

Staying on Track

May 2024



Health and Nutrition Services
Arizona Department of Education



Intended Audience

This training is intended for School Food Authorities (SFAs) operating the National School Lunch Program (NSLP) in Arizona.



TRAINING HOURS

Information to include when documenting this training for Professional Standards:

Training Title: May Staying on Track

Key Areas: 1000 - Nutrition, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes: 1170, 3350, 3360, 4120

Length: 1 hour

Presenter: Deborah Riley, RDN



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are encouraged to access professional development materials directly from the training library to prevent the use of outdated content.

OBJECTIVES

- ✓ Review monthly communication distributed from HNS to ensure vital emails were not overlooked;
- ✓ Provide detailed training on important topics and deadlines;
- ✓ Provide program directors an opportunity to ask for clarification.

HNS is here to help!

We are here to provide assistance and help you make the very best of your program.



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, the trainer will answer new questions or questions that still need to be addressed.
- Any questions not addressed during the webinar should be directed to your HNS Specialist.



Agenda

Section 1: HNS Communications Recap

Section 2: Communication Hot Topics

Section 3: Last Month's Training Opportunities

Section 4: Upcoming Deadlines and HNS Communications

SECTION 1

April HNS Communications Recap



Memorandums

 **SP 14-2024: PAID LUNCH EQUITY: GUIDANCE FOR SCHOOL YEAR 2024-2025**

This memorandum provides guidance for SFAs operating NSLP on the paid lunch equity (PLE) requirements next school year.

 **PAID LUNCH EQUITY TOOL**

USDA issued the Paid Lunch Equity (PLE) tool to help SFAs determine a target or required paid lunch price for next school year.

 **TA 02-2024: TWENTY-SEVENTH RELEASE OF THE CHILD NUTRITION DATABASE**

The purpose of this memorandum is to inform State and Regional Directors that the 27th Release of the Child Nutrition (CN) Database (CN27) is now available to software companies that develop nutrient analysis and certification of compliance software designed for use in the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

 **HNS 04-2024 SUPPLY CHAIN ASSISTANCE FUNDS - SUPPLEMENTAL GUIDANCE FOR CONTRACTED FOOD SERVICE**

This memorandum is only for those SFAs that have procured school meal services through a Food Service Management Company (FSMC) or a Catering vendor, and that utilizes a fixed-price contract for these services and clarifies their use of SCA funds.

Announcements



ANNUAL CEP NOTIFICATION

The SY24-25 CEP Annual Statutory Notification and Publication, which contains the SY23-24 Identified Student Percentages for all LEAs, is available now.



CELEBRATE SCHOOL LUNCH HERO DAY

This announced that May 3, 2024 was School Lunch Hero Day. Please send pictures and celebration ideas to Ashley.Kennedy@azed.gov.



Deadlines



IDENTIFIED STUDENT AND ENROLLMENT DATA

LEAs were required to submit the collected identified student and enrollment data for each site to ADE prior to April 15.

Awards



EQUIPMENT GRANT

Since the submission date was delayed for this grant, the award date has been adjusted as well. HNS will alert the grant awardees as well as the field once grants are awarded.



FRESH FRUIT AND VEGETABLE PROGRAM

FFVP applications were due April 5. The applications are currently under review and those awarded will be notified.

Newsletters



WHAT'S UP WITH UPLIFT?

Issue 7, SY 23-24 upLIFT Newsletter featured photos from Creighton School District, highlighted Mesa Unified District being featured in the media, and included information about the April upLIFT webinar and the featured food - Pinto Beans!

SECTION 2

Communication Hot Topics



Funding Opportunities



HEALTHY MEALS INCENTIVES FOR SCHOOLS PROGRAM **HMI RECOGNITION AWARDS**

Action for Healthy Kids is offering a competitive grant for small and/or rural SFAs to improve the nutritional quality of their school meals. The application submission process has been streamlined to minimize the time and documentation needed to successfully submit the application. To learn about the application process check out March 2024 [upLIFT Webinar](#).



Unlocking Opportunities: Grants, Awards, and Recognition for Your Program!

March 19th, 2024

1:30 PM - 2:00 PM

Professional Standards Learning Codes: 3200, 4100



GUEST SPEAKERS

Melissa Campbell, MS, RDN

Management Analyst

Food & Nutrition Service, Southwest Regional Office

United States Department of Agriculture

Phone: 225-335-6655 (new)

Email: melissa.campbell@usda.gov

Emma Kitzman, Action for Healthy Kids

ekitzman@actionforhealthykids.org

Alyson Foote, Action for Healthy Kids

afoote@actionforhealthykids.org



Recognition Awards Overview and Categories



Trailblazer Awards

Breakfast



Breakfast Trailblazer



Small and/or Rural SFA Breakfast Trailblazer

Lunch



Lunch Trailblazer



Small and/or Rural SFA Lunch Trailblazer



Innovative Practices Awards



Innovative School Lunch Makeover



Innovation in the Cultural Diversity of School Meals



Innovation in the Preparation of School Meals



Innovation in Nutrition Education



Breakfast Trailblazer Award



Breakfast
Trailblazer



Small/Rural
Breakfast
Trailblazer

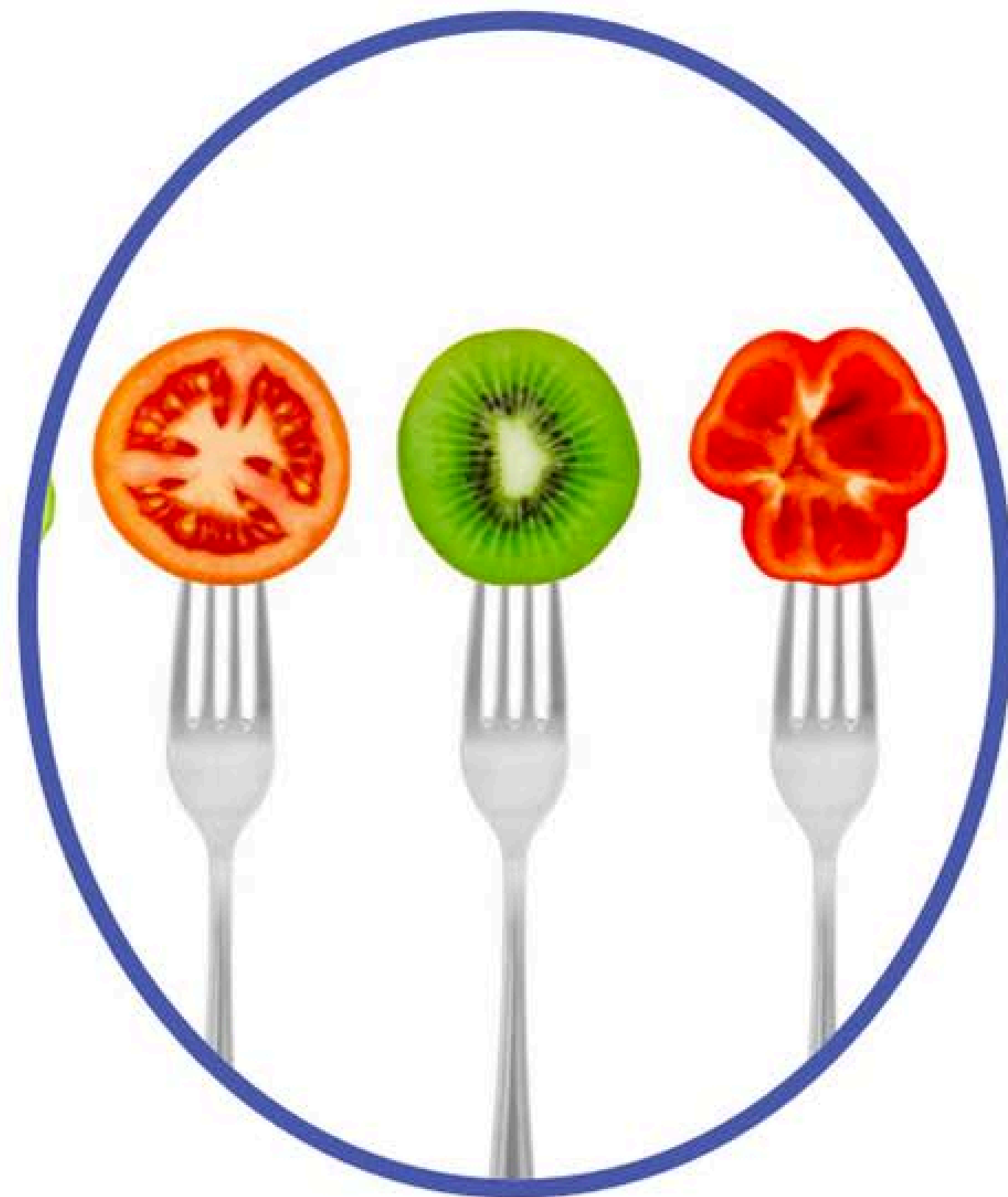
School breakfast menu has limited added sugars

