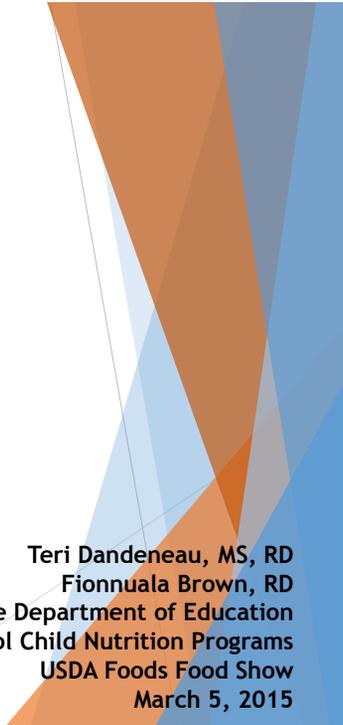




Inquiring Minds...

*A Look at the New
Administrative Review*



Teri Dandeneau, MS, RD
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

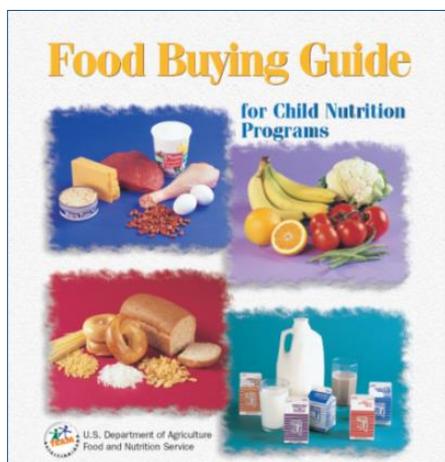
COMMON ISSUE - *RECIPES*

- ▶ 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 (M/MA) Products

Product Name: Sliced Turkey Ham Code No.: 2565

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

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Turkey	1.4285	X	70%	1.0000
		X		

A. Total Creditable Amount*

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-is*	Divide by 18**	Creditable Amount APP***
		X		+ by 18	

B. Total Creditable Amount*

C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/8 oz)

*Percent of Protein As-is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are creating both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

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.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 228, Appendix A) as demonstrated by the attached supplier documentation.

Chad Rendick

Signature _____ VP Foodservice Title _____

Chad Rendick 7-1-13 800-328-1756

Printed Name _____ Date _____ Phone Number _____





Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Sliced Turkey Ham Code No.: 2565

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.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation..

Chris Bell

Signature

VP Foodservice
Title



COMMON ISSUE - *BACK UP* *DOCUMENTATION FOR THE MENU*

▶ CN Labels

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.

A sample CN logo:

CN

XXXXXX*

This 2.31oz fully cooked Beef Patty with Textured Soy Flour provides
 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**)

CN

* CN identification number
 ** Month & Year of approval

COMMON ISSUE - *SCHOOL BREAKFAST MEAL PATTERN*

School Breakfast Program (SBP)						
Five-day Breakfast Meal Pattern ¹						
School Year 2014-15 (Effective July 1, 2014)						
Food Components	GRADES K-5		GRADES 6-8		GRADES 9-12	
	Daily	Weekly ²	Daily	Weekly ²	Daily	Weekly ²
Fluid Milk (cups) Low-fat (1%) unflavored or fat-free unflavored or flavored ³	1	5	1	5	1	5
Fruits (cups) ^{4,5} Juice (fruit and vegetable) cannot exceed half of the weekly fruits	1	5	1	5	1	5
Grains (ounce equivalents) ^{6,7,8} All grains must be whole grain-rich	1	7-10	1	8-10	1	9-10
DIETARY SPECIFICATIONS (NUTRITION STANDARDS)						
Daily Amount Based on the Average for a Five-day Week						
Calories ^{9,10}	350-500		400-550		450-600	
Saturated Fat (percentage of total calories) ¹⁰	< 10		< 10		< 10	
Sodium (milligrams) ¹¹	≤ 540		≤ 600		≤ 640	
Trans Fat (grams) ¹⁰	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving					

