

Office of the State Superintendent of Education (OSSE) Annual Training for SFAs 2024

July 25, 2024, 1:33PM

2h 16m 42s



Ramesh, Swetha (OSSE) 0:03

Please take note of the following session norms that are on the screen. First as customary for the bulk of our training, today's training will be recorded so that your fellow School Food Authorities and coworkers who could not attend today can listen to and learn from today's training at a later date.

With that said, we ask that you keep your line muted throughout the presentation to avoid recording excess background noise.

This recording will be posted to the OSSE website for later reference and sent to you in a follow up email along with a copy of the slides and additional resources, so look out for that follow up email that will be sent from me.

Second, there will be a Q&A session at the end of the training and we invite you to stay muted and save your questions for that time. During the Q&A, you will be asked to drop any questions in the chat where our program specialist team will answer them.

Alright, so now that we've established our training norms, in this next section we're going to do a really short icebreaker and then we'll go over our agenda for the day. OK, so for this icebreaker, you are invited to find a piece of paper or a sticky note. At this time, please go ahead and find the nearest piece of paper and a writing utensil near you.

So I'll give you a few moments to find a piece of paper or a sticky note. Whatever is closest to you - the back of a random document that you have, anywhere that you can write and just grab a quick pencil or pen.

Something that you can use.

Awesome.

And I see responses coming into the chat.

Thank you for joining this morning! For folks that are coming in, you're grabbing a piece of paper and a writing utensil that is near you.

OK, when you've identified your materials, please go ahead and drop the word "ready" in the chat so I know that you're ready.

Awesome.

Ohh, I love it!

I love the responses coming in.

So folks have a piece of paper and writing utensil, incredible. Alright for this next minute, as soon as I start the countdown timer, you are going to be writing down anything that's on your mind at the moment, in order to fully clear your head and be able to be present for today's training. The goal of this icebreaker is to have an opportunity for all training participants to clear their mind of any outstanding work, tasks, errands, et cetera, and then be able to come back to it at a later time.

We know that you all are so busy with the important work that you do, so this is a great opportunity to just write it all down, set it aside and really join us for this training.

So this piece of paper will be for you to come back to after the training and will not be shared with anybody else.

So it's really for you.

All right, I'm going to go ahead and set this timer for one minute.

One minute to write anything that's on your mind.

Ready, set. Go.

Alright, OK.

So that brings us to the end of our minute.

Hopefully you had a great chance to clear your head and we're excited to talk to you about our agenda for the day.

So our training agenda today will be primarily focused on content including administrative review best practices, important policy updates and a review of processes for operating the National School Lunch Program and National Breakfast Program.

We're going to take a short break in between legislative updates. In that section folks are in attendance are encouraged to use the restroom, get a quick sip of water, or take a brief stretch.

And finally, we're going to end with the short Q&A session at the end of the training.

Next, we'd like to introduce our program specialist facilitating this training today.

All right.

At this time, I would like to invite all programs specialist joining us to go ahead and turn on their cameras.

Hello. Hello.

We have our lovely folks joining us today.

Incredible.

So the photos on screen belong to our wonderful program specialist team.

They will be facilitating today's meeting.

They will be walking all training participants through a variety of topics during today's session, our program specialist team has a variety of backgrounds ranging from vendors and self preps to food service at the district level to hands on classroom experience in K through 12 education.

So whatever you all may need help with someone on this team is absolutely going to be able to help you.

And we're so excited to be here and to have you all here.

Not shown here is Dario Morales, our claims specialists for the school programs team.

And although he is not presenting today, he may be super familiar to you from previous claims trainings and also has final say on claims approval.

Sam Ullery is on our team as our school garden specialist as well.

All right.

At this time, if our program specialist team would go ahead and go back off camera and then you'll come on one by one when you're ready to present. Perfect.

Alright, so to provide some context for today's training, we'd like to share with you OSSE's Recovery to Restoration plan.

So last year OSSE released a three year strategic plan as part of our recovery to restoration strategy after the pandemic.

Our mission is, as a DC state education agency, we will set high standards, build educator and system capacity to meet those standards and expand educational opportunities for all learners with a focus on those underserved and hold everyone, including ourselves, accountable for results.

Our shared work falls into the category of promoting student and staff wellbeing, and there's a core pillar here of ensuring students feel supported in their educational journeys.

So this means that the work that you do every day is especially important to ensuring students in the District of Columbia can thrive and succeed.

So thank you very, very much.

And now I'd like to kick it off to my colleague Kendra.

We'll be discussing our first content area for the day, models of service.

All right, Kendra, go ahead and take it away.



