that all SFSP requirements are met.

Please note that there is no Federal requirement that food inventories used for the various Child Nutrition Programs be stored separately. Additionally, SFAs are not required to allocate expenses to the separate Child Nutrition Programs. Child Nutrition Program reimbursements may be used to pay expenses related to any of the Child Nutrition

Programs. Indirect costs must be charged appropriately to the nonprofit school food service account. Please see the indirect cost guidance for more information ([http://www.fns.usda.gov/cnd/governance/Policy-Memos/2011/SP41-2011\\_os.pdf](http://www.fns.usda.gov/cnd/governance/Policy-Memos/2011/SP41-2011_os.pdf)).

### **Monitoring Requirements**

SFSP sponsors are required to visit each of their sites at least once during the first week of operation under the Program. State agencies may waive the first week of operation visit requirement for SFA sponsors in good standing as described above. Although SFAs must ensure that each sponsored site is monitored as otherwise required during the period of operation, monitoring requirements of the SFSP sites may be aligned with those of NSLP [7 CFR §225.15(d)].

Program regulations do not require State agencies to conduct pre-approval visits of SFA sponsors and school sites participating in NSLP and that are in good standing as described above. However, State agencies may conduct pre-approval visits of such sponsors and sites at their own discretion [7 CFR §225.7(d)].

Where the same State agency administers both SFSP and the school meal programs, monitoring of the financial management portion of the Child Nutrition Programs must be combined to ease the burden on SFAs and ensure that the complete nonprofit food service is reviewed. In States where the SFSP and NSLP are administered by separate agencies, the State agencies must determine which agency will monitor the financial management portion of the programs.

Additionally, States are encouraged to combine SFSP and NSLP monitoring of programmatic requirements, including meal pattern compliance, counting, and claiming. State agencies may wish to implement a memorandum of understanding (MOU) between the two agencies to address review requirements. MOUs between State agencies must be approved by the appropriate FNS Regional Office. The FNS Regional Offices also may offer additional assistance in these situations.

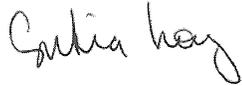
SFSP deficiencies identified through State agency or SFA monitoring must be addressed according to the SFSP regulations, including the requirements regarding termination. Additionally, overclaims must be assessed and collected by the SFSP State agency in accordance with SFSP regulations.

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State Directors  
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**Tribal Participation**

As detailed in previous guidance, Tribal governments are typically recognized as a “public entity” or “local government” and are therefore eligible to participate in the SFSP as a sponsor [SFSP 14-2012: *Tribal Participation in the Child and Adult Care Food Program and the Summer Food Service Program*, July 24, 2012, [http://www.fns.usda.gov/cnd/care/Regs-Policy/policymemo/2012/CACFP18\\_SFSP14-2012.pdf](http://www.fns.usda.gov/cnd/care/Regs-Policy/policymemo/2012/CACFP18_SFSP14-2012.pdf)]. Tribal Grant schools and Bureau of Indian Education (BIE) schools are eligible to participate as SFSP sites just as any other public school, assuming other eligibility requirements are met. Tribal Grant schools and BIE schools and dormitories that administer the NSLP also are eligible to administer the SSO, regardless of whether the school is Tribal Grant or BIE operated.

State agencies are reminded to distribute this information to Program operators immediately. Program operators should direct any questions regarding this memorandum to the appropriate State agency. State agency contact information is available at <http://www.fns.usda.gov/cnd/Contacts/StateDirectory.htm>. State agencies should direct questions to the appropriate FNS Regional Office.



Cynthia Long  
Director  
Child Nutrition Division

Food Buying Guide for Child Nutrition Programs  
Section 4  
Milk

**Section 4 – Milk**

1. Food As Purchased, AP	2. Purchase Unit	3. Servings Per Purchase Unit, EP	4. Serving Size per Meal Contribution	5. Purchase Units for 100 Servings	6. Additional Information
<b>MILK, FLUID</b>					
Milk, fluid <i>Skim or Nonfat milk (unflavored/flavored),</i>	Gallon	16.00	1/2 pint milk (1 cup milk)	6.3	
<i>Low-fat milk (unflavored),</i>	Gallon	21.30	3/4 cup milk	4.7	
<i>Low-fat lactose-free milk (unflavored),</i>	Gallon	32.00	1/2 cup milk	3.2	
<i>Low-fat reduced-lactose milk (unflavored),</i>	Quart	4.00	1/2 pint milk (1 cup milk)	25.0	
<i>Fat-free lactose-free (unflavored/flavored),</i>	Quart	5.30	3/4 cup milk	18.9	
<i>Fat-free reduced-lactose milk (unflavored/flavored)</i>	Quart	8.00	1/2 cup milk	12.5	
	1/2 pint (8 fl oz)	1.00	1/2 pint milk	100.0	
	3/4 cup (6 fl oz)	1.00	3/4 cup milk	100.0	
	1/2 cup (4 fl oz)	1.00	1/2 cup milk	100.0	



United States  
Department of  
Agriculture

Food and  
Nutrition  
Service

3101 Park  
Center Drive  
Alexandria, VA  
22302-1500

DATE: December 14, 2012

MEMO CODE: SP 16-2013

SUBJECT: Revised Meat/Meat Alternates and Milk Charts in the *Food Buying Guide for Child Nutrition Programs*

TO: Regional Directors  
Special Nutrition Programs  
All Regions

State Directors  
Child Nutrition Programs  
All States

Attached are the Revised Meat/Meat Alternates and Milk charts of the *Food Buying Guide for Child Nutrition Programs* for the National School Lunch and School Breakfast Programs. We have received and provided additional information on:

Meat/Meat Alternates Chart

- Beans, Soy, fresh (Edamame) *Shelled*;
- Beans, Soy, fresh (Edamame) *Whole In shell*;
- Chicken, Whole fresh or frozen cut –up 8 pieces (*about 3¾ lb without neck and giblets*);
- Tofu, Commercially-prepared; and
- Yogurt, Soy, Plain or Flavored, Sweetened or Unsweetened, Commercially prepared.

The revised Meat/Meat Alternates and Milk charts in the *Food Buying Guide for Child Nutrition Programs* (FBG) can be accessed online at:

<http://www.fns.usda.gov/tn/resources/foodbuyingguide.html>. Please check the FBG website often for updated FBG files.

School food authorities 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.

A handwritten signature in cursive script that reads "Cynthia Long".

Cynthia Long  
Director  
Child Nutrition Division

Attachments