

Staying on Track

February 2026



Health and Nutrition Services
Arizona Department of Education

School Year
2025-2026



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: February Staying on Track

Key Areas: 1000 - Nutrition, 2000 - Operations, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes: 1130, 1170, 1230, 2150, 2300, 2440, 3430, 3500, 4120

Length: 1 hour

Presenter: Jennifer Blankenship



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are encouraged to access professional development materials directly from the training library to prevent the use of outdated content.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 directors an opportunity to submit questions, that ADE can expand on in later communications.

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 submitted in the Q&A at any point, and HNS will respond in the follow-up document that will be released after the webinar.
- Once the webinar concludes, HNS will compile all the questions received and create a follow-up Q&A document that will address all questions.
- If you require additional assistance following HNS's communication, please reach out to your HNS Specialist through HelpDesk.



Agenda

Section 1: January HNS Communications Round-Up

Section 2: Hot Topics

Section 3: Last Month's Training Opportunities

Section 4: Upcoming Deadlines and HNS Communications

SECTION 1
**January HNS
Communications
Recap**



Memorandums



SP 01-2026: WHOLE MILK FOR HEALTHY KIDS ACT OF 2025 - IMPLEMENTATION REQUIREMENTS FOR THE NATIONAL SCHOOL LUNCH PROGRAM

This memorandum and the attachment provide guidance on implementation of the updated fluid milk requirements for school lunch as required by the new law. This amendment to the statute applies only to the NSLP.



HNS 01-2026: NEW SYSTEM FOR USDA FOODS IN SCHOOLS FOR SCHOOL YEAR 2026-2027

The purpose of this memorandum is to announce the new electronic system, CNP MyFoods, for the management of the United States Department of Agriculture Foods in Schools Program (USDA Foods) in Arizona for School Year 2026-2027 (SY 2026-27). This new system will replace the existing myFOODS platform. Beginning in January 2026, the CNP MyFoods system has launched as an application within the ADEConnect system for use by the School Food Authority (SFA) for planning the SY 2026-27 USDA Foods program.

All memorandums that pertain to operators of Child Nutrition Programs in Arizona are available online at www.azed.gov/hns/memos/.

Announcements and Resources



REVISED PRODUCT FORMULATION STATEMENT (PFS) TEMPLATES AND SAMPLES

The USDA Food and Nutrition Service (FNS) has recently revised the Product Formulation Statement (PFS) templates and samples available for food industry partners to demonstrate how a food product can contribute to the meal pattern requirements in Child Nutrition Programs (CNP). A PFS may be voluntarily provided by manufacturers at the request of program operators, but it is not approved by USDA.

The revised PFS templates and samples add clarity and provide additional instructions for manufacturers, and update terminology to align with current CNP guidance. A new sample PFS for documenting how to credit a food product containing meats/meat alternates (M/MA) is included with the revised PFS templates and existing samples for grains and vegetables. New samples for combination foods that contribute to more than one meal component are also available.

Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Product Formulation Statement for Documenting Meats/Meat Alternates (M/MA) in Child Nutrition Programs

Food manufacturers/vendors must: 1. Provide the following information on company letterhead signed by an official company representative. 2. Use the "Food Buying Guide for Child Nutrition Programs" (FBG) to fill out the tables below. 3. Provide a copy of the ingredient list from the product package.

Product Name: Code No.:

Manufacturer: Serving Size:

I. Meats
Fill out the chart below to determine the creditable amount of meats.

DESCRIPTION OF CREDITABLE MEAT INGREDIENT PER FBG ¹	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT ² A	MULTIPLY	FBG YIELD ³ B	CREDITABLE AMOUNT A x B
		x		
		x		
		x		
C. Total Creditable Meats Amount (oz)				

¹ Ingredient(s) listed must match a food item found in the FBG or be a similar item that may substitute if the exact item is not listed. When searching for the food item, select the food item that most closely matches 1) the initial state of the ingredient as it is added to the formulation shown in the "Food As Purchased, AP" description and 2) the final state of the ingredient as consumed in the final product (e.g., cooked, raw, drained) shown in "Serving Size per Meal Contribution" description. Select the food item that credits as 1 ounce equivalent (oz eq).
² Provide the amount in ounces of the ingredient in the form that matches "As Purchased" column in the FBG (typically raw/unprocessed).
³ The yield must match the yield provided in the FBG for the ingredient listed in the first column; the FBG yield is shown in the "Servings per Purchase Unit" column or in the "Additional Information" column.

II. Meat Alternates
Fill out the chart below to determine the creditable amount of meat alternates.

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENT PER FBG ¹	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT ² D	MULTIPLY	FBG YIELD ³ E	DIVIDE PURCHASE UNIT IN OUNCES ⁴ F	CREDITABLE AMOUNT D x E ÷ F
		x		÷	
		x		÷	
		x		÷	
G. Total Creditable Meat Alternates Amount (oz)					

¹ Ingredient(s) listed must match a food item found in the FBG or be a similar item that may substitute if the exact item is not listed. When searching for the food item, select the food item that most closely matches 1) the initial state of the ingredient as it is added to the formulation shown in the "Food As Purchased, AP" description and 2) the final state of the ingredient as consumed in the final product (e.g., cooked, raw, drained) shown in "Serving Size per Meal Contribution" description. Select the food item that credits as 1 oz eq or 1/4 cup for beans, peas and lentils.
² Provide the amount in ounces of the ingredient in the form that matches "As Purchased" column in the FBG (typically raw/unprocessed).
³ The yield must match the yield provided in the FBG for the ingredient listed in the first column; the FBG yield is shown in the "Servings per Purchase Unit" column or in the "Additional Information" column.
⁴ Use the purchase unit from the FBG entry for the ingredient listed in the first column. Convert this unit into ounces (e.g., 1 lb = 16 oz).

Announcements and Resources



UPDATE: FRESH FRUIT AND VEGETABLE PROGRAM **APPLICATIONS OPEN MARCH 1, 2026**

School Food Authorities (SFAs) may begin submitting Fresh Fruit and Vegetable Program (FFVP) applications for School Year (SY) 2026-2027 starting March 1, 2026. The application is located in Grants Management Enterprise (GME), which can be accessed through the ADEConnect portal within the Grants Management application.

Important Dates:

March 1, 2026: SY 2026-2027 FFVP Applications Open

March 31, 2026: SY 2026-2027 FFVP Applications Close

Applicants must complete the [*Orientation to the Fresh Fruit and Vegetable Program Online Course*](#) prior to School Year 2026-2027.

Program Alerts



FREE AND REDUCED-PRICE PERCENTAGE REPORT (SY25-26)

HNS has released the Free and Reduced-Price Percentage Report for School Year 2025-2026. HNS has included a narrative that outlines the use of school meal data (including annual determinations and Special Provision Options), as well as an explanation of the free and reduced-price calculation.

Arizona Department of Education
Health and Nutrition Services

Free and Reduced-Price Percentage Report

SCHOOL YEAR 2025-2026

Arizona Department of Education
1535 W. Jefferson St.
Phoenix, Arizona 85007

602-542-8700
ContactHNS@azed.gov
<https://www.azed.gov/hns>

SECTION 2
Hot Topics



Thank you

**VERIFICATION WAS DUE BY
FEBRUARY 1**



PHASE 4: REPORT

Log into AFEC Connect to submit the Verification Summary Report (VSR) in AFN's Verification Reporting.