Roche, Kendra (OSSE) 7:18

Thank you, Swetha, and good morning everyone.

My name is Kendra Roche and today I'd like to talk to you about models of service for nutrition program implementation.

Our goals for the models of service section of this training are the following: to provide a brief overview of the benefits of school meals and to review different methods of school meal service, focusing on serve and offer versus serve (OVS) meal service models.

To examine serve procedures, we'll cover best practices and resource links to look at for OVS procedures.

Lastly we'll review meal service methods in Orchard to ensure accuracy and implementation and administrative reviews.

As we discuss models of service, there may be a few acronyms that we use frequently, and they are listed above on the screen.

Here is a list of what these acronyms stand for.

So first is the National School Lunch Program, or NSLP, the School Breakfast Program or SBP, School Food Authority SFA, Offer versus Serve OVS, and Serve or Serve Only or SO.

There are many different benefits of our school nutrition programs, and these various models of service.

Access to a nutritious school breakfast and lunch is especially critical in food insecure environments, as these programs help fight childhood hunger.

The nutrition standards of the National School Breakfast Program and National School Lunch Program aid in decreasing the likelihood of nutrient inadequacies in students, leading to better overall eating habits.

And improved academic outcomes.

Additionally, the SBP and NSLP programs ensure students have the appropriate nutrition throughout the day to increase their overall health, wellbeing and academic success.

Also, participation in these school programs assist in combating chronic absenteeism, fighting diseases and reducing childhood obesity.

Furthermore, school meal nutrition standards have a positive impact on overall student food selections and consumptions, especially as it relates to consuming fruits and vegetables.

Lastly, in the district, breakfast is available at no cost to all students, regardless of income eligibility levels.

In this training session, we will be discussing a model of service called Offer versus Serve or OVS. OVS was established under the Richard B Russell National School Lunch Act and extended to the SBP in 1985.

OVS allows students to decline some of the meal components offered in a reimbursable lunch or breakfast to help reduce food waste, OVS allows students to choose the foods they actually want to eat.

OVS does not impact the unit meal price at pricing schools.

Students pay a fixed price, whether they take 3-4 or five meal components at lunch.

Lastly, OVS made differ slightly between breakfast and lunch.

When we talk about OVS, we refer to meal components.

You may be wondering what are these meal components under OVS at breakfast?

Meal components consist of fruit or vegetable grain and milk, offering a meat or meat alternate is optional.

The following components are required to be offered at breakfast for all grades.

So first we have one cup of fruit, one ounce equivalent of grain, and you may select two grains such as toast and cereal, 8 fluid ounces of milk under OVS.

SFAs must offer at least four items from the three components. Under OVS, students must take at least three items, one of which must be at least 1/2 cup of fruit or vegetable.

The lunch meal must include three, four or five meal components and at least one of these components must be a fruit or vegetable.

The following components are required to be offered at lunch daily.

First, we have fruit, a 1/2 cup offering is required for grades K through 8th.

Cup offering is required for grades nine through 12.

Under OVS, students must take at least 1/2 cup of fruit, plus two other components for a reimbursable meal.

Fruit may be served in the form of juice.

For the vegetable component, 3/4 cup offering is required for grades K through eight and a one cup offering is required for grades nine through 12.

Under OVS, students must take at least 1/2 cup of vegetables, plus two other components for a reimbursable meal.

There are five vegetable subgroups that must be offered weekly, and they include dark greens, red/orange, beans/peas/legumes, starchy and other.

Vegetables also may be served in the form of juice.

Then we have the grain component.

So the requirement is a one ounce equivalent for grades K through eight and a 2 ounce equivalent for grades nine through 12.

We have the meat, meat alternate component and the requirement for that is 1 ounce equivalent for grades K through eight and two ounce equivalents for grades nine through 12.

And finally, we have the milk component which is 8 fluid ounces which is required for all grades.

Now we have some frequently asked questions regarding OVS.

So first is offering a choice of cereal, OVS or not OS?

The answer is no.

Offering a choice of cereal types and asking the student to select one is not an example of OVS.

The second question, if a food service employee offers a student a choice of fruit. Is this OVS?

The answer is no as well.

Offering a choice of the type of fruit is not a correct implementation of OVS, although it is a great best practice for increasing variety.

Lastly, a staff member allows a student to select three out of five components at lunch, one of them being a fruit or vegetable.

Is this a correct implementation of OVS?

And the answer is yes.

Three out of five components were taken and one of them was either a fruit or vegetable.

As you determine whether to select OVS or Serve as your preferred model of service, there are a few points to consider.

First, there's greater exposures to fruits and vegetables at the elementary school level.