Criteria

Within the last 12 months

- Strategies to reduce added sugars
- Student engagement techniques

(not required for small/rural SFAs)



Breakfast Trailblazer Strategies



Breakfast
Trailblazer



Small/Rural
Breakfast
Trailblazer

- Only unflavored milk
- Cereals contain less than or equal to 6 grams of added sugar
- Yogurts have less than or equal to 12 grams of added sugar
- No grain-based desserts
- Added sugars in weekly breakfast menus are less than 10 percent of the calories

Lunch Trailblazer Award



Lunch
Trailblazer



Small/Rural
Lunch
Trailblazer

School lunches are lower in sodium

Criteria

Within the last 12 months:

- Strategies to reduce sodium
- Student engagement techniques



(not required for small/rural SFAs)



Lunch Trailblazer Strategies



Lunch
Trailblazer



Small/Rural
Lunch
Trailblazer

- Incorporating fresh or frozen poultry, fish, pork, beef, and lean meat
- Serving fresh vegetables and/or frozen and canned vegetables with no salt
- Purchasing lower sodium forms of products from vendors
- Using natural flavor substitutes to reduce the amount of sodium
 - Garlic, citrus juice, salt-free seasoning, herbs, or spices

National Center for Education Statistics Locale Lookup

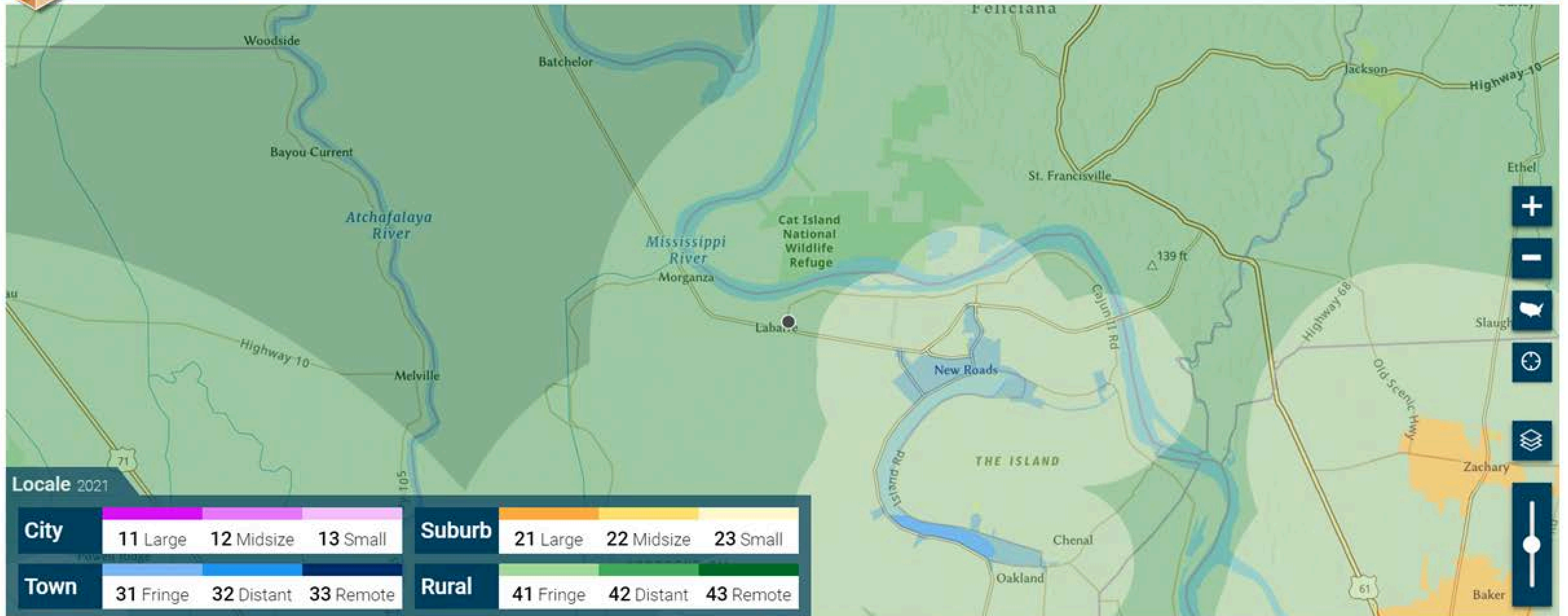
<https://nces.ed.gov/programs/maped/LocaleLookup/>



Locale Lookup

Pointe Coupee Central High School, LA, LA

EDGE NCES



Esri, NASA, NGA, USGS | CONANP, Esri, TomTom, Garmin, SafeGraph, METI/NASA, USGS, EPA, NPS, USDA, USFWS

Powered by Esri

National Center for Education Statistics Locale Lookup

<https://nces.ed.gov/programs/maped/LocaleLookup/>

The screenshot shows the National Center for Education Statistics (NCES) Locale Lookup tool. The search bar at the top contains "Baton Rouge High School, Baton Rouge, LA". The map displays the Baton Rouge area with various locale types and sizes color-coded. A legend at the bottom left provides the following information:

Locale Type	Size	Code
City	Large	11
	Midsize	12
	Small	13
Suburb	Large	21
	Midsize	22
	Small	23
Town	Fringe	31
	Distant	32
	Remote	33
Rural	Fringe	41
	Distant	42
	Remote	43

Map labels include: Livonia Oil Field, Maringouin Oil Field, Green Lake Oil and Gas Field, Klondike Oil Field, Erwinville, West Baton Rouge, Port Allen, Baton Rouge, Merrydale, Baker, Brownfields, Greenwell Springs, Denham Springs, Walker, Florida Blvd, Ashley, District 8, Old Jefferson, Oak Hills Place, Gardere, Merlin, Brusly, N. River Rd, Walker Rd N, Walker South Rd, French Settlement, Ramah, Grosse Tete, Rosedale, Poyas Bayou Dr, and Oakland.

Map controls on the right include: + (Zoom In), - (Zoom Out), Home, Full Screen, and a slider for map style.

Footer: Esri, NASA, NGA, USGS | City of Baton Rouge, CONANP, Esri, TomTom, Garmin, SafeGraph, METI/NASA, USGS, EPA, NPS, USDA, USFWS. Powered by Esri.

How to Apply



[Grantees](#) [Recognition Awards](#) [Resources](#) [Summit](#) [News](#) [Subscribe](#)



Are you blazing new trails or using innovative strategies to improve school meals? Streamlined Application Now Available!

Embark on a journey with our streamlined Healthy Meals Incentives Recognition Awards, designed to make the application process easier and faster. As part of a cooperative agreement to develop and implement the USDA Food and Nutrition Service's Healthy Meals Incentives (HMI) Initiative, Action for Healthy Kids is recognizing and celebrating School Food Authorities (SFA) who have made operational changes to improve the nutritional quality of their school meals, as well as SFAs who engage students and families in nutrition education and in the planning and preparation of nutritious school meals. For example, one SFA might have introduced a "Build Your Plate" station where students can customize their meals with a variety of nutritious options, while another might have organized cooking classes for students and parents to learn how to prepare healthy meals at home.

[APPLY NOW!](#)

Recognition Awards Application



State Agency Confirmation Letter

*This form will only need to be completed once regardless of the number of Individual Recognition Awards you submit. Please note that your State Agency Confirmation Letter **MUST** be submitted before you can submit any of the individual awards.*

Your State agency must sign the [State Agency Confirmation Letter](#) before you submit your application but they are not required to review your application.

The State agency must confirm that the School Food Authority (SFA) does not have any outstanding corrective actions and that any previous findings have been resolved (except as a result of a public health emergency and situations resulting from tornadoes, and floods as well as other exceptional events). The agency must also confirm that the SFA does not have any findings related to the COVID-19 pandemic as hurricanes, and the agency must also

Please upload your completed State Agency Confirmation Letter.

Add File...

Thank you for your submission!



School Food Authority (SFA)

Please select your School Food Authority (SFA)*

--select an item--

*Required

Save Progress

Recognition Awards Application

Lunch Trailblazer - Application

Within the past 12 months, the SFA has reduced sodium in school lunch.

1. At least half (≥50 percent) of the schools within the SFA that participate in the NSLP must meet the criteria, and all grade levels must be represented.