APPROVED

FEBRUARY 1

Phase 4 deadline.

[Verification Best Practices Calendar](#)



Reminders

- February 1 is the USDA Deadline.
- Reports not submitted by that deadline will go on a reimbursement hold.
- Report Access, System Issues, Staff Turnover, and Unforeseen Circumstances are a few of the issues that have historically been the cause for late submission.
- Reporting prior to the USDA due date can ensure compliance.

Arizona Healthy Schools Act

EVALUATING FOODS

Going forward all schools will need to do this and remove any items that have the 11 banned ingredients. Packaged products found in stores or vending machines are the most common sources of the 11 banned ingredients.

The law defines ultra-processed foods as those with the following ingredients:

- potassium bromate;
- propylparaben;
- titanium dioxide;
- brominated vegetable oil;
- yellow dye 5 or 6;
- blue dye 1 or 2;
- green dye 3; or
- red dye 3 or 40.

ARS 15-242.01 does not prevent a student's parent or guardian from providing ultra-processed food to the student during the regular school day.



1



**Come into
compliance**


**All schools must
remove any
items that
contain the
eleven banned
ingredients.**

Implementation Requirement

WHOLE MILK FOR HEALTHY KIDS ACT OF 2025

On January 14, 2026, President Donald J. Trump signed into law the Whole Milk for Healthy Kids Act of 2025. This law amends Section 9(a)(2)(A) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1758(a)(2)(A)) revising requirements for milk provided through the United States Department of Agriculture's (USDA) National School Lunch Program (NSLP). This memorandum and the attachment provide guidance on implementation of the updated fluid milk requirements for school **lunch** as required by the new law. This amendment to the statute applies only to the NSLP.

Whole Milk for Healthy Kids Act of 2025

 Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

DATE: January 14, 2026

MEMO CODE: SP 01-2026

SUBJECT: Whole Milk for Healthy Kids Act of 2025 – Implementation Requirements for the National School Lunch Program

TO: Regional Directors, Child Nutrition Programs, All Regions
State Directors, Child Nutrition Programs, All States

On January 14, 2026, President Donald J. Trump signed into law the [Whole Milk for Healthy Kids Act of 2025](#). This law amends Section 9(a)(2)(A) of the Richard B. Russell National School Lunch Act ([42 U.S.C. 1758\(a\)\(2\)\(A\)](#)) revising requirements for milk provided through the United States Department of Agriculture's (USDA) National School Lunch Program (NSLP). This memorandum and the attachment provide guidance on implementation of the updated fluid milk requirements for school lunch as required by the new law. This amendment to the statute applies only to the NSLP.

Please note, with the release of the Dietary Guidelines for Americans, 2025-2030, FNS is considering updates to regulations through the rulemaking process. In the interim, the NSLP must provide meals that meet current nutrition requirements.

Guidance documents lack the force and effect of law, unless expressly authorized by statute or incorporated into a contract. USDA may not cite, use, or rely on any guidance that is not available through their guidance portal, except to establish historical facts.

Food and Nutrition Service, Braddock Metro Center, 1320 Braddock Place, Alexandria, VA 22314
USDA is an equal opportunity provider, employer, and lender.



Please review [“Whole Milk for Healthy Kids Act of 2025: Comparison Chart of the Current versus Updated Fluid Milk Requirements in the National School Lunch Program \(NSLP\)”](#) for additional guidance.

Implementation Requirement

FLUID MILK REQUIREMENTS

Consistent with existing requirements, schools must offer at least two different options of fluid milk at lunch daily. Milk varieties may be unflavored or flavored, provided that unflavored milk is offered at each meal service and that flavored milk does not exceed the added sugars limit.

All milk options offered must be pasteurized and meet State and local standards for such milk. The following milk options (flavored or unflavored) meet the meal pattern requirements for fluid milk and may be offered to all students at school lunch:

- whole, reduced-fat (2%), low-fat (1%) and fat-free (skim) milk;
- lactose-free and lactose-reduced milk;
- cultured milk, such as cultured buttermilk, cultured kefir milk, and cultured acidophilus milk;
- acidified milk, such as acidified kefir milk and acidified acidophilus milk; and
- ultra-high temperature (UHT) milk.

Nondairy Beverages

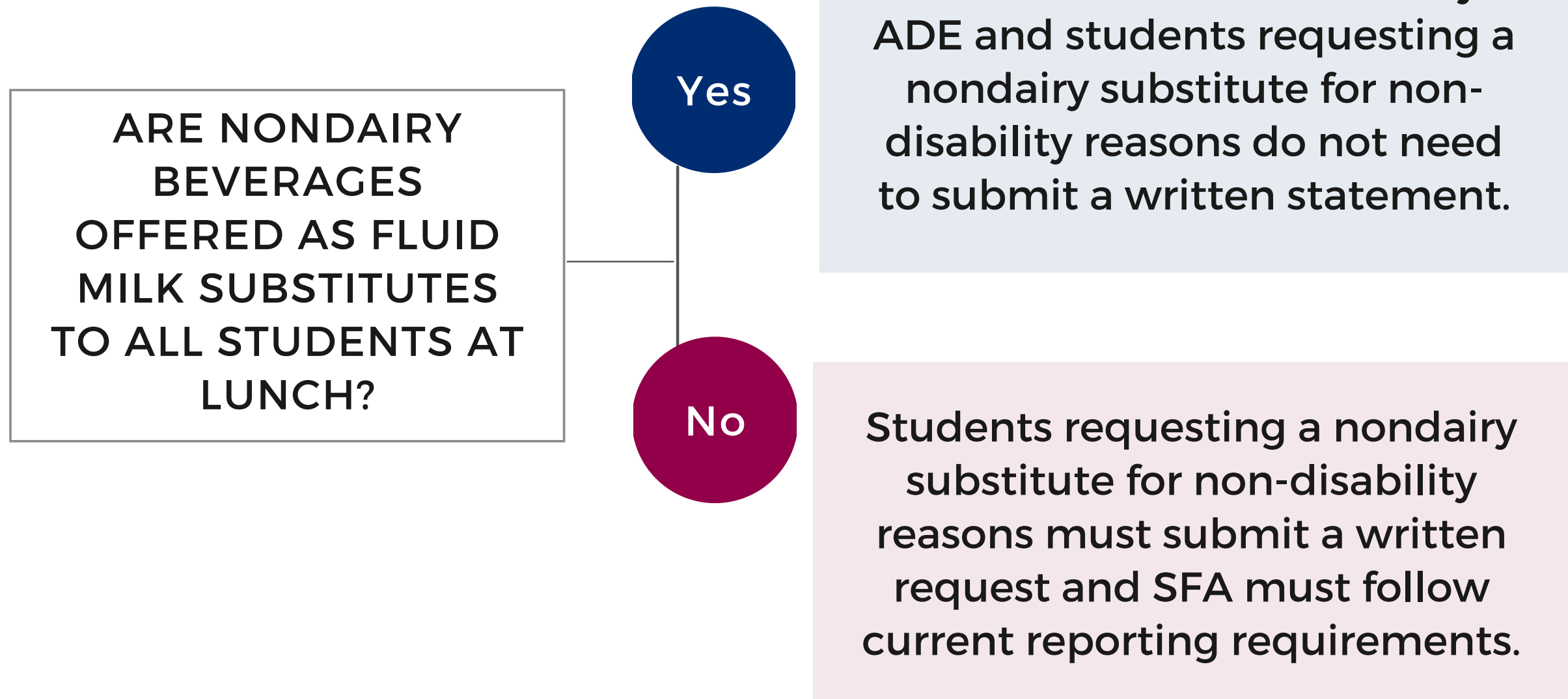
FLUID MILK SUBSTITUTE REQUIREMENTS

If a school food authority (SFA) chooses to offer nondairy beverages, such as fortified, plant-based milks, for example, soy milk, to all students at lunch, those **milk substitutes must include, at a minimum, the nutrients listed in the table at 7 CFR 210.10(d)(2)(ii)**. Fluid milk substitutes must be fortified in accordance with fortification guidelines issued by the Food and Drug Administration.