There's potential to increase fruit consumption.

Sorry, future consumption, of fruits and vegetables based on exposure over years ensures younger students are more likely to meet the dietary guidelines.

OVS can reduce plate waste, especially as it relates to milk.

It empowers students to have a choice in the items they select.

OVS is mandatory for grades nine through 12 at lunch only, its optional at breakfast.

OVS is optional at breakfast and lunch for grades K through eight, and finally OVS is not allowed at snack for all grades.

In contrast to Offer versus Serve or OVS, the Serve or Serve Only service model follows the following criteria.

At breakfast, staff members must offer three components, and students must take all three components. At lunch, food service staff members must offer all five food components, and students must take all five food components.

The following are few resources for SFAs to guide your understanding of OVS and Serve meal models.

Additional resources will be provided following this training in the follow up email. Now I'd like to hand it off to my colleague Megan, who will guide you through the OVS selection process and the Orchard application.



Mauer, Megan (OSSE) 15:45

Thank you, Kendra, and good morning everyone.

My name is Megan Mauer, and I'm one of your program specialists.

In this next section, I will be providing you with a quick, however critical, overview of the Orchard application requirements for Offer versus Serve OVS and Serve meal models.

It is essential that this portion of your application is accurate because as an agency we need to know what model your site or sites are electing to operate, especially when we come out for administrative reviews.

Here we have a screen shot of the orchard NSLP application.

This area of the application is to be filled out regardless of which model of service your site is selecting, we wanted to spotlight this because during the administrative review process, this portion will often result in a finding added on site review.

We often discover the site will be operating a different service model than what is selected and agreed upon in your application.

For example, the NSLP application will communicate that the site is offering operating Offer versus Serve.

However, during the on site review, it is discovered that the site is actually practicing the Serve model.

There are two steps to ensure you communicate this information to OSSE. Let's look at step #1 on this slide.

Once you are in the application, you will follow the path above to the section titled

Meal Service Schedule.

If OVS is being implemented for breakfast and or lunch, you want to make certain it is selected by checking the boxes in the area shaded red, titled Offer versus Serve. Alternatively, if your site is operating a Serve model, you would leave these boxes blank, as shown here.

Let's look at the second step on the next slide.

If you selected OVS in step one, you would then designate which grades will be participating in OVS in the area shaded red titled which grades is the offer versus serve method used.

As a reminder, for sites operating grades nine through 12, OVS is mandatory at lunch.

If you are electing to operate the Serve model, you would check the NA box as shown here.

Now I'd like to pass it off to my colleague, Lazette, to discuss SFA contract management.



Wells, Lazette (OSSE) 18:24

Thank you so much for that Megan and Kendra for sharing insightful information regarding Offer versus Serve.

I hope that that really improves the opportunities for SFAs to make the correct selection and their NSLP application.

My name is Lazette Wells and I serve as a compliance manager supporting the program specialist as they support you. For our next section, I'm going to be talking to you about SFA contract management and using your contract as a tool for vendor compliance.

Our goals for SFAs as we discuss the SFA contact management section of this training are the following: to have SFAs have an understanding of and utilize best practices within contract and vendor management.

Also, to have a clear knowledge of the vendor solicitation process, also, we want SFAs to understand nutrition, local tracking, local tracking and Buy American contract requirements.

And lastly, we want SFAs to be able to utilize contracts as a tool for troubleshooting delivery and product issues.

When SFAs are going out to bid, it is important that they use the right template.

SFAs have a choice of using a Request for Proposal or an RFP, or the Invitation for

Bid or the IFB.

Additionally, your meal service that is provided may be vended in nature or from a Food Service Management Company or FSMC.

Please be advised that the FSMC must be used if the company providing the meals provides a service other than just delivering meals.

An example of an instance to use an FSMC is if the company is providing a food service worker. To use the correct template, you must identify the following factors and how they inform your decision.

Use the RFP, when variables exist and a grading system can be used to make a decision.

This is usually good for selecting a provider of meals.

SFAs should use IFB when specifications are standard.

This can be used when selecting equipment.

Documents that are used when going to bid include evaluations that include a scoring rubric and any necessary addendums which include requirements that are not listed in the solicitation.

You must retain proof of the placement of solicitation as well as documents associated with the procurement event.

This is critical for when OSSE performs a procurement review during the administrative process. As a reminder, documents must be saved for three years plus the current year.

Some of the best practices when entering the solicitation, extension or amendment process include using the OSSE provided templates to ensure that all components are present.

Additionally, ensuring that all contract, amendments and extensions are signed by both the SFA and the vendor or the FSMC.

