Inquiring Minds...

A Look at the New Administrative Review

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Fionnuala Brown, RD
CT State Department of Education
School Child Nutrition Programs
USDA Foods Food Show
March 5, 2015
OVERVIEW OF COMMON ISSUES

1. Recipes
2. Production records
3. Back-up documentation for the menu
4. SBP meal pattern
5. Signage
6. Food safety and sanitation
7. Buy American
8. Summer food and school breakfast outreach
9. Application Certification
10. End of the day cash handling procedures
11. Civil Rights
COMMON ISSUE - RECIPES

- School not following the recipe as written
- Recipe not updated to reflect the current meal pattern
- School not having a written recipe for “common” everyday items, e.g., peanut butter and jelly sandwich
- Not crediting peanut butter correctly
  - 2 Tbsp. = 1 oz. eq. of meat/meat alternate
COMMON ISSUE - PRODUCTION RECORDS

- Schools not completing the production record in full:
  - Leftovers not recorded
  - Total meals not recorded
  - Items not included (e.g., condiments, milk....)
  - Preprinted production records are not updated to reflect what is actually served (e.g., substitution not recorded.)
COMMON ISSUE - **BACK UP DOCUMENTATION FOR THE MENU**

- Refer to Food Buying Guide for crediting information for meats/meat alternates
- Obtain product formulation statement
COMMON ISSUE - BACK UP DOCUMENTATION FOR THE MENU

Product Formulation Statements (PFS) must:

- Demonstrate how the product contributes to the meal pattern requirements. Manufacturers develop PFSs to provide specific information about their products.
- Indicate how the product credits toward the USDA meal pattern requirements.
COMMON ISSUE - BACK UP DOCUMENTATION FOR THE MENU

Product Formulations Statements (PFS) must:

- Document how the manufacturer obtained the crediting information by citing specific Child Nutrition Program resources or regulations such as the USDA’s *Food Buying Guide for School Meal Programs* and USDA policy on crediting foods; and
- Be prepared on manufacturer’s letterhead with an original signature of a company official and the date of issue
COMMON ISSUE - BACK UP DOCUMENTATION FOR THE MENU

Cold Cuts

- Often don’t credit ounce for ounce

- Create a recipe or guide for foodservice staff, listing the specific products your district or school uses
Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (MIMA) Products

Product Name: Sliced Turkey Ham Code No.: 2365

Manufacturer: Jennie-O Turkey Store Case/Pack/Count/Portion/Size: 12/1 LB

Total weight (per portion) of product as purchased: 1.53 oz. (3 slices)

Total creditable amount of product (per portion): 1.0 oz.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 1.53 ounce serving of the above product (ready for serving) contains 1.0 ounces of equivalent meat/meat alternate when prepared according to directions.

[Signature]

V/F Foodservice

Title

Connecticut State Department of Education School Child Nutrition Programs March 5, 2015
COMMON ISSUE - BACK UP DOCUMENTATION FOR THE MENU

CN Labels

A sample CN logo:

<table>
<thead>
<tr>
<th>CN</th>
<th>XXXXX*</th>
</tr>
</thead>
<tbody>
<tr>
<td>This 2.31oz fully cooked Beef Patty with Textured Soy Flour provides CN 2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**)</td>
<td></td>
</tr>
</tbody>
</table>

* CN identification number
** Month & Year of approval

CN labeled products provide school nutrition programs with a warranty against audit claims when the product is used according to the manufacturer’s instructions. A PFS does not provide any warranty against audit claims. Any crediting information received from a manufacturer other than a valid CN label should be checked by the SFA for accuracy prior to the item being included in the reimbursable meal.
COMMON ISSUE - **SCHOOL BREAKFAST MEAL PATTERN**