Offering nondairy beverages to all students to meet the fluid milk requirement at lunch is an option, not a requirement. If an SFA chooses to offer nondairy beverages to all students, the SFA is no longer required to notify the State agency that it is serving nondairy beverages and students who request a fluid milk substitute for a non-disability reason are no longer required to submit a written statement requesting a nutritionally equivalent fluid milk substitute. **If an SFA chooses not to offer nondairy beverages to all students, the process for requesting a fluid milk substitute for a non-disability reason and reporting to the State agency is unchanged and can be found at 7 CFR 210.10(d)(2).**

Nondairy Beverages

FLUID MILK SUBSTITUTE REQUIREMENTS



Fluid Milk Substitutes

DISABILITY ACCOMMODATIONS REQUIREMENTS

Previously, schools, on receipt of a written statement from a State-licensed health care professional or registered dietitian, were required to provide a substitute for fluid milk for students whose disability restricts their diet. Effective immediately, a parent or legal guardian may also provide this written statement to request a fluid milk substitute at school lunch.

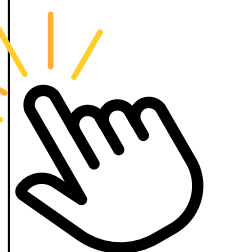
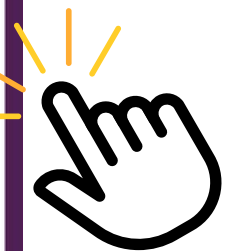


Applications to participate in FFVP for SY 26-27 are opening soon!

The Fresh Fruit and Vegetable Program (FFVP) applications are submitted using Grants Management Enterprise (GME) through the ADEConnect portal within the Grants Management applications. The application will be available in GME from **March 1 - March 31.**

What is The Fresh Fruit and Vegetable Program (FFVP)?

- Federally assisted program providing free fresh fruits and vegetables to children at participating elementary schools during the school day.
- Introduce children to fresh fruits and vegetables, including new and different varieties, and aims to increase overall acceptance and consumption of fresh, unprocessed produce among children.
- Encourages healthier school environments by promoting nutrition education.
- If you have any questions about the application, please submit a HelpDesk request.



Applications to participate in FFVP for SY 26-27 are opening soon!

APPLICATION PROCESS

- The application process requires the submission of the total enrollment number and the percentage of students eligible for free and reduced-price meals
- Additionally, a program implementation plan that includes efforts to integrate the FFVP with other efforts to promote nutritious foods is required to be submitted to the State agency. SFAs will be required to provide a site-based budget that accurately represents how FFVP funds will be spent.
- If you do not have the GME application in the ADEConnect portal, contact your Entity Administrator. Please note your assigned HNS specialist cannot assign GME application access.

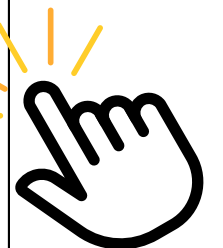


Applications to participate in FFVP for SY 26-27 are opening soon!

WHO SHOULD APPLY?

To be eligible to operate the FFVP:

- Site must operate the National School Lunch Program (NSLP), be categorized as an Elementary school (K-8), and have greater than or equal to 50% of enrolled students eligible for free and reduced-price meal benefits.
- Sites must submit both the Fresh Fruit and Vegetable Program (FFVP) Period 1 and Period 2 applications in GME by the deadline.
- Operating costs include all costs of running the FFVP service. These costs include costs for acquiring, delivering, preparing, and serving fruits and vegetables. Administrative costs include all costs for planning for service, managing paperwork, and obtaining equipment needed. Administrative costs cannot exceed 10% of total allocation.



Applications to participate in FFVP for SY 26-27 are opening soon!

KEY POINTS

FFVP funding operates on a federal fiscal year. Each year, USDA announces the FFVP funding allocation per state. Although SFAs apply for the FFVP annually, it will be administered in two separate periods: Period 1 and Period 2. HNS distributes FFVP funds in two separate allocations for both periods from July 1 - June 30 of the current school year.

To be considered to participate in the FFVP, SFAs must ensure that:

- eligibility requirements are met; applications are submitted by the deadline;
- a complete FFVP Food Program Permanent Service Agreement Addendum has been submitted to HNS;
- all Child Nutrition Programs operated by the SFA are in good standing with HNS;
- and the site has demonstrated the administrative capability to operate the FFVP.



Poll Time

Do you plan on applying for the Fresh Fruit and Vegetable Program?

A Yes

B No

Thank you for completing the USDA Foods Annual Preference Survey!