We also encourage you to reach out to your program specialist to make them aware that a procurement event is occurring or has occurred.

Lastly, be sure to update your NSLP application with any new contract amendments or extension by uploading the associated documents.

Now that you have your contract, it is important that you utilize it to its full extent.

This includes ensuring that the vendor or FSMC is performing contractual duties and addressing any issues that arise.

Some common issues that arise are delivery challenges, including deliveries that are not on time, deliveries that are missed, or deliveries that are incomplete. Refer to the

agreed upon time for deliveries and solutions for challenges as they are listed in your contract.

As it relates to product issues, your contract should address how to handle any concerns with the quality of meals and last minute substitutions.

The contract should also share that the vendor or FSMC is responsible for providing nutritional information for meal components, including providing nutritional analysis documentation.

This documentation is required during the administrative review process. These are just some examples that can be addressed by reviewing what is in the contract.

It is important to understand all aspects of your contract and identify how any issues will be remedied.

Other contractual obligations that we see out of compliance during the Administrative Review process center on the requirement to provide locally sourced items and items meeting the Buy American provision. Requirements as it relates to local tracking, you must ensure that your vendor provides quarterly submissions on your behalf.

The vendors responsibilities are based on the contract.

For example, will the vendor provide the SFA the tracker to submit to OSSE or will the vendor provide the tracker directly to OSSE or will it provide it directly to the SFA?

We will talk more in depth about this in coming slides.

Additionally, Buy American requirements must be adhered to.

Exception logs are required to be on hand at the SFA level, not the vendor level.

This is the responsibility of the SFA.

The vendor must alert the SFA as to any challenges with compliance and the SFA must document the items that are not Buy American compliant. SFAs should perform weekly or monthly audits to identify any items that may be out of compliance and address them with the vendor.

SFAs should also share findings from the Administrative Review with your vendor so that the issue doesn't arise in the future.

The SFA shouldn't assume that the vendor is aware of a noncompliant product.

Next, I will hand it off to Megan, who will talk through contract management as it pertains to locally grown food.



Thanks, Lazette.

In Part 2, I will be covering SFA contract management, specifically contract considerations related to locally grown foods.

In this section of the training, our aim is for SFAs to understand the Healthy Schools Act and available local purchasing programs, understand the process for purchasing local produce as an SFA through the Fresh Fruit and Vegetable Program, FFVP, or Department of Defense Fresh, DoD Fresh.

Know how to optimize a budget to purchase in season local produce and lastly be able to identify and utilize funding for produce purchasing and self prep schools.

As we move through this section, you may hear us use some of the following terms. This slide defined some commonly used terms when discussing locally grown foods. These terms will be important for you to know as we discuss FFVP and DoD Fresh programs. Locally grown in DC means the produce comes from a grower in Delaware, the District of Columbia, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia or West Virginia.

Sustainable agriculture is an integrated system of plant and animal production practices.

Having a site specific application that will, over the long term, satisfy human food and fiber needs.

Geographic preference is a preference applied to the bid for the procurement of locally grown and unprocessed foods.

Unprocessed describes foods that are nearest to their whole, raw and natural state and contain no artificial flavors or colors, synthetic ingredients, chemical preservatives or dyes. Foods that undergo processes such as the following are deemed to be minimally processed.

Cooling, refrigerating or freezing size adjustment made through peeling, slicing, dicing, cutting, chopping, drying, or dehydration, washing packaging, such as placing eggs in a carton and vacuum packaging and bagging, such as placing vegetables in bags, butchering livestock, fish or poultry, and pasteurization of milk.

There are two items I would like to point out on this slide.

The first is the word local and the second is the term unprocessed, both as described by the Healthy Schools Act.

Today, when speaking about local, this will encompass both terms locally grown and unprocessed.

Serving local items has many benefits.

I wanted to share with you a few of the highlights.

First, serving local items connects schools and local farms with the objective of serving healthy ingredients, resulting in healthier meals. Improve student health, nutrition and academic performance. Provide agricultural health and educational opportunities, such as introducing students that may live in a food desert to new items, and opportunities to experience fresh local items.

Supports the local and regional economies. Provide higher quality items.

Now we will look at the importance of local items in the Child Nutrition Programs.

There is plenty of research supporting the benefit of farm to school programs.

The fact sheet shown here is one of my favorite resources for highlighting the benefits of farm to school for students, families and communities.

It shows a summary of farm to school benefits, and among them are greater economic development, good public health, increase positive educational outcomes, reduction of food waste and greater community engagement.