Upload a list detailing names and corresponding grade levels for each school in the district participating in the National School Lunch Program (indicating which schools were used to qualify for the award).*

Add File...

2. Within the past 12 months, the SFA has changed their reimbursable school lunch menus to reduce sodium, using at least **TWO** strategies.

The following list includes example strategies that the SFA can use to reduce sodium in their lunch menus (additional strategies can also be used):

- Fresh or frozen poultry, fish, pork, beef, and lean meat (with no saline or salt solution added) are incorporated to reduce the offerings of cured, salted, smoked, and other processed meats.
- Vegetables are fresh, frozen, or canned with no salt added.
- Lower sodium forms of products from vendors are purchased. For tips, check out the *Institute of Child Nutrition's Sodium Swaps: Utilizing Product Substitutions* available at the [Shaking It Up](#) website.
- Natural flavor substitutes are used to replace or reduce the amount of sodium in main dishes and/or sides, such as garlic, citrus juice, salt-free seasonings, herbs, or spices.

Please provide a description of each strategy selected including:

- How it was implemented;

Recognition Awards Application

Step 3: Recognition Award applications

Select icon to access application.

Trailblazer Award Series



Submitted
Download Form

Breakfast Trailblazer

School breakfast can be the foundation to student success. The Breakfast Trailblazer fuels a student's day by providing a nutritious breakfast with limited added sugars and engages students in planning breakfast menus that are fun and enjoyable. [Download Award Criteria](#)



Small and/or Rural SFA Breakfast Trailblazer

School breakfast can be the foundation to student success. The Small and/or Rural SFA Breakfast Trailblazer fuels a student's day by



Not Started

Innovation Award Series

Innovative School Lunch Makeover

Innovative School Lunch Makeover recognizes improvement in the nutritional quality of a school lunch meal while maintaining student acceptance. [Download Award Criteria](#)



Not Started

Innovation in the Cultural Diversity of School Meals

Innovation in the Cultural Diversity of School Meals recognizes nutritious school meal menu options that reflect the different

My SFA received an award! What does it include?



- Recognition Awardee Toolkit
- ★ Stipend for travel expenses to attend a Healthy Meals Summit
- National and local recognition and media opportunities
- A list of celebratory ideas for recognizing the school nutrition team

THANK YOU!

Melissa Campbell, MS, RDN

Management Analyst

Food & Nutrition Service, Southwest Regional Office

United States Department of Agriculture

Phone: 225-335-6655 (new)

Email: melissa.campbell@usda.gov

Emma Kitzman, Action for Healthy Kids

ekitzman@actionforhealthykids.org

Alyson Foote, Action for Healthy Kids

afoote@actionforhealthykids.org

QUESTIONS?

Questions about the Recognition Awards will be collected in the Q&A and addressed via email after the webinar.

Paid Lunch Equity

QUALIFYING FOR THE SY 2024-2025 PLE EXEMPTION

For SY 2024-2025, SFAs with a **positive or zero balance** in the nonprofit school food service account as of June 30, 2023, are exempt from PLE pricing requirements. This can be shown with their current Annual Financial Report (AFR).

OPTIONAL TOOL FOR EXEMPT SFAS

While not required, exempt SFAs may still use USDA's PLE tool to complete the steps necessary to determine their target SY 24-25 paid lunch price and adjust their paid lunch prices accordingly.

Paid Lunch Equity

GUIDANCE FOR SY 2024-2025 PAID LUNCH PRICING

SFAs that do not qualify for the PLE exemption due to a **negative balance** in the nonprofit school food service account as of June 30, 2023, **must follow PLE requirements** when establishing their paid lunch prices for SY 2024-2025.

SFAs may use the prices they last charged students as the basis for their SY 2024-2025 paid lunch price calculation, even if those prices were charged during a year the SFA was not required to comply with PLE requirements.

If an SFA did not charge for meals during SY 2023-2024, such as an SFA that operated the Community Eligibility Provision, or Provisions 2 or 3 and is returning to standard counting and claiming in SY 2024-2025, they may use the most recent paid lunch price data as the basis for its SY 2024-2025 paid lunch calculation.

Paid Lunch Equity

RAISING PAID LUNCH PRICES

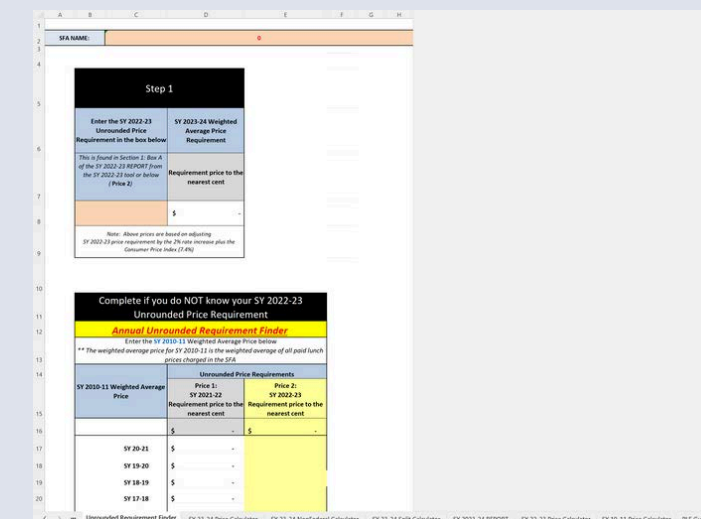
SFAs are not required to raise their paid lunch price by more than 10 cents for SY 2024-2025 from the last year they charged for paid lunches. SFAs can still choose to raise the price by more than **10 cents**.

TOOLS & RESOURCES

Paid Lunch Equity: Guidance for SY 2024-2025



SY 2024-2025 PLE Tool



Quiz Time

What is needed to be exempt from this year's PLE requirement?

- A** A zero or positive balance in the non-profit food service account as of June 2023.
- B** A negative balance in the non-profit food service account.
- C** PLE requirements are waived for all SFAs this year.
- D** All SFAs are required to raise paid lunch prices this year.



Quiz Time

What is needed to be exempt from this year's PLE requirement?

- A** A zero or positive balance in the non-profit food service account as of June 2023.
- B** A negative balance in the non-profit food service account.
- C** PLE requirements are waived for all SFAs this year.
- D** All SFAs are required to raise paid lunch prices this year.

SFAs must show a zero or positive balance in their non-profit food service account to be exempt from PLE requirements this year. This can be shown with the Annual Financial Report (AFR).



Community Eligibility Provision

APPLYING FOR THE CEP

CEP is available to sites, groups of sites, or entire LEAs that have an identified student percentage (ISP) of **25%** or greater. Check the CEP Annual Notification and Publication for School Year (SY) 2024-2025 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 ISP, please email ContactHNS@azed.gov to be connected with a specialist.

The deadline to apply is **June 30, 2024**.

Applications for Summer Programs

SUMMER FEEDING OPTIONS FOR SCHOOLS

Children need good nutrition, all year long. The Summer Food Service Program (SFSP), National School Lunch and Breakfast Programs (NSLP and SBP), and the Seamless Summer Option (SSO) make it possible for schools to provide nutritious meals after the regular school year ends.

SFSP:

- Ideal for sites offering enrichment, recreational, or activity programs. Maximum rates of reimbursement for meals served, however, cannot be reimbursed for foods purchased through *Try it Local*.

Extending the NSLP and SBP:

- Option for any school(s) hosting an academic summer school and intend on only serving enrolled students, with the ability to continue reimbursement through *Try it Local*.

SSO:

- Reduced paperwork, and slightly lower reimbursement rates in comparison to SFSP, with the ability to continue reimbursement through *Try it Local*.

Applications for Summer Programs

APPLYING TO SPONSOR A SUMMER PROGRAM

[HNS 02-2024: Application for Summer Programs](#)

To participate as an SFSP sponsor, submit the following by May 31, 2024:

- Management Plan
- Budget
- CNPWeb Sponsor and Site Applications

To apply for the SSO, SFAs must submit:

- CNPWeb Site and Sponsor Applications.

SFAs intending to extend participation in the NSLP/SBP must contact their assigned HNS specialist to confirm eligibility and discuss application requirements.



Applications must be APPROVED by HNS before meal service begins.