PRODUCT CATALOG

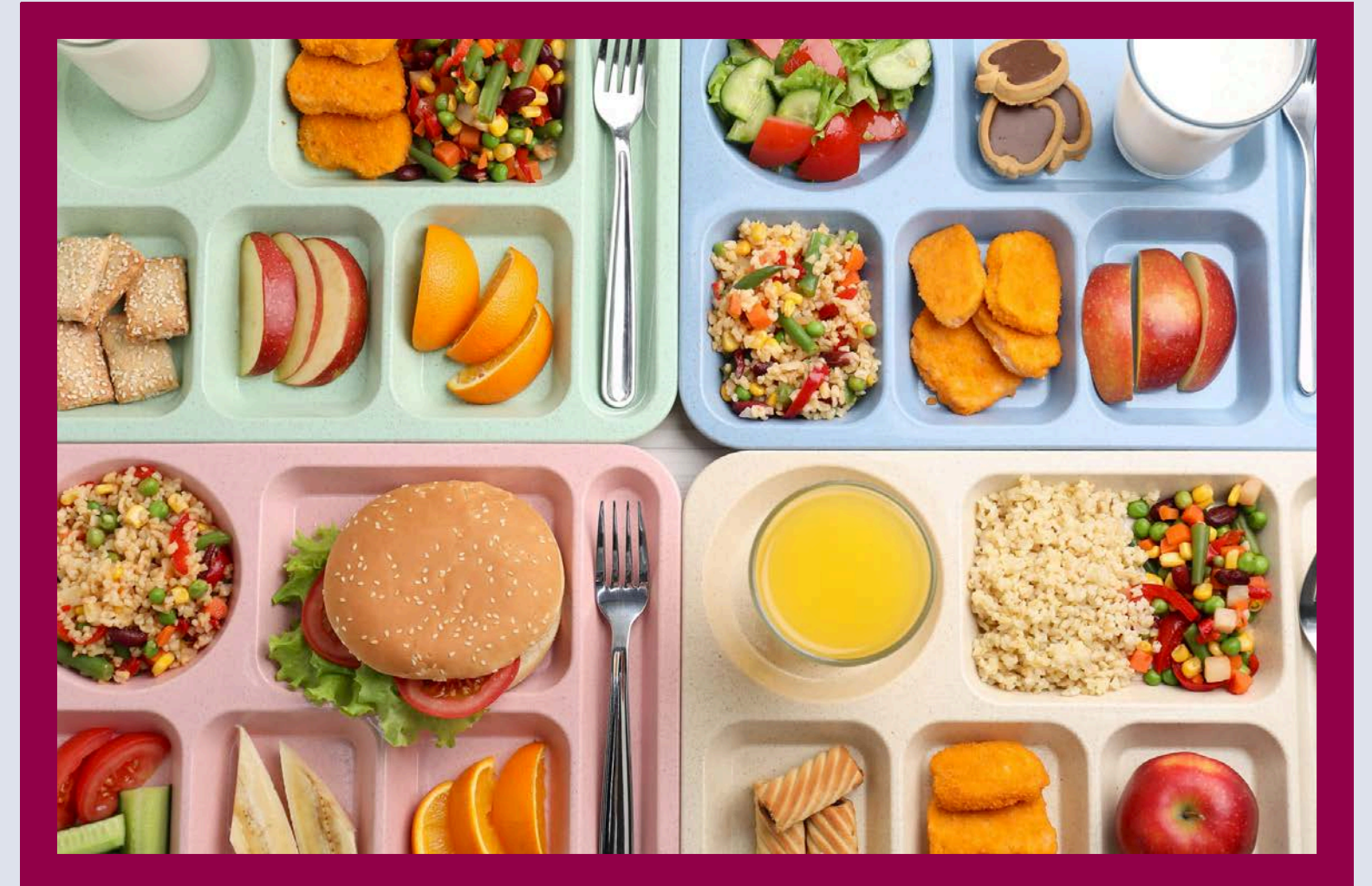
We value School Food Authorities (SFAs) that participate, or wish to participate, in the USDA Foods in Schools program to provide input as to what food items should be available in Arizona for the upcoming School Year (SY 2026-2027). The survey closed January 16, 2026. The Arizona Department of Education Health and Nutrition Services will release the catalog of available materials for School Year 2026-2027 this month via the **NEW** CNP MyFoods



Participate in USDA Foods in Schools Program

CONTACT US

Thinking about participating in USDA Foods for the 2026-2027 School Year? We are here to support you and offer you guidance and technical assistance with the program. Contact USDAFoods@azed.gov to get started.



CNP MyFoods

INTRODUCTION TO CNP MYFOODS

Training Webinar

CNP MyFoods enhances the process by which Arizona schools apply for and receive USDA Foods. Through a single sign-in, users can efficiently complete catalog requisitions, review available items, confirm allocations, and monitor entitlements. Designed to save time and minimize errors, this platform facilitates improved forecasting, streamlined communication, and real-time management throughout the academic year. This training will review the new system Arizona will be using to manage USDA Foods in Schools.



INTRODUCTION TO CNP MYFOODS

- Links to the webinar slides, recording, and Q&A are available below:
 - ([Slides](#)) ([Recording](#)) ([Q&A](#))
- Check your ADEConnect account to see the application
- Entity Administrators are now able to add the application to applicable school staff


USDA Foods

Market Forecast

This is a list of what is expected to come in February for USDA Foods Direct Delivery: HNS will be providing this list monthly to complement your USDA Foods ordering!

Also, keep an eye out in your FFAVORS catalog for these featured items for February:

- Apples
- Broccoli
- Kiwi
- Yams
- Strawberries
- Spinach
- Tangerines
- Multi-color cauliflower

 USDA FOODS MARKET FORECAST DIRECT DELIVERY FEBRUARY 2026		
Key: ■ Shipped ■ Arrived ■ Cancelled		
VEGETABLES		
	#	Category
BEANS GREEN CAN-6/10	100307	Vegetables
BROCCOLI FRZ CTN-30 LB	110473	Vegetables
CARROTS FRZ CTN-30 LB	100352	Vegetables
CORN FRZ CTN-30 LB	100348	Vegetables
CORN WHOLE KERNEL(LIQ) CAN-6/10	100313	Vegetables
MEAT/MEAT ALTERNATES		
	#	Category
BEANS PINTO CAN-6/10	100365	Meat/Meat Alternates
DAIRY		
	#	Category
CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	100036	Dairy
CHEESE CHED YEL SHRED BAG-6/5 LB	100003	Dairy
CHEESE MOZ LM PART SKM SHRD FRZ BOX-30LB	100021	Dairy
CHEESE MOZ LM PT SKM STRING BOX-360/1 OZ	110396	Dairy
FRUITS		
	#	Category
APPLESAUCE CUP-96/4.5	110361	Fruits
APPLESAUCE UNSWEETENED CAN-6/10	110541	Fruits
MIXED FRUIT EX LT CAN-6/10	100212	Fruits
PEACHES CLING DICED EX LT CAN-6/10	100220	Fruits
PEACHES CLING SLICES EX LT CAN-6/10	100219	Fruits
PEACH FREESTONE DICED FRZ CUP-96/4.4 OZ	100241	Fruits
PEARS DICED EX LT CAN-6/10	100225	Fruits
STRAWBERRY FRZ CUP-96/4.5 OZ	100256	Fruits

Taste AZ Promotion

MONTHLY HIGHLIGHT OF LOCALLY SOURCED FOOD AVAILABLE FOR SCHOOL NUTRITION PROFESSIONALS

The word "TASTE" is written in white, bold, sans-serif letters on a dark red, brush-stroke background. To the left of the text is a small icon of a fork and knife.The word "TEACH" is written in white, bold, sans-serif letters on a dark blue, brush-stroke background. To the left of the text is a small icon of an open book.The word "CONNECT" is written in white, bold, sans-serif letters on an orange, brush-stroke background. To the left of the text is a small icon of a person.

WHAT IS IT?

This promotion showcases Arizona's very own locally grown produce and available food options.

HOW DOES IT WORK?

Each month, HNS highlights a locally sourced food that is easily available by providing an informative resource. This includes fun facts, availability timelines, and unique recipes. For February, the spotlight is on **BROCCOLI!**

WHY TASTE AZ?

HNS is thrilled to facilitate connections between SFAs and the farmers and producers who can incorporate these Arizona foods into school meals! This promotion will draw parallels to the Farm Fresh Challenge and will include the logos for Taste, Teach, and/or Connect when the information complements the challenge criteria.

TASTE AZ February Highlight:

BROCCOLI



FIND LOCAL BROCCOLI IN ARIZONA:

Harvest Months: **November to March**

Farms to get the local produce:

- **Blue Sky Organic Farms:** Litchfield Park, AZ
- **Crooked Sky Farms:** Phoenix, AZ
- **Orchard Community Learning Center:** Phoenix, AZ

Connect with Local Producers! 
[SCHOOL INTEREST FORM](#)



To ensure food safety with **broccoli** always thoroughly wash under running water before cutting and eating.