One lesson we've learned throughout the pandemic is that local foods are especially important when national and global food systems are disrupted by a large scale event, such as a public health emergency.

Buying from local growers and processors not only supports our regional economy, it also helps schools have reliable access to items such as produce, dairy and proteins.

So how do you identify when something is considered local? When asking "Is this local?", you want to be able to respond yes to the following two questions.

Was the food grown or raised in the following states?

Remember, our local areas include Delaware, DC, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia and West Virginia, as shown here on the map.

Does the food meet the unprocessed criteria listed here?

Remember from earlier unprocessed or minimally processed are nearest to their whole, raw and natural state.

For example, canned black beans, canned tomato puree or applesauce cups would not qualify as unprocessed.

If your food meets both of these requirements, then it can be considered locally grown.

Next, we will review how to submit your quarterly locally grown and unprocessed tracker.

As Lazette mentioned earlier, submitting your local tracker is a requirement of the Healthy Schools Act and something that is monitored during an Administrative

Review.

First, when is your tracker due?

Submission dates are due quarterly throughout the school year, with corresponding months, and are located in the table you see here. One month prior to the deadline, you will receive an email notification with the local tracker spreadsheet and guide in one week prior to the deadline, you will receive a reminder.

What to upload? The tracking log document itself, which includes meal service dates, item and item size, number of cases and total pounds, the dollar value, what meal service this item will be served at and grower number.

Where to submit this information.

Please submit your tracker to the Locally Grown OSSE email address on this slide.

And why do we do this?

Per the Healthy Schools Act, schools are reimbursed \$0.05 per student per day when at least one component is comprised of a locally grown and unprocessed food at breakfast or lunch.

To ensure you receive your \$0.05 per meal, it is critical that the local tracker is sent on or before the due date.

There are times where we receive the local tracker after the deadline and this can negatively affect your claims for reimbursement as well as create findings at your Administrative Review, if you have a vendor, it is your responsibility as an SFA to ensure your vendor is tracking local items and sending this information along on time.

A best practice would be to highlight the local items for breakfast and lunch on your monthly menu.

If you have a vendor, review these menus 30 to 60 days before the menu month to ensure that local items are offered each day.

And in addition to highlighting local items on the breakfast and lunch menus, there are varieties of ways in which SFAs can spotlight local foods being served.

It is important to think about foods that will be the most popular among your students, as well as innovative ways to add local ingredients into already established menus.

You could do this through taste tests, contests or classroom integration.

The possibilities are endless and you don't have to reinvent the wheel.

OSSE's 2022 local Foods Toolkit is a great resource to start with.

It's a short document highlighting ways in which SFAs and DC can get involved with

farm to child nutrition program activities.

You can find this resource on our website and we will share this after the presentation.

Now I'd like to turn the presentation back to Swetha to talk about the legislation updates.



Ramesh, Swetha (OSSE) 34:06

Alright, thank you so much, Megan, and thank you to our program specialists who have been incredible so far and have given us some great information and context. Our next section is going to cover a variety of recent legislative updates that have really impacted the work that we do here at OSSE and the work that you all do every day.

So in the legislative updates section of this training, our aim is that you will walk away with the following, which is an understanding of the requirements of the Healthy Schools Act, a working knowledge of the newly launched SUN Bucks program, also known as summer EBT.

An understanding of key updates to the Integrity Rule.

Knowledge of what?

What actions and missed deadlines trigger it?

Withholding of funds in the Administrative Review process, an understanding of meal pattern and milk regulations, understanding key updates to the CEP thresholds, knowing the requirements of the Buy American provision.

To start off this section on legislative updates, I will be talking briefly about the Healthy Schools Act or HSA.

This is likely a piece of legislation that is familiar to many of you, and the section will cover reimbursement requirements and implications of the HSA for SFAs.

So that is the implications of the Healthy Schools Act for School Food Authorities.

The Healthy Schools Act, or HSA, was originally passed in 2010 and is intended to ensure that the District of Columbia Public Schools, charter schools and participating private schools are a healthy place for all children.

The following are a few pieces of the Healthy Schools Act that are especially relevant to SFAs, which is that schools shall provide a vegetarian food option as the main course for breakfast and lunch everyday at all grade levels.

This option must be rotated daily to avoid repetition and must be clearly labeled or identified as vegetarian.

Schools are encouraged to serve plant based food options as the main course at breakfast and lunch each day to each student.

Schools should also provide meals that meet the dietary needs of children with diagnosed medical conditions, as required by a licensed physician, and schools must reasonably accommodate religious and non medical dietary restrictions SFAs may not require a student requesting a plant based or other non medical dietary accommodation to obtain a note from a doctor.