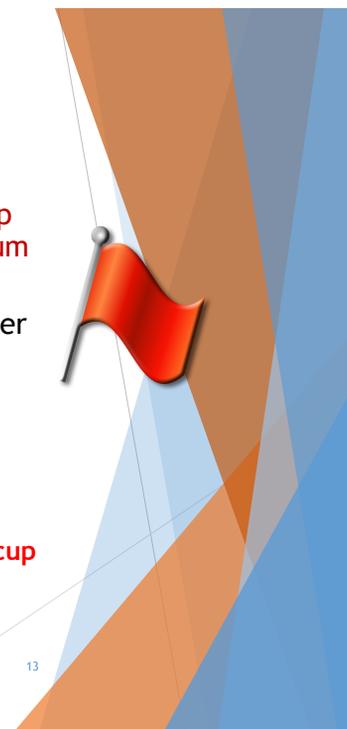
12

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**



Breakfast 2014



Daily Breakfast Menu

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

Menu Subject to Change

Breakfast Prices 2014-2015

Regular Price	\$1.50	
Reduced Price	Free	Breakfast only
Free	Free	
Milk Only	\$0.55	

Free or Reduced Price Meal Applications
Family applications will be sent home with students on the first day of school. Please return **ONE** family application per household to school or the Food Service Office.

<p>MILK</p> <p>Choose 1</p> <ul style="list-style-type: none"> • Low-fat 1% • Fat-free Milk • Fat-free Chocolate • Fat-free Strawberry 	<p>Fruits</p> <p>Choose up to 2*</p> <ul style="list-style-type: none"> • Fresh Cut-up Fruit • Canned Fruit • Whole Fruit • 100% Fruit Juice 	<p>Grains</p> <p>Choose 1</p> <ul style="list-style-type: none"> • Whole Grain Bagel • Whole Grain Assorted Muffins 	<p>Meat/Meat Alternate</p> <p>Choose 1</p> <ul style="list-style-type: none"> • Yogurt assorted Flavors • Low-fat cheese stick
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GOOD MORNINGS.



You might go 14 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. Perform better in the classroom. And even score higher on standardized tests. Make every morning good with breakfast!

EAT BETTER. PLAY HARDER. LIVE HEALTHIER. LEARN EASIER.
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 ¹		
School Year 2014-15 (Effective July 1, 2014)		
This 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-8 or grades 5-8.		
Food Components	GRADES K-8	
	Daily	Weekly ²
Fluid Milk (cups) Low-fat (1%) unflavored or fat-free unflavored or flavored ³	1	5
Fruits (cups) ⁴ <i>Fruit juice cannot exceed half of the weekly fruits</i>	½	2 ½
Vegetables (cups) ⁵ <i>Vegetable juice cannot exceed half of the weekly vegetables</i>	¾	3 ¾
Dark Green ^{5,6}	0	½
Red/Orange ^{5,7}	0	¼
Beans/Peas (Legumes) ^{5,8}	0	½
Starchy ^{5,9}	0	½
Other ^{5,10}	0	½
Additional vegetables to reach total ^{5,11}	0	1
Grains (ounce equivalents) ¹² <i>All grains must be whole grain-rich</i>	1	8-9
Meats and Meat Alternates (ounce equivalents) ¹³	1	9-10
DIETARY SPECIFICATIONS (NUTRITION STANDARDS)		
Daily Amount Based on the Average for a Five-day Week		
Calories ^{14,15}	600-650	
Saturated Fat (percentage of total calories) ¹⁵	< 10	
Sodium (milligrams) ^{15,16}	≤ 1,230	
Trans Fat (grams) ¹⁵	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving	



Need an additional sign if not portioning components in minimum planned quantities

http://www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/lunchposter_OVS.pdf

http://www.sde.ct.gov/sde/lib/sde/pdf/deps/nutrition/nslp/lunchposter_component.pdf