TEACH ARIZONA HARVEST FACTS!

- Broccoli can be steamed, boiled, or roasted but to get the maximum nutrition value, the best way to enjoy it is raw.
- While green is the most common color, broccoli also comes in purple and white varieties, each with its own unique flavor profiles.
- Broccoli tends to thrive in regions with mild temperatures, adequate sunlight, and well-drained soil.
- Broccoli is a nutrient powerhouse, rich in vitamins C, K, A, folate, fiber, and antioxidants.
- Broccoli is a part of the brassica family, which also includes cabbage, cauliflower, Brussels sprouts, and kale.
- The word broccoli comes from an Italian word *broccolo* which means "the flowering top of a cabbage".
- The florets on broccoli are buds ready to bloom. If left unharvested, broccoli will burst into a bunch of yellow flowers.

TASTE LOCAL RECIPE: Parmesan Garlic Broccoli

Makes 6 servings: Credits as ½ cup dark green vegetable

Ingredients

- 1.5 heads fresh broccoli
- 2 cloves fresh garlic
- ¼ cup Parmesan cheese
- ¼ tsp. salt
- 1 Tbsp. vegetable oil



Directions

- Cut broccoli up into bite size pieces. Steam the broccoli for a couple of minutes so that the broccoli retains its bright green color.
- Mix together the oil, salt, Parmesan cheese, and garlic in a mixing bowl. Add the broccoli and toss all the ingredients so that they are well incorporated. Serve immediately.

QUICK MATH: BROCCOLI



**1 pound fresh, raw broccoli
as purchased (AP) yields**

Cooked trimmed florets = 5.5, ½ cups	Raw trimmed florets = 14, ½ cups	Cooked untrimmed (includes spear and floret) = 5, ½ cups
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Vegetable Subgroup—Dark Green



February 2026 | TASTE AZ | The Arizona Department of Education
USDA is an equal opportunity provider, employer, and lender.

[TASTE AZ February Highlight: Broccoli](#)

Arizona Try it Local - It's EASY!



LOCAL FOOD FOR SCHOOLS

Did you know:

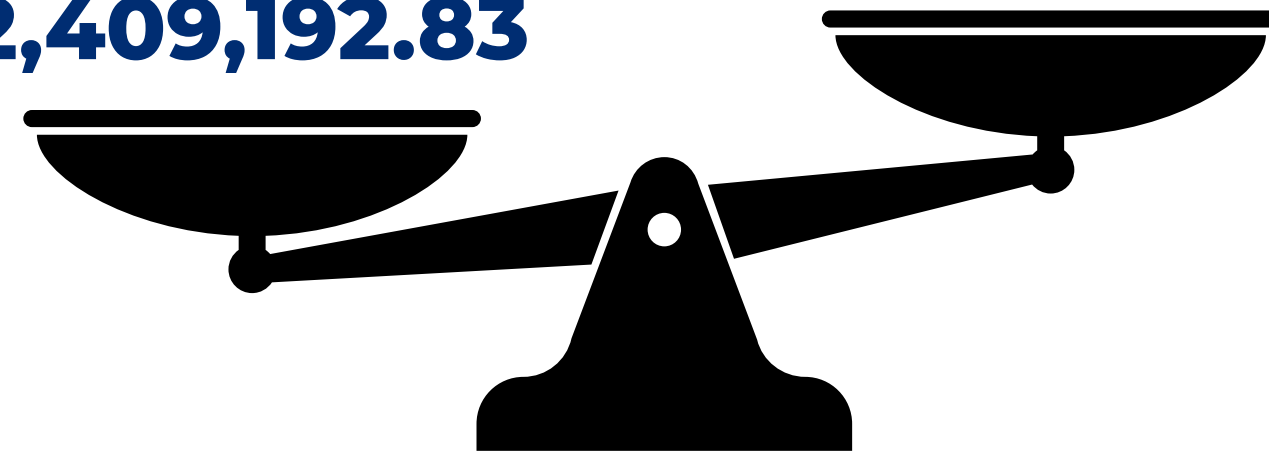
You still have a chance to be reimbursed for purchasing minimally processed, local foods.

Option for reimbursement is not dependent on location or free and reduced percentage.

HNS has both in person workshops and a dedicated team should you need help procuring local products.

**EXPENDED
FUNDS:
\$2,409,192.83**

**REMAINING
FUNDS:
\$1,971,082.17**



Arizona Try it Local - Let's Celebrate!

LOCAL FOOD FOR SCHOOLS

Tucson Unified District

Tempe School District

Washington Elementary School District

Osborn Elementary District

Concordia Charter School, Inc.

These schools Tried it Local and were provided over **\$800,000** in reimbursement just for purchasing minimally processed, local food through this temporary program! Way to support local farmers while providing your students healthy meal options!



Try it Local Guidebook

NEW RESOURCE

Created in partnership with Pinnacle Prevention

Join us as we take a tour through the Try it Local Guidebook

When: Wed. Feb. 11, 2026 at 10AM

Where: Zoom (register at bit.ly/TryItLocalWebinar)

Who: School Food Professionals and Farm to School Advocates

This webinar will be recorded for viewing later if you aren't able to attend next week!

Questions? Contact Rachel at rachelgomezacosta@pinnacleprevention.org.

Try It Local Guidebook



STORIES AND INSIGHTS
FROM ARIZONA'S
LOCAL FOOD FOR
SCHOOLS PROGRAM

LAUNCH WEBINAR

Wednesday, Feb. 11 at 10am



bit.ly/TryItLocalWebinar

Try it Local

HOW TO SUBMIT FOR REIMBURSEMENT



STEP ONE

Purchase minimally processed local or regional foods to be used in school meals.



STEP TWO

Submit invoice or receipt to HNS in ADEConnect: CNP Supplemental Payments

[How to Receive Try it Local Funding for Eligible Food Purchases.](#)



STEP THREE

Receive reimbursement for all qualifying purchased food.

1

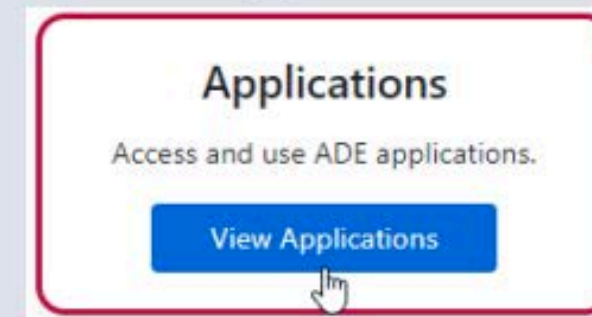
LOGIN TO ADECONNECT

Open a web browser, navigate to adeconnect.azed.gov, and input your username and password for ADEConnect.

2

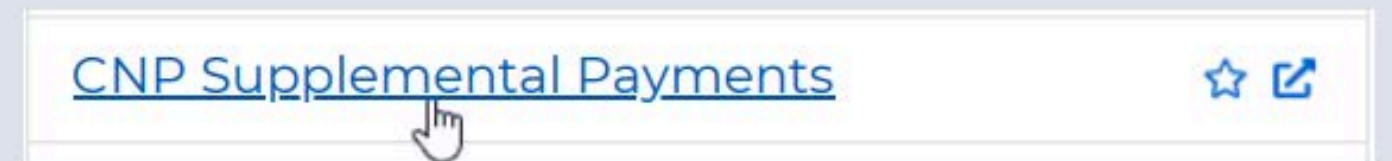
SELECT "VIEW APPLICATIONS"

After logging in to ADEConnect, select "View Applications."

