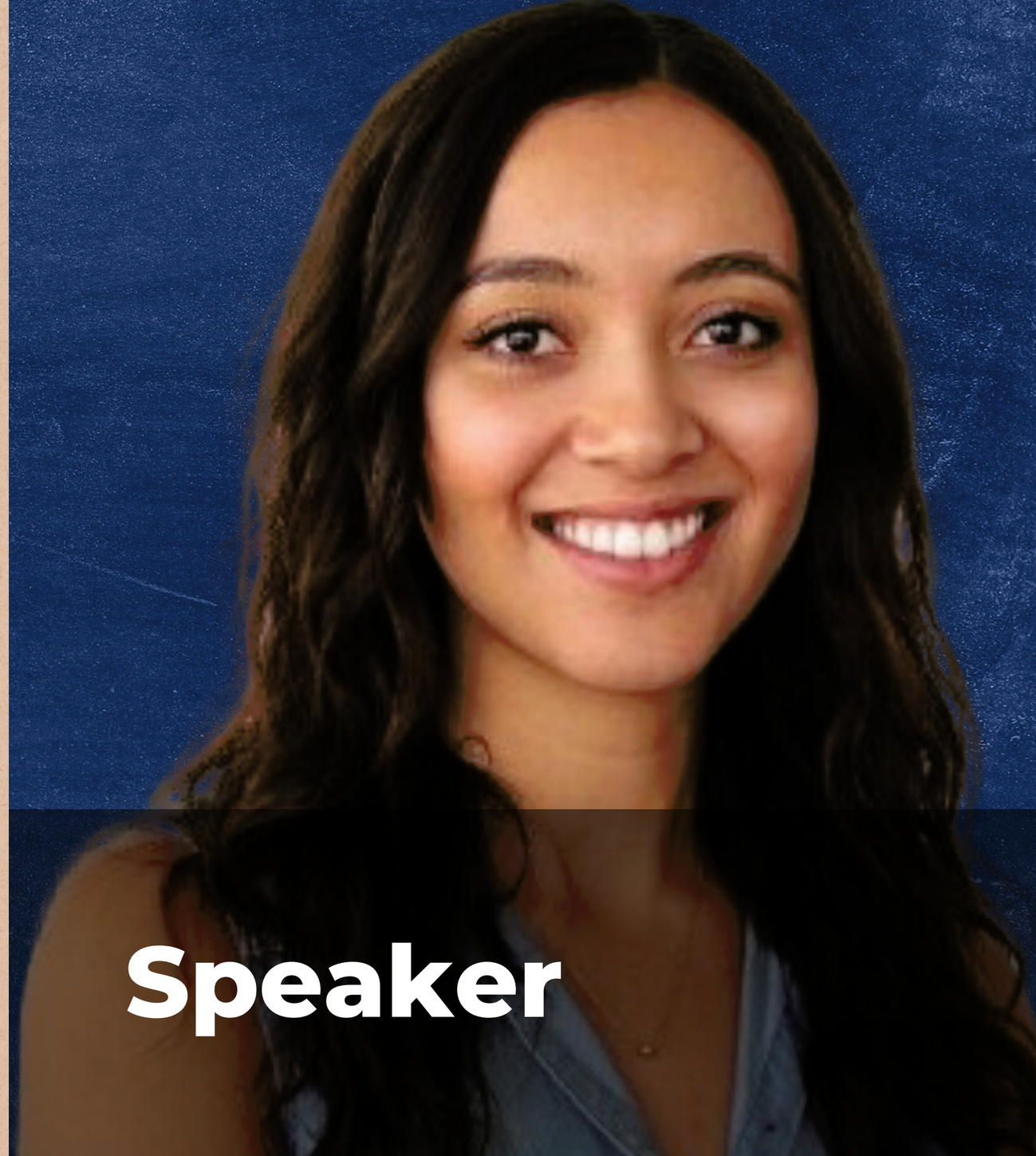
Staying on Track

June 2023

Health and Nutrition Services
Arizona Department of Education

Today's webinar will be facilitated by Ashley Kennedy. Prior to joining ADE in March 2022, Ashley worked in food service at Tempe Elementary School District and completed the School Nutrition Specialist internship at Paradise Valley Unified School District.

