

Monthly Update



School Nutrition Programs and Summer Food Service Program

February 25, 2021

Distributed to Summer Food Service Program and School Nutrition Program Authorized Representatives and Food Service Directors via Email

Town Hall Tuesdays at 2

Plan now to join us each Tuesday at 2 for the latest guidance and updates. Join using this link: <https://ksde.zoom.us/j/93001580396?pwd=ZlIiMTVuemh3d0VoVU80aGVQcmpuZz09>.

Verification Deadline February 28

Complete and report all verification activities in KN-CLAIM by February 28. No extension to the verification deadline can be granted this year by KSDE or USDA.

National School Breakfast Week – March 8-12, 2021: Score Big with School Breakfast!

The #NSBW21 theme is “Score Big with School Breakfast”, a fun way to show students, parents and stakeholders all the ways that your school breakfast program is a winner! Start planning your celebration today. Go to <https://schoolnutrition.org/meetings/events/nsbw/2021/toolkit-handouts/>.

School Breakfast Waivers

Eating breakfast is one of the best ways to ensure students are healthy and able to achieve their full potential. All Kansas public schools are required by State law to participate in the School Breakfast Program unless they meet certain criteria and receive an annual waiver from the Kansas State Department of Education. Waiver Request forms for SY2021-2022 can be requested by contacting Arleen Anderson at aanderson@ksde.org or 785-296-2276 and are due by April 16.

Request to Use Electronic Transactions in Child Nutrition Programs

Sponsors who wish to use an online Free/Reduced application in the 2021-2022 school year must complete the Request to Use Electronic Transactions in Child Nutrition Programs form (found on the checklist tab in KN-CLAIM). A webinar explaining the Online Application review process will be held March 4 at 2:00 pm. Join at: <https://ksde.zoom.us/j/91047032038?pwd=MXBaZGx1eW90anpsKzU5MXhFdEdTdz09>.

Free Online Application for Free and Reduced Price Meals

A USDA Technology Grant has made it possible for KSDE Child Nutrition & Wellness to develop an Online Application for Free and Reduced Price Meals. Development is on schedule and will be available free of charge to sponsors to use for the 2021-2022 school year. Sponsors will not need to complete a Request to Use Electronic Transactions in Child Nutrition Programs to use the Kansas Online Application for Free and Reduced Price Meals. More details regarding the online application system will be provided, including a demonstration, at a Tuesday Townhall in March.



FSMC Renewal Training

Sponsors that are planning to renew their FSMC Contract for the 2021-22 school year should plan to attend the FSMC Renewal Training scheduled for April 7 from 9:30 am – 10:30 am. This training will discuss the contract renewal process as well as remind sponsors of their contract monitoring responsibilities. To access this training, use the following link

<https://ksde.zoom.us/j/96491083104?pwd=Tmd6ZURLOThueUdCNW04UVdUME9EZz09>

Food Safety Training Requirements for Food Service Directors & Authorized Representatives

New School Nutrition Program Directors (Food Service Directors and Authorized Representatives) are required to complete at least 8 hours of approved food safety training not more than 5 years prior to their start date or completed within 30 days of their start date. Existing School Nutrition Program Directors (Food Service Directors and Authorized Representatives) are required to complete at least 8 hours of approved food safety training every 5 years after the initial approved food safety training. The Kansas Food Safety in Schools class meets the food safety training requirement for directors of school nutrition programs. This approved food safety training is available 24/7 online on the KSDE Training Portal. The class is set up for individual progression and completion. Once the class material is covered and the assessment is passed with a certain score, an individual certificate of completion is issued. Access the training at <https://learning.ksde.org/>, Child Nutrition & Wellness, School Nutrition Programs (SNP). A live virtual class has been scheduled for April 14 from 8:00 am – 5:00 pm. Join at this link: <https://ksde.zoom.us/j/94871519075?pwd=bXozbWNwNURHbjBNWFhODZ2RURNQT09>