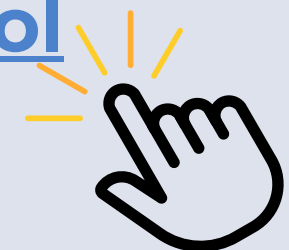
**3**

SELECT "CNP SUPPLEMENTAL PAYMENTS"

Select "CNP Supplemental Payments" from the list of applications in ADEConnect.



[Try it Local School Interest Form](#)



Quiz Time

True or False. Through Try it Local, schools participating in NSLP can be reimbursed for unprocessed or minimally processed local or regional foods purchased for school meals.

A True

B False

Quiz Time

True or False. Through Try it Local, schools participating in NSLP can be reimbursed for unprocessed or minimally processed local or regional foods purchased for school meals.

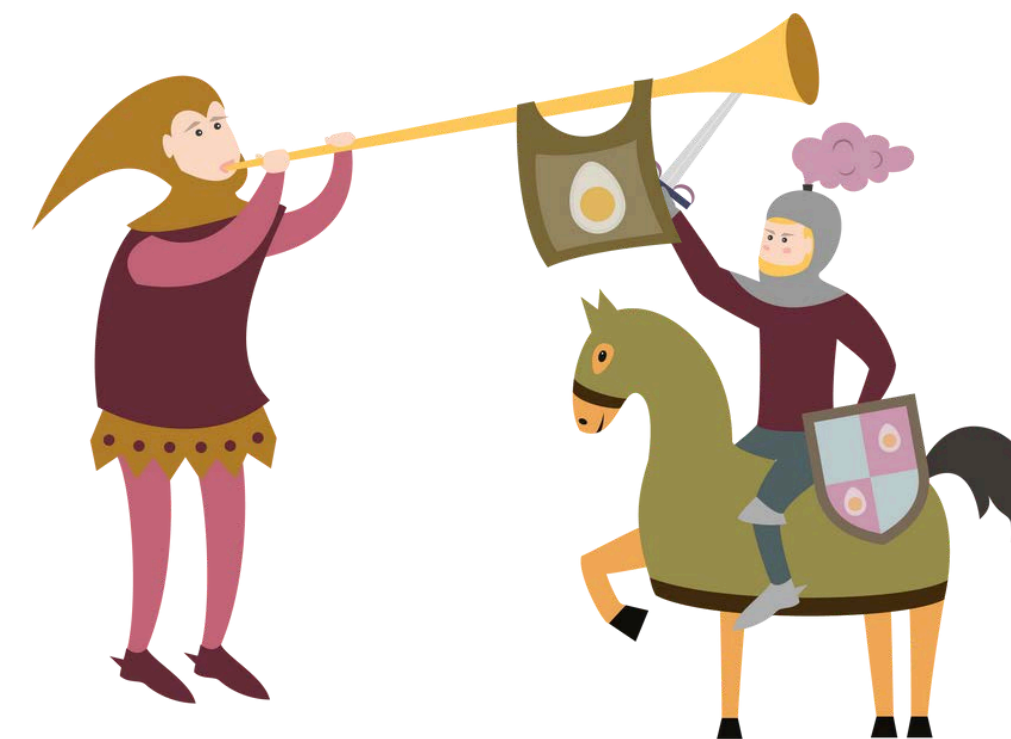
A True

B False

the quest for SCHOOL BREAKFAST

NATIONAL SCHOOL BREAKFAST WEEK

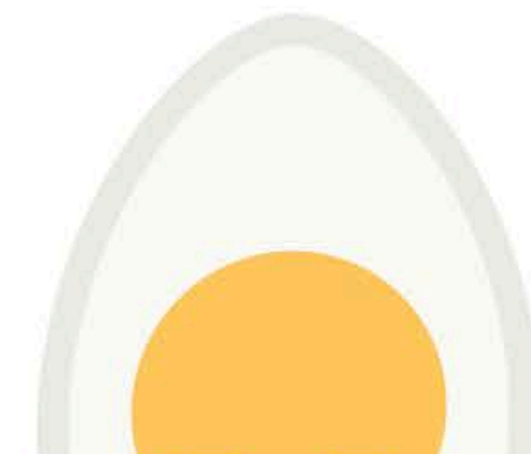
MARCH 2-6, 2026



National School Breakfast Week

MARCH 2-6, 2026

National School Breakfast Week (NSBW) highlights the vital role that a nutritious school breakfast plays in preparing students for a day of learning, growth, and success. NSBW aims to raise awareness about the School Breakfast Program and honor the dedicated school nutrition professionals who provide students with essential nourishment each morning.



National School Breakfast Week

MARCH 2-6, 2026

The School Breakfast Program provides 12 million nutritious breakfasts to hungry children across the country every day. These breakfasts tend to be more nutritious than the average breakfast a child gets from home or a convenient fast-food restaurant.



A stylized illustration of a castle tower on the left side of the page. The tower is grey with a black conical roof. A flag with three red and white wavy stripes flies from a pole on top of the tower. To the right of the main tower is a smaller tower with a lit torch, featuring a yellow flame and a white egg-shaped top.

National School Breakfast Week

MARCH 2-6, 2026

The School Nutrition Association website offers an extensive array of resources designed to assist you in decorating your kitchens and bringing "The Quest for School Breakfast" to fruition. Among the available materials are official quest logos and design elements, a comprehensive quest celebration toolkit, a press release template, activity guides, a souvenir shop, and essential public relations resources tailored for the quest. This site serves as one destination for all necessary materials to celebrate and enhance your decorations.

[SNA Website](#)



National School Breakfast Week

MARCH 2-6, 2026

Share photographs of beautifully decorated kitchens along with favorite recipes for School Breakfast Week with the specialist via the HelpDesk.

Take the opportunity to transform kitchens into a festive space, adorned with colorful decorations that reflect the spirit of National School Breakfast Week. Whether it's banners, balloons, or themed table settings, let imagination thrive. HNS aims to showcase the most innovative creations from the valley. Join in the fun and inspire others by sharing unique setups and delicious recipes. Let's make School Breakfast Week a truly memorable event.



SECTION 3
**Training
Opportunities**



SY 25-26 upLIFT

SUCCESS STORIES FROM THE FIELD: SCHOOLS THAT TRANSFORMED THEIR MEAL PROGRAMS

Join us on **February 17, 2026**, at 1:30pm for an exciting session featuring a district that has revolutionized its meal program! Queen Creek Unified District has adopted a variety of meal service strategies that significantly boost participation, including a food truck that caters to students enjoying school lunches. Don't miss this opportunity to hear their inspiring story and gather tips on how you can implement similar initiatives in your own programs!

[Click here to register!](#)



Preparing for Your Administrative Review

IN-PERSON WORKSHOP

This workshop will equip School Food Authorities with the tools to effectively navigate the NSLP Administrative Review while complying with program regulations. Participants will take part in engaging activities that will deepen their understanding of the process and pinpoint the essential documentation required for a smooth experience. They will discover best practices for record-keeping, the significance of accurate documentation, and strategies for fulfilling all regulatory obligations.

