USDA Child Nutrition Updates

Cindy Long
Deputy Administrator
Child Nutrition Programs
USDA Food and Nutrition Service
July 9, 2018
Agenda

- Welcome
- Regulations
- Research
- Resources
  - Customer Service Center
  - Booths
  - Key Sessions
USDA Foods Processing Rule
Final Rule: Revisions and Clarifications in Requirements for the Processing of Donated Foods

• Published May 1, 2018 / Effective July 2, 2018

• Revises and clarifies requirements in 7 CFR part 250 for the processing of USDA Foods

• Formalizes processing options already being used in current practice

• Webinar: https://www.youtube.com/watch?v=5PTlt2EtJ5w

Current practices/policy newly codified:

- Multi-State processors must enter into National Processing Agreements and submit end product data schedules to FNS
- Multi-State processors must provide a performance bond or irrevocable letter of credit to FNS
- Processors may substitute beef and pork
Transfer of Title and Inventory Pooling

– With this new requirement, end products must be assigned to a specific recipient agency by the time they are accepted at a distributor so that the title may be transferred to the correct recipient agency

– Permits processors to “draw down” recipient agencies’ inventory once the products are delivered and accepted at the distributor acting as the recipient agency’s agent

– FNS does not expect distributors to maintain separate physical inventories for each recipient agency
Vended Meals and Processor/Distributor Agreements

KEY UPDATES:

• Clarifies that the repackaging and use of USDA Foods in vended meals is considered processing - §250.30(a)

• Processors must have agreements with distributors - §250.30(i)
  • Agreements must include the financial liability for the replacement value of USDA Foods, monthly end product sales reporting frequency, requirements under 250.11, and the applicable value pass through system
  • Verification of these agreements will be required as a part of the audits that processors must obtain
Procurement and Backhauling

KEY UPDATES:

– Distinguishes between processing agreements and competitively procured contracts; sets requirements for procurement documents

– Substitution or commingling of all backhauled USDA Foods is prohibited - §250.34(b)
New and Noteworthy in Child Nutrition: Regulations
CNP Flexibilities: SY 2018-2019

- **Whole Grains:** Extends State discretion to grant whole grain-rich exemptions
- **Sodium Limits:** Retains Sodium Target 1
- **Milk:** Option to offer flavored, low-fat milk for grades K-12
Professional Standards Proposed Rule

• Would add flexibility to hiring requirements for:
  • New School Nutrition Program Directors in small LEAs
  • New State Directors of School Nutrition Programs
• Goal to facilitate recruitment of qualified candidates
Food Crediting in the CNPs

- FNS is committed to providing first-rate customer service:
  - Simplifying menu planning
  - Promoting efficient use of Program funds
  - Providing choices to menu planners and children
  - Addressing barriers to serving nutritious meals
Buy American

• One of the continued goals of the NSLP is to support American agriculture
• USDA strongly supports this goal through the Buy American provision
• Thank you to SNA for your commitment
• Farm Bill provision
• Several sessions this week
Final Rule: Simplified Summer

- Final Rule published in June 1, 2018
- Extends simplified cost accounting procedures
- Improves efficiency
- Reduces paperwork burden
Proposed Rule: Reducing Burden on For-Profit Child Care Centers

• Intent of Rulemaking:
  • Modify for-profit verification requirements
  • Reduce paperwork for for-profit child care centers
• Proposed Rule expected September 2018
Additional Technology Resources and Updates
Unpaid Meal Charges Resources

• New resources coming in 2018!
  • Adaptable presentations for State and local officials
  • User-friendly fact sheets on key topics
  • And more!

• Find existing resources at: https://www.fns.usda.gov/school-meals/unpaid-meal-charges
Improved Online Application Design

• Online applications can improve certification accuracy
• **Integrity features:**
  • Guided income and household interview
  • Integrated instructions and accessible help
  • Up-front attestation

I certify (promise)...
that all information on this application is true and that all income is reported.
Verification Toolkit

• Collection of USDA resources school districts can use in their efforts to improve verification response rates

Submit your verification documents without a trip to the post office or school! Use the camera on your phone or tablet to take pictures of them and e-mail the pictures and your child’s name to [email@schooldistrict.edu](mailto:email@schooldistrict.edu) to be sure to submit your information by: [Month] [xx], 20[xx]
FY 2019 Farm to School Grants

» Release Fall 2018

» Over $7M available
  » Additional funding in FY2018 Omnibus

» Eligible Entities
  ✓ Schools/districts (participating in NSLP or SBP)
  ✓ State & local agencies,
  ✓ Indian tribal organizations,
  ✓ Non-profits
  ✓ Agricultural producers (small- & medium-sized)
Child Nutrition
Research Updates
School Nutrition Meal Cost Study

• Every 5 years, examines the relationships between:
  • School environment and food service operations
  • Nutritional quality of meals
  • Meal costs
  • Student participation and characteristics
  • Student satisfaction and related attitudes toward school meals

• Data collection occurred in SY 2014-15.
• Interviewed: 518 SFAs; 1,201 Schools; 2165 students, 1850 parents
• Why it Matters:
  • Are healthier meals more expensive? Attractive to students? Eaten?