Key Resources for Summer Programs

GUIDANCE

- **HNS 02-2024:** [Application for Summer Meals](#)
- **HNS 03-2024:** [Eligibility for Rural Designation and Non-Congregate Summer Meal Service – Summer 2024](#)
- **SFSP 07-2024:** [Non-Congregate Meal Service in Rural Areas Questions and Answers](#)
- **SFSP 08-2024:** [Non-Congregate Meal Service in Rural Areas Questions and Answers #2](#)

TRAINING:

- [Orientation for Sponsoring Organizations: Summer Food Service Program Online Course](#)
- [What to Expect: Summer Food Service Program Administrative Review](#)
- [Civil Rights Compliance for Child Nutrition Program Operators](#)
- Staying on Track: Summer Edition ([Slides](#)) ([Recording](#))

RESOURCES:

- [Summer Feeding Options for Schools](#)
- [Site Meal Service Site Eligibility](#)
- [Summer Food Service 2024 Campaign Materials](#)

MAP TOOLS:

- [Area Eligibility Mapper](#)
- [Arizona Summer Food Service Site Planner](#)
- [Rural Designation Map](#)

Finding Summer Meals Sites

ADE PARTNERSHIP WITH AZ HEALTH ZONE

HEALTHY STARTS HERE

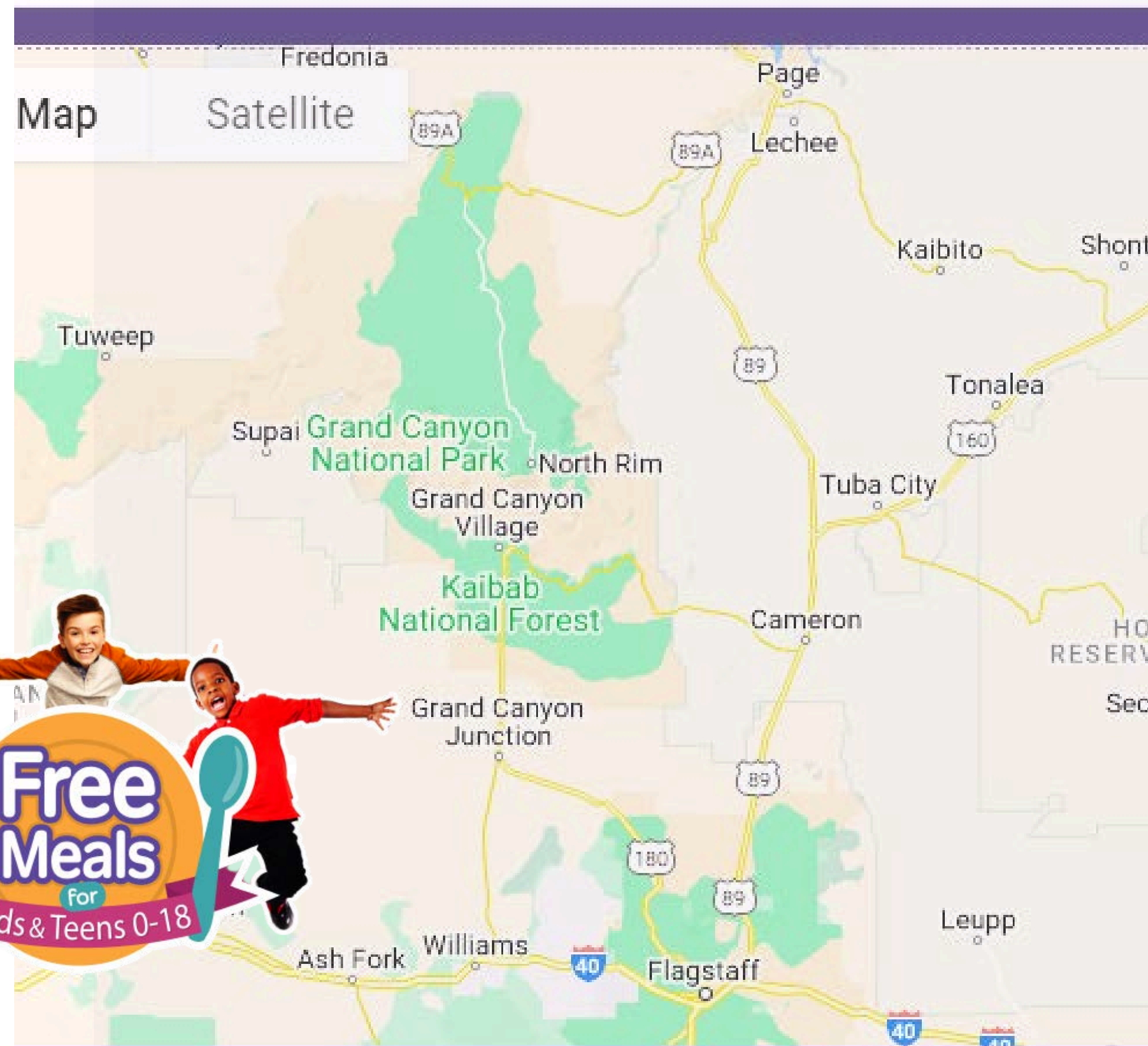
Spread the word - Summer Meal Service sites in Arizona can be found at:

www.azhealthzone.org/freesummermeals/

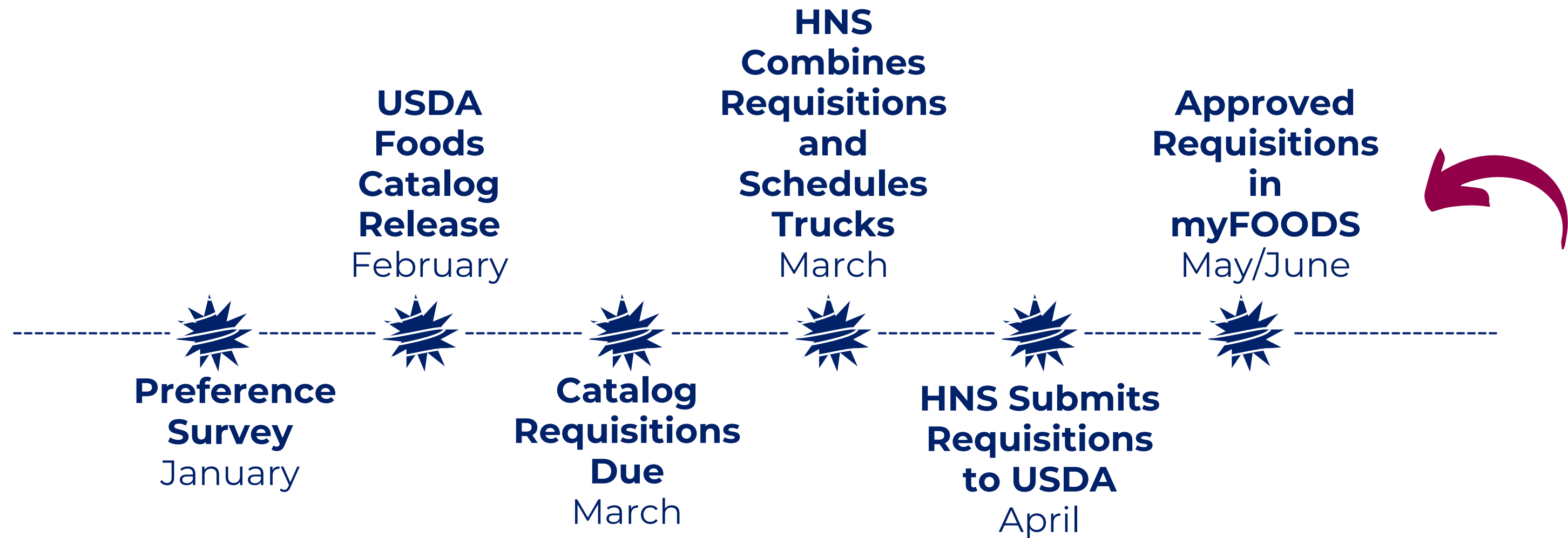
- Families can enter a zip code and the map tool will populate meal service site locations and details
- The information populated on this map comes from ADE based on the CNPWeb Site application information.
- Remember to provide any changes to site details promptly to ADE via revised applications in CNPWeb.