### Five-day Breakfast Meal Pattern

**School Year 2014-15 (Effective July 1, 2014)**

<table>
<thead>
<tr>
<th>Food Components</th>
<th>GRADES K-5</th>
<th>GRADES 6-8</th>
<th>GRADES 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Daily</td>
<td>Weekly</td>
<td>Daily</td>
</tr>
<tr>
<td>Fluid Milk (cups)</td>
<td>1</td>
<td>5</td>
<td>1</td>
</tr>
<tr>
<td>Low-fat (1%) or fat-free unflavored or flavored</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td>1</td>
<td>5</td>
<td>1</td>
</tr>
<tr>
<td>Juice, fruit, and vegetable cannot exceed half of the weekly fruits</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grains (ounce equivalents)</td>
<td>1</td>
<td>7-10</td>
<td>1</td>
</tr>
<tr>
<td>All grains must be whole grain-rich</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DIETARY SPECIFICATIONS (NUTRITION STANDARDS)

Daily Amount Based on the Average for a Five-day Week

<table>
<thead>
<tr>
<th></th>
<th>350-500</th>
<th>400-550</th>
<th>450-600</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
</tr>
<tr>
<td>Saturated Fat (percentage of total calories)</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
</tr>
<tr>
<td>Sodium (milligrams)</td>
<td>≤ 540</td>
<td>≤ 600</td>
<td>≤ 640</td>
</tr>
</tbody>
</table>
| Trans Fat (grams)    | Nutrition label or manufacturer's specifications must indicate zero grams of trans fat per serving

12
COMMON ISSUE - **SCHOOL BREAKFAST MEAL PATTERN**

- Offer vs. Serve at Breakfast students must take at least ½ cup of fruit (or vegetable substitution, if offered) and the minimum daily serving of at least two other food items.

- The menu planner must identify what counts as ITEMS for Offer vs. Serve AND communicate this to students and staff.

- Production record must reflect that the planned number of items offered for fruit at breakfast is served for the total breakfast claimed

For example,

100 reimbursable breakfasts are served, then.... A minimum of **100 ½ cup portions of fruit must be taken**
Daily Breakfast Menu

Choose At Least 1 Fruit and 2 Other food items.
For best nutrition, choose all 5!

**MILK**
- Choose 1
  - Low-fat 1%
  - Fat-free Milk
  - Fat-free Chocolate
  - Fat-free Strawberry

**Fruits**
- Choose up to 2
  - Fresh Cut-up
  - Fruit
  - Canned Fruit
  - Whole Fruit
  - 100% Fruit Juice

**Grains**
- Choose 1
  - Whole Grain
  - Bagel
  - Whole Grain Assorted Muffins

**Meat/Meat Alternates**
- Choose 1
  - Yogurt assorted Flavors
  - Low-fat cheese stick

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**GOOD MORNINGS.**

You might go 16 hours between dinner and breakfast. And when you "break" your long "fast" with a healthy morning meal, you pay better attention in school. Participate more.

Make every morning good with breakfast!

**WELLNESS IS A WAY OF LIFE.**

The Breakfast Program begins on Thursday, September 28th.
COMMON ISSUE - **SIGNAGE**

- Does the signage reflect what the menu planner wants to include for a reimbursable breakfast or lunch?
- Does the school post the signage in view of the students?
- Do the cafeteria employees understand and follow the signage?
COMMON ISSUE - SIGNAGE

- Signage posted for lunch would need to be taken down during the breakfast meal service and breakfast signage posted.
- USDA requires signage identifying what the complete meal includes.
- If Offer vs. Serve is implemented, signage must indicate what a reimbursable meal is under Offer vs. Serve.
COMMON ISSUE - **SIGNAGE**

**National School Lunch Program (NSLP)**
**Five-day Lunch Meal Pattern for Grades K-8**
**School Year 2014-15 (Effective July 1, 2014)**

The meal pattern is for schools with grade configurations where students from different grade groups eat together during the same lunch period, e.g., schools with grades K-6 or grades 5-8.