Ashley helps lead the upLIFT efforts that provide professional development for directors to serve desired menus.



Speaker

Disclaimer

This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS). The content in this training is intended for professionals operating one or more United States Department of Agriculture (USDA) Child Nutrition Programs (CNP) in Arizona under the direction of ADE. The information in this training is subject to change. Attendees are encouraged to access professional development materials directly from the training library to prevent the use of outdated content.

Intended Audience

This training is intended for School Food Authorities (SFAs) operating the National School Lunch Program (NSLP), Seamless Summer Option (SSO), or Summer Food Service Program (SFSP).

Objectives

The Staying on Track Webinar Series reviews key HNS communications sent to program directors over the past month. The monthly recap will:

- Ensure vital emails were not overlooked;
- Give HNS an opportunity to provide detailed training on important topics; and
- Provide program directors an opportunity to ask for clarifications.

TRAINING HOURS

Information to include when documenting this training for Professional Standards:

Training Title: June Staying on Track

Key Area: 1000 – Nutrition, 3000 – Administration

Learning Code: 1170, 3350, 3360

Length: 1 hour

Questions

- Questions can be asked in the Q&A at any time and will be answered by another HNS trainer during the webinar.
- At the end of the webinar, new questions or questions that still need to be addressed will be answered by the trainer.
- Any questions that cannot be addressed during the webinar should be directed to your HNS Specialist.

Agenda

Section 1: May HNS Communications Round-Up

Section 2: May Events

Section 3: A Look Ahead to May Deadlines and Upcoming HNS Communications

Section 1

May HNS Communications Round-Up

Announcements

SUMMER 2023 P-EBT PORTAL IS AVAILABLE!

The CNP P-EBT Eligibility portal in ADEConnect, which is the system for SFAs to report student data for Summer P-EBT by June 30, opened on May 9.

WHAT TO EXPECT: SUMMER FOOD SERVICE PROGRAM ADMINISTRATIVE REVIEW

The What to Expect: Summer Food Service Program Administrative Review online course, which assists SFSP operators through the administrative review process, was released on May 11.

SODIUM TARGET 1A EFFECTIVE JULY 1 FOR THE NATIONAL SCHOOL LUNCH PROGRAM

Effective July 1, the NSLP meal pattern will implement Sodium Target 1A.

SUMMER FARM FRESH CHALLENGE

The Farm Fresh Challenge, which is an HNS initiative designed to empower CNP operators to cultivate excitement around fresh and locally sourced foods, was announced for Summer 2023. To participate, complete the Participation Survey.

Deadlines

SUMMER FOOD SERVICE PROGRAM APPLICATIONS DUE MAY 30, 2023

Applications to sponsor the SFSP were due on May 30. Any applications received after May 30 will not be considered for SFSP sponsorship but are encouraged to participate as a site under an approved SFSP sponsor.

FRESH FRUIT AND VEGETABLE PROGRAM END OF PY22-23 SURVEY DUE JUNE 9, 2023

All Fresh Fruit and Vegetable Program (FFVP) operators are required to complete the FFVP End of Year Survey by Friday, June 9. Survey responses will be used to determine eligibility for the BRAVOcado! Excellence Awards.

APPLICATIONS FOR PROVISION 2/3 AND CEP DUE JUNE 30, 2023

SFAs wishing to apply for a Special Provision Option (Provision 2, Provision 3, or CEP) in SY 2023-24 must submit a complete Special Provision Option Application packet to HNS by June 30.

Memorandums

SP 13-2023: BEST PRACTICES FOR CONTRACTING WITH FSMC

SP 13-2023 shares best practices for SFAs who contract or plan to contract with Food Service Management Companies (FSMC).

HNS 04-2023: REPORTING FOR SUMMER 2023 PANDEMIC-EBT

HNS 04-2023 details the student data reporting requirements and deadlines for SFAs for Summer P-EBT.

HNS 05-2023: ELIGIBILITY FOR NON-CONGRGATE SUMMER MEAL SERVICE

HNS 05-2023 further clarifies the eligibility, application, and documentation requirements for eligible summer meal service sites that wish to offer a non-congregate meal service.