COMMON ISSUE - **SIGNAGE**

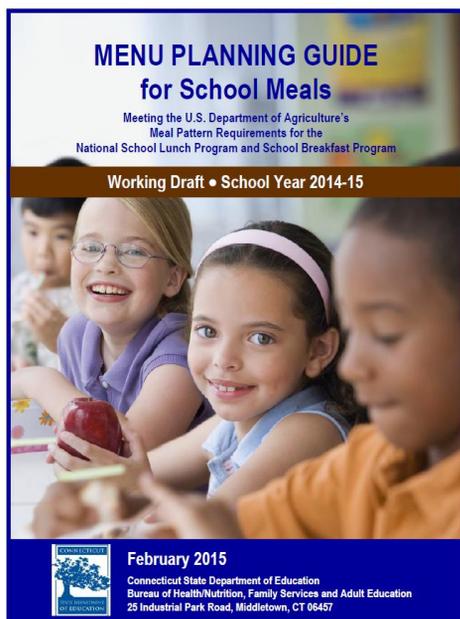
- ▶ Schools are *required* to identify the food items that constitute a reimbursable meal at or near the beginning of the serving line
 - *intended to assist students with selecting the correct meal components*
 - *A la carte items must be clearly identified*
 - ***A BEST PRACTICE: Visit each serving 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 3-14. Unacceptable Menu Planning for Different Sizes of Daily Grain Choices							
GRADES K-5 AND 6-8							
DAILY REQUIREMENT: 1 ounce equivalent				WEEKLY REQUIREMENT: 8 ounce equivalents			
Daily Grain Choices	Ounce Equivalents Offered						Meets Minimum Daily and Weekly Requirements?
	Monday	Tuesday	Wednesday	Thursday	Friday	TOTAL	
Choice 1	1.5	1.5	1.5	1.5	1.5	7.5	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.
Choice 2	1.75	1.75	1.75	1.75	1.75	8.75	
Choice 3	2	2	2	2	2	10	

Recently Updated!!



<http://www.sde.ct.gov/sde/cwp/view.asp?a=2626&q=334320>

Connecticut State Department of Education (CSDE)

What's for Lunch?

Meeting the Meal Pattern Requirements for the National School Lunch Program (NSLP)

Spring 2015 Workshop Series



A workshop for menu planners in school nutrition programs

WORKSHOP CONTENT

This workshop provides menu planners with an overview of the NSLP meal pattern requirements. As a result of attending, participants will:

- understand the meal pattern requirements for lunch, including the five meal pattern components, serving sizes and specific crediting criteria;
- identify noncreditable foods (i.e., foods that do not contribute to the meal pattern);
- identify the dietary specifications (nutrition standards) that school lunches must meet and resources to help implement them;
- understand how to implement Offer versus Serve (OVS) and identify reimbursable meals; and
- gain confidence in their ability to provide staff training and communicate information about the NSLP meal pattern requirements to food service colleagues, school staff, students and families.

Participants will be able to ask questions about implementing the lunch meal patterns in their school districts.

REGISTRATION

- There is no cost to attend, but advance registration is required. Early registration is encouraged, as space is limited.
- Refreshments will not be served. You may bring your own snacks.
- Choose a workshop session from the six dates on page 2. 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. Johns at johns@ctserc.org or 860-632-1485, extension 256.
- For questions regarding workshop content, contact Susan Fiore at susan.fiore@ct.gov or 860-807-2075 or Sarah Bourque at bourque@ctserc.org or 860-632-1485, extension 381.

CCVTI The CCVTI is funded through a Team Nutrition grant from the U.S. Department of Agriculture to the Connecticut State Department of Education and is implemented in partnership with the State Education Resource Center (SERC).

Connecticut State Department of Education

School Child Nutrition Programs March 5, 2015

A Workshop for Menu Planners in School Nutrition Programs

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

WORKSHOP CONTENT

This workshop provides menu planners with an overview of the SBP meal pattern requirements. As a result of attending, participants will:

- understand the meal pattern requirements for breakfast, including components, serving sizes and specific crediting criteria;
- identify noncreditable foods;
- understand the four dietary specifications that school breakfasts must meet and resources to help implement them;
- understand how to implement Offer versus Serve (OVS) and identify reimbursable meals; and
- gain confidence in their ability to provide staff training and communicate information about the SBP meal pattern requirements to food service colleagues, school staff, students and families.

Participants will be able to ask questions about implementing the breakfast meal pattern in their school districts.