<table>
<thead>
<tr>
<th>Food Components</th>
<th>GRADES K-8</th>
<th>Daily</th>
<th>Weekly</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk (cup)</td>
<td>1</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Low-Fat (1%) unflavored or fat-free unflavored or flavored</td>
<td>½</td>
<td>2 ½</td>
<td></td>
</tr>
<tr>
<td>Fruits (cup) (1)</td>
<td>½</td>
<td>2 ½</td>
<td></td>
</tr>
<tr>
<td>Vegetables (cup) (1)</td>
<td>¾</td>
<td>3 ¾</td>
<td></td>
</tr>
<tr>
<td>Dark Green 1, 3</td>
<td>0</td>
<td>½</td>
<td></td>
</tr>
<tr>
<td>Red/Orange 1, 3</td>
<td>0</td>
<td>½</td>
<td></td>
</tr>
<tr>
<td>Beans/Peas (legumes) 1, 3</td>
<td>0</td>
<td>½</td>
<td></td>
</tr>
<tr>
<td>Whole Grains 1, 3</td>
<td>0</td>
<td>½</td>
<td></td>
</tr>
<tr>
<td>Additional vegetables to reach total 1, 3</td>
<td>0</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Grains (source equivalents) 2</td>
<td>1</td>
<td>8–9</td>
<td></td>
</tr>
<tr>
<td>Meats and Meat Alternates (source equivalents) 2</td>
<td>1</td>
<td>9–10</td>
<td></td>
</tr>
</tbody>
</table>

**DIETARY SPECIFICATIONS (NUTRITION STANDARDS)**
Daily Amount Based on the Average for a Five-day Week

- Calories: 600-650
- Saturated Fat (percentage of total calories): < 10
- Sodium (milligrams): < 1,230
- Trans Fat (grams): Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.
需额外的标志，如果未按计划分配成分到最小计划数量。

COMMON ISSUE - SIGNAGE

Schools are required to identify the food items that constitute a reimbursable meal at or near the beginning of the serving line

- intended to assist students with selecting the correct meal components
- A la carte items must be clearly identified
- A BEST PRACTICE: Visit each serving line at each meal and look at the line as if you have no idea what comes with the meal. There should be signage to direct you through the line.
COMMON ISSUE - *ALTERNATE MEALS*

- When menus include choices of different serving sizes of grains or meat/meat alternates each day or over the week, menu planners must ensure that the menu complies with the minimum weekly requirements.

<table>
<thead>
<tr>
<th>Daily Grain Choices</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>TOTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice 1</td>
<td>1.5</td>
<td>1.5</td>
<td>1.5</td>
<td>1.5</td>
<td>1.5</td>
<td>7.5</td>
</tr>
<tr>
<td>Choice 2</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
<td>1.75</td>
<td>8.75</td>
</tr>
<tr>
<td>Choice 3</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>10</td>
</tr>
</tbody>
</table>

Table 3-14. Unacceptable Menu Planning for Different Sizes of Daily Grain Choices

<table>
<thead>
<tr>
<th>Daily Grain Choices</th>
<th>Ounce Equivalents Offered</th>
<th>Meets Minimum Daily and Weekly Requirements?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice 1</td>
<td>1.5 1.5 1.5 1.5 1.5</td>
<td>No, all daily choices provide at least the required minimum but the sum of the smallest serving offered each day is less than the minimum weekly requirement.</td>
</tr>
<tr>
<td>Choice 2</td>
<td>1.75 1.75 1.75 1.75 1.75</td>
<td></td>
</tr>
<tr>
<td>Choice 3</td>
<td>2 2 2 2 2</td>
<td></td>
</tr>
</tbody>
</table>
Recently Updated!!

What’s for Lunch?
Meeting the Meal Pattern Requirements for the National School Lunch Program (NSLP)
Spring 2015 Workshop Series

REGISTRATION
- There is no cost to attend. Advance registration is required. Early registration is encouraged, as space is limited.
- Registrants will not be served. You may bring your own snacks.
- Choose a workshop session from the list on page 1. Register online using the specific registration link for the workshop date you would like to attend. The registration deadline is one week before each workshop.
- For questions regarding workshop registration, contact Lauren D. Judah at judahl@ct.gov or 860-435-1483, extension 238.
- For questions regarding workshop content, contact Concetta Fumo at www.concetta@cvow.com or 860-837-2072 or Concetta Fumo at concetta@ct.gov or 860-435-1483, extension 361.