SFSP 10-2023: INITIAL SITE VISITS IN THE SUMMER FOOD SERVICE PROGRAM

SFSP 10-2023 addresses the monitoring requirements for SFSP sponsors, which includes initial site visits and full reviews of food service, including visits of non-congregate rural meal sites.

Memorandums

SFSP 09-2023: APPROVED LEVELS OF MEALS FOR VENDED SITES IN THE SFSP

SFSP 09-2023 provides guidance on establishing and revising the site caps for vended SFSP sites, or sites serving meals prepared by FSMCs.

HNS 06-2023: ANNOUNCEMENT OF THE DIRECT CERTIFICATION WITH MEDICAID DATA DEMONSTRATION PROJECT

HNS 06-2023 announces ADE's approval to administer the AZ Direct Certification Medicaid Free and Reduced Demonstration Project and outlines eligibility requirements, anticipated dates, and SFA responsibilities.

Final Rule & Transitional Standards

NSLP SODIUM TARGET 1A

Effective July 1, 2023, the sodium limit for **school lunch** will decrease marginally (10%) to put schools on an achievable path toward long-term sodium reduction, which will be addressed in future rulemaking.

- Transitional Standards for Milk, Whole Grains and Sodium - Final Rule

National School Lunch Program Transitional Sodium Limits		
AGE/GRADE GROUP	**TARGET 1 EFFECTIVE JULY 1, 2022**	**INTERIM TARGET 1A EFFECTIVE JULY 1, 2023**
Grades K-5	≤ 1,230 mg	≤ 1,110 mg
Grades 6-8	≤ 1,360 mg	≤ 1,225 mg
Grades 9-12	≤ 1,420 mg	≤ 1,280 mg

Farm Fresh Challenge

SUMMER 2023

What is the Summer Farm Fresh Challenge?

The Summer Farm Fresh Challenge (FFC) is an HNS initiative designed to empower CNP operators to cultivate excitement around fresh and locally sourced foods.

Participating operators must complete challenges that promote participants' tasting, teaching, and connection to foods local to Arizona within one week between June 1-30, 2023.

TASTE Arizona

Serve local! Procure and incorporate *at least three* local foods to your summer menu.

TEACH Arizona

Host *at least two* educational activities themed around AZ local food and agriculture!

CONNECT Arizona

Promote your FFC activities via a social media post, magazine feature, newspaper article. etc.

To participate, complete the Participation Survey and check out the Summer 2023 Farm Fresh Challenge Scorecard!

SUMMER 2023 P-EBT

School-age children enrolled in an NSLP school in the last month of the 2022-2023 academic school year with an eligibility status of free or reduced-price will receive funds for groceries when school is out of session.

- Benefit Amount Per Student: $120

Data Reporting

HNS 04-2023: REPORTING FOR SUMMER 2023 PANDEMIC-EBT

By **June 30, 2023**, SFAs must submit eligible student data to ADE in the CNP P-EBT Eligibility portal in ADEConnect.

SFAs will be prompted to enter the following categories of student data:

1. Student Information
2. Enrollment and Eligibility
3. Parent/Guardian Information (optional)
4. Student Home Address
5. Student Mailing Address (optional)

Summer P-EBT

DATA REPORTING

SFAs are responsible for providing eligible student data via the CNP P-EBT Eligibility portal in ADEConnect. This includes verifying the accuracy of pre-populated student data (if applicable).

Key Dates

MAY 2023

SFA Data Reporting Period

JULY 2023

DES begins issuing benefits

JUNE 30, 2023

Deadline to submit eligible student data to ADE for Summer 2023 P-EBT benefit issuance

AUGUST 2023

AUGUST 4, 2023

Final deadline to submit any students in the CNP P-EBT Eligibility portal that were missed by the original deadline

NON-CONGREGATE MEAL SERVICE

Sponsors that do not have congregate meal service must meet the definition of “rural.”

- Sites must be determined as eligible to participate in SFSP/SSO.
- Only sites designated as ‘rural’ are eligible to offer non-congregate meal service.

