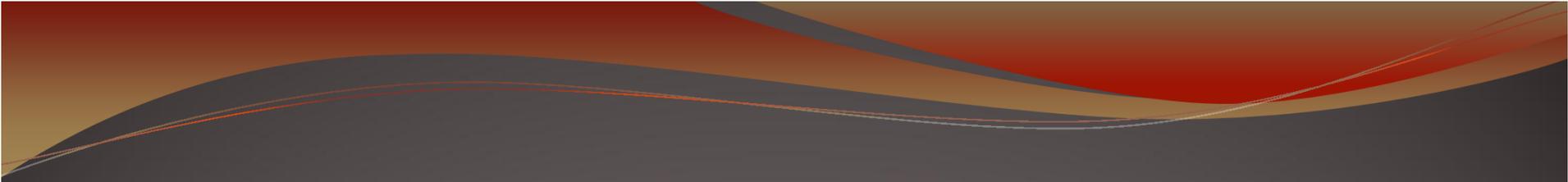


20th TRI-STATE ASBO CONFERENCE

New Regulations for School Food Service
Healthy Hunger Free Kids Act
May 16th, 2012

Contact Information

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**School Meal Programs
New Federal Guidelines
Overview**



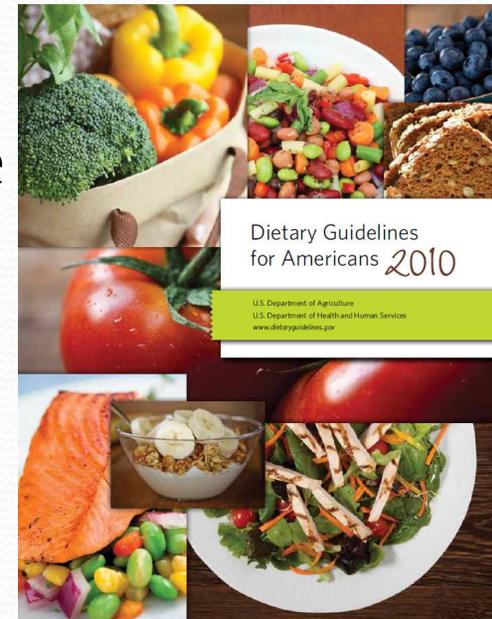
Contact Information

- Cheri White, New Hampshire Department of Education

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School Nutrition Overview

- Very broad overview today.
- Some parts of this overview will be discussed in more depth.
- Basis of changes is to align with the Dietary Guidelines for Americans.





Fluid Milk

- Section 202: Fluid Milk
- Intent: Increase nutrition of fluid milk served in schools



Fluid Milk Overview

- Requires schools to offer a variety of fluid milk consistent with the Dietary Guidelines
- Schools can serve fat-free (unflavored or flavored) and unflavored low-fat milk only
- Low-fat is 1% milk fat or lower



Fluid Milk Timeline

- Implementation - Now



Meal Pattern Changes Overview

Biggest changes include:

- Adds more fruits and vegetables
- Requires grains to be whole grains.
- Limits sodium.
- Minimum (daily) and maximum (weekly) for meat/meat alternate



Performance-Based Reimbursement Rate Increase

- Section 201: Compliance/Certification for New School Meal Patterns
- Intent: Increases the reimbursement rate by 6 cents per lunch to those schools that are certified/approved to be aligned with the new meal pattern. (follows the Dietary Guidelines for Americans.)
- More detailed information forthcoming.

Reporting and Notification of School Performance

- Section 207: Reporting and Notification of School Performance
- Intent: Improve reporting practices and increase transparency





Reporting of School Performance Overview

- Coordinated Review Effort (CRE) and School Meal Initiative (SMI) monitoring systems will now be consolidated.
- Requires States to review all SFAs on a 3 year cycle (current cycle is 5 years)
- Requires States to review Breakfast
- Requires schools to post review final findings and make findings available to the public

Equity in School Lunch Pricing

- Section 205: Equity in School Lunch Pricing
- Intent: To ensure that sufficient funds are provided to the food service account for paid lunches



Paid Meal Equity Overview

- School food authorities compare the average price for paid lunches to the difference between the per meal Federal reimbursement for free and paid lunches
- More details forthcoming in this presentation.