Registration is available in the [ADE Professional Learning and Development \(APLD\)](#). Please only register for one in-person session (all sessions are the same) nearest to your entity (Tucson or Phoenix). We ask that only one attendee per entity register, as space is limited and is offered on a first-come first-served basis.

PHOENIX

- 8:30 am - 11:30 am **02/19/2026**
- Location: 1535 W Jefferson St, Phoenix, AZ 85007 Conference Room B12
- Registration Link: <https://azed.geniussis.com/Registration.aspx?aid=11179>

Preparing for Your AR Special Provision Option

IN-PERSON WORKSHOP

This workshop will equip School Food Authorities with the tools to effectively navigate the NSLP Administrative Review while complying with program regulations. Participants will take part in engaging activities that will deepen their understanding of the process and pinpoint the essential documentation required for a smooth experience. They will discover best practices for record-keeping, the significance of accurate documentation, and strategies for fulfilling all regulatory obligations.

Registration is available in the [ADE Professional Learning and Development \(APLD\)](#). Please only register for one in-person session (all sessions are the same) nearest to your entity (Tucson or Phoenix). We ask that only one attendee per entity register, as space is limited and is offered on a first-come first-served basis.

PHOENIX

- 1:00 pm - 3:30 pm **02/19/2022**
- Location: 1535 W Jefferson St, Phoenix, AZ 85007 Conference Room B12
- Registration Link: <https://azed.geniussis.com/Registration.aspx?aid=11184>

Maximizing USDA FOODS

IN-PERSON WORKSHOP

The USDA Foods in Schools program provides 100% American-grown foods to enhance nutrition and support farmers. Child nutrition programs can access these foods through direct delivery, processing, and the DoD Fresh Fruit and Vegetable Program. An upcoming workshop will focus on managing entitlement dollars with forecasting and strategic menu planning, teaching participants to create compliant, budget-friendly menus using USDA Foods. However, training on the new CNP MyFoods system will not be included.

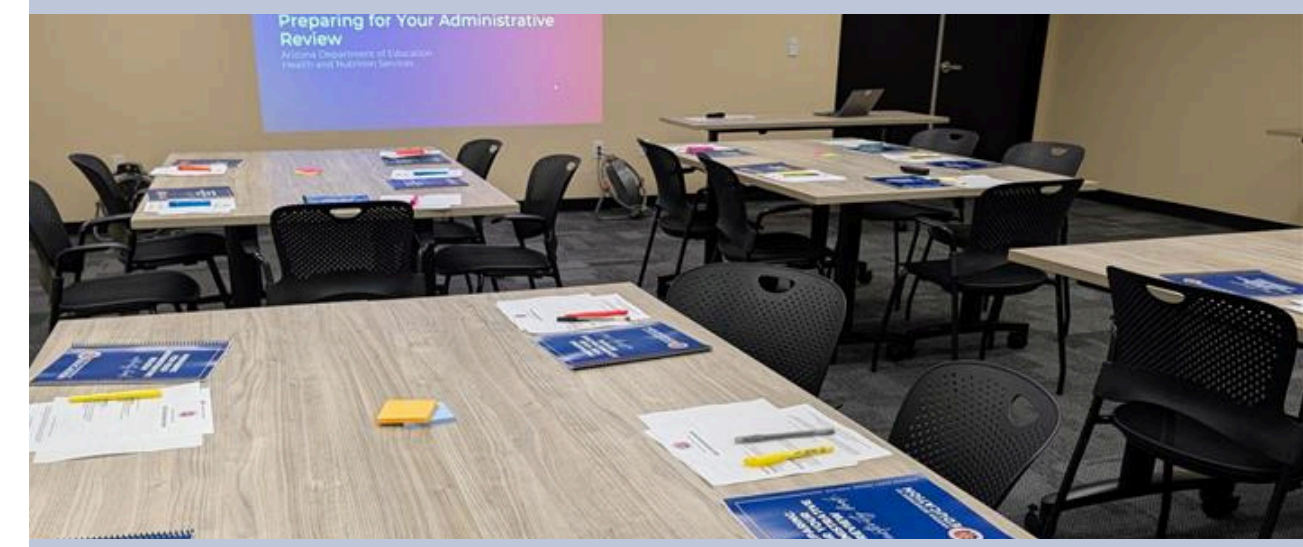
Registration is available in the [ADE Professional Learning and Development \(APLD\)](#). Please only register for one in-person session (all six sessions are the same) nearest to your entity (Tucson, Phoenix, Flagstaff). We ask that only one attendee per entity register, as space is limited and is offered on a first-come first-served basis.

PHOENIX

- 8:30 am -2:00 pm **02/25/2026**
- Location: 1535 W Jefferson St, Phoenix, AZ 85007 Conference Room B2
- Registration Link: <https://azed.geniussis.com/Registration.aspx?aid=11216>

PHOENIX

- 8:30 am - 2:00 pm **02/27/2026**
- Location: 1535 W Jefferson St, Phoenix, AZ 85007 Conference Room B2
- Registration Link: <https://azed.geniussis.com/Registration.aspx?aid=11217>



Training for School Nutrition Programs

Because the training offered by HNS is vast in quantity, diverse in content, and consistently updated, ADE maintains specialized curricula based on job duties to help directors with their training plans.

Each curriculum includes a list of recommended trainings offered by HNS and the Institute of Child Nutrition (ICN) for specific roles, the format of each training, the Professional Standards hours each training provides, and where to access the training or registration.



Health and Nutrition Services
Arizona Department of Education

TRAINING CURRICULUM

School Nutrition Programs

Program Year 2024

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

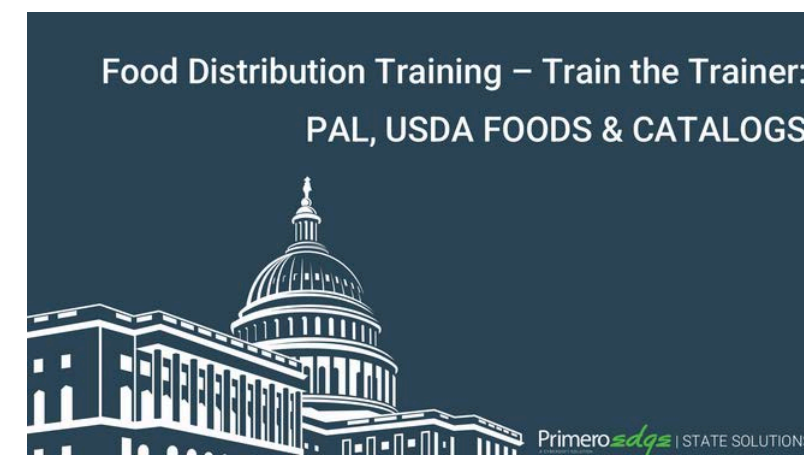


January's Training Opportunities

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



[Staying on Track: January](#)



Introduction to CNP MyFoods ([Slides](#)) ([Recording](#)) ([Q&A](#))



[Orientation to the Fresh Fruit and Vegetable Program](#)

Reviews the Fresh Fruit and Vegetable Program and Grants Management Enterprise.