What’s for Breakfast?
Meeting the Meal Pattern Requirements for the School Breakfast Program (SBP)
Wednesday, November 5, 2014 or Tuesday, December 2, 2014, 2:00 – 5:00 p.m.*
* Registration begins at 1:45 p.m.
Connecticut State Department of Education, SERC Community Room
25 Industrial Park Road, Middletown, CT

REGISTRATION
- There is no cost to attend. For advance registration is required. Early registration is encouraged, as space is limited.
- Registrants will not be served. You may bring your own snacks.
- Registration for December 2 SESSION B: Register online at https://ct.tag/246.registrator.com by Tuesday, November 25, 2014.
- For questions regarding registration, contact Lauren D. Judah at judahl@ct.gov or 860-632-1483, extension 236.
- For questions regarding workshop content, contact Concetta Fumo at www.concetta@cvow.com or 860-837-2072 or Concetta Fumo at concetta@ct.gov or 860-435-1483, extension 361.
COMMON ISSUE - **FOOD SAFETY AND SANITATION**

Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended section 9(h) of the Richard B. National School Lunch Act by requiring school food authorities to implement a food safety program for the preparation and service of school meals served to children no later than the end of the 2005-2006 School Year.

**Hazard Analysis and Critical Control Point (HACCP)** is a systematic approach to construct a food safety program designed to reduce the risk of food borne hazard by focusing on each step of the food preparation process from *receiving to service*. 
COMMON ISSUE - **FOOD SAFETY AND SANITATION**

1. SFAs must review and revise the district’s food safety program as needed **or at least once a year** (document the date it was reviewed)

2. HACCP plans must include **CT specific temperatures**

3. References to the 2001 Food Code must be updated to the 2013 Food Code

COMMON ISSUE - FOOD SAFETY AND SANITATION

- HACCP plan must address:
  - All facilities (e.g., hallways, school courtyards, kiosks, classrooms, or other areas outside the cafeteria)
  - All programs (e.g., Fresh Fruit and Vegetable Program, Afterschool Snack, Supper Programs, NSLP, SBP, Summer Feeding Programs, and SMP)
COMMON ISSUE - **FOOD SAFETY AND SANITATION**

Post the most recent Inspection Report in a location visible to the public.
COMMON ISSUE - **BUY AMERICAN PROVISION**

- The Richard B. Russell National School Lunch Act provides in Section 12(n) the Buy American provision which requires that school food authorities (SFAs) operating school meals programs purchase domestically produced (grown) and processed foods, to the maximum extent practicable.

- Waivers to the Buy American provision are rare.
COMMON ISSUE - *BUY AMERICAN PROVISION*

- It is the responsibility of the SFA to document that there is a basis for allowing an exception (waiver); it is unacceptable for exceptions to be granted without substantial evidence that either of the two following situations have occurred:

  1. The product is not produced or manufactured in the US in sufficient and reasonable available quantities of a satisfactory quality; and

  2. Competitive bids reveal the costs of a US product is significantly higher than the foreign product
COMMON ISSUE - BUY AMERICAN PROVISION

- Distributors/suppliers should, in good faith, facilitate this process and provide a SFA with sufficient information regarding the country of origin for each end product in order for the SFA to make a determination.
COMMON ISSUE - **BUY AMERICAN PROVISION**

- Ways SFAs can take action to comply with the Buy American requirements:
  - include a Buy American clause in all procurement documents (product specifications, bid solicitations, requests for proposals, purchase orders, etc.);
  - monitor contractor performance;
  - require suppliers to certify the origin of the product;
  - examine product packaging for identification of the country of origin; and
  - ask the supplier for specific information about the percentage of U.S. content in the food product.

