

OHNS Town Hall

We will begin at 2:00 p.m.

December 2, 2020

Happy to have you with us!

PowerPoints are posted at:

[Office of Health and Nutrition Services Town Hall Meetings](#) webpage

Q & A will be updated weekly and posted at:

[MDE COVID-19 Health and Nutrition Services Resources](#) webpage

Next: January 13 and February 10

Extended SFSP MEGS+ Application

To add January – April 2021:

Next time you need to amend your application due to site location and/or time changes; add in January – April 2021

Check dates you plan to provide meal service

To add May – June 2021:

Month of May and beyond – these dates will be added to the 2021 SFSP MEGS+ application

Application opens March 1. More details to come...

****Do not inactivate sites that you served at during the summer months or are not continuing meal service****

What do I do when in 'person classes' are cancelled to due COVID-19?

- If your site is open, this site shows up on the Meet Up and Eat Up map (www.Michigan.gov/meetupeatup)
 - Amend MEGS+ as soon as possible
- If your site is open-restricted, this site does not show up on the Meet Up and Eat Up map
 - Amend MEGS+ within the month; uncheck the days in the calendar for the days you are not serving meals at that site

****if you make changes to your meal service model, an amendment must take place as soon as you have finalized your plans****

What do I do when in 'person classes' are cancelled to due COVID-19? Cont.

Notify families of meal availability

- Communicate often!!!
- There may have been a dozen notices about meal pick-up times and locations, but until their child's school is closed, they may not pay attention
- Communication blast to all buildings affected

Communicate with your suppliers

- Let your Distributor know of menu changes
- Work with your Dairy Processor
 - *They have 8 oz milk ready to deliver and don't have a supply of half gallon or gallon ready for everyone*

What do I do if there is a snow day?

This is a local decision

- You do not have to provide meals during weather emergencies
- Things to think about
 - Have students already received a meal for the week
 - *You may be providing multiple meal distribution*
 - How did you handle snow days prior to the pandemic?
 - Do you have a centralized building you can provide meals from?
 - Make a 'snow day' plan early and communicate it to households/families/students

Do you provide the same number of meals to face to face students as the virtual students?

You MUST provide the same number of meals for all students. If you provide 7 days of meals to virtual students and 5 days of meals for face to face/in-person, then you will need to provide a 2-meal pack for the face to face/in-person students also.

Questions on meal service during the December Break

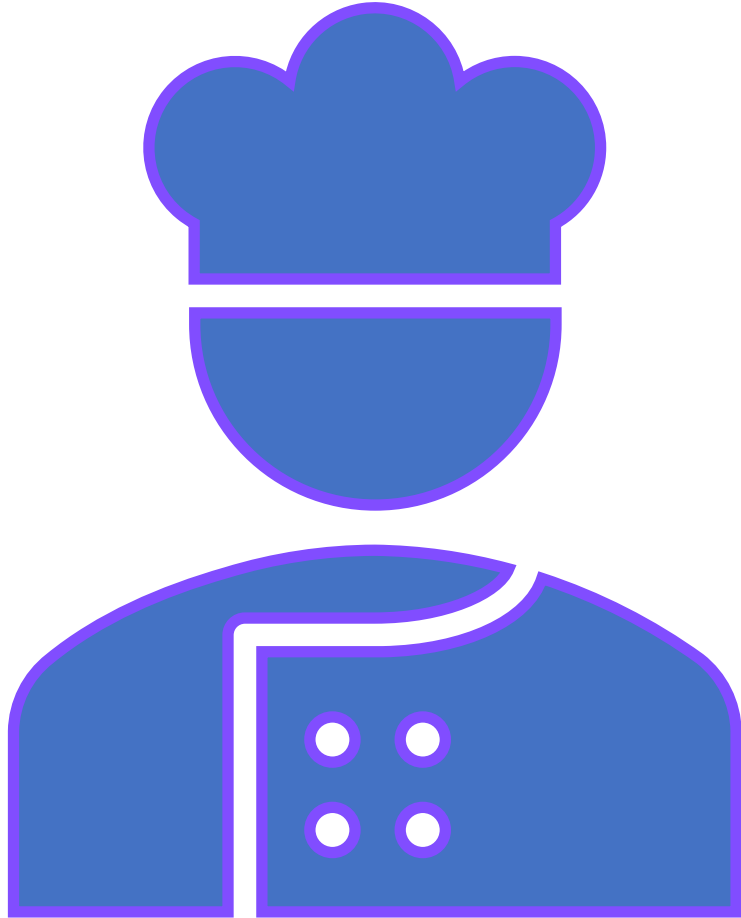
Can we hand out more than 7 days of food at one time for the December break?

No, current USDA guidance does not support more than 7 days of meals being handed out at one time.

We typically provide multiple meal distributions on Fridays. Can we hand out 7 days of meals on Friday, December 18 (for Dec. 19-25) and then hand out meals again on Wednesday, December 23 (for Dec. 26- Jan. 1)?