[January upLIFT](#)
Offers resources about nutrition, meal choices for your participants, healthy meals, and teach others in your community about your programs.



Suggested Trainings

The How to Request Try it Local Reimbursement in the CNP Supplemental Payments System training is available for those entities that would like to be reimbursed through Try it Local

Let us walk you through the process of purchasing and receiving Try it Local funding for eligible food purchases

- [How to Request Try it Local Reimbursement in the CNP Supplemental Payments System](#)



SECTION 4
**Upcoming
Deadlines &
Communications**



Mark Your Calendars!

FEBRUARY EVENTS & OPPORTUNITIES

HNS is devoted to empowering all Child Nutrition Program operators with training tailored to nurture your and your teams' professional growth. We stand ready to assist you in elevating your skills, fulfilling those annual training requirements, ensuring seamless operations, and enhancing Child Nutrition Programs throughout the enchanting landscape of Arizona!

Twelve live training opportunities including four in person workshops await School Nutrition Professionals this February.

Events Forecast

HEALTH AND NUTRITION SERVICES

11,045
Current Attendees

463
Available Courses

55,089
Total Enrollments

Arizona Department of Education (ADE) Health and Nutrition Services (HNS) is dedicated to providing all Child Nutrition Program operators with training to support you and your teams' professional learning needs to fulfill annual training requirements, support program integrity, and elevate Child Nutrition Programs across Arizona.

The HNS Communications Events Forecast is a monthly email that announces the events being offered by HNS or external partners for Child Nutrition Program operators. For self-paced online courses or recorded webinars, visit the applicable Child Nutrition Program's webpage at www.azed.gov/hns.

For School Nutrition Professionals

	<p>State Nutrition Action Committee Summer Food Service Program Work Group February 2, 1:00-2:00 pm MST Work Group Meeting Register in Zoom Professional Standards Key Area(s): Not Applicable</p>
	<p>Staying on Track - February February 3, 1:30-2:30 pm MST Webinar Register in APLD Professional Standards Key Area(s): Key Areas: 1000 Nutrition, 2000 Operations, 3000 Administration, 4000 Communications and Marketing</p>
	<p>Local Food in Schools Community of Practice SY 2025-2026 February 4, 2:00-3:00 pm MST Webinar Register with AZ Farm to School Network Professional Standards Key Area(s): Not Applicable</p>
	<p>CICN: What's New at CICN - Resources and Trainings to Advance your School Culinary Operations Goals February 5, 3:00-4:00 pm EST Webinar Register with CICN Professional Standards Key Area(s): 3000 Administration</p>
	<p>The Summer Nutrition Landscape: Setting the Scene for Summer 2026 February 12, 3:00-4:00 pm EST Webinar Register with FRAC Professional Standards Key Area(s): Not Applicable</p>
	<p>School Garden & Education Community of Practice SY 2025-2026 February 11, 3:00-4:00 pm MST Webinar Register with AZ Farm to School Network Professional Standards Key Area(s): Not Applicable</p>
	<p>State Nutrition Action Committee Summer Food Service Program Work Group February 16, 1:00-2:00 pm MST Work Group Meeting Register in Zoom Professional Standards Key Area(s): Not Applicable</p>
	<p>Preparing for Your Administrative Review: NSLP Workshop [Phoenix] February 19, 8:30-11:30 am MST In-Person Workshop Register in APLD Professional Standards Key Area(s): 2000 Operations, 3000 Administration</p>
	<p>Preparing for Your Administrative Review: Special Provision Option Workshop [Phoenix] February 19, 1:00-3:30 pm MST In-Person Workshop Register in APLD Professional Standards Key Area(s): 2000 Operations, 3000 Administration</p>
	<p>upLIFT - Success Stories from the Field: Schools that Transformed Their Meal Programs February 20, 2026 Webinar Register in APLD Professional Standards Key Area(s): Key Areas: 1000 Nutrition, 4000 Communications and Marketing</p>
	<p>Smart Strategies: Maximizing USDA Foods in Arizona Schools Workshop [Phoenix] February 25, 8:30 am-2:00 pm MST In-Person Workshop Register in APLD Professional Standards Key Area(s): 1000 Nutrition, 2000 Operations, 3000 Administration</p>
	<p>Smart Strategies: Maximizing USDA Foods in Arizona Schools Workshop [Phoenix] February 27, 8:30 am-2:00 pm MST In-Person Workshop Register in APLD Professional Standards Key Area(s): 1000 Nutrition, 2000 Operations, 3000 Administration</p>

For more information and links to register, check your inbox for the [HNS Events Forecast: February 2026](#) from HNS Communications!

In Our Drafts

KEEP A LOOK OUT FOR THE FOLLOWING EMAILS THIS MONTH:

- USDA Foods Catalogs and Entitlement for School Year 2026-2027
- USDA Foods materials list for Arizona
- TASTE AZ March: Kale
- Summer Feeding Information
- National School Breakfast Week
- FSMC Formal, and Informal Contract Information and Deadlines
- 2026-2027 Renewal Email Notifications for FSMC and Formal Catering Contracts



February Checklist

February 1 - February 10

Submit January reimbursement claims (best practice)

February 11

Try it Local Webinar

February 17

upLIFT: Success Stories from the Field: Schools that Transformed Their Meal Programs

February

Check your email if you are interested in 2026-2027 RFP Bidding for FSMC and Formal Catering

Daily

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

This month...

- Register for the upcoming upLIFT Webinar:
 - Success Stories from the Field: Schools that Transformed Their Meal Programs
 - February 17, 2026, 1:30-2:00pm
- Verify that each operating site is on track to receive at least **two food safety inspections** during the program year
- FFVP (Fresh Fruit & Vegetable Program)
 - **Applications OPEN: March 1, 2026**

Key Contract Dates

February 6th, 2026

2026 Renewal Email Notifications for FSMC and Formal Catering Contracts will be emailed

Contract Reminders

If any SFAs did not receive the email notification or if there has been a change in the Contracts Liaison, etc. contact HNSContracts@azed.gov.

SFA's currently in a one-year catering contract (Informal Catering Contract) and would like to change to an FSMC or Formal Catering Contract, contact HNSContracts@azed.gov.

HNSContracts@azed.gov



Poll Time

Have you received at least ONE Health Inspection so far this school year?

A Yes

B Not yet



Join Us Next Month!

Staying On Track

March 3, 2026

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: February 2026**

Information to include when documenting this training for Professional Standards:

Training Title: February Staying on Track

Key Areas: 1000 - Nutrition, 2000 - Operations, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes: 1130, 1170, 1230, 2150, 2300, 2440, 3430, 3500, 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: February 2026- Staying on Track

Key Areas: 1000 - Nutrition, 2000 - Operations, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes: 1130, 1170, 1230, 2150, 2300, 2440, 3430, 3500, 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.





In accordance with federal civil rights law and USDA civil rights regulations and policies, the USDA, its agencies, offices, employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the state or local agency that administers the program or contact USDA through the Telecommunications Relay Service at 711 (voice and TTY). Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, [AD-3027](#), found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

1. **Mail:** U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Mail Stop 9410, Washington, D.C. 20250-9410;
2. **Fax:** (202) 690-7442; or
3. **Email:** program.intake@usda.gov.

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