COMMON ISSUE - *BUY AMERICAN PROVISION*

A word about inventory and deliveries....

- Have a plan in place to ensure that what you have ordered is actually received in the schools
- Incorporate proper receiving processes into monthly trainings
- Issue memoranda on the topic
- Monitor storerooms when visiting the schools
COMMON ISSUE - SCHOOL BREAKFAST & SUMMER FOOD OUTREACH

School Breakfast Outreach:
• Schools participating in the SBP must inform families of the availability of breakfasts

• Schools must notify families of the availability of school breakfasts just prior to or at the beginning of the school year, when free and reduced-price meal applications are sent to households

• Schools should send reminders regarding the availability of the SBP multiple times throughout the school year
COMMON ISSUE - **SCHOOL BREAKFAST & SUMMER FOOD OUTREACH**

Summer Food Service Program (SFSP) Outreach:

FNS requires schools to conduct SFSP outreach before the end of the school year to ensure that eligible families are informed of the availability and location of SFSP meals.

Consider:

- Using the June menu to advertise summer feeding in the district’s area
- Promoting the website [http://www.ctsummerfood.org/](http://www.ctsummerfood.org/)
COMMON ISSUE - SCHOOL BREAKFAST & SUMMER FOOD OUTREACH

Summer Food Service Program (SFSP) Outreach:

http://www.ctsummerfood.org/
COMMON ISSUE - SCHOOL BREAKFAST & SUMMER FOOD OUTREACH

Summer Food Service Program (SFSP) Outreach:

Consider:
• Placing 2-1-1 on the district’s website

2-1-1 is a free and confidential service that helps people across North America find the local resources they need. We're here for you 24 hours a day, seven days a week.
COMMON ISSUE - APPLICATION CERTIFICATION

Direct Certification
► Check the case management

Direct Certification
Connecticut State Department of Education

Home | Review Matched | Case Management | State Wide Search | Settings
COMMON ISSUE - APPLICATION CERTIFICATION

Direct Certification

Check the case management
COMMON ISSUE - *APPLICATION CERTIFICATION*

Direct Certification

- Utilize the webinar and PowerPoint for training!

**Resources**

- Direct Certification Web Application Sign In
- The New Look of Direct Certification Webinar [PowerPoint PDF] [Webinar]
- LEA Direct Certification Contact Person List [PDF]
- Direct Certification in the National School Lunch Program: State Implementation Progress, School Year 2011-2012, Report to Congress
- Eligibility Manual for School Meals [PDF]
COMMON ISSUE - APPLICATION CERTIFICATION

REMINDER:

Only the direct certification contact should have access to the direct certification website
Applications Listing a Handwritten SNAP or TFA Case Number

Eligibility Manual for School Meals - page 55

- LEAs should validate case number(s)/other identifier(s) listed on the application by reviewing direct certification data or contacting local assistance program officials. For the extension of categorical eligibility, validation means a confirmation of an active case number.
COMMON ISSUE - APPLICATION CERTIFICATION

Applications With Zero Income

Eligibility Manual for School Meals- page 33

The LEA must follow up with the household to determine their status as “zero” income or their current income.
COMMON ISSUE - APPLICATION CERTIFICATION

Applications Listing Annual Income

Eligibility Manual for School Meals - page 32

If a household provided only annual income, the LEA must ensure that this is an accurate reflection of their current income.
COMMON ISSUE - APPLICATION CERTIFICATION

Software Program Letters

- Letters that are automatically generated by the software system do contain updated language, e.g., Non discrimination statement language, appropriate appeal language, etc.