• Expect to be published in Fall 2018
Child Nutrition Program Operations (CN-OPS II)

• Annual study collecting data from States and SFAs on CN program operations
• Data collected via online survey on:
  • Policy
  • Administrative issues
  • Operational issues
• Some topics repeat; special topics/focus each year
• Why it Matters:
  • Learn what’s working and where the challenges are
  • What are key factors in running a successful operation?

• Publication of Year 1 data (SY 2016-17) in Fall 2018 and Year 2 data (SY 2017-18) in Summer 2019
SFA Procurement Study

• Describes current procurement SFA practices, including:
  • Scope and nature of food service management company contracts
  • Cooperative buying arrangements
  • Recordkeeping used to track rebates, discounts, credits, local purchasing preferences, and food purchasing specifications

• Why it Matters:
  • Where do we need more training/resources?
  • What are the best practices?

• Data collection late 2018, report Spring 2020
CEP Characteristics Study

- Nationally representative survey of 1000+ participating and eligible non-participating LEAs
- Examine the characteristics of schools that are using CEP
  - Including the number of free and reduced-price eligible students in those schools and LEAs
- Incentives and barriers for adopting CEP
- Impacts on NSLP and SBP participation and per meal revenues
- **Why it Matters:**
  - Results could inform potential adjustments to optimize CEP.
- Planned October 2018 publication
Study on Sodium Targets and School Meals

• Examined the market availability of foods that meet current and future sodium requirements
• Conducted case studies of schools that are doing well on sodium reduction to
• Documents the keys to SFAs success in meeting standards
• Why it Matters:
  • Sharing of best practices
  • Will impact future technical assistance efforts for schools
  • Info on how to encourage marketplace development of palatable lower-sodium products
• Expected publication December 2018
CN Burden Study

- **SAMPLE:** 53 State directors and 1000 SFA directors
- **Topics included:**
  - Program standards and reporting requirements
  - Conducting administrative reviews and participating in MEs
  - Procurement (including Buy American), and
  - Participating in research.
- **Work group meetings with States and SFAs to discuss challenges and opportunities in CN program management**
- **Why it Matters:**
  - Identify the best ways to efficiently consolidate CN program administrative and reporting requirements for SFAs and States (a.k.a. REDUCE BURDEN!)
- **FINAL REPORT:** November 2018
Other Study Highlights

• **Evaluation of the Direct Certification with Medicaid (DC-M) Demonstrations**
  - Examine how States are connecting their SFA data with their Medicaid data
  - Identify best practices to share with other States
  - Report Late 2018

• **Access, Participation, Eligibility and Certification Study (APEC III)**
  - Measures of the national erroneous payment rate for school meals
  - Data collection through July 2018
  - Report Summer 2020
USDA Resources at SNA: Come See Us!
USDA’S CUSTOMER SERVICE CENTER

Monday – Wednesday 8:00 am – Noon
Breakers Registration Desk, Level 2

Back again this year, USDA is featuring a customer service center staffed with experts!

This is your opportunity to ask questions or raise concerns you may have with USDA staff in a smaller, more informal setting. Please come prepared with your issue and spend a few minutes discussing. We are featuring several subject matter experts at all times, so all topics are welcome at any time!
Come visit us in USDA Lane!

This is your opportunity to gather resources, ask questions, and learn much more about these aspects of USDA!

Team Nutrition – Booth #1447

USDA Foods – Booth #1547

Farm to School – Booth #1647
Contact Us! USDA is Here to Help!

Website: [https://teamnutrition@usda.gov](https://teamnutrition@usda.gov)

Email: TeamNutrition@fns.usda.gov

@TeamNutrition
Join Team Nutrition at SNA ANC!

❖ Go Digital with Team Nutrition
  • Tuesday, July 10 * 3:30 – 4:30pm

❖ Seasoned Strategies for Innovative Menu Planning
  • Thursday, July 12 * 2:45 – 3:45pm
Go Digital with Team Nutrition

Food Buying Guide

Professional Standards

Training Tracker Tool

USDA Standardized Recipes

CN Label Verification

Reporting System

CN Label Verified

Go Digital with Team Nutrition

United States Department of Agriculture
Seasoned Strategies for Innovative Menu Planning

Kaushalya Heendeniya, MS, RD
(Session Moderator)
Nutritionist
Child Nutrition Programs
USDA Food and Nutrition Service

Sonya Barnes, MS, RD
Chief
Child Nutrition Programs
USDA Food and Nutrition Service

Bertrand Weber
Director Culinary & Wellness Services
Minneapolis Public Schools
Minnesota

Jeremy West, SNS
Director of Operations
Colorado Public Schools
Colorado
Looking for Policy Updates?