REGISTRATION

- There is no cost to attend, but advance registration is required. Early registration is encouraged, as space is limited.
- Refreshments will not be served. You may bring your own snacks.
- Registration for November 5 (SESSION A): Register online at <https://15-53-240.eventbrite.com> by **Wednesday, October 29, 2014**.
- Registration for December 2 (SESSION B): Register online at <https://15-53-241.eventbrite.com> by **Tuesday, November 25, 2014**.
- For questions regarding registration, contact Lauren D. Johns at johns@ctserc.org or 860-632-1485, extension 256.
- For questions regarding workshop content, contact Susan Fiore at susan.fiore@ct.gov or 860-807-2075.

CCVTI The CCVTI is funded through a Team Nutrition grant from the U.S. Department of Agriculture to the Connecticut State Department of Education and is implemented in partnership with the State Education Resource Center (SERC).

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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

http://www.fns.usda.gov/fns/safety/pdf/HACCP_Guidance.pdf



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

INSPECTION REPORT		STATE OF CONNECTICUT		DEPARTMENT OF PUBLIC HEALTH	
FOOD SERVICE ESTABLISHMENTS		410 Capitol Avenue, Hartford, CT 06104		INSPECTION TYPE: <input type="checkbox"/> ROUTINE INSPECTION <input type="checkbox"/> REINSPECTION <input type="checkbox"/> PREOPERATIONAL <input type="checkbox"/> OTHER	
NAME OF ESTABLISHMENT		ESTABLISHMENT CLASS		INSPECTION DATE AND TIME	
STREET ADDRESS		TOWN			
OWNER OR OPERATOR					
Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below.					
SOURCES OF FOOD		EQUIPMENT & UTENSILS - CLEANLINESS		VERMIN CONTROL	
1. <input type="checkbox"/> Approved sources	14	11. <input type="checkbox"/> Equipment washed, sanitized and stored properly	1	43. <input type="checkbox"/> Control vermin infestation or signs of infestation	1
2. <input type="checkbox"/> Control vermin - traps, baits, etc.	15	12. <input type="checkbox"/> Clean water - clean, proper temperature	1	44. <input type="checkbox"/> Floor - floor protected against entrance of vermin/insects	1
FOOD PROTECTION		13. <input type="checkbox"/> Sanitation - clean, proper temperature		16. <input type="checkbox"/> Floors, walls & ceilings	
1. <input type="checkbox"/> Potentially hazardous food must be covered, refrigerated during storage, preparation, display, service, and transportation	3	14. <input type="checkbox"/> Sanitation - clean, proper temperature	2	45. <input type="checkbox"/> Floor - floor covering material - good repair, clean	1
2. <input type="checkbox"/> Potentially hazardous food - proper storage	4	15. <input type="checkbox"/> Sanitation - clean, proper temperature	3	46. <input type="checkbox"/> Floor - wall protection	1
3. <input type="checkbox"/> Potentially hazardous food - proper handling	5	16. <input type="checkbox"/> Sanitation - clean, proper temperature	4	47. <input type="checkbox"/> Walls, ceilings, and trim - clean, good repair, no peeling paint	1
4. <input type="checkbox"/> Potentially hazardous food - proper display	6	17. <input type="checkbox"/> Sanitation - clean, proper temperature	5	48. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
5. <input type="checkbox"/> Potentially hazardous food - proper service	7	18. <input type="checkbox"/> Sanitation - clean, proper temperature	6	49. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
6. <input type="checkbox"/> Potentially hazardous food - proper storage	8	19. <input type="checkbox"/> Sanitation - clean, proper temperature	7	50. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
7. <input type="checkbox"/> Potentially hazardous food - proper handling	9	20. <input type="checkbox"/> Sanitation - clean, proper temperature	8	51. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
8. <input type="checkbox"/> Potentially hazardous food - proper display	10	21. <input type="checkbox"/> Sanitation - clean, proper temperature	9	52. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
9. <input type="checkbox"/> Potentially hazardous food - proper service	11	22. <input type="checkbox"/> Sanitation - clean, proper temperature	10	53. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
10. <input type="checkbox"/> Potentially hazardous food - proper storage	12	23. <input type="checkbox"/> Sanitation - clean, proper temperature	11	54. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
11. <input type="checkbox"/> Potentially hazardous food - proper handling	13	24. <input type="checkbox"/> Sanitation - clean, proper temperature	12	55. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
12. <input type="checkbox"/> Potentially hazardous food - proper display	14	25. <input type="checkbox"/> Sanitation - clean, proper temperature	13	56. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