Search by Address or Zip Code



Catalog Requisition Schedule Timeline

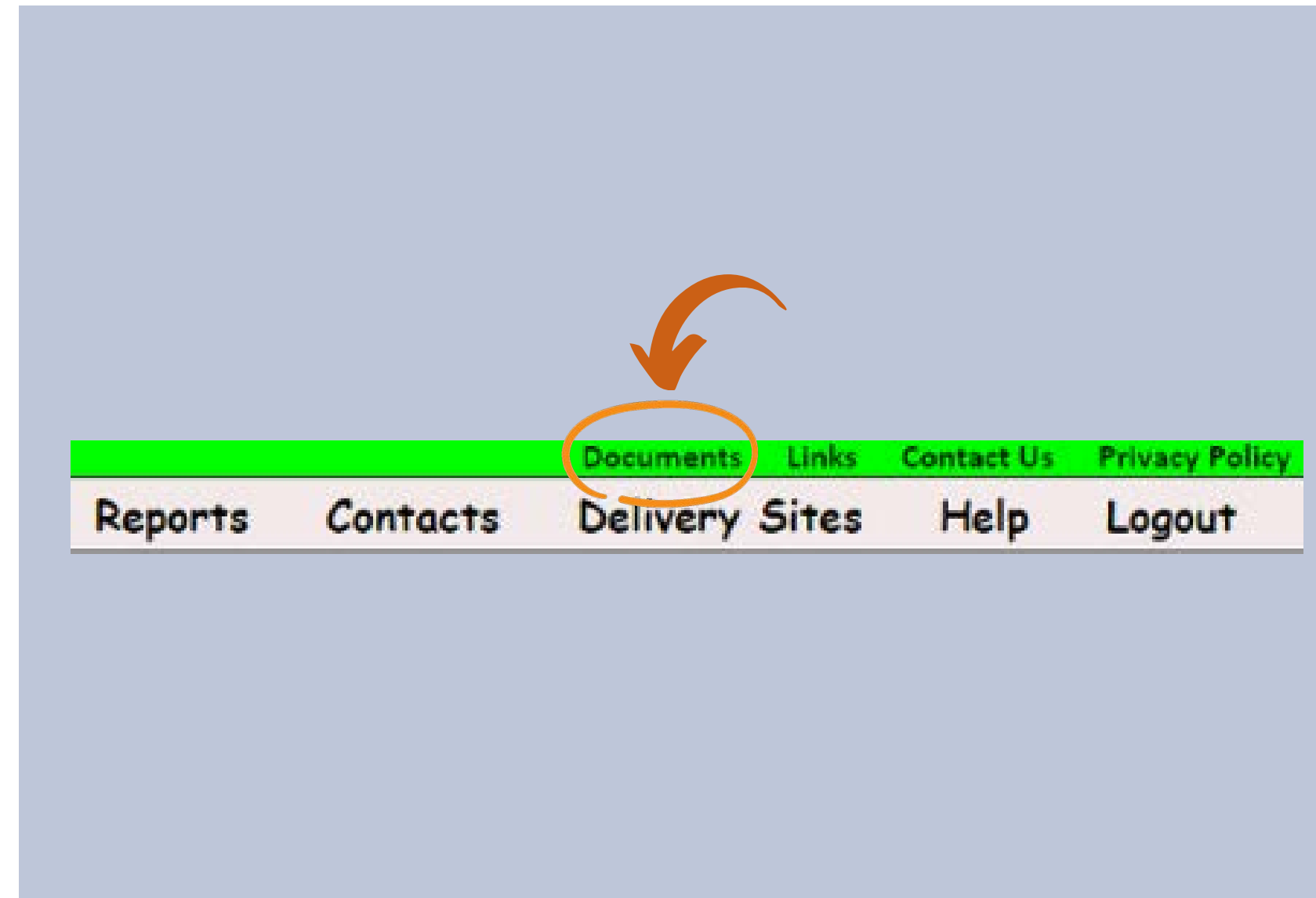


myFOODS Updates

MYFOODS HAS BEEN UPDATED FOR SY 24-25

myFOODS has been updated with the SY2024-2025 processing file including:

- List of Awarded Fee for Service Processing Contractors;
- Awarded Fee for Service Pricing;
- Eligible Processors for AZ's State Participation Agreements (SPAs); and,
- Summary End Product Data Sheet (SEPDS).



Proper Procurement

STEPS FOR PROCUREMENT

- 1 Determine** needs by forecasting and creating specifications.
- 2 Estimate** the totals of a single purchase, yearly purchases, amount of a contract, and the estimate for multi-year contracts for all years.
- 3 Choose** the ideal procurement method. (micro, small, or formal)
- 4 Follow** requirements for the method of purchase and complete documentation.

BEST PRACTICES

Communicate and plan for important due dates.

Have back-up items in case of issues.

Develop menus well in advance.

Familiarize yourself with the different procurement methods.



For more information be sure to review the [Procurement Basics training](#).

Procurement Methods

INFORMAL

Purchases **at or below** the Simplified Acquisition Threshold.

- **Micro Purchase**
 - Transactions are below \$10,000 and reasonable
 - Purchases distributed equitably among qualified suppliers “Spread the Wealth”
- **Small Purchase**
 - Total of all purchases is below \$250,000
 - Used when purchasing multiple times from the same vendors for the same products/services
 - Process documentation required

FORMAL

Purchases **above** the Simplified Acquisition Threshold.

- **Invitation for Bids**
 - Primary consideration is price.
 - Award made to the most responsive respondent at the lowest price
 - No difference among products or services
- **Request for Proposals**
 - Requires the vendor to explain how the objectives would be met and the cost to accomplish the proposal
 - Allows for negotiations

Simplified Acquisition Threshold

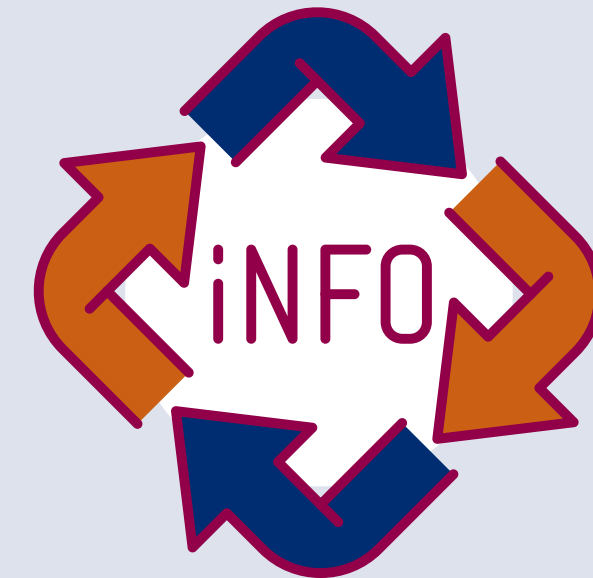
Simplified Acquisition Threshold = The amount at which the SFA must use the Formal procurement method.

SFA Type	Simplified Acquisition Threshold Amount
Public Districts	\$100,000
Charter Schools	-with Procurement Exception \$250,000 -without Procurement Exception \$100,000
Private Schools	\$250,000
BIE - tribally controlled or Bureau-Operated	-Bureau-operated BIE SFAs up to \$250,000 -Tribally controlled SFAs varies \$5,000 up to \$100,000
RCCIs	\$250,000



New Distributor: Shamrock

Remember, effective July 1, 2024, US Foods is no longer the distributor of USDA Foods. Shamrock is the new distributor for USDA Foods Direct Delivery (Brown Box) materials beginning July 1, 2024..



WHAT YOU NEED TO KNOW:

- HNS Specialists will be reaching out to each SFA that is not a current customer of Shamrock.
- These SFAs will receive set-up instructions that will include a credit application for Shamrock to be set up as a customer.



Last day for delivery of Direct Delivery/ Brown Box foods using US Foods is May 24th



USDA Foods

WAREHOUSE FIRE SALE ITEMS

USDA Foods holding at the warehouse:

- American Sliced Cheese- 700 cases
- Chicken Fajita 254 cs
- Frozen mixed berry cups 1000 cs
- Frozen Broccoli 200 cs



Cheese Sauce USDA

This is a mild and kid friendly sauce that is creamy and easy to make! Try it over steamed vegetables, baked potatoes, nachos, sandwiches, macaroni and cheese and more!

Healthy School Recipes



Ranch Roasted Broccoli

This easy roasting method and salt-free ranch seasoning is a hit! Tender, lightly caramelized broccoli florets with the the ranch flavor that kids love.

Healthy School Recipes



Chicken Philly

Change up the standard Philly cheesesteak with this sandwich. Chicken fajita strips combine with peppers and mozzarella cheese.

Healthy School Recipes



Toasted Turkey Ham and Cheese Sandwich USDA

Ham and American cheeses create the perfe...

healthyschoolrecipes.com

Try it Local!

LOCAL FOOD FOR SCHOOLS IN THE SUMMER!

Seamless Summer Option (SSO) and Extended NSLP operators may continue to be reimbursed through the summer!

Resources:

- [How to Receive Try it Local Funding for Eligible Food Purchases](#)
- azed.gov/hns/nslp



Completing the Invoice Form

INVOICE IMAGE (JPEG/PDF ONLY)

Submit a clear jpeg or pdf of the receipt/invoice. Ensure the image is clear and contains the following required components:

- Name of vendor (farmer, producer, or grower);
- Secondary source (if applicable);
- Itemized list of food(s) purchased **with clear local distinction***;
- Cost of items;
- Total cost of transaction; and,
- Date of transaction.