Single-Use Food Gloves

Q. The cost of single-use food gloves has skyrocketed in the past month. When do single-use food gloves have to be worn?

A. The No Bare Hand Contact Rule in the Kansas Food Code addresses bare hand contact with ready-to-eat foods. If handling ready-to-eat foods with hands, use single-use disposable gloves worn over washed hands. The Kansas Food Code does not require single-use food gloves to be worn when handling a food-contact surface, such as a disposable food tray. For example, a server must use single-use food gloves when serving cooked chicken nuggets with the hand. That server must not touch other foods or food-contact surfaces with the hand that touches the chicken nuggets. The server could pick up the disposable food tray with their other hand, place the chicken nuggets on the tray, and pass the tray to the next server for other menu items. Another option to reduce the number of gloves required for service is to use utensils, dispensing equipment, deli tissue paper, or other portioning equipment to serve ready-to-eat foods.

Boil Water Advisories

The Kansas Department of Agriculture and the Kansas State Department of Education are involved with helping child nutrition program operators handle unforeseen situations affecting the program's food supply, such as a boil water advisory. A boil water advisory is a public health advisory or directive administered by government or health authorities to inform residents when a community's water supply is, or could likely be, contaminated by pathogens such as bacteria, viruses and parasites. Reasons to initiate a boil water advisory include a water line break, flooding, or intentional or unintentional contamination of the water supply.

The number of occurrences of Boil Water Advisory Alerts in Kansas has increased significantly due to the extreme temperatures in weather.



If your public water supply system is under a Boil Water Advisory, certain precautions need to be taken.

- Boil water vigorously for 1 to 3 minutes before using it. Boiling longer than 3 minutes may adversely affect water quality and taste.
- Use only bottled or boiled water for drinking, diluting fruit juices, and all other food preparation.
- Wash hands with water that has been boiled.
- Dispose of ice cubes, and do not use ice from an automatic icemaker. Remake ice cubes with water that has been boiled, or purchase bagged ice from an area not under advisory.
- Dishes may be washed and rinsed using water from the regular water supply, but boiled water must be used to make sanitizing solutions and for sanitizing in the third sink of a manual ware washing system with an immersion time of one minute.
- Stop using beverage machines connected to the public water supply.

Once an advisory or order is lifted, take these additional steps before resuming normal operations.

- Flush the icemaker water line after the advisory is lifted.
- Turn on the water taps slowly to release air in the lines. Run the water until the sputtering stops and the water is clear.
- If no hot water was used during the advisory, then no suspect water should have entered the hot water tank. If hot water was used during the advisory, then as a best practice flush the equivalent of the tank capacity either through the drain valve or the closest hot water outlet.

Face Covering Guidance

Nutrition program staff should continue to wear face coverings while providing services in the nutrition program, regardless of decisions made at the local level. Child nutrition program staff have contact with many customers and the viral load can become significant. There are also emerging variants to the corona viruses and there is still much to be learned about how the emerging variants affect people. The CDC continues to recommend ongoing protection that includes wearing face masks, staying 6 feet apart when possible, avoiding crowds and poorly ventilated places, and washing hands often. The CDC strongly recommends people continue wearing masks, even if they have been vaccinated or have already had COVID 19. Consistent and universal use of face coverings in public places protect the wearer and those around the wearer from the spread of viral contagions. The CDC has posters and other resources to support their recommendations. CDC resources can be accessed here: [Masks Protect You & Me | CDC](#).

Food Buying Guide for Child Nutrition Programs Interactive Web-based Tool – New Feature!

A new feature is now available on the Food Buying Guide for Child Nutrition Programs (FBG) Interactive Web-based Tool. Team Nutrition appreciates receiving your feedback on the FBG and works continuously to enhance the user experience. The capability of the Web-based tool has been enhanced on the Food Item Details Page for users to select the desired Serving Size per Meal Contribution for fruits and vegetables using a drop-down menu to auto-calculate the amount to purchase based on the selected serving size. Stay tuned for the availability of this feature on the Mobile App! See what the Food Buying Guide for Child Nutrition Programs has to offer you today at <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>.