Revenue from Nonprogram Foods Sold in Schools

- Section 206: Revenue from Nonprogram Food
- Intent: To ensure that sufficient funds are provided to the food service account for foods sold in schools outside of reimbursable meals



Nonprogram Foods

- Food sold outside of program meals
- Purchased with funds from the school food service account
- Includes competitive foods as currently provided in regulations



Nonprogram Foods Overview

- A school food authority must ensure that the overall revenue from nonprogram foods is proportional to the cost of obtaining these foods
- If nonprogram food is purchased with the nonprofit school food service account, all revenue must accrue back to the account



Nonprogram Foods Implementation

- School food authorities should begin reviewing the cost of obtaining any nonprogram foods sold in relation to the revenue generated by their sale and implement now.

All Foods Sold in Schools

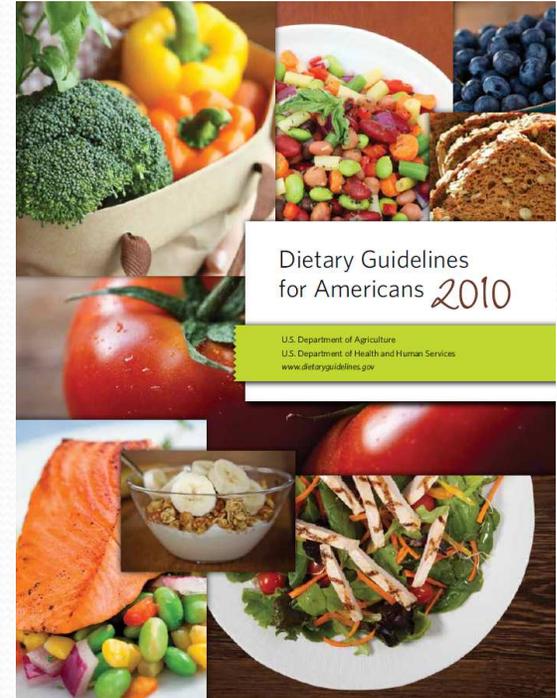
(Competitive Foods)

- **Section 208:** establish science-based nutrition standards for all foods sold outside of the school meal programs on the campus of schools during the school day.
- **Intent:** all foods and beverages sold during the school day must support a healthy diet as defined by the Dietary Guidelines



All Foods Overview

- Consistent with the 2010 *Dietary Guidelines*
- Considerations:
 - authoritative scientific recommendations
 - existing State, local, and other standards
 - practical application
 - special exemptions for infrequent school-sponsored fundraisers



All Foods Timeline

- **Summer 2013:**
Final Rule Published





Water



- **Section 203:** schools must make free potable water available to children for consumption, as nutritionally appropriate, in the place where meals are served during meal service
- **Intent:** plain potable water should be available to children free of charge where and when meals are served

Water Suggestions

- If there is a working water fountain in the café, then you are all set.
- Water fountain just outside of café, all set
- If no fountain available, offer covered pitchers of water and cups.





Nutrition Environment

- **Section 209:** Information for the Public on the School Nutrition Environment
- **Intent:** To provide transparency to the public on key areas that affect the nutrition environment in each school

Nutrition Environment Overview

- Reporting to the Public
 - Food Safety Inspections
 - Local Wellness Policies
 - Meal Program Participation
 - Nutrition Quality of Program Meals
 - Other Appropriate Information
- USDA developing a Plan of how to do this with CDC and Department of Education





Procurement and Processing of Food Service Products and Commodities

- Section 242: Procurement and Processing of Food Service Products and Commodities
- Intent: To provide technical assistance to schools to assist them in obtaining and providing healthful foods that meet school meal standards and reflect the most recent *Dietary Guidelines for Americans*



Procurement Overview

- USDA must provide State Departments of Agriculture and Education, school food authorities, and local processing entities model product specification and practices for foods offered in school nutrition programs to ensure that the foods reflect the most recent Dietary Guidelines for Americans
- To the maximum extent practicable, the USDA Foods program will purchase the widest variety of healthful foods that reflect the most recent Dietary Guidelines



