



# Child Nutrition & Wellness

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## August Update

Distributed to the School Nutrition Program Authorized Representatives and  
Food Service Directors via Listserv  
August 31, 2018

### Verification Training

Plan now to attend Verification training in September! This face-to-face 2-hour training will be available regionally. The schedule is posted at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training. A webinar has also been scheduled for September 25 at 2:00 pm. Join the webinar at <https://meet.lync.com/ksde/kchanay/YFW7FJ2B>. An online Verification training module is also available at <https://learning.ksde.org>.

### Fiscal Year 2018 National School Lunch Program Equipment Assistance Grants

Kansas has received an allocation of \$251,643 to competitively award equipment assistance grants to eligible Sponsors participating in the National School Lunch Program (NSLP). Priority must be given to high-need schools where 50% or more of the enrolled students are eligible for free or reduced price meals and to those schools that did not receive a previous NSLP Equipment Assistance Grant. These funds will allow Sponsors who apply and are awarded equipment assistance grants to purchase equipment to improve nutritional quality of school meals, safety of food served, overall energy efficiency, ability to use locally grown fresh fruits and vegetables or implement Smarter Lunchroom techniques. The Kansas grant application is available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, What's New. Applications are due October 15, 2018.

### Single Audit Compliance Supplement

OMB has released the 2018 edition of the Single Audit Compliance Supplement. It is effective for single audits of fiscal years beginning after June 30, 2017. Access the 2018 Compliance Supplement at [www.kn-eat.org](http://www.kn-eat.org), Key Links. Note: Auditors must use this 2018 Supplement and the 2017 Supplement together. See the subsection titled "Purpose" within Part 1 for further explanation.

### Sponsors Contracting with a Food Service Management Company

All sponsors contracting with a Food Service Management Company are strongly encouraged to participate in the 2018 FSMC Fall Update on September 20 at 10:00 am. Join the webinar at <https://meet.lync.com/ksde/kchanay/F6V0FFV6>. The webinar will provide updates for the 2018-19 school year as well as review sponsor responsibilities for monitoring FSMC contracts.

### At-Risk Afterschool Meals

Help students make the grade this school year by serving At-Risk Afterschool Meals to school-aged children in lower income areas. Ensuring children have access to nutritious meal and snacks when school is not in session is more important than ever 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](mailto:kchanay@ksde.org), Laura Hodgson at [lhodgson@ksde.org](mailto:lhodgson@ksde.org), or call 785-296-2276.

## New USDA Guidance

### SP 19-2018: Clarification on the Milk and Water Requirements

This memorandum clarifies regulations that water made available to students in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) shall not compete with the milk requirement. The NSLP regulations at 7 CFR 210.10(a)(1)(i) require schools to make water available and accessible to children during the meal service. Similarly, the SBP regulations at 7 CFR 220.8(a)(1) require schools to make water available and accessible during the meal service if breakfast is served in the cafeteria. While water must be made available, schools must not directly or indirectly restrict the sale or marketing of fluid milk (7 CFR 210.10(d)(4)).

### And Justice for All Posters-Clarification Regarding Display in Classrooms

The USDA Civil Rights Division does not generally require school classrooms to display the And Justice for All posters, as long as there are posters properly displayed in the cafeteria and/or main school front office, and students have access to and are eating school breakfast and/or lunch meals in the cafeteria or congregate feeding area during the school day. However, if students eat breakfast and/or lunch in the classroom or participate in the Fresh Fruit & Vegetable Program or After School Snacks and would NOT have access to the cafeteria or congregate eating area during the day where the poster is displayed, then, the And Justice for All poster would need to also be properly displayed in the classrooms.

### Software Approved by USDA for Use in the School Meal Programs

Need software to assist with school meal planning and assessment? USDA has approved new software programs this year, providing program operators with a choice of 19 nutrient analysis and 16 certification of compliance software. You can find the list of USDA-approved certification of compliance software here: <https://www.fns.usda.gov/tn/usda-approved-certification-compliance-tools-and-software>. Note that only USDA-approved nutrient analysis software is an allowable cost to the non-profit school food service account. You can find the list of USDA-approved nutrient analysis software here: <https://www.fns.usda.gov/tn/usda-approved-nutrient-analysis-software>. Most software programs are approved for both certification of compliance and nutrient analysis.