Summer Food Service Program Outreach

All Sponsors are **required** to conduct outreach for the Summer Food Service Program (SFSP). If the Sponsor does not have the SFSP in their school, consider sending the link to the site locator tool that will be available on-line at www.kn-eat.org, Summer Food Service Program, Locate a Site Near You, home with students or post the link on the school website.

Body Venture for SY2021-22

The Body Venture traveling health exhibit will not be traveling to Kansas schools in SY2021-22. Watch for details in early 2022 on how to apply to host Body Venture during SY2022-23.

Farm to Plate Sub-Grants Awarded

Sub-grants have been awarded to School Nutrition Program (SNP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP) sponsors that applied for up to \$10,000 in funding to support Farm to Plate initiatives that will increase the amount of local foods served as part of Child Nutrition Program snacks and meals. Projects include garden, orchard and greenhouse plans, kitchen equipment, tower gardens, ag projects, and local food activity kits for Home Sponsors. Congratulations to the following sponsors who have committed to projects: D0254 Barber County North; D0283 Elk Valley; D0299 Sylvan Grove; D0311 Pretty Prairie; D0326 Logan; D0337 Royal Valley; D0340 Jefferson County West; D0384 Blue Valley; D0475 Geary County; D0468 Healy; P0074 Child Care Links; P0189 Quality Care Services; and P0157 Norton Area Child Care Association.

Shop Kansas Farms

Shop Kansas Farms is a Facebook and website resource available to connect you with the people who grow your food. This resource will connect you with safe and nutritious local products available for sale. The interactive map allows you to search by region, county and city by food category. View the map at <https://shopkansasfarms.com/map/>. Shop Kansas Farms today!

E-Wellness Workshop

The Child Nutrition & Wellness team hosted its first-ever virtual, three-day E-Wellness Workshop February 16-18. Sessions from each of the three days will be posted at <https://learning.ksde.org> in early March. The updated Kansas School Wellness Policy Model Guidelines are now posted at www.kn-eat.org, School Wellness Policies, Kansas School Wellness Policy Model Guidelines, 2021. Watch for training opportunities this spring about the updated guidelines and changes being made to the Wellness Impact Tool in KN-CLAIM.

Professional Standards Training Tracker Tool

Team Nutrition just released updates to the [Professional Standards Training Tracker Tool](#) (PSTTT) based on user feedback. Users logging in training for themselves will now see “My Training History” and “Print My Certificate” under the Welcome menu to easier access to these features. Additionally, school directors will have the ability to add a new district if their district is not currently listed in the PSTTT, as well as the ability to edit information (i.e., district name, county, zip) using “Manage School Districts” found under the Employees menu. Track your required annual training hours today using USDA’s free [Professional Standards Training Tracker Tool](#)!



Professional Development Update

Professional development is offered through the KSDE Training Portal 24/7 and as scheduled live virtual events through Zoom. A full listing of live virtual events and links can be found on the CNW Calendar at www.kn-eat.org, CNW Calendar. There is no preregistration for the live virtual classes through Zoom.

Live virtual events scheduled for March include:

- Make Every Bite Count with the Dietary Guidelines for Americans 2020-2025 on Wednesday, March 3 from 1:30 pm to 2:30 pm. Join at <https://ksde.zoom.us/j/92986695492?pwd=eTNoVmtGTnl3ZWo5MGVkdjhEcjVDUT09>
- Online Applications Webinar – Thursday, March 4 from 2:00 pm to 4:00 pm. Join at <https://ksde.zoom.us/j/91047032038?pwd=MXBaZGx1eW90anpsKzU5MXhFdEdTdz09>
- Food Safety Basics – Wednesday, March 17 from 2:00 pm to 5:00 pm. Join at <https://ksde.zoom.us/j/94099394145?pwd=eE9aVzk4b1NpdGNwVnBWM2dqQzZFdz09>
- Implementing HACCP in Kansas (manager level class) – Thursday, March 18 from 8:30 am to 3:30 pm. Join at <https://ksde.zoom.us/j/99589894375?pwd=cmQwZGsySjVqNWxNR203bHhXSIVvQT09>

Online Professional Development Classes and Tutorials. Over 30 classes and tutorials, including the 3-hour Food Safety Basics class, can be accessed free of charge 24/7 via the KSDE Training Portal. Create an account at <https://learning.ksde.org>. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, School Nutrition Programs, Training.