* If the product description does not indicate the product is local, please include an image of the local label on the food item packaging with the invoice upload.

EXAMPLE OF AN ACCEPTABLE RECEIPT/INVOICE UPLOAD:

Secondary Source →

Date of transaction →

Itemized list of food(s) purchased with clear local distinction →

Cost of items →

Cost of transaction →

Name of Vendor (farmer, producer, or grower of the product) →

Invoice

Page 1 of 1

Invoice Date: 10/25/23

Invoice Number:

Customer PO:

Customer PO2:

Customer:

Terms: NET 30 DAYS

Willie Itule Produce
301 N 45th Ave
Phoenix AZ 85043
P: 602-252-7258
www.ituleproduce.com

QR Code: 3371320003010 10772680001

Bill To:

Ship To:

METHOD OF PAYMENT
ON ACCT CK # / AMT COD CK # CASH AMT NOT PAID

Item Code	Ordered Quantity	Shipped Quantity	Description	Origin	Unit Price	Extended Price
02551	4	4	APPLES - LOCAL; ADE EXAMPLE FARMER	USA	14.95	59.80
Total Quantity		4	Order Taker	Order Date	Subtotal	59.80
			Salesperson	Trip No.	Tax	.00
			Willie Itule Produce!	Route/Stop	Total	59.80

Adjustment # _____ AMT _____

X _____ 10/25/23 8:56a
Purchaser's Signature Time of Delivery New Total

An account is considered past due if not paid in full within the credit terms listed herein on this invoice or statement. As stated on all invoices, the customer's signature, or the signature of any representative, agent, or employee of the customer, on invoices listed on statement constitutes a binding agreement. Interest on unpaid balance shall accrue at a rate of 18% per year or maximum statutory rate. Buyer agrees to pay interest and any attorney's fees and costs necessary to collect any balance due hereunder. All interest, attorney's fees, and costs due seller shall be considered sums owing in connection with this transaction under the PACA trust.

Please be aware of our policy regarding insufficient funds checks: Any bounced check will result in the assessment of a bad check fee. We will re-deposit any check returned to us as "insufficient funds" and assess the bad check fee on your next invoice. We reserve the right to adjust or revoke credit terms based on checks returned to us by the bank.

The perishable agricultural commodities listed on this invoice are sold subject to the statutory trust authorized by section 5(c) of the Perishable Agricultural Commodities Act, 1930 (7 U.S.C. 499(c)). The sale of these commodities retains a trust claim over these commodities, all inventories of food or other products derived from these commodities, and any receivables or proceeds from the sale of these commodities until full payment is received.

Any claims for quality must be made within 24 hours. Any claims for quantities on invoices must be declared at point of delivery. We reserve the right to deny credit. Pricing is subject to change without notice.



SFAs need to make sure LFS requirements are met. The Q and A in [HNS 09-2023](#) reviews requirements.

Quiz Time

True or False. SFSP operators can participate in Try it Local over the summer.

A True

B False

Quiz Time

True or False. SFSP operators can participate in Try it Local over the summer.

A True

B False

Only those operating SSO or extended NSLP may be reimbursed through Try it Local during the summer.

Final Rule for School Meal Standards

PUBLISHED APRIL 25, 2024

USDA's Food and Nutrition Service (FNS) announced the final rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans was published in the Federal Register. These changes will be phased in and no menu changes will be required in the coming School year.

FNS has also developed a final rule landing page that includes resources to support implementation of the updated standards:

<https://www.fns.usda.gov/cn/school-nutrition-standards-updates>

Added Sugars:

- For the first time, added sugars will be limited in school meals nationwide, with small changes happening by Fall 2025 and full implementation by Fall 2027.

Milk:

- Schools can continue to offer flavored and unflavored milk. There will be a new limit on added sugars in flavored milk served at breakfast and lunch by Fall 2025.

Sodium:

- Schools will need to slightly reduce sodium content in their meals by Fall 2027. In response to public comments, USDA is only requiring one sodium reduction, and not the three incremental reductions that were proposed last year.

Final Rule for School Meal Standards

PUBLISHED APRIL 25, 2024

Additionally, starting in Fall 2025, schools will have limits on the percentage of non-domestic grown and produced foods they can purchase, which will enhance the role of American farmers, producers, fishers, and ranchers in providing nutritious foods to schools.

Whole Grains:

- Current nutrition standards for whole grains will not change.

Supporting Other Food Preferences:

- While not a new requirement, starting in Fall 2024 it will be easier for schools to serve protein-rich breakfast foods such as yogurt, tofu, eggs, nuts, and seeds, which can help reduce sugary food options, while also supporting vegetarian diets and other food preferences.

Supporting Local Food Purchases:

- Also starting in Fall 2024, schools have the option to require unprocessed agricultural products to be locally grown, raised or caught when making purchases for school meal programs, making it easier for schools to buy local foods.

Final Rule for School Meal Standards

PUBLISHED APRIL 25, 2024

For more information about how school meals will be strengthened, see these resources:

- [Overview of Key Updates to School Nutrition Standards](#)
- [Implementation Timeline for Key Updates to School Nutrition Standards](#)

U.S. DEPARTMENT OF AGRICULTURE

FINAL RULE FOR SCHOOL MEAL STANDARDS

Updated School Meal Standards: working towards a common goal of healthy children and helping them reach their full potential.
School meals are the main source of nutrition for millions of children every school day. USDA is ensuring these meals are even more nourishing, while keeping them appealing to kids.

Key Provisions

- Whole Grains**
Schools may continue to offer a variety of nutrient-rich whole grains with options for some enriched grains (no changes in standard)
- Milk**
Continue to allow flavored and unflavored milk (no changes in standard) with limits on added sugars
- Added Sugars**
Limit using a phased approach:
 - Phase 1: Limits on specific high-sugar products (cereals, yogurt, flavored milk)
 - Phase 2: Overall weekly limit
- Sodium**
Gradually phase in one reduction weekly limit

USDA is an equal opportunity provider, employer, and lender.

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

HOW WE GOT HERE: SCHOOL NUTRITION STANDARDS FINAL RULE

School nutrition professionals continue to make school meals the healthiest meals children eat in a day! To take school meals to the next level, USDA is updating the school nutrition standards after considering recommendations from the most recent Dietary Guidelines for Americans and listening to a diverse range of voices with experience in child nutrition and health.

USDA took a multi-step approach in supporting schools to give kids the best chance at a healthy future.

- TRANSITIONAL STANDARDS RULE**
February 2022
Established stronger standards in three key areas – milk, whole grains, and sodium – to support schools in moving forward from pandemic flexibilities.
- LISTENED TO PUBLIC FEEDBACK**
- PROPOSED NUTRITION STANDARDS RULE**
- FINAL RULE**
April 2024
Updated school nutrition standards in a few key areas, while fruits, vegetables, and whole grains are still emphasized.

PUBLIC FEEDBACK
USDA worked hand-in-hand with schools, industry, students, parents, and community groups through public comment periods, conferences, listening sessions, and more, which is how we got here.

USDA is an equal opportunity provider, employer, and lender.

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

IMPLEMENTATION TIMELINE FOR UPDATING THE SCHOOL MEAL STANDARDS FINAL RULE

School meals will continue to include fruits and vegetables, emphasize whole grains, and give kids the right balance of nutrients for healthy, tasty meals. For the first time, schools will focus on products with less added sugar, especially in school breakfast.

- Spring 2024**
USDA issues final rule on long-term school nutrition standards after listening to public feedback and following recommendations from the most recent Dietary Guidelines for Americans.
- Fall 2024**
Flavored Milk
No changes to flavored milk standards.
Additional Menu Options
Make it easier for schools to offer local, vegetarian, and culturally appropriate menu items.
- Fall 2025**
Added Sugars
Limit on added sugars in cereals, yogurt, and milk.
Flavored Milk
Allow flavored milk with limits on added sugars.
- Fall 2026**
No required changes; schools can voluntarily continue to gradually reduce amount of added sugars and sodium.
- Fall 2027**
Added Sugars
No more than 10% of the weekly calories.
Sodium
10% reduction for breakfast, 15% reduction for lunch.

USDA is an equal opportunity provider, employer, and lender. April 2024



2024 SUMMER EBT

The Plan of Management was approved by USDA on Friday!!!

Coming **VERY** soon:

- Summer-EBT Memorandum
- SUN Bucks Website for Parents and Families
- SUN Bucks Website for Leaders and School Administrators
- CNP Summer EBT - SUN Bucks Portal in ADE Connect
- Quick Guide for Reporting Students in the CNP Summer EBT - SUN Bucks Portal



COMING SOON!