Additional Requirements

HNS 05-2023: ELIGIBILITY FOR NON-CONGREGATE SUMMER MEAL SERVICE

Applying for Non-Congregate Meal Service
Indicate intent to offer a rural non-congregate meal service in **Section 4 General Information in the CNPWeb Site Application**.

Documenting Non-Congregate Meal Counts
Sponsors serving non-congregate meals must maintain **separate meal counts** for the non-congregate meals served by meal service type (e.g. breakfast and lunch).

SFSP Monitoring

SFSP 10-2023: INITIAL SITE VISITS IN THE SFSP

SFSP sponsors are responsible for conducting an **initial site visit** within the first two weeks of operations (or within the sites' period of operations if operating <7 days) at certain sites.

SFSP sponsors are also responsible for conducting a **full review of the food service operations** at each operating site at least once during the first four weeks of program operations.

The initial visit and full review may be conducted at the same or separate times.

INITIAL SITE VISITS

7 CFR 225.15(d)(2) - Sponsors are required to conduct initial site visits for:

- All new sites (all non-congregate sites are considered new sites);
- All sites with prior operational problems; and
- Any other sites determined as needing a site visit by the State Agency.

The purpose of the initial site visits is to correct any deficiencies observed.

FULL REVIEW OF FOOD SERVICE

7 CFR 225.15(d)(3) - Sponsors are required to conduct a full review of food service operations, which includes observing the entire meal service including meal delivery or preparation, meal counts, and daily records, at **each site** at least once during the first four weeks.

DC with Medicaid Data Demonstration Project

HNS 06-2023: ANNOUNCEMENT OF THE DC WITH MEDICAID DATA DEMONSTRATION PROJECT

Starting SY 2023-24, ADE has been approved to administer the AZ Direct Certification Medicaid (DC-M) Free and Reduced Demonstration Project.

DC-M is the use of Medicaid data files to identify children eligible to receive meals through the NSLP and SBP for free or reduced-price without the need of an application.

SFAs must notify their respective vendor/POS software provider of the inclusion DC-M free and DC-M reduced data for the upcoming school year. Vendors will need to prepare the user interface and systems.

Provision 2/3 and CEP Applications

APPLYING FOR PROVISION 2, PROVISION 3, AND CEP

Community Eligibility Provision (CEP) is available to sites, groups of sites, or entire LEAs that have an identified student percentage of 40% or greater. Check the CEP Annual Notification and Publication for School Year (SY) 2023-24 to see if you qualify.

If you would like to apply for CEP, and/or would like assistance with the application process, determining site groupings or your (identified student percentage) ISP, please email ContactHNS@azed.gov to be connected with a specialist.

The deadline to apply for all Special Provision Options is **June 30, 2023.**

Applications to operate Provision 2, Provision 3, or CEP for SY 2023-24 are due by Friday, June 30, 2023.

SY 23-24 State Match Funding Requirements

FOR DISTRICT AND CHARTER SCHOOLS

The amount of state match funding required for each school district and charter school, that receives State appropriate funds, is equal to **30% of the total number of lunches served through NSLP in the previous school year**, multiplied by the paid lunch reimbursement rate.

State Match Funding Rates

For SY 2022-23, the paid lunch reimbursement rate was either $0.77 or $0.79, depending on the school's eligibility for the low or high rate, plus the additional $0.08 received by menu-certified districts and charter schools, if applicable.

Turnip the Beet

HIGH QUALITY SUMMER MEALS AWARD PROGRAM

The Turnip the Beet Award recognizes outstanding summer meal program sponsors across the nation who work hard to offer high-quality meals to children that are appetizing, appealing, and nutritious during the summer months.

HNS encourages all outstanding summer operators to nominate themselves for this nationally recognized award!

Get national recognition for your summer meals program! Submit a Turnip the Beet Nomination Form to HNS by September 30, 2023.

What's up with upLIFT?

LEARN. INSPIRE. FEED. TEACH.

The seventh SY 2022-23 upLIFT bulletin featured photos from Queen Creek Unified and Laveen Elementary School District, and included information about the May upLIFT webinar and the featured fruit - yellow pear!