All milk shall be unflavored.

All grain products shall be whole grain rich, meaning that the product contains at least 50% whole grains, and the remaining grains must be enriched.

Schools shall solicit input from students, faculty and parents through taste tests.

Comment boxes, surveys, a student Nutrition Advisory Council or other means regarding nutritious meals that appeal to students in school shall promote healthy eating to students, faculty, staff and parents.

School should provide at least 30 minutes for students to eat lunch and sufficient time during the lunch period for every student to pass through the food service line and school shall make cold filtered water available and free to students through water fountains or other means when meals are served. So these are a few of the relevant notes for SFAs regarding the HSA.

The HSA also covers a variety of other topics, but this is some context and background to really inform SFAs and the work that you do.

So talking a little bit about reimbursement under HSA schools will receive \$0.20 for each breakfast meal served that meets the HSA requirements \$0.10 for each lunch meal served that meets the agency requirements \$0.40 for each reduced price lunch meal served that meets the agency requirements or the difference between the USDA free lunch and reduced price lunch reimbursement, whichever is the greater of the two amounts, a \$2.00 annual subsidy is part of the HSA per student to provide resources for implementation to schools implementing an approved alternative breakfast serving model.

And this requires that schools use this money to purchase equipment and supplies for operating the alternative breakfast serving model.

And lastly, there is \$0.05 available per day when at least one component of a reimbursable breakfast or lunch is comprised entirely of locally grown and unprocessed foods.

And this does not include milk and that last one really relates back to our section on

locally grown foods.

And you can see how the HSA links to our other legislative updates as well.

All right.

So now that we've discussed the Healthy Schools Act, I'm very excited to talk to you about Summer EBT in the District of Columbia, also known as SUN Bucks.

This new and exciting program may be familiar to many of you who have been absolutely instrumental in promoting the program and helping it reach students and their families. In this next section will briefly touch on the SUN Bucks program and have a chance to say thank you as well.

So we wanted to take this opportunity to say a huge thank you to our SFAs for all of your support and promoting SUN Bucks.

Your outreach has absolutely made a major impact, and as we've held SUN Bucks outreach events across the district, Families report that they already actually know about SUN Bucks.

And they know about the program because of you and all of the work that you've done in outreach and making sure that families actually have access to SUN Bucks.

So what is SUN Bucks? SUN Bucks is a USDA funded program launching in the District of Columbia for the first time this year in collaboration with our interagency partners, OSSE has worked to mail out SUN Bucks cards to households providing \$120.00 worth of grocery benefits per eligible child through the summertime.

Families have largely heard about SUN Bucks from their schools, so thank you for being strong partners and spreading the word about this program.

You all have been critical to making sure families know about the \$120.00 grocery benefit for eligible students through the summertime.

To date, we have processed more than 11,000 SUN Bucks applications.

This means that thousands of families with school students learned about and took action to apply for SUN Bucks.

SFA's have been a key part of the success and the families that needed to apply have students at your school who didn't have farm apps on file to become automatically eligible.

So your work was very helpful in letting families know they needed to complete the SUN Bucks application, and they absolutely have.

So again, thank you very, very much.

We analyzed your school CP rates to identify the number of students who weren't directly certified and had to complete them SUN Bucks application to receive the

benefit mid June.

Between 40% of these students had applied for SUN Bucks, and by July, approximately 80% of these students completed a SUN Bucks application.

So we still have a bit of work to do to get to our goal, but we're so close and that really is because of your partnership.

So I noticed that it a million times.

But thank you.

Thank you.

This program has been really successful because of the work that you all have done.

So we'll wrap up this section with more good news so far, more than 40,000 children have received SUN Bucks cards mailed to their homes.

More information on program eligibility can be found on the SUN Bucks website.

However, as a brief refresher, students can become eligible via submitting a SUN Bucks application.

All other students should apply for SUN Bucks if they attend the school that offers the National School Lunch Program, which includes all DC Public Schools, participating public charter schools and a select number of private schools, and the household income is at or below 185% of the federal poverty level. OK.

For more information on the SUN Bucks program in the District of Columbia, please visit our website at sunbucks.dc.gov.

And as a reminder, families can apply for the program anytime during the summer months and the application will close for this summer on August 24th. SUN Bucks applications will open each summer.

Going forward, it is an annual program and it will likely open earlier in the year in 2025.

I'll now be turning it over to Lazette to talk about the Child Nutrition Programs Integrity Rule.



Wells, Lazette (OSSE) 42:49

Thank you, Swetha.

And that is really exciting news to hear about SUN Bucks for the summer in the district.