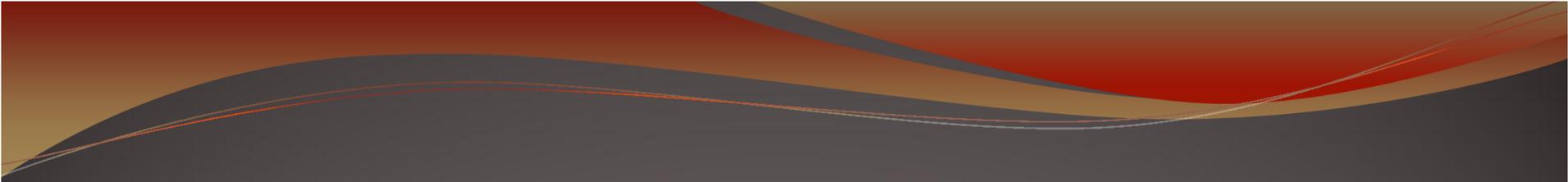
Farm to School

- Section 243: Access to Local Foods: Farm to School Programs
- Intent: To fund competitive grants for Farm to School related activities



Farm to School Overview

- Grants may be used for training, supporting operations, planning, purchasing equipment, developing school gardens, developing partnerships and implementing Farm to School activities.
- Matching support from grantee
- Evaluation component must be included in grant
- Individual grants are not to exceed \$100,000
- <http://www.fns.usda.gov/cnd/F2S>



Certification
Validation
Reviews



Contact Information

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HHFKA - Background

- Requires schools to follow the updated meal patterns
- Provides performance-based reimbursement for SFAs that demonstrate compliance – includes breakfast and lunch
- Reimbursement available October 1, 2012



Certification of Compliance

- Performance-based
- Additional 6¢ reimbursement per lunch
- Effective July 1, 2012
- Interim Rule

Certification

- School Food Authority Responsibilities
 - Demonstrate compliance with Meal Pattern requirements
 - Submit certification documentation to the State Agency





Certification Process

- SFA submits certification documentation to SA
- State Agency makes determination within 60 days
- SA conducts validation review of at least 25% of certified SFAs
- Ongoing compliance monitored during CRE



Certification

- Paper or electronic documentation
- Include Breakfast and Lunch
- Representative of meal service for all schools within the SFA



Certification Options

1. SFA submits one week menus (B & L), menu worksheet and nutrient analysis
2. SFA submits one week menus, menu worksheet and simplified nutrient assessment
3. State agency on-site review

Certification Option 1

- SFAs must submit:
 - One week of menus for each menu type offered (by age/grade group & meal type)
 - Detailed menu worksheet (items and quantities)
 - Nutrient analysis of calories and saturated fat for each menu type

Option 2

- SFAs must submit:
 - One week of menus for each menu type offered
 - Detailed menu worksheet
 - Simplified Nutrient Assessment of calories and saturated fat for each menu type
- * Simplified Nutrient Assessment will serve as a proxy for a nutrient analysis

Option 3

- State agencies document compliance during an on-site review
 - Menus, menu worksheets with food items and quantities, nutrient analysis is required as part of the materials





Documentation

- Reflect current meal service
- Calendar month submitted or preceding month



Certification Documentation

- Early submission – prior to September 30
- Submit documentation of compliance that reflects planned meal service for October or November
- Only meals served on or after October 1 are eligible for reimbursement



Certification Documentation

- SFAs must attest that:
 - In compliance with current meal pattern requirements
 - Documentation is representative of on-going meal service within the SFA
 - Minimum required quantities are available in each line
- Annual requirement

Certification

- State Agencies –
 - Establish a process for certification in the State
 - Train and disseminate information to SFAs
 - Review information within 60 days
 - Distribute the 6 cents to certified SFAs

Payments

- Menus planned or served after October 1, 2012
- Retroactive to beginning of month in which documentation was submitted
 - Example: November 15 submission – reimburse back to November 1
- 6 cents per lunch



Validation Reviews

- During school year 2012-2013
- Observe a meal service for each type of menu certified
- Review school meal production records for observed meals
- Review documentation submitted



2012-2013 Validation Reviews

- If the State Agency is unable to validate the certification documentation, SA determines
 - Corrective action can occur immediately
 - Longevity and severity of the problem
- Assessment determines if SFA can earn the 6 cents in the future and what FA occurs in the current and prior periods