13. <input type="checkbox"/> Potentially hazardous food - proper service	15	26. <input type="checkbox"/> Sanitation - clean, proper temperature	14	57. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
14. <input type="checkbox"/> Potentially hazardous food - proper storage	16	27. <input type="checkbox"/> Sanitation - clean, proper temperature	15	58. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
15. <input type="checkbox"/> Potentially hazardous food - proper handling	17	28. <input type="checkbox"/> Sanitation - clean, proper temperature	16	59. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
16. <input type="checkbox"/> Potentially hazardous food - proper display	18	29. <input type="checkbox"/> Sanitation - clean, proper temperature	17	60. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
17. <input type="checkbox"/> Potentially hazardous food - proper service	19	30. <input type="checkbox"/> Sanitation - clean, proper temperature	18	61. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
18. <input type="checkbox"/> Potentially hazardous food - proper storage	20	31. <input type="checkbox"/> Sanitation - clean, proper temperature	19	62. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
19. <input type="checkbox"/> Potentially hazardous food - proper handling	21	32. <input type="checkbox"/> Sanitation - clean, proper temperature	20	63. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
20. <input type="checkbox"/> Potentially hazardous food - proper display	22	33. <input type="checkbox"/> Sanitation - clean, proper temperature	21	64. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
21. <input type="checkbox"/> Potentially hazardous food - proper service	23	34. <input type="checkbox"/> Sanitation - clean, proper temperature	22	65. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
22. <input type="checkbox"/> Potentially hazardous food - proper storage	24	35. <input type="checkbox"/> Sanitation - clean, proper temperature	23	66. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
23. <input type="checkbox"/> Potentially hazardous food - proper handling	25	36. <input type="checkbox"/> Sanitation - clean, proper temperature	24	67. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
24. <input type="checkbox"/> Potentially hazardous food - proper display	26	37. <input type="checkbox"/> Sanitation - clean, proper temperature	25	68. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
25. <input type="checkbox"/> Potentially hazardous food - proper service	27	38. <input type="checkbox"/> Sanitation - clean, proper temperature	26	69. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
26. <input type="checkbox"/> Potentially hazardous food - proper storage	28	39. <input type="checkbox"/> Sanitation - clean, proper temperature	27	70. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
27. <input type="checkbox"/> Potentially hazardous food - proper handling	29	40. <input type="checkbox"/> Sanitation - clean, proper temperature	28	71. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
28. <input type="checkbox"/> Potentially hazardous food - proper display	30	41. <input type="checkbox"/> Sanitation - clean, proper temperature	29	72. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
29. <input type="checkbox"/> Potentially hazardous food - proper service	31	42. <input type="checkbox"/> Sanitation - clean, proper temperature	30	73. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
30. <input type="checkbox"/> Potentially hazardous food - proper storage	32	43. <input type="checkbox"/> Sanitation - clean, proper temperature	31	74. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
31. <input type="checkbox"/> Potentially hazardous food - proper handling	33	44. <input type="checkbox"/> Sanitation - clean, proper temperature	32	75. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
32. <input type="checkbox"/> Potentially hazardous food - proper display	34	45. <input type="checkbox"/> Sanitation - clean, proper temperature	33	76. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
33. <input type="checkbox"/> Potentially hazardous food - proper service	35	46. <input type="checkbox"/> Sanitation - clean, proper temperature	34	77. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
34. <input type="checkbox"/> Potentially hazardous food - proper storage	36	47. <input type="checkbox"/> Sanitation - clean, proper temperature	35	78. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
35. <input type="checkbox"/> Potentially hazardous food - proper handling	37	48. <input type="checkbox"/> Sanitation - clean, proper temperature	36	79. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
36. <input type="checkbox"/> Potentially hazardous food - proper display	38	49. <input type="checkbox"/> Sanitation - clean, proper temperature	37	80. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