Turnip the Beet



TURNIP THE BEET NOMINATION PACKET

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!

OMB Control Number: 0584-0658 Expiration Date: 11/30/2026



TURNIP THE BEET

with high quality summer meals!

The Turnip the Beet Award, by the U.S. Department of Agriculture's (USDA) Food and Nutrition Service (FNS), recognizes outstanding Summer Meal Program sponsors who work hard to offer high quality meals that are appetizing, appealing, and nutritious.

Who is eligible, and how do they apply?

All Summer Meal Programs sponsors in good standing, including Summer Food Service Program (SFSP) sponsors and National School Lunch Program Seamless Summer Option (SSO) sponsors, may be eligible for a Turnip the Beet Award. Sponsors may self-nominate or be nominated by another party. Each State agency determines their own deadline for nominations. The nomination must include a completed Nomination Form and a detailed one-month menu. FNS evaluates and scores the nominations and notifies the winners in writing. The Nomination Form is available on the [Turnip the Beet](https://www.fns.usda.gov/sfsp/turnip-the-beet) webpage <https://www.fns.usda.gov/sfsp/turnip-the-beet>.

How are nominations evaluated?

Nominations must clearly illustrate how the meals are appetizing, appealing, and nutritious. The Nomination Form includes short-answer questions and menu criteria based on the Dietary Guidelines for Americans. The criteria include serving local foods, a variety of vegetables and fruit, whole grains, and low-fat and fat-free milk. For more detailed information on the Turnip the Beet Award and the evaluation criteria, check out the [Turnip the Beet](https://www.fns.usda.gov/sfsp/turnip-the-beet) webpage.

What are the prizes?

Three award levels are available: gold; silver; and bronze. All winners will receive a certificate and will be featured on the [Turnip the Beet](https://www.fns.usda.gov/sfsp/turnip-the-beet) webpage.

Questions?

Questions regarding the Turnip the Beet Awards should be directed to your Summer Meals State agency: <https://www.fns.usda.gov/sfsp/sfsp-contacts>.

Resources

FNS has an abundance of resources available for sponsors to help make the summer meals they serve more appetizing, appealing, and nutritious:

- **The Nutrition Guide for Sponsors** (<https://www.fns.usda.gov/sfsp/2018-nutrition-guide>) includes tips for serving high quality meals and incorporating local foods, as well as sample cycle menus.
- **The Farm to Summer Fact Sheet** (<https://www.fns.usda.gov/cts/farm-summer-ripe-local-foods>) describes how to "bring the farm" to summer sites.
- **The Team Nutrition Resource Library** (<https://www.fns.usda.gov/tn/resource-library>) has free nutrition education materials.

OMB Burden Disclosure Statement: This information is being collected to assist the Food and Nutrition Service (FNS) in recognizing high quality summer meals. This is a voluntary collection and FNS will use the information to determine Turnip the Beet award winners. This collection does not request personally identifiable information under the Privacy Act of 1974. According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0658. The time required to complete this information collection is estimated to average 1 hour per response, including the time for reviewing instructions, gathering the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 1320 Braddock Place, 5th Floor, Alexandria, VA 22306 ATTN: PRA (0584-0658). Do not return the completed form to this address.



United States Department of Agriculture



Poll Time

Are you planning to nominate your summer operation for Turnip the Beet?

A Yes

B No



Summer Edition: upLIFT Your Summer Meal Program!

Join us May 21 for our inaugural Summer Edition upLIFT Webinar! We will explore effective strategies for promoting your Summer Meal Programs and gain insights from a marketing expert on boosting participation in your summer programs. SFAs and COs are encouraged to attend. Summer operators, this webinar is not to be missed!

Featured Resources:

- [Research Rundown](#)
- [Plant-Based Protein](#)
- Featured Food - Pinto Beans
 - [Whole Food Profile](#)
 - [How to Use Whole Foods](#)

Research Rundown

Article:
Influence of an Educational Intervention on Healthy Lifestyle Habits in School-Aged Children

What did this study do?

The aim of this study was to evaluate the intervention in the modification of nutrient intake in school-aged children. The hypothesis was that the intervention would allow them to disregard their unhealthy habits and incorporate healthier options daily.

What were the study methods and findings?
An educational intervention with measurements made pre and post implementation. Nutrition education was implemented via interactive activities, competitions, infographics, and educational workshops.

Key findings:

Increased Variety of Foods:
All school children increase variety and consumption of foods, such as vegetables, fruits, and grains. Specifically, foods that were previously considered "unusual" in their diet.

Put it into practice

Keep the nutrition education results in mind with your administration to implement more immersive activities for their nutrition education. You need motivation to collaborate. [Check out America's Healthiest Schools award!](#)

Reference:
Marrero-Rodriguez MG, Cortés-Martin J, Rodríguez-Barranco J, Rodríguez-González M, Sánchez-Carrón J. Influence of an Educational Intervention on Healthy Lifestyle Habits in School-Aged Children. *Children*. 2022; 10(10):1692. <https://doi.org/10.3390/children10101692>

upLIFT
LEARN. INSPIRE. FEED. TEACH.
This institution is an equal opportunity provider.

Whole Food Profile

Learn the basics to start cooking with this nutritious, whole food!

PINTO BEANS

Pinto beans are characterized by their shape. They have a light brown color and are overlain by a mottled pattern of red and white. Pinto beans contain the most fiber of any bean in the US.

How to Select and Store

Selection

PLUMP SMOOTH INTACT
When selecting dried pinto beans, avoid packages containing broken, shriveled, or crushed beans. Reject beans that contain tiny pinholes, an indicator of bug infestation.

If consuming canned pinto beans, ensure the can is void of any dents to avoid possible contamination.

Tips for Preparing and Storing

Preparation
Soak dry beans overnight. Rinse and simmer in water. Check beans starting at 1 hour and every 15 minutes after that until tender. Add more liquid to the pot, as needed, to keep the beans submerged. Season as desired.

Try It!
Refrigerate or freeze. Heat normally. Beans are most nutritious when cooked with minimal salt and oil.

upLIFT
LEARN. INSPIRE. FEED. TEACH.
This institution is an equal opportunity provider.

How to Use Whole Foods

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

PINTO BEANS

Examples:



Vegetable Chili Boat



Bean Tostada

upLIFT
LEARN. INSPIRE. FEED. TEACH.
This institution is an equal opportunity provider.

Plant-Based Protein

Learn about these six powerful plant-based protein options that optimize your health, and delight your taste buds!

Edamame

- Young soybeans that are harvested before ripened.
- Often enjoyed steamed and lightly salted.
- Rich in protein, fiber, various vitamins and minerals.

When the beans are outside of the pod, the term *mukimame* is also sometimes used.

Legumes

- Encompasses all beans, peas, and lentils.
- Versatile and nutritious: is a suitable meat substitute.
- Rich in fiber and beneficial for digestive health.

Legumes can be used in a variety of dishes, from soups and stews to salads and dips.

Seeds

- Some popular edible seeds include chia seeds, flaxseeds, pumpkin seeds, sunflower seeds, and sesame seeds.
- Rich in essential nutrients like protein, fiber, healthy fats, vitamins, and minerals.

Great sprinkled on top of salads, blended into smoothies, or used in baking recipes.

Quinoa

- A whole grain that is a great source of folate, magnesium, zinc, and iron.
- Considered a complete protein, containing all nine essential amino acids, making it an excellent source of protein for vegetarians.

It is gluten-free, making it a suitable option for those with gluten sensitivities or Celiac disease.

Nut Butter

- Nutritious source of healthy fats, protein, and essential vitamins and minerals.
- Suitable for baking and adding richness and moisture to recipes like cookies, muffins, and energy bars.

Can be added to smoothies, oatmeal, or yogurt to enhance flavor and provide a creamy texture.

Tofu

- Considered a blank canvas for flavors, easily absorbing the seasonings and sauces.
- Often used in both savory and sweet dishes, from stir-fries and salads to desserts and smoothies.

Available in different textures, such as silken, soft, firm, and extra firm.

upLIFT
LEARN. INSPIRE. FEED. TEACH.
This institution is an equal opportunity provider.

To access upLIFT resources and webinar recordings, please visit HNS' [upLIFT webpage](#).