2012 – 2013 Validation Reviews

- Corrective action occurs immediately
 - 6 cents is not turned off
- Corrective action does not occur immediately
 - 6 cents is turned off for future months
 - Must re-apply for certification
 - Subject to an Administrative Review in 13-14



2012 – 2013 Administrative Reviews

- No CREs
- Additional Administrative Reviews
- At Risk SFAs
- Planned follow up Reviews from 11-12



2013 – 2014 Administrative Review

- 3 year review cycle
- Breakfast included in the review
- Modifies the current Performance Standard 2 – menus and meal pattern compliance
- Review 2012-2013 postponed SFAs
- Non-certified SFAs
- Breakfast violation does not impact 6 ¢



Non-Compliance

- Fiscal Action
- State Agencies provide technical assistance
- In 2012-2013, schools must re-apply for certification
- 2013-2014, if immediate corrective action is not possible, 6 cents turned off, SFA demonstrates when they are back in compliance

Direct Certification

- Students are certified by agency that students are eligible for free school meals
 - SNAP (Food Stamps)
 - TANF (Reach Up)
 - FDPIR (Food Distribution Programs on Indian Reservations)
- Data Match by State Agencies, data sent directly to schools





Benefits

- Less administrative time spent on processing applications
- Reach more students
- Increased number of students eligible
- Increase in meal participation



USDA Changes

- Conduct direct certification a minimum of 3 times per year
 - Some states are doing it once a year, some every month
 - Includes all children in the household
- Benchmarks
 - 90% children certified for SNAP (2012-2013)
 - 95% children certified in 14/15 and beyond

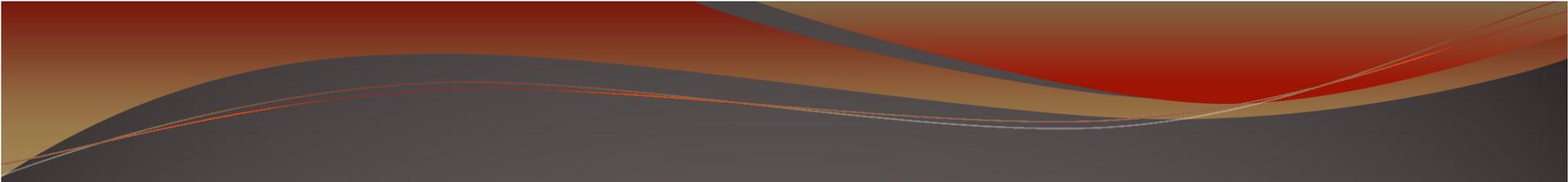
SFA Responsibilities

- Check the data when published – monthly or 3 times per year
- Certify all children in the household (Data system)
- Communicate updates to Food Service Program



The biggest Classroom is!!!

The school dining program also known as the cafeteria.



Price Equity
Adult Pricing
Bad Debts
Confidentiality



Contact Information

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Price equity

- Paid lunches only
- USDA Goal
 - paid reimbursement + student cost = Free reimbursement
 - Federal regulations can not require more then a 10 cent increase.
 - Districts can elect to do so on their own

Price equity

- I see three options basically
 - Increase paid lunches by at least 4.18% SY 2013 (round down .05)
 - local support identified as price equity offset
 - Some schools already there

Price equity

- The Increase of 4.18%
 - Determined yearly SY 2013 2.18
 - CPI change plus 2.00



Price equity

- USDA Price equity tool
- Takes into consideration:
 - Higher secondary prices
 - Secondary participation
 - Elementary prices
 - Elementary participation

Adult Pricing

- Must cover the cost of the meal
 - Normal portions
 - Include value of USDA foods
- Students are our customers
 - Provide them a meal
 - Adults is an extra benefit
- Adult meals at no charge
 - Staff directly related to meal operation



Bad Debts

- Unallowable cost A-87
 - Becomes a district expense
- Charging national problem



Training

- It is a cost
- It is a savings
- Districts that attend training have far fewer findings than non-attenders



Confidentiality of Students

- Meal Benefit application data is for Food Service use only
- There are limited exceptions such as NCLB
- Information belongs to food service, others must get permission from them to use it



Confidentiality of Students

- Electronic systems must be locked down so staff other than food service and system administrator can not see economic status
- This information generates may grants for schools
- Schools are losing money because of failure to secure information properly

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Questions and Answers?