So thank you for that insight.

On September 22nd, 2023, the Food and Nutrition Service, otherwise known as FNF, published the final final Child Nutrition Program Integrity Rule.

This final rule adds strong integrity standards to a variety of aspects of the Child Nutrition Programs.

The provisions codified in this rulemaking are designed to increase program operators accountability and operational efficiency, while improving the ability of FNS and state agencies to address severe or repeated violations of program requirements.

This rulemaking also provides state and program operators with targeted flexibility, which will allow oversight efforts to be tailored to specific program circumstances. These provisions will be effective on September 22nd, 2023.

We will not cover all aspects of the Integrity Rule, but we will not cover the rule in its entirety and I just want to point out quickly, I know that I've mentioned September 22nd, 2023.

It's not 2024.

These things have started to be in place as of September 2023, with different things taking effect throughout different parts of the year.

So 2024 and 2025.

So yes, this is hindsight.

We're talking about a rule that has already passed as of last year.

We will first look at meal pattern violations.

Meal patterns are especially important for SFAs to adhere to, as there are fiscal actions related to noncompliance.

The following section will cover what different instances of noncompliance can look like for repeated violations involving food quantities, whole grain rich foods, milk type, and vegetable subgroups submitted under paragraph G2 of the regulation. OSSE has the discretion to apply fiscal action during an Administrative Review if meals do not contain sufficient quantities of the required food component for a reimbursable meal.

OSSE does have the discretion to take fiscal action, if there are no whole grain rich foods, or if no whole grain rich foods are offered during the week of review, all meals for the entire week of review may be disallowed or reclaimed.

If there is, if there isn't a sufficient amount of whole grain rich foods offered during the week of review, meals also can be taken up.

We can be disallowed for the entire week.

Additionally, if an unallowable milk type is offered or no milk variety is offered, the deficient meals may be disallowed and reclaimed.

It is important to ensure that your vendor is delivering two types of the correct type of milk each day.

There are some additional meal pattern violations that will continue on the next slide. Additional meal that pattern violations are if one vegetable subgroup is not offered over the course of the week, meals for the entire week of review may be disallowed. So an example would be if the vendor did not provide or if you as a self prep SFA did not provide a leafy green vegetable or did not include a red or a red orange vegetable subgroup the meals for that week, the meals will be disallowed for the entire week.

Additionally, if a weekly vegetable subgroup is offered, but it's offered in an insufficient quantity and it does not meet the weekly vegetable subgroup requirement, meals for one day of the week, may be disallowed.

And lastly, if the amount of juice offer exceeds the weekly limitation of 50% for meals, the meals for the entire week of the review may be disallowed or reclaimed.

We want you to know that sharing this information is meant to remind you that adhering to the meal pattern is very important to follow.

SFAs would be better served to share this information with their vendor or their FSMC.

In addition to the previous mentioned meal pattern violation during the nutrient analysis portion of the Administrative Review, OSSE has the discretion to apply fiscal action for repeated violations of the calorie, saturated fat, sodium, and transfat requirements.

Fiscal action will be assessed if the average meal offered over the course of the week does not meet dietary specification and meals for that entire week will be disallowed. This only applies to the site for which the nutrient analysis is being conducted and not for all sites, in the case of a multi site SFA.

Under the new integrity rule, state agencies have the discretion to conduct administrative reviews using a 5 year cycle.

OSSE will continue to conduct administrative reviews on a 3 year cycle, that means that each year, every three years, your SFA will receive an Administrative Review.

At a minimum, the on-site portion of the administrative review must be completed during the school year in which the review began.

If OSSE moves to a 5 year cycle, we will be sure to alert all of the SFA.

This regulation states that OSSE must conduct annual reviews of each FSMC contract and contract amendment as well as contract extensions.

This review occurs naturally during the annual NSLP application process, and all documentation for review must be provided at that time.

In previous years, OSSE only reviewed the initial contract.

We will now be reviewing contract amendments and contract extensions each year.

There's also a requirement for annual NSLP training to be conducted.

The good news regarding procurement training is it counts towards the annual professional standards requirement.

This training must be completed prior to the end of the school year.

There are several resources available, including some via the Institute of Child Nutrition or ICN website, as well as the procurement training available from OSSE via Articulate. As with civil rights training, SFAs must maintain the agenda for the training and the sign in sheet for the training.

This slide just shares the regulation regarding procurement training that is effective as of August 23rd.

So this goes back to the point that I made at the beginning of this section stating that although the program integrity rules did take effect September 23rd, there are different aspects of the rule that have a rolling effective date and the procurement training as you see here is effective August 23rd.