- Must review the letters prior to the start of the school year to ensure that they are up-to-date.
COMMON ISSUE - **END OF THE DAY CASH OUT PROCEDURES**

Monitor how the cashier(s) and managers:
- Handle overages and shortages of money at the end of the day
- Handle students that are not in the system (e.g., do they have access to an “override” key? If yes, is it monitored?)
- Store the cash at the end of the day? (e.g., is it placed in a secured safe?)
- How often are the deposits made at each school?
COMMON ISSUE - CIVIL RIGHTS

Training:
All staff associated with the school CNPs must be trained on Civil Rights requirements

Complaints:
Any Civil Rights complaints regarding the Child Nutrition Programs must reported to the CT State Department of Education and/or USDA
<table>
<thead>
<tr>
<th>County</th>
<th>Consultant</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fairfield County</td>
<td>Fionnuala Brown</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:fionnuala.brown@ct.gov">fionnuala.brown@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2129</td>
</tr>
<tr>
<td>Hartford County (towns/cities beginning with A-R)</td>
<td>Teri Dandeneau</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:teri.dandeneau@ct.gov">teri.dandeneau@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2079</td>
</tr>
<tr>
<td>Hartford County (towns/cities beginning with S-W)</td>
<td>Susan Alston</td>
</tr>
<tr>
<td>Windham County</td>
<td><a href="mailto:susan.alston@ct.gov">susan.alston@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2061</td>
</tr>
<tr>
<td>Litchfield County</td>
<td>Allison Calhoun-White</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:allison.calhoun-white@ct.gov">allison.calhoun-white@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2008</td>
</tr>
<tr>
<td>Middlesex County</td>
<td>Andy Paul</td>
</tr>
<tr>
<td>Tolland County</td>
<td><a href="mailto:andrew.paul@ct.gov">andrew.paul@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2048</td>
</tr>
<tr>
<td>New Haven County</td>
<td>Jackie Schipke</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:jackie.schipke@ct.gov">jackie.schipke@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2123</td>
</tr>
<tr>
<td>New London County</td>
<td>Monica Pacheco</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:monica.pacheco@ct.gov">monica.pacheco@ct.gov</a></td>
</tr>
<tr>
<td></td>
<td>860-807-2073</td>
</tr>
</tbody>
</table>
Now... let’s look back at a few photos of the National School Lunch Program over the years.
It takes a good arrangement in a school lunchroom to have everything prepared and the schedule run like "clockwork" when youngsters line up for their noon meal. The Lohrville Consolidated School, Iowa, has one of the best planned programs in the State. 1947.

Collection: Records of the Office of the Secretary of Agriculture 1900-1959
To satisfy hearty appetites, Dolan Junior High School students eat a balanced lunch meeting the requirements of the U.S. Department of Agriculture for a "Type A" ("complete") meal. Mrs. Julia Jones (left), Mrs. Elizabeth Horan (center), and Mrs. Mary A. Christensen keep the lines moving.
School Lunch, Center School, Bethel, Conn. Forsythe Rena Usher proves that her school lunch tastes as good as it looks, as she downs a bowlful of tomato soup. Other items on the Center School menu are egg salad sandwiches, fresh-baked cake, and one-half pint of whole milk. There are seconds, if wanted, and thirds. Bethel Conn. March 1951. NSL Program

Collection: USDA Photo Collection
THANKS FOR SCHOOL LUNCH....Like millions of other American school children, 8-year-old Shirley Ann Williams goes for turkey with all the trimmings. It's typical of the Thanksgiving lunches served in schools all over the country with the help of the National School Lunch Program, now in its 20th anniversary year. The program contributes about a fifth of school lunch costs through food and cash donations, benefiting some 19 million children in over 71,000 schools. Federal donations by the U.S. Department of Agriculture's Consumer and Marketing Service include flour for homemade rolls and raisins adding a flavor spark to holiday sweet potatoes. Extra plentiful supplies of raisins this year mean that children like Shirley are getting lots of nutritious fruit in their school lunches.

United States Department of Agriculture Office of Information

Collection: USDA Photo Collection, 1960s
United States Department of Agriculture Office of Information
Walhalla, South Carolina November 1982. Shown here children are going through the line preparing their own salad.

Credit USDA Photo by Warren Uzzle

Collection: Records of the Office of the Secretary of Agriculture