Featured Resources:

- Research Rundown: Food Marketing Influences Children's Attitudes, Preferences and Consumption: A Systematic Critical Review
- Featured Food - Yellow Pear!
  - Whole Food Profile
  - How to Use Whole Foods

Research Rundown

Article:

Food Marketing Influences Children's Attitudes, Preferences and Consumption: A Systematic Critical Review

What did this study examin

This article provides a comprehensive account of the in on children and critically evaluates the methods used. how they affected children's food attitudes, preference included:

Television/Movies

Endorsers/Celebrities

Print

Key findings:

1 Exposure to television and movie marketing of unhealthy foods included consuming more advertised food, and increased positive attitudes toward, and more frequent choices of the advertised food.

2 Children are more to prefer the taste choose the item th packaging with promotional chara (compared with a matched food with the characters).

In conclusion, this review found a strong body of evide impact children's attitudes, preferences, and consum which may have detrimental consequences to health.

Put it into practice!

- Host "celebrity" or "theme" days during your meal ho students look up to (school mascots, local figures, sp according to the theme of your breakfast or lunch m
- Use your school's digital marketing team to promote techniques such as: video and audio announcement
- Play up your packaging! Use familiar characters or to these as you choose what to serve your meals in duri

Reference:

Smith R, Kelly B, Yeatman H, Boyland E. Food Marketing Influences Children's Attitudes, Preferences and Consumption: A Systematic Critical Review. Nutrients. 2019 Apr 18;11(4):875. doi: 10.3390/nu11040875. PMID: 31003489; PMCID: PMC6520952.

How to Use Whole Foods

Innovative ideas for using real, whole foods in delicious ways!

Yellow Pear

Yellow pears are sweet, juicy fruits that have a unique oblong shape. Pears come in white, green, yellow, and brown varieties with a pale white center. In Arizona, pears are in peak growing season from May-September.

Examples:

Pear & Greek Yogurt Parfait

Pear & Bacon F

Pear Hand Pies

upLIFT LEARN. INSPIRE. FEED. TEACH.

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Whole Food Profiles

Learn the basics to start cooking with these nutritious, whole foods!

Yellow Pear

Pears are delicious fruits with thin, edible skin and a small core. Pears have a distinct flavor that ranges from sweet to spicy with a particularly crisp and buttery texture. They are typically grown in the summer months.

How to Select and Store:

Fresh - Selection

FIRM FLESH | UNIFORM COLOR | SMOOTH SKIN

Select pears that are firm to the touch with a slight give towards the stem. Pears should be consistent in color and are best with limited blemishes or soft spots.

If pears are too hard when chosen, you may store them in a paper bag to assist the ripening process. The skin and rind are considered edible as well.

Fresh - Storage

REFRIGERATOR CRISPER AT 45-55 DEGREES F.

Pears can be stored in the refrigerator in the crisper in a perforated plastic bag or paper bag. Unripe pears will maintain quality for up to two months in cold storage (40 degrees or colder) and up to 5 days in the refrigerator.

Ripe pears, if consumed immediately, can be stored at room temperature.

Nutrition Facts

Tips for Preparing and Cooking:

Preparation

Consume pears in their entirety after being thoroughly washed and patted dry. The skin is edible and mild, and the core can be discarded. Pears may be sliced or diced prior to preparation.

Try yellow pears...

Raw

Try pears sliced or diced as a sweet and crunchy addition to salads. When julienned, pears add a unique addition to tangy slaws.

Grilled

Test out pears hot off the grill for a sweet treat. Cut pear in half lengthwise, remove the core, brush with butter and sugar and enjoy!

Poached

Enhance the sweet flavor of pears by slowly poaching them. Be sure to leave the stem and core in tact and peel the skin prior to poaching!

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Did you know?

There are more than 3,000 varieties of pears! The US is one of the largest producers of pears in the world.

Quiz Time

By what date do SFAs need to submit eligible student data to ADE in the CNP P-EBT Eligibility portal in ADEConnect for Summer 2023 P-EBT ?

A June 30

B July 1

C September 1

D August 30

Quiz Time

By what date do SFAs need to submit eligible student data to ADE in the CNP P-EBT Eligibility portal in ADEConnect for Summer 2023 P-EBT ?

A June 30

B July 1

C September 1

D August 30

SFAs need to submit eligible student data to ADE in the CNP P-EBT Eligibility portal in ADEConnect for Summer 2023 P-EBT by June 30.