37. <input type="checkbox"/> Potentially hazardous food - proper service	39	50. <input type="checkbox"/> Sanitation - clean, proper temperature	38	81. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
38. <input type="checkbox"/> Potentially hazardous food - proper storage	40	51. <input type="checkbox"/> Sanitation - clean, proper temperature	39	82. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
39. <input type="checkbox"/> Potentially hazardous food - proper handling	41	52. <input type="checkbox"/> Sanitation - clean, proper temperature	40	83. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
40. <input type="checkbox"/> Potentially hazardous food - proper display	42	53. <input type="checkbox"/> Sanitation - clean, proper temperature	41	84. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
41. <input type="checkbox"/> Potentially hazardous food - proper service	43	54. <input type="checkbox"/> Sanitation - clean, proper temperature	42	85. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
42. <input type="checkbox"/> Potentially hazardous food - proper storage	44	55. <input type="checkbox"/> Sanitation - clean, proper temperature	43	86. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
43. <input type="checkbox"/> Potentially hazardous food - proper handling	45	56. <input type="checkbox"/> Sanitation - clean, proper temperature	44	87. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
44. <input type="checkbox"/> Potentially hazardous food - proper display	46	57. <input type="checkbox"/> Sanitation - clean, proper temperature	45	88. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
45. <input type="checkbox"/> Potentially hazardous food - proper service	47	58. <input type="checkbox"/> Sanitation - clean, proper temperature	46	89. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
46. <input type="checkbox"/> Potentially hazardous food - proper storage	48	59. <input type="checkbox"/> Sanitation - clean, proper temperature	47	90. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
47. <input type="checkbox"/> Potentially hazardous food - proper handling	49	60. <input type="checkbox"/> Sanitation - clean, proper temperature	48	91. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
48. <input type="checkbox"/> Potentially hazardous food - proper display	50	61. <input type="checkbox"/> Sanitation - clean, proper temperature	49	92. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
49. <input type="checkbox"/> Potentially hazardous food - proper service	51	62. <input type="checkbox"/> Sanitation - clean, proper temperature	50	93. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
50. <input type="checkbox"/> Potentially hazardous food - proper storage	52	63. <input type="checkbox"/> Sanitation - clean, proper temperature	51	94. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
51. <input type="checkbox"/> Potentially hazardous food - proper handling	53	64. <input type="checkbox"/> Sanitation - clean, proper temperature	52	95. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
52. <input type="checkbox"/> Potentially hazardous food - proper display	54	65. <input type="checkbox"/> Sanitation - clean, proper temperature	53	96. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
53. <input type="checkbox"/> Potentially hazardous food - proper service	55	66. <input type="checkbox"/> Sanitation - clean, proper temperature	54	97. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
54. <input type="checkbox"/> Potentially hazardous food - proper storage	56	67. <input type="checkbox"/> Sanitation - clean, proper temperature	55	98. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
55. <input type="checkbox"/> Potentially hazardous food - proper handling	57	68. <input type="checkbox"/> Sanitation - clean, proper temperature	56	99. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
56. <input type="checkbox"/> Potentially hazardous food - proper display	58	69. <input type="checkbox"/> Sanitation - clean, proper temperature	57	100. <input type="checkbox"/> Ceiling - ceiling - clean, good repair, no peeling paint	1
57. <input type="checkbox"/> Potentially hazardous food - proper service	59	70. <input type="checkbox"/> Sanitation - clean, proper temperature	58		
58. <input type="checkbox"/> Potentially hazardous food - proper storage	60	71. <input type="checkbox"/> Sanitation - clean, proper temperature	59		
59. <input type="checkbox"/> Potentially hazardous food - proper handling	61	72. <input type="checkbox"/> Sanitation - clean, proper temperature	60		
60. <input type="checkbox"/> Potentially hazardous food - proper display	62	73. <input type="checkbox"/> Sanitation - clean, proper temperature	61		
61. <input type="checkbox"/> Potentially hazardous food - proper service	63	74. <input type="checkbox"/> Sanitation - clean, proper temperature	62		