I will now turn our attention to withholding funds as part of the Administrative Review process. Regulation 7 CFR Section 210, part 18 K one through two.

Says that the state agencies must withhold payments if documented corrective action for critical area violations is not provided within the deadlines or the corrective action for critical area violation was not completed.

The regulation states further that state agencies may withhold payment about critical area violation on a previous review and the School Food Authority continues to have the same error for the same cause.

Simply put, if you have a repeat violation for an administrative review on your current administrative review, OSSE may withhold payment.

Furthermore, if the state agency finds that documented corrective action is not provided within the deadlines, corrective action is not complete, but corrective action would not taken as specified in the directed the documented corrective action.

Here we'll see a graphic of how that process looks like.

So as OSSE conducts administrative reviews and identify areas of noncompliance as a SFAs are responsible for submitting corrective actions for findings within 30 days of receiving the Administrative Review report.

This is the first opportunity for the SFA to demonstrate an understanding of what is needed to bring an area into compliance. Upon request of the SFA, an extension of the due date of the corrective action may be granted at the program specialist discretion.

Should an SFA not submit corrective action by the due date?

OSSE will begin the process of withholding funds.

This starts with the notification of the intent to withhold funds from future claims.

After the SFA has been notified, funds from all future claims will be withheld until the corrective action has been submitted.

Once the corrective action has been submitted and approved, the funds will be released.

So at this time, we've reached our 10 minute break.

Please return by 10 minutes from the current time so the current time is now 10:27 and we are asking that everyone returns by 10:37 so that we can complete the second half of our presentation.

Feel free to grab a snack, take a bio break, or simply stretch.

Then we will see you in 10 minutes.

OK, folks, isn't it amazing how fast

10 minutes can go.

Wanted to bring us back to our annual training.

Just want you just put like a thumbs up in the chat?

Everyone let us know that you're back from the break.

Wonderful.

I see lots of thumbs.

OK, that being said, I am going to hand it off to Megan, who will continue to talk about meal patterns.

So Megan, take it away.



Mauer, Megan (OSSE) 1:04:08

Thanks, Lazette.

All right.

Welcome back everyone.

So during this portion, we are going to discuss the final ruling for the Child Nutrition Programs revisions to the meal patterns consistent with the 2020 Dietary Guidelines for Americans published on April 25th, 2024.

Additionally, this information was also shared out by OSSE in the June Thriving Together newsletter.

We hope everyone has had time to familiarize themselves with.

So the following sections will cover changing meal pattern guidance for added sugar, sodium, meat, meat, alternates, vegetables and fruit after school, snack nuts and seeds and beans, peas and lentils.

So let's jump right in to these new rulings.

First, with added sugars.

So currently there are no added sugar limits in school meals.

Program menu planners may choose to serve menu items high in added sugar as long as the weekly cloud calorie limits are met.

This new regulation came about as an effort to limit children's intake of added sugars outside of just the calorie limits.

What specifically is included in this final ruling?

So we have cereal, yogurt and flavored milk, which will not pertain to DC schools.

As per the Healthy Schools Act, flavored milk is prohibited. So cereal limits added sugars to 6 grams per dry oz for example, a 1 oz cereal bowl with 7 grams of added sugar would not be allowed to be served.

For those of you that operate the child and adult care food programs, CACFP, this mirrors those regulations. Yogurt.

This limits added sugars to 12 grams per six oz.

For example, a four ounce yogurt with 10 grams of added sugar would not be allowed, since this would be a total of 15 grams of added sugar per six oz.

Over the 12 grams limit, again this mirrors, CACFP. And just to note again, while this does not affect any of our SFAs, as all those schools in the district do not serve flavored milk per the HSA, this new rule limits added sugars to 10 grams per 8 ounces.

When will this new ruling go into effect for SFAs? July 1 of 2025.

This will allow program operators, menu planners, and K12 manufacturers time to plan and reformulate products respectively.

In the future, we want to be mindful of what is forthcoming, in school year 2027-2028 weekly dietary limits to added sugars will be implemented.

Currently there is no regulation.

However, this will be similar to saturated fat limit limiting overall weekly added sugars to 10% in both the National School Lunch Program and the School Breakfast

Program.

Sodium limits are something we are all familiar with as the newest limit. Sodium Target 1 for school lunch and breakfast became effective school year 2022-23.

So currently lunch is required to meet the sodium target 1A which was implemented as school year 23-24.

While breakfast continues to follow Target 1 effective July 1, 2022. While there are no changes at this time, we want to look ahead as to what to expect after June 30th, 2027, there will be a 15% sodium reduction from the current limit