Yes, because the weekly meal service distribution would land on a major holiday, MDE will allow this one-time exception so households can get meals for the second week of break and food service staff will get a break! You cannot provide more than 7 days of meals and you must document accordingly.

Food Safety



- When providing take home meals, Program operators must identify which foods require refrigeration, cooking, or heating for food safety; provide in multiple languages, if needed
 - Label food(s) that need refrigeration or reheating
 - Provide a list of foods that require refrigeration or reheating
 - Provide instructions for reheating
 - *Example: heat chicken patty in oven at 350 for 10 minutes or microwave for 60 seconds*
 - Provide food that will not expire prior to use
 - *Make sure to check expiration dates on all food being sent home*
 - Sort foods into 2 different bags for distribution
 - *One for refrigerated foods*
 - *One for shelf-stable foods*

Food Safety Inspections

- All SFAs, even if participating in Extended SFSP, must continue to request 2 food safety inspections for sites that prepare, distribute or store food.
- Many local health departments may contact you by phone or email with questions about how you are running your operation - ask if this is considered an inspection.
- Keep on file the reason the local health department is not inspecting your sites.

Extended SFSP and Record of First Meals Served

- You must have a way to consolidate monthly meal counts for all meals at all sites
 - If you have another way for us to 'follow the trail', MDE is allowing you to use a different method to gather this information and not use the MDE version.
 - (there is no formal approval process)
- Some approved alternatives:
 - POS system reports
 - Sponsor level excel monthly consolidation sheet
- Our SFSP team is working on a Record of First Meals Served version that will add columns for you.
- There will also be an updated form for January that will be posted soon!

Verification

- The USDA has confirmed that school districts do need to conduct verification this school year, but has extended the verification deadline to February 28, 2021
- Whether you are currently participating in SFSP or NSLP, all schools and districts that collected free and reduced-price applications are required to conduct verification
 - Not required for districts where all schools participate in CEP
- The USDA determined that verification is still necessary and required because school meal applications are used to establish eligibility for P-EBT
- The Verification sample should be based on approved current school year applications as of October 1, 2020
- Districts have the discretion to complete verification ahead of the February 28th deadline
- Verification templates and instructions are available on the [MDE verification webpage](#)

2021 MEGS+ SNP Application CEP Site Listing

The CEP application in MEGS+ must reflect **all** buildings or cohorts of students residing at a particular location or address. That is the only way those buildings will be flagged correctly in Education Entity Master (EEM).

Example:

- Detroit High School is listed as a site in the CEP application
- Detroit Magnet School is in the same building and students eat and are claimed in the same cafeteria
- Detroit High is the only school listed in the CEP application, so only Detroit High School has a CEP flag and only those students were included in P-EBT
- Students at Detroit Magnet School were not included in P-EBT because the school was not included in the SNP application and did not have a CEP flag

Work with your pupil accounting staff to ensure all buildings that have students reported under them in MSDS are sites in your MEGS+ application. Otherwise, the data will not be correct.

SY 2019/2020 FID School Meals Report Closed

The Financial Information Database (FID) School Meals Report closed December 1st

We will be sending email notices to public school districts that have the following errors:

- \$0 Breakfast Costs or Low Breakfast Cost Per Meal
- \$0 Lunch Costs or Low Lunch Cost Per Meal
- Flip flopped Breakfast and Lunch Cost Data
- Indirect Costs exceeding the maximum allowable
- Negative Ending Fund Balance

Corrections must be made no later than December 22nd

31f and 31d State Aid Payments could be lost entirely or impacted if Cost Per Meal errors are not corrected

Reach out to our Fiscal Monitoring Team for assistance at MDE-Fiscal@michigan.gov

County-Wide Webinars Coming Soon...



In December 2020 and January 2021 we will host Extended-SFSP Update Webinars by county or region

Please watch for announcements on dates and times in the next few weeks

Proposed Rule

Restoration of Milk, Whole Grains and Sodium Flexibilities

- Permanently offer flavored, low-fat milk as part of meals and a la carte sales
- Allow for half of the weekly grains in NSLP and SBP to be whole grain-rich
- Providing schools more time for gradual sodium reduction by keeping Sodium Target 1 through end of SY 2023-2024, continuing to Target 2 in 2024-2025 and eliminating the Final Target

MDE is will submit comments by December 28 deadline

Sponsors are welcome to submit comments also (regulations.gov)

398 sponsors filled out the Meal Pattern Flexibility Waiver to cover the change in flexibilities for the current school year

<https://www.surveymonkey.com/r/JMS579W>

Supply Chain Issues?

Fill out the Meal Pattern Flexibility
Waiver

Short a component?