### Notice to rescind TA01-2007 Determining Creditability of Breakfast Cereals for Child Nutrition Programs

This notice is to rescind TA01-2007 Determining Creditability of Breakfast Cereals for Child Nutrition Programs, which was issued on November 28, 2006. The guidance in this memo is outdated and was superseded with the release of updated meal pattern requirements for Child Nutrition Programs, beginning in 2012.

### National School Lunch Week – October 15-19

This year's theme for National School Lunch Week (NSLW) "School Lunch: Lots 2 Love", was designed to help students and school nutrition professionals connect and share what each loves most about school lunch with parents, school officials, the media and the general public. Start planning your celebration today! Get started with the help of resources from the School Nutrition Association by downloading the tool kit at [www.schoolnutrition.org](http://www.schoolnutrition.org).

### Pre-K Meal Pattern – Frequently Asked Question

**Question:** Does a product exemption carry over to the CACFP for schools that have a whole grain-rich exemption approved through the National School Lunch/Breakfast Program for a particular product?

**Answer:** No, one whole grain-rich item must be offered per day as part of the CACFP when a grain is menued.

### **CACFP Administrative Handbook Updates – Pre-K Meal Guidance**

To align with the updated Pre-K meal pattern requirements Chapter 4 Meal Guidelines and Chapter 10 Recordkeeping have been revised and posted to [www.kn-eat.org](http://www.kn-eat.org), CACFP, Administrative Handbook. Additions are highlighted in yellow.

### **CACFP Statewide Conference: Leading the Way – Healthy Habits for a New Generation**

Make plans to attend the Statewide CACFP Conference November 6, 7 and 8 in Salina, KS. **This is a great training opportunity for schools to learn more about the Pre-K meal pattern as well as for schools that also sponsor the CACFP.** Sub-grant funds are available for sponsors and schools who attend. Schools can choose to attend one or multiple days of the conference. Register online at <https://www.surveymonkey.com/r/SM2T365>.

- **Tuesday, November 6 from 9 am – 3:30 pm.** KSDE will be offering a pre-conference training entitled “Let’s Talk About It...Grains to Ounce Equivalents” where participants will get hands-on training in determining whole grain-rich products in the CACFP and learn about ounce equivalents that will go into effect October 1, 2019. A \$125 stipend will be provided to each Sponsor who attends.
- **Wednesday, November 7 from 9 am – 3:30 pm.** Join KSDE as we welcome Katie Wilson with Share Our Strength and other guest presenters who will be discussing leading the way to a healthier generation. Attendees will get hands-on experience at various learning stations and hear from their peers in a best practices and problem solving panel. Schools will have their own breakout table to discuss implementing the Pre-K meal pattern within the school setting. A \$150 stipend will be provided to each Sponsor who attends.
- **Thursday, November 8 from 9 am – 3 pm.** Participate in a Team Up for CACFP Success Workshop. Team Up participants will develop personalized goals, strategies, and an action plan to assist with the administration of the CACFP. In addition to all the great resources that mentors will be sharing, there will also be several allied organizations along with Child Nutrition & Wellness staff in attendance to present information. The USDA Team Nutrition Training Grant will provide a \$150 stipend to each CACFP sponsor who attends the Team Up Workshop.

Accommodations: A block of rooms at the Holiday Inn Express located at 755 W Diamond Drive in Salina, are being held at a special rate of \$93/night. To reserve a room, call 785-404-3300 and ask for the Kansas State Department of Education Room Block. Reservations must be made by October 6 to take advantage of the special rate.

### **Jump Start for Directors**

JumpStart for Directors will be held in Manhattan at the KSU Alumni Center on October 8-9, 2018. For more information, call 785-296-2276. More details and registration information are available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

### **Reminder of Professional Standards Food Safety Training Requirement for Directors**

School food service directors are required by the Professional Standards Rule to complete eight hours of approved food safety professional development every 5 years. New school food service directors are required by the Professional Standards Rule to complete eight hours of approved food safety professional development not more than 5 years prior to or within 30 days of the director’s start date.