Classes added to the KSDE Training Portal this month:

- **Meal Modifications (6 hours)** - Management Level class teaches participants about the Federal requirements for making meal modifications in the USDA Child Nutrition Programs. This class is a requirement for the Kansas Certificate in Child Nutrition Management.
- **Serving Safe Summer Meals (1 hour)** - Teaches participants how to handle and serve food safely in the Summer Food Service Program.

New Tutorials that have been added to the KSDE Training Portal this month:

- **Offer versus Serve in the School Breakfast Program (35 minutes)** - Provides an overview of implementing Offer versus Serve in the School Breakfast Program. The training will help program operators decrease errors and ensure meals are reimbursable under an Offer versus Serve style of service.
- **Offer versus Serve in the National School Lunch Program (30 minutes)** - Provides an overview of implementing Offer versus Serve in the National School Lunch Program. The training will help program operators decrease errors and ensure meals are reimbursable under an Offer versus Serve style of service.
- **Point-of-Service Accountability (30 minutes)** - Explains the required aspects of acceptable point-of-service accountability systems and the types of point-of-service systems available.

Lead to Succeed

The School Nutrition Foundation has launched the brand-new LEAD to Succeed™ training program for school nutrition professionals! Funded by a \$2M USDA grant, and created in partnership with the [Georgetown University's McDonough School of Business](https://www.georgetown.edu), the first module in the series, "LEARN to Master Difficult Conversations," is led by Georgetown University professor and communications expert Jeanine Turner, Ph.D.



LEAD to Succeed™ trainings have been designed for both virtual and in-person use—perfect for today's learning and work environment. Participation is available at no cost to all school nutrition professionals, not just School Nutrition Association members. Learn more about LEAD to Succeed™, and register to begin earning CEUs: <https://schoolnutrition.org/LEAD/>

Issues and Action Steps: A National Forum on Expanding Healthier School Communities – Register Today

Come collaborate with stakeholders from health and wellness, education, business and community to build healthier school communities on March 24 from 1:00 to 4:30 p.m. The forum hosted by GENYOUTH and the Midwest Dairy Council will explore what can be done to expand student health and wellness right now! Attendees will have to opportunity to gain new thinking and perspectives about how to meet the diverse and multi-faceted needs of children, especially in a time of great change and challenges. Attendees will walk away with short- and long-term action plans for expanding on their healthier school community. Gain a renewed sense of purpose and confidence as you learn about new ideas, connections, and commitments to action. Register today at <https://hscforum.genyouthnow.org/registration/launch/?eid=43843593&uod=49204274>

Kansas Nutrition Council Conference

The Kansas Nutrition Council Virtual Conference, *2021 Planting Ideas for the Future*, will be held April 22. Register at <https://www.eventbrite.com/e/2021-kansas-nutrition-council-virtual-conference-registration-138336182245>.

March is National Nutrition Month

National Nutrition Month®, celebrated each year during March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits. The theme for National Nutrition Month® 2021 is *Personalize Your Plate*. A toolkit is available at: <https://www.eatright.org/food/resources/national-nutrition-month/toolkit>. With the release of the new Dietary Guidelines for Americans, this is the perfect time to share resources and information. Find a wealth of resources at: <https://www.dietaryguidelines.gov/resources/2020-2025-dietary-guidelines-online-materials>. Be sure to share your Nutrition Month and School Breakfast Week activities and special events at #FuelingKSKids!

As always, if you have questions or need technical assistance, please contact your area Child Nutrition Consultant or the Topeka office!

Cheryl, Jill and Julie



For more information, contact:

Cheryl S. Johnson
Director, Child Nutrition & Wellness
(785) 296-2276
www.kn-eat.org
csjohnson@ksde.org

Kansas State Department of Education
900 S.W. Jackson Street, Suite 102
Topeka, Kansas 66612-1212
(785) 296-3201
www.ksde.org

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