Section 2

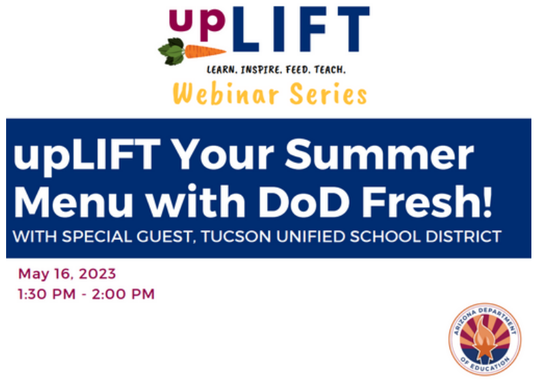
May Events

May Events

EVENTS OFFERED IN THE MONTH OF MAY

To access webinar slides and recordings, visit HNS' webpage or refer to the HNS Communications Event Follow-up email.

May Staying on Track



upLIFT: upLIFT Your Summer Menu with DOD Fresh!

Section 3
Upcoming Deadlines & Communications

Notes:

Training/Professional Developments

Deadlines/Reminders

Special Events

JUNE 2023

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	3	1 Culinary Quick Bites: Short-Format Culinary Trainings for School Nutrition Professionals	2	3	4
5	6 Staying on Track: June	7	8 SNA Ideas Exchange: SN Magazine Live!	9	10	11
12	13	14 USDA Listening Session: SFSP Rural, Non-Congregate Summer Meals	15	16	17	18 
19 	20 upLIFT: Go Local with the Summer Farm Fresh Challenge! Tips for Transitioning from Summer to Afterschool Meals	21	22	23	24	25
26	27	28	29 April 60-Day Claiming Deadline	30		

In Our Drafts

KEEP A LOOK OUT FOR THE FOLLOWING EMAILS THIS MONTH:

- Guidance regarding the Direct Certification using Medicaid Data Demonstration Project System Enhancements
- Summer Farm Fresh Challenge
- BRAVOcado! Award
- Local Food for Schools funding campaign

June Checklist

June 1 - June 10
Submit May reimbursement claims (best practice)

June 9
Last day US Foods will deliver a shipment to an RA for SY 2022-23

June 11 - July 7
US Foods shipments cannot be scheduled for a delivery

June 29
60-day deadline to submit April claims

June 30
Last day for shipments of DOD Fresh produce with FFAVORS for SY 2022-23

June 30
Last day to apply for Special Provision Options for SY 2023-24

Daily
Complete Production Records (if applicable)
Count meals at POS and complete Daily Edit Checks

This month...

- Alert your School Nutrition Program Management Software vendor that AZ is participating in the DC Medicaid Data Demonstration Project
- Participate in the Farm Fresh Challenge!
- Update your food safety/HACCP plan (if applicable)
- Verify signers on the Food Program Permanent Service Agreement and submit a new agreement (if applicable)
- Update your Unpaid Meal Charge Policy
- Prepare for SY 2023-24!

Join Us Next Month!

Staying On Track: July

July 11, 2023
1:30-2:30 pm

We will be reviewing HNS Communications and policy memorandums released in the month of June, and key tasks, deadlines, and action items for the month of July.

Thank you!

PLEASE PUT QUESTIONS IN THE Q&A

If you are attending the live webinar, you will receive an email once attendance has been completed. Once you have received this email, your training certificate will be available in Arizona Professional Learning Development (APLD).

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.

Congratulations

You have completed the Online Course:
Staying on Track: June 2023

Information to include when documenting this training for Professional Standards:

Training Title:
June Staying on Track

Key Area: 1000 – Nutrition, 3000 – Administration

Learning Code: 1170, 3350, 3360

Length: 1 hour

Please note, attendees must document the amount of training hours indicated on the training despite the amount of time it takes to complete it.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-50811-28-17Fax2Mail.pdf, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation.

The completed AD-3027 form or letter must be submitted to USDA by:

Mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW Washington, D.C. 20250-9410; or

Fax: (833) 256-1665 or (202) 690-7442; or

Email: program.intake@usda.gov

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