SECTION 3

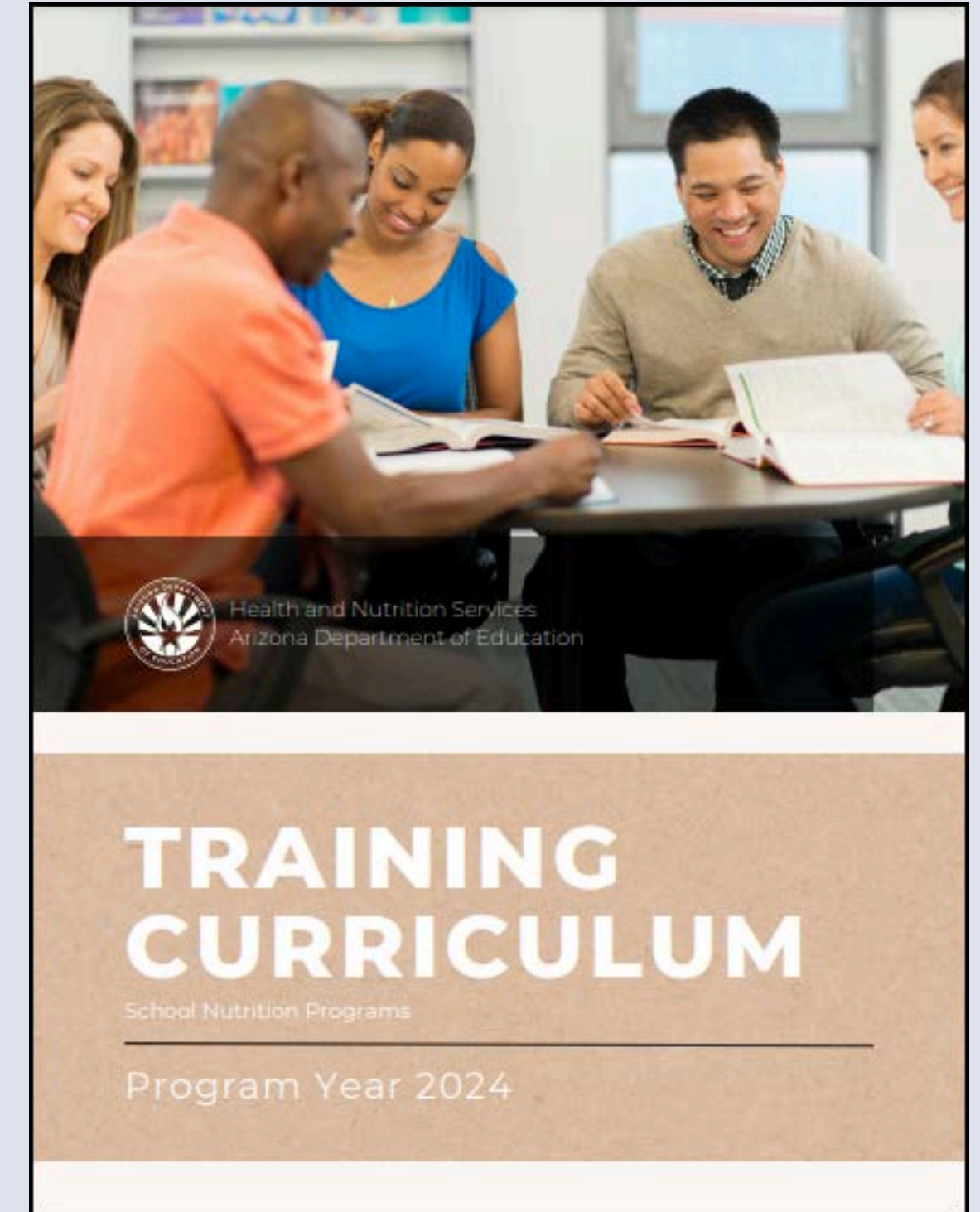
Last Month's Training Opportunities



Training for School Nutrition Programs

TRAINING CURRICULUM

Our training library is consistently being updated. Be sure to review the new trainings offered.



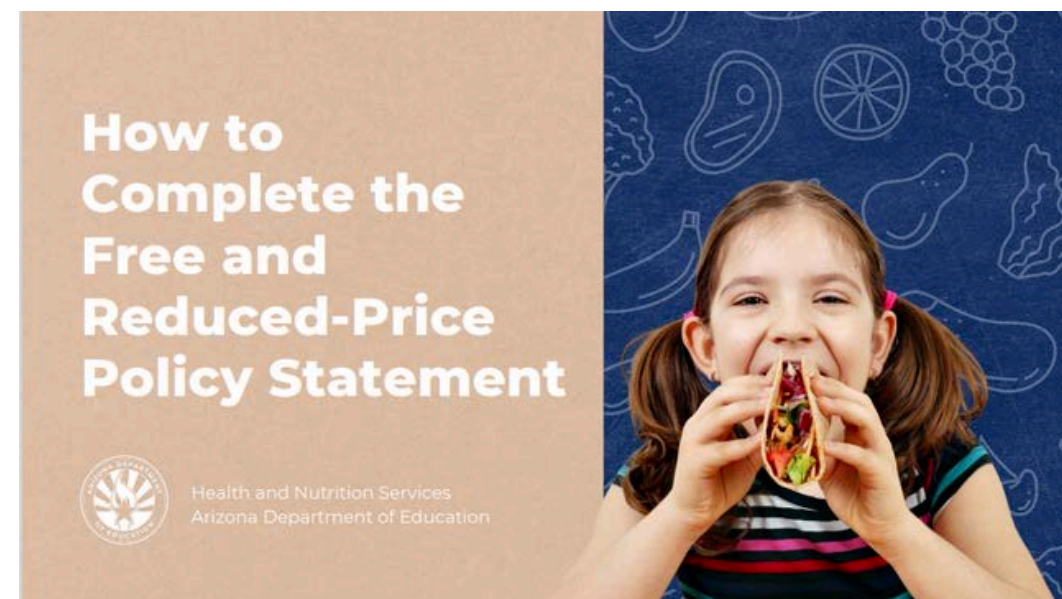
[Training Curriculum for Arizona Child Nutrition Professionals Operating the National School Lunch and School Breakfast Program in Program Year 2024](#)

April's Training Opportunities

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



[Staying on Track: Summer Edition](#)



[How to Complete the Free and Reduced-Price Policy Statement](#)



[Plant Powered Promotions: Marketing Strategies for Plant-Based Menus](#)

SECTION 4

Upcoming Deadlines & Communications



Mon

Tues

Wed

Thurs












Fri

Notes:

 Training/Professional Developments

 Deadlines/Reminders

 Special Events

		1	2	3 
6  State Nutrition Action Committee Summer Food Service Program Work Group Meeting	7  Staying on Track	8	9  Promoting School Breakfast: Tips and Tricks for Marketing Your Program  Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans	10
13	14	15	16  Child Nutrition Programs Final Rule: Updates to the CACFP & SFSP Meal Patterns	17
20	21  upLIFT Summer Edition: upLIFT Your Summer Meal Program!	22  Food Allergies: Ask Me Anything!	23  Boosting Breakfast in Older Youth	24
27 	28	29	30 March 60-Day Claiming Deadline 	31

MAY 2024

In Our Drafts

KEEP A LOOK OUT FOR THE FOLLOWING EMAILS THIS MONTH:

- SUN Bucks Website and Quick Guide
- Summer Farm Fresh Challenge
- myCNP Operating System
- Equipment Grant and FFVP Awardees



May Checklist

May 1 - May 10

Submit May reimbursement claims (best practice)

May 7

Staying on Track Webinar

May 21

upLIFT Webinar

May 24

Last day for delivery of Direct Delivery/ Brown Box foods using US Foods

May 30

March 60-day claiming deadline

May 31

SFSP Sponsor application deadline

Daily

- Complete production records
- Count meals at the point of service
- Complete Daily Edit Checks

This month...

- Register for the upcoming upLIFT Webinar:
 - Webinar- upLIFT: Promoting Your Summer Feeding Program!
 - May 21, 2024, 1:30-2:00 pm
- Verify that each operating site is on track to receive at least **two food safety inspections** during the program year.
- Turnip the Beet!
 - **Send in self-nominations!**

Reminder: Ensure the civil rights non-discrimination statement is on all SFSP outreach materials.



Join Us Next Month!

Staying On Track: June

June 4, 2024
1:30-2:30 pm

We will be reviewing recently released HNS Communications and policy memorandums, and relevant key tasks, deadlines, and action items.

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: May 2024**

Information to include when documenting this training for Professional Standards:

Training Title: May Staying on Track

Key Areas: 1000 - Nutrition, 3000 - Administration,
4000 - Communications and Marketing

Learning Codes: 1170, 3350, 3360, 4120

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.

Certificate

Requesting a training certificate

Please click the button to complete a brief survey about this online training. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.



Information to include when documenting this training for Professional Standards:

Training Title: May 2024- Staying on Track

Key Areas: 1000 - Nutrition, 3000 - Administration,
4000 - Communications and Marketing

Learning Codes: 1170, 3350, 3360, 4120

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.