Don’t Miss:

• Managing Unpaid Meal Charges TODAY @2:15 (Mandalay Bay IJ)

• Overview of Critical CACFP Regulations Tuesday @ 8:30am (Breakers ABGH)
Or, Interested in Learning more about Buy American?

- **Buy American** Tuesday @2:15pm (Mandalay Bay IJ)

- **Procurement and Administrative Reviews** Tuesday @ 3:30pm (Breakers ABGH)
**SUNDAY, JULY 8**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>8:00 am - 12:00 pm</td>
<td>Practical Solutions for Financial Management Success</td>
<td>Lagoon GH</td>
</tr>
<tr>
<td>9:00 am - 12:00 pm</td>
<td>A Proper Procurement Pays</td>
<td>Lagoon K</td>
</tr>
<tr>
<td>1:00 pm - 5:00 pm</td>
<td>Hit the Jackpot with USDA Foods</td>
<td>Lagoon I</td>
</tr>
<tr>
<td>1:00 pm - 5:00 pm</td>
<td>State Agency Pre-Con Workshop: Part 2 Deep Dive into Procurement</td>
<td>Mandalay Bay II</td>
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**MONDAY, JULY 9**

<table>
<thead>
<tr>
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<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>8:00 am - 9:00 am</td>
<td>Meeting Preschool Nutrition Standards</td>
<td>Breakers ABGH</td>
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<tr>
<td>9:15 am - 10:15 am</td>
<td>What's New With USDA Foods</td>
<td>Breakers KL</td>
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<tr>
<td>1:00 pm - 2:00 pm</td>
<td>USDA Hot Topics: Regulations, Research and Resources</td>
<td>Oceanside D</td>
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<tr>
<td>1:00 pm - 2:00 pm</td>
<td>Breakfast Innovations Beyond the Cafeteria</td>
<td>Breakers EF</td>
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<tr>
<td>2:15 pm - 3:15 pm</td>
<td>Standards of Conduct in Procurement: Ensuring Integrity</td>
<td>Breakers ABGH</td>
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<tr>
<td>2:15 pm - 3:15 pm</td>
<td>Managing Unpaid Meal Charges</td>
<td>Mandalay Bay I</td>
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**TUESDAY, JULY 10**

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<tr>
<td>8:30 am - 9:30 am</td>
<td>Overview of Critical CACFP Regulations</td>
<td>Breakers ABGH</td>
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<tr>
<td>8:30 am - 9:30 am</td>
<td>Food Allergy Management: Exercise Your Plan</td>
<td>Reef AB</td>
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<tr>
<td>2:15 pm - 3:15 pm</td>
<td>USDA Foods: Recall Know How</td>
<td>Mandalay Bay I</td>
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<tr>
<td>2:15 pm - 3:15 pm</td>
<td>Procurement and Administrative Reviews</td>
<td>Mandalay Bay KL</td>
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<tr>
<td>3:30 pm - 4:30 pm</td>
<td>Harvesting Best Practices from the School Garden</td>
<td>Breakers EF</td>
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<tr>
<td>3:30 pm - 4:30 pm</td>
<td>Go Digital with Team Nutrition</td>
<td>Oceanside D</td>
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**WEDNESDAY, JULY 11**

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<tr>
<td>8:45 am - 9:45 am</td>
<td>Using USDA Resources to Source American-Grown Products</td>
<td>Breakers ABGH</td>
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<tr>
<td>8:45 am - 9:45 am</td>
<td>Celebrating Local Foods in Schools</td>
<td>Breakers II</td>
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<tr>
<td>8:45 am - 9:45 am</td>
<td>Food Allergies: What You Need to Know</td>
<td>Breakers EF</td>
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<td>10:00 am - 11:00 am</td>
<td>Making a Count with Offer vs. Serve</td>
<td>Lagoon EFKL</td>
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<tr>
<td>12:00 pm - 2:00 pm</td>
<td>State Agency/USDA Update</td>
<td>Breakers ABGH</td>
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<tr>
<td>2:30 pm - 3:30 pm</td>
<td>Bring Your Own Wellness Policy to Life</td>
<td>Breakers EF</td>
</tr>
<tr>
<td>2:30 pm - 3:30 pm</td>
<td>Start Your Engines! Fuel NSBW 2019 Success with Your Breakfast &quot;Pit Crew&quot;</td>
<td>Breakers ABGH</td>
</tr>
<tr>
<td>3:45 pm - 4:45 pm</td>
<td>Serving Food Safely Beyond the Cafeteria</td>
<td>Breakers ABGH</td>
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**THURSDAY, JULY 12**

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<tr>
<td>2:30 pm - 3:30 pm</td>
<td>Farm to School 101</td>
<td>Breakers EF</td>
</tr>
<tr>
<td>2:45 pm - 3:45 pm</td>
<td>Seasoned Strategies for Innovative Menu Planning</td>
<td>Breakers ABGH</td>
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**United States Department of Agriculture**
Thank You!