### **Food Safety Training**

A schedule with Food Safety Basics classes for September, October and November at locations across Kansas will be available soon at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training. School nutrition program staff who are not directors may take Food Safety Basics to meet the food safety training required within 6 months of hire and every 5 years thereafter. Once approved food safety training is taken, the Food Safety Training Record in KN-CLAIM must be updated.

### **September is National Food Safety Month**

Help create a culture of food safety in the school nutrition program environment, as well as the greater school community. Food safety education resources are available at <http://www.fightbac.org/food-safety-education/food-safety-education-month/#>. The KSDE 2018 edition of the HACCP Help Newsletter (HACCP Help 15) is another food safety resource that can be used to provide staff development. The current edition of HACCP Help, along with past editions are posted at [www.kn-eat.org](http://www.kn-eat.org), Food Safety, HACCP Guidance & Resources, HACCP Resources, HACCP Help Newsletters.

### **Plan now! October is National Farm to School Month!**

Be one of the schools that celebrates local food in education, school gardens, meals or snacks. This October, we hope you will take time to get informed, get involved and take action to support farm to plate in your community. Share your experience and have a chance to win a Salad Spinner! Provide a description of your Farm to School month event including a local menu(s)/ snack(s) offered, gardening or field trip activity. Include sources used, outreach and planning team involved, pictures and any media coverage received. Fact sheets, stickers, pins, tattoos or seed packets for your celebrations are available. Contact Barb Depew, Farm to Plate Director, [bdepew@ksde.org](mailto:bdepew@ksde.org) or phone 785-296-0062. Submit your event story to Barb by November 9, 2018. The winner of the Salad Spinner will be announced in the November Monthly Update.

### **Tend Your Farm to School Program with USDA Resources**

Back to school is the perfect time to tend to your farm to school program. Are you starting fresh with farm to school or cultivating new goals this school year? Either way, USDA's [Planning Guide](#) can help you identify team members, map strategies, and set targets for the year ahead. Wondering how school gardens grow? Check-out our [School Garden fact sheet](#). Stay up to date with the latest farm to school news by subscribing to the USDA's e-letter, [The Dirt](#), to discover what's ripe in farm to school.

### **Back to School Family Night Ideas**

Engage students and their families using Team Nutrition's [Back to School Resources!](#) Games, recipes, posters, parent flyers, and more are available. Is your school enrolled as a Team Nutrition School? Schools participating in the National School Lunch Program are invited to join at no cost. First, check the [Team Nutrition School page](#) to see if your school is already signed up and update the information, if needed. If not already registered, complete the quick registration form. All participating schools will have access to materials that are exclusively for Team Nutrition Schools.

### **Team Nutrition Grant Opportunity – Last Chance to Apply**

Kansas Team Nutrition is actively working to promote health education programs supporting school wellness policy goals and is currently accepting applications for Serving Up MyPlate and Discover MyPlate program materials and sub-grant funding for the SY2018-2019. The application is available now at [www.kansasteamnutrition.org](http://www.kansasteamnutrition.org). **Deadline for the application is August 31.**

### **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 of version 3 of KN-CLAIM is to make reviews and monitoring easier for our sponsors. In order to assess the success of this grant, baseline 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=c6CE4COUcUahog3FLtaSl4\\_5KabqoFJrB7A5cxaSJURFNHWIVQNjJDUlc4TIBZWlc3MkJVU0IMSi4u](https://forms.office.com/Pages/ResponsePage.aspx?id=c6CE4COUcUahog3FLtaSl4_5KabqoFJrB7A5cxaSJURFNHWIVQNjJDUlc4TIBZWlc3MkJVU0IMSi4u)

### **Kansans CAN 2017-2018 Best Practice Awards**

Four Kansas school districts were honored Tuesday, Aug. 14, for outstanding practices in Child Nutrition and Wellness programs that help support the Kansans Can vision. The Kansans Can 2017-2018 Best Practice Awards were presented during the Kansas State Board of Education meeting in Topeka. This is the second year for the awards. The Kansans Can vision, which was established by the State Board of Education in 2015, is “Kansas leads the world in the success of each student.” The recipients and the award they received are:

- **Manhattan-Ogden Unified School District 383:** *Kansans Can Impact Wellness*  
Using grant funds from the 2015-2016 school year, Manhattan-Ogden Unified School District 383 purchased the Organwise Guys curriculum for its second-grade students. Students meet monthly for an hour to learn the connection between healthy habits and healthy organs, and often the lessons are led by Kansas State University dietetics students. The district plans to expand the curriculum into kindergarten and fourth grade.
- **Goessel USD 411:** *Kansans Can Celebrate Nutrition and Wellness Special Events*  
The elementary school garden has grown substantially during its six years, reaping many benefits for the students and earning national recognition from Carton 2 Garden. The effort involves high school FFA members and parents alongside the students during the March-October growing period. School curriculum integrates lessons from the garden, and the cafeteria uses the products to create a holistic experience.
- **Haven USD 312:** *Kansans Can Step Up to Lead*  
Haven USD 312’s first Family Farm Fun Day brought together local farmers and the community with a variety of activities - interaction with farm animals and equipment; farm-related physical activities; seed planting; farm fresh foods; and a farmers market. The event deepened the connection students made at school lunchtime between the local farmers and local products.
- **Derby USD 260:** *Kansans Can Manage Finances*  
Derby USD 260 offered the Summer Food Service Program districtwide. Foodservice collaborated with the Derby High School ROTC students to enlist student volunteers and saved the district \$1,500. The Derby Community Foundation, an American Family Agent; Woodlawn United Methodist Church; and Derby Community Family Services provided grant money totaling \$6,850 to provide free lunches to adults with accompanied children eating in the summer program. These collaborative efforts resulted in a significant increase in participation and a financially viable summer meals program.

### **Innovative Breakfast Delivery Grant Opportunity – Applications due September 30, 2018**

Many schools across Kansas have taken breakfast out of the cafeteria and are using innovative service options to make breakfast more accessible to students. From serving breakfast in the classroom, to a grab and go option as students enter the building, to having a second chance option where students can eat after first period, these innovations meet students where they are and increase participation, which is a win for the student and the school.

Kansas has been awarded a School Breakfast Leadership Grant from Share Our Strength to help us bridge this gap and ensure more Kansas students are able to start the day with a healthy breakfast and be ready to learn. Schools interested in implementing an innovative breakfast delivery model (breakfast in the classroom, second chance or grab and go breakfast) during the 2018-2019 school year may **apply for up to \$5,000** per district to purchase equipment, materials and support initiatives that facilitate innovative breakfast delivery this school year. **[Applications are available now and are due September 30, 2018.](#)** Direct questions to Jill Ladd at [jladd@ksde.org](mailto:jladd@ksde.org).

### **Team Up for School Nutrition Program Success – Innovative Breakfast Delivery**

KSDE is excited to be able to work with Share Our Strength to Offer Team Up for School Nutrition Success – Innovative Breakfast Delivery on November 6 in Salina at the Webster Conference Center from 9 am – 3 pm. The workshop will provide customized technical assistance and sessions highlighting best practices in the areas of Innovative Breakfast Delivery Models and Securing Administrative Buy-In. Team Up participants will develop personalized goals, strategies, and an action plan to assist with the administration of Innovative Breakfast Delivery. In addition to all the great resources that mentors will be sharing, there will also be several allied organizations along with Child Nutrition & Wellness staff in attendance to present information. Register online at <https://www.surveymonkey.com/r/WMP33QR>.

### **What Can YOU Do?**

Across Kansas students have headed back to school and that means early mornings and rushing out the door. For some students that might mean skipping breakfast. Research has shown breakfast is important for children's health, academic achievement, cognitive development and mental health. When a student skips breakfast, whether because of time or not having food available, they aren't just missing out on needed nourishment but so much more. **School breakfast leads to reduced food insecurity, better test scores, improved student health, and fewer distractions in the classroom**, yet there is a large gap in Kansas between the number of kids who are eligible for free or reduced price meals at school and those who are actually accessing these meals. What can YOU do to help close this gap?

As always, if you have questions or we can help in any way, please call your area Child Nutrition Consultant or the Topeka office.