Notify MDE so you can still be
reimbursed

<https://www.surveymonkey.com/r/JMS579W>

No Kid Hungry /MDE Webinar Series

MICHIGAN SCHOOL NUTRITION BEST PRACTICES DURING COVID-19

- December 9th – Covid-19 Preparedness
- December 16th- Regulatory Guidance
- January 6th- Free and Reduced Meal Applications
- January 13th- Communication to the Public about School Meals

All webinars will be held from 3:00-3:45

<http://bestpractices.nokidhungry.org/michigan-school-nutrition-best-practices-during-covid-19>

CACFP/NSLP Preschool Meal Pattern Grain Based Desserts Reminder

Not creditable for the grain component for meal and snack for CACFP or NSLP Preschool Meal Pattern

How to Identify:

Chocolate or dessert flavored?

Have sprinkles, is glazed or frosted?

Shaped like a cookie or a bar?

Have candy pieces?

Look like it came from a vending machine or found in the snack aisle of grocery store?

Ask yourself this question:

Is this food thought of or perceived as a dessert by a preschooler?

If it looks like a sweet treat or dessert, it is a grain-based dessert.

[MDE Grain Based Dessert Guidance](#)

Consider Better Options:

English muffins/bagels vs. toaster pastries or pop tarts

Waffles vs. Cookies or rounds

Low sugar cereal vs. marshmallow cereal treats, choc. chip granola or cereal bars

I have heard about this MILOGIN thing coming...

- All MDE systems will be moving to a new login method over the coming months
- MILOGIN access will be approved by the authorized official in Education Entity Master (EEM)
- MILOGIN access will require one login per email address.
- It is important to start working on this now

USDA Standardized Recipes in Spanish!

- Team Nutrition released 40 Spanish language recipes in yields of 6 servings and 40 recipes in yields of 25-50 servings for the use in Child and Adult Care Food Program (CACFP) family childcare homes and centers.
- Each recipe includes a statement showing how the food counts towards CACFP meal pattern requirements.
- These recipes reflect cuisines from around the world, such as the Beef Picadillo (Picadillo de carne), Red Beans and Rice (Frijoles rojos con arroz), Quick Quesadilla (Quesadilla rápida), Baked Batatas and Apples (Batatas y manzanas al horno), and more!
- The recipes are free to download, print, and share with others at <https://www.fns.usda.gov/tn/recipes-cacfp>.

Proposed Rule – Public Comments

The USDA has proposed a rule to continue the flexibility offered in the CACFP to allow flavored, low-fat milk for ages 6 and over.

- The deadline to comment is December 28, 2020.
- <https://www.federalregister.gov/documents/2020/11/25/2020-25761/restoration-of-milk-whole-grains-and-sodium-flexibilities>



Sponsor Monitoring of the Summer Food Service Program Federal Fiscal Year 2021¹

Off-site Monitoring During the COVID-19 Public Health Emergency Issued November 2020

During the current public health emergency Sponsoring Organizations may forgo on-site monitoring and instead, to the maximum extent practicable, review Program operations, off-site (e.g., through a desk audit). [COVID-19: Child Nutrition Response #42: Nationwide Waiver of Onsite Monitoring Requirements for Sponsors in the Summer Food Service Program](#), in effect until September 30, 2021, allows sponsoring organizations to conduct monitoring requirements in the Summer Food Service Program (SFSP) off-site. Frequency and timing of SFSP sponsor reviews is pursuant to Program regulations unless their State agency has an alternative approach approved through an individual State agency oversight waiver.

Off-site Monitoring Strategies

When conducting off-site reviews, sponsor organizations should review all elements of Program operations that they would normally review while on-site to the best of their ability. This includes review elements as required by **7 CFR 225.15**. This includes all the review elements outlined in the monitoring review forms developed by the sponsoring organization's State agency these elements can be completed by using other means of technology. Off-site monitoring through a desk review can be conducted by reviewing records that have been emailed, mailed, faxed, or delivered to the sponsoring organization. For example, monitors may evaluate Program documentation related to monitoring, food delivery tickets, food safety, sanitation, health inspections, meal count sheets, and civil rights via desk review.

In situations where direct observation normally occurs, such as observation of meal delivery or preparation, meal pattern components, point of service meal counting, verification of attendance, and health and safety issues, alternative observation can be conducted virtually by using video and/or photos of meal preparation and meal service. Sponsoring organizations may also conduct interviews with site supervisors and Program participants to verify information in photos via telephone or video conference. Below are examples of documentation which can be reviewed through off-site means. The below list is not all encompassing and reviewers should, to the best of their ability, complete review components outlined in their State agency developed review forms.

- ✓ **Meal count records** (review meal counts for more than one day to ensure daily meal counts are being recorded) - Review scanned copy, picture, or video.

¹ The content of this document does not have the force and effect of law and is not meant to bind the public in any way. This document is intended only to provide clarity regarding existing requirements.

USDA Offsite Monitoring Fact Sheets

FNS released offsite monitoring fact sheets for all CN programs

State agencies and Sponsors must continue to monitor program operations within regulations through offsite monitoring

Sheets provide Best Practices as monitoring has had to be adapted due to pandemic

[USDA Offsite Monitoring Fact Sheets.](#)

What Questions do you have?

Please enter your questions in the chat box.