



Child Nutrition & Wellness

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Sent by listserv to SFSP Sponsors and posted at www.kn-eat.org,
Summer Food Service Program, What's New

Summer Food Service Program (SFSP) Reimbursement Claim Submission Deadlines

- July claim by 9/29/18
- August claim by 10/30/18

2019 Team Up for Summer Success – Save the Date!

Team Up for Summer Success will be held on Wednesday, February 20, 2019 in Topeka at the Topeka Shawnee County Public Library. Watch for details later this fall.

Food Safety Kits – Your Assistance is Needed

This summer CNW was able to provide Summer Meals Food Safety Kits to sponsors attending administrative training. All sponsors who received the ICN Summer Meals Food Safety Kits are strongly encouraged to complete an evaluation survey administered by ICN at <https://www.surveymonkey.com/r/safesummermeals2018>. **Completion of this survey will help ensure that the Food Safety Kits meet the needs of SFSP site operators.** Thank you!

SFSP Sites and CACFP Afterschool Meals Program Monitoring Requirements

Sponsors that operate **SFSP and CACFP At-Risk Meals** may follow the CACFP monitoring schedule year-round. If sponsors choose to follow the CACFP monitoring schedule year-round, one of the three annual reviews must occur during the summer to review for SFSP requirements. This review must include the review of a meal service and be unannounced. Two reviews must occur during the school year to review for CACFP requirements. At least one must include the review of a meal service and at least one must be unannounced.

Turnip the Beet! High Quality Summer Meals Award Program

The Turnip the Beet Award recognizes outstanding Summer Meal Program sponsors across the nation that work hard to offer high quality meals that are appetizing, appealing, and nutritious during the summer months. The awards are open to all sponsors operating the Summer Food Service Program and Seamless Summer Option. There are three award levels available: Bronze, Silver, and Gold. Offering high quality meals during the summer is important for a number of reasons. Summer sites have the opportunity to positively impact children's healthy development by offering nutritious meals and encouraging children to develop healthy habits at a young age. In addition, kids vote with their feet in the summer! Offering meals that children enjoy can help sustain and increase participation. It's a win-win, so let's *turnip the beet* on meal quality in the Summer Meal Programs! Visit <https://www.fns.usda.gov/sfsp/turnip-the-beet> for more information and to apply. For assistance with applying contact Barb Depew at bdepew@ksde.org.

KN-CLAIM Customer Satisfaction Survey

The Child Nutrition & Wellness Team would greatly appreciate sponsor feedback regarding KN-CLAIM. With the award of a Technology Innovation Grant (TIG) from USDA, CNW is designing updates to KN-CLAIM to increase integrity and reduce program errors across all programs. The goal for Version 3 of KN-CLAIM is to make reviews and monitoring easier for our sponsors. In order to assess the success of this grant, base line customer satisfaction data is needed. Please help our team make V3 of KN-CLAIM the best version yet by filling out this 5-minute survey: https://forms.office.com/Pages/ResponsePage.aspx?id=c6CE4COUcUahoc3FLtaSl4_5KabqoFJr_B7A5cxaSJURFNHWIVQNjJDUlc4TIBZWlc3MkJVU0IMSi4u.

Sunflower Spotlight – USD 368 Paola

USD 368 Paola operated four unique meal service sites this summer at three churches and at the Paola Recreation Baseball Complex. USD 368 served lunch and snacks at the churches and offered supper meals at the baseball complex. Elaine Harris, Food Service Director, said that USD 368 used the same school food service vendors to source local produce such as fresh broccoli, cauliflower, celery, baby carrots, grape tomatoes, and apples. Along with the fresh produce, USD 368 also served local milk from A&E Dairy. Pizza with whole grain-rich crust, flour tortillas and homemade hamburger and hot dog buns were also incorporated into menus. USD 368 has defined local as anything grown in Kansas and Missouri within 250 miles. Paola is close to the Kansas-Missouri State Line and is able to benefit from local products from both States. USD 368 plans to continue working to increase the number of meals served through innovative summer meal service site locations and the incorporation of local foods!

How Hungry is America?

The Food Research & Action Center (FRAC) recently released their “How Hungry is America?” report. The report looks at food hardship in the United States and contains data for every state and the District of Columbia, and 108 metropolitan statistical areas (MSA) for 2016–2017. The data was gathered as part of the Gallup-Sharecare Well-Being Index Project. This report may help identify trends in your communities. The interactive tool can provide you with additional data to support your ongoing hunger alleviation efforts. To read the report, go to <http://www.frac.org/research/resource-library/hungry-america-fracs-national-state-local-index-food-hardship-june-2016>.

Start Planning for Summer 2019!

The end of summer is an important time for reflection. Consider holding a debrief meeting with community partners and summer stakeholders to capture important feedback and start planning early for next summer! No Kid Hungry Center for Best Practices has developed a toolkit to assist with creating and implementing a collaborative plan to enhance summer meals programs. For more information, go to the *Wrap Up and Renew Commitment* section at: <https://bestpractices.nokidhungry.org/programs/summer-meals/plan-collaboratively#step-three:-wrap-up--renew-commitment>

Kansans CAN – Fill the Gap by Offering Year Round Meal Services

Schools across Kansas are gearing up for the new school year and thanks to all the hard work of Kansas Sponsors Kansas children are returning to school equipped with healthy bodies and minds. Help students make the grade this school year by serving At-Risk Afterschool Meals to school aged children in lower income areas. With school budgets being tighter than ever and some districts choosing to go to 4-day weeks, ensuring that children have access to nutritious meal and snacks when school is not in session is more important than ever in order for students to achieve both in and outside of the classroom. Qualified sites providing educational or enrichment activities after the end of the school day, on weekends or on holidays during the school year can receive reimbursement at the free rate for all meals/snacks that are served. Interested in learning more? Contact Kelly Chanay at kchanay@ksde.org, or Laura Hodgson at lhodgson@ksde.org or call 785-296-2276.