62. <input type="checkbox"/> Potentially hazardous food - proper storage	64	75. <input type="checkbox"/> Sanitation - clean, proper temperature	63		
63. <input type="checkbox"/> Potentially hazardous food - proper handling	65	76. <input type="checkbox"/> Sanitation - clean, proper temperature	64		
64. <input type="checkbox"/> Potentially hazardous food - proper display	66	77. <input type="checkbox"/> Sanitation - clean, proper temperature	65		
65. <input type="checkbox"/> Potentially hazardous food - proper service	67	78. <input type="checkbox"/> Sanitation - clean, proper temperature	66		
66. <input type="checkbox"/> Potentially hazardous food - proper storage	68	79. <input type="checkbox"/> Sanitation - clean, proper temperature	67		
67. <input type="checkbox"/> Potentially hazardous food - proper handling	69	80. <input type="checkbox"/> Sanitation - clean, proper temperature	68		
68. <input type="checkbox"/> Potentially hazardous food - proper display	70	81. <input type="checkbox"/> Sanitation - clean, proper temperature	69		
69. <input type="checkbox"/> Potentially hazardous food - proper service	71	82. <input type="checkbox"/> Sanitation - clean, proper temperature	70		
70. <input type="checkbox"/> Potentially hazardous food - proper storage	72	83. <input type="checkbox"/> Sanitation - clean, proper temperature	71		
71. <input type="checkbox"/> Potentially hazardous food - proper handling	73	84. <input type="checkbox"/> Sanitation - clean, proper temperature	72		
72. <input type="checkbox"/> Potentially hazardous food - proper display	74	85. <input type="checkbox"/> Sanitation - clean, proper temperature	73		
73. <input type="checkbox"/> Potentially hazardous food - proper service	75	86. <input type="checkbox"/> Sanitation - clean, proper temperature	74		
74. <input type="checkbox"/> Potentially hazardous food - proper storage	76	87. <input type="checkbox"/> Sanitation - clean, proper temperature	75		
75. <input type="checkbox"/> Potentially hazardous food - proper handling	77	88. <input type="checkbox"/> Sanitation - clean, proper temperature	76		
76. <input type="checkbox"/> Potentially hazardous food - proper display	78	89. <input type="checkbox"/> Sanitation - clean, proper temperature	77		
77. <input type="checkbox"/> Potentially hazardous food - proper service	79	90. <input type="checkbox"/> Sanitation - clean, proper temperature	78		
78. <input type="checkbox"/> Potentially hazardous food - proper storage	80	91. <input type="checkbox"/> Sanitation - clean, proper temperature	79		
79. <input type="checkbox"/> Potentially hazardous food - proper handling	81	92. <input type="checkbox"/> Sanitation - clean, proper temperature	80		
80. <input type="checkbox"/> Potentially hazardous food - proper display	82	93. <input type="checkbox"/> Sanitation - clean, proper temperature	81		
81. <input type="checkbox"/> Potentially hazardous food - proper service	83	94. <input type="checkbox"/> Sanitation - clean, proper temperature	82		
82. <input type="checkbox"/> Potentially hazardous food - proper storage	84	95. <input type="checkbox"/> Sanitation - clean, proper temperature	83		
83. <input type="checkbox"/> Potentially hazardous food - proper handling	85	96. <input type="checkbox"/> Sanitation - clean, proper temperature	84		
84. <input type="checkbox"/> Potentially hazardous food - proper display	86	97. <input type="checkbox"/> Sanitation - clean, proper temperature	85		
85. <input type="checkbox"/> Potentially hazardous food - proper service	87	98. <input type="checkbox"/> Sanitation - clean, proper temperature	86		
86. <input type="checkbox"/> Potentially hazardous food - proper storage	88	99. <input type="checkbox"/> Sanitation - clean, proper temperature	87		
87. <input type="checkbox"/> Potentially hazardous food - proper handling	89	100. <input type="checkbox"/> Sanitation - clean, proper temperature	88		
88. <input type="checkbox"/> Potentially hazardous food - proper display	90		89		
89. <input type="checkbox"/> Potentially hazardous food - proper service	91		90		
90. <input type="checkbox"/> Potentially hazardous food - proper storage	92		91		
91. <input type="checkbox"/> Potentially hazardous food - proper handling	93		92		
92. <input type="checkbox"/> Potentially hazardous food - proper display	94		93		
93. <input type="checkbox"/> Potentially hazardous food - proper service	95		94		
94. <input type="checkbox"/> Potentially hazardous food - proper storage	96		95		
95. <input type="checkbox"/> Potentially hazardous food - proper handling	97		96		
96. <input type="checkbox"/> Potentially hazardous food - proper display	98		97		
97. <input type="checkbox"/> Potentially hazardous food - proper service	99		98		
98. <input type="checkbox"/> Potentially hazardous food - proper storage	100		99		
99. <input type="checkbox"/> Potentially hazardous food - proper handling			100		
100. <input type="checkbox"/> Potentially hazardous food - proper display					

