



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

2019 SFSP Program Renewal

All program renewal forms, instructions and guidance are available at www.kn-eat.org, Summer Food Service Program, Administration, Program Renewal (Program Renewal is in the drop-down list when you hover over Administration). Program renewal documents are due by **May 1, 2019**. Reimbursement claims cannot be processed until all program renewal documents are approved by KSDE.

2019 Summer Food Service Program (SFSP) Administrative Training

Information about required Administrative Training is available at www.kn-eat.org, SFSP, Training.

Coming Soon! On-line SFSP Administrative Training modules will be available through the KSDE Training Portal. The Administrative Training will be available as three modules: Program Administration, Daily Operations and Program Finances. Each module will be 30 minutes long. Completion of all three modules meets the annual SFSP training requirement.

2019 Summer Food Service Program (SFSP) Best Practice Webinars

- May 9, 2:00 pm: What to Expect When You are Inspected – Webinar presented by Kansas Department of Agriculture and Child Nutrition & Wellness, <https://meet.lync.com/ksde/kchanay/G9D89F8Z>.

Training Needs Assessment

Kansas State Department of Education (KSDE) works to develop training that is most needed at times when it is convenient for people to participate. KSDE would like your input on training that works for you. Go to <https://www.surveymonkey.com/r/STVSZG8> and complete the short survey (less than 5 minutes to complete).

USDA Guidance

Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry and Seafood Products in the Child Nutrition Programs (SFSP 07-2019)

Allows the crediting of shelf-stable, dried and semi-dried meat, poultry and seafood snacks towards the meat/meat alternate component. CN label or Product Formulation Statement is required.

Crediting Coconut, Hominy, Masa and Corn Flour in Child Nutrition Programs (SFSP 08-2019)

- Fresh or frozen **coconut** now credits as a fruit based on volume served. Dried coconut, coconut oil, and coconut flour are NOT creditable. 100% coconut water credits as fruit per volume served.
- **Whole hominy** credits toward vegetable component.
 - ¼ canned drained hominy – credits as ¼ cup vegetable
- **Dried or milled hominy (grits)** credits toward the grains component as a Whole Grain Rich (WGR) grain.
 - ½ cup cooked or 1 ounce dry hominy grits credits as 1 ounce equivalents grains
- **Corn masa** and **corn meal** and **corn flour** are now creditable as WGR ingredients and are credited in the same manner as all other creditable grains by weight using Exhibit A.

Crediting Popcorn in the Child Nutrition Programs (SFSP 09-2019)

Popcorn now credits as a whole grain.

- ¾ cup popped popcorn credits as ¼ ounce equivalent of WG
- 1 ½ cups popped popcorn credits as ½ ounce equivalent of WG
- 3 cups popped popcorn credits as 1 ounce equivalent of WG.
- Product Formulation Statement is required to credit commercially prepared foods.

Crediting Surimi Seafood in the Child Nutrition Programs (SFSP 10-2019)

Surimi now credits as a meat/meat alternate.

- 4.4 ounce portion credits as 1.5 ounce meat/meat alternate
- 3.0 ounce portion credits as 1 ounce meat/meat alternate
- 1.0 ounce portions credits as .25 ounce meat/meat alternate

Crediting Tempeh in the Child Nutrition Programs (SFSP 11-2019)

Tempeh now credits as a meat/meat alternate.

- 1 ounce of tempeh as 1 ounce equivalent of meat/meat alternate

Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs (SFSP 12-2019)

- Pasta made of 100% vegetable flour(s) can credit as a vegetable even if the pasta is not served with a recognizable vegetable.
 - ½ cup pasta credits as ½ cup vegetables
- Pasta made with 100% legume flour(s) can credit as a meat/meat alternate but must also offer additional meat/meat alternate in order to credit the pasta.
 - ½ cup cooked pasta made with legume flour(s) credits as 2 ounce meat/meat alternate.
- A Product Formulation Statement is required for products with ingredients in addition to vegetable flour. Signage and training is required. Signage must indicate that pasta is crediting as vegetable or a meat/meat alternate and not a grain. Serving line staff should be informed when pasta made with vegetable flour is offered and understand how the pasta contributes to a reimbursable meal.

Kansas Farm Fresh Fridays Challenge

Celebrate Kansas farmers and local foods by participating in an initiative to unify the success of our farms, children and SFSP Sponsors. Registration is open to all SFSP Sponsors. Pledge to offer a meal consisting of at least two 'locally sourced' menu items at least one Friday per month at one or more serving sites. Once registered, you will have access to the KS Farm Fresh Fridays Marketing Kit. Take the challenge at <https://www.surveymonkey.com/r/DTMMXKR>.

Food Safety Tip of the Month

Did you know...about 40 percent of the food produced in the United States each year is never eaten? That amounts to about \$162 billion lost every year due to food loss or food waste!

Freezing is a natural way to keep perishable foods safe and it a great strategy for reducing food waste in child nutrition programs. Freezing prevents microorganisms from growing and slows enzyme activity that causes food to spoil. Since freezing preserves the quality, flavor, and nutritive value of foods, it is also a great way to take advantage of obtaining seasonal local foods and enjoying them all year long.

The Partnership for Food Safety Education is taking a fresh look at frozen foods. Resources on the why and how of freezing foods and methods for handling frozen foods are available on the Fight BAC website at <http://www.fightbac.org/take-a-fresh-look-at-frozen-foods/>.

Labeling Options for Foods Packaged On-site and Offered for Self-service

In order to provide full disclosure on packaged items, the Kansas Food Code requires labeling of a packaged product if it is packaged by the Sponsor and presented to the customer in a self-service style. The Kansas Department of Agriculture has allowed several options for providing the labeling information on packaged items offered for self-service.

- An ingredient label can be put directly on the packaged product.
- A sign, counter card, or posting can be placed by the product.
- The recipe for an item can be posted next to the product.
- An ingredient label from a shipping box can be displayed.
- A sign can be posted, indicating that the ingredient information for the packaged product is available upon request.

July 3-8, 2019 is National Summer Learning Week!

Events during the summer help sustain the enthusiasm to keep participation high! Make plans to celebrate Summer Meals by planning events during National Summer Learning Week. For more information and resources, go to <https://www.summerlearning.org/summer-learning-week/>. Stay tuned for additional resources in the May update.

Blast Off with 2019 Kick-Off Events

Kick-off events are a great way to build awareness among parents, recruit volunteers, and create excitement around Summer Meals! Please share with CNW your plans for kick-off events this summer by emailing Kelly Chanay at kchanay@ksde.org.