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.

- ▶ For frequently asked questions and answers regarding the Buy American provision:
http://www.fns.usda.gov/cnd/governance/Policy-Memos/2006/SP_20-2006.pdf



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/>

COMMON ISSUE - SCHOOL BREAKFAST & SUMMER FOOD OUTREACH

Summer Food Service Program (SFSP) Outreach:



<http://www.ctsummerfood.org/>

Connecticut State Department of Education

A screenshot of the website 'www.ctsummerfood.org'. The header includes the EHCI and NOKID HUNGRY logos and navigation links: Home, Location Finder, FAQ, Resources, About. The main content area features a map of Connecticut with several counties highlighted in yellow. To the right of the map, text reads: 'Highlighted are the towns in CT that had a free summer meals site for Summer 2014! Click to find a location nearest you!'. Below the map are three social media icons: Facebook, a photo of a group of people, and Instagram/Twitter. Text below these icons says: 'Like us on Facebook to receive news updates and articles!', 'Interested in helping us out? Click here!', and 'Follow us on Instagram and Twitter! @EndHungerCT @CTNoKidHungry'.

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



COMMON ISSUE - *APPLICATION CERTIFICATION*

Direct Certification

- ▶ Check the case management

The screenshot shows the 'Direct Certification' page of the Connecticut State Department of Education. The page includes a navigation menu with 'Home', 'Review Matched', 'Case Management', 'State Wide Search', and 'Settings'. Below the menu, there is a message: 'Click the "Details" link below to view the details of the ticket'. A text box indicates 'Number of Direct Certification Records needing review: 4'. At the bottom, there is a table header for 'Direct Certification' with columns: Select, Client ID, First Name, Last Name, MI, DOB, Street Address, City, Town Code, and Au Num.

Select	Client ID	First Name	Last Name	MI	DOB	Street Address	City	Town Code	Au Num
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Connecticut State Department of Education

School Child Nutrition Programs March 5, 2015

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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

COMMON ISSUE - *APPLICATION CERTIFICATION*

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

Contact	
Consultants for School Nutrition Programs	
County	Consultant
<ul style="list-style-type: none"> Fairfield County 	Fionnuala Brown fionnuala.brown@ct.gov 860-807-2129
<ul style="list-style-type: none"> Hartford County (towns/cities beginning with A-R) 	Teri Dandeneau teri.dandeneau@ct.gov 860-807-2079
<ul style="list-style-type: none"> Hartford County (towns/cities beginning with S-W) Windham County 	Susan Alston susan.alston@ct.gov 860-807-2081
<ul style="list-style-type: none"> Litchfield County 	Allison Calhoun-White allison.calhoun-white@ct.gov 860-807-2008
<ul style="list-style-type: none"> Middlesex County Tolland County 	Andy Paul andrew.paul@ct.gov 860-807-2048
<ul style="list-style-type: none"> New Haven County 	Jackie Schipke jackie.schipke@ct.gov 860-807-2123
<ul style="list-style-type: none"> New London County 	Monica Pacheco monica.pacheco@ct.gov 860-807-2073

Connecticut State Department of Education

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 Questions?



Now... let's look back at a few photos of the National School Lunch Program over the years.

1947 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



1951

School Lunch, Dolan Junior High School, Stamford, Connecticut. March 1951 NSL Program 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.

Collection: Records of the Office of the Secretary of Agriculture 1900-1959





1951

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

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1960

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





1982

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 SCHOOL LUNCH -
Serving

Collection: Records of the Office of the Secretary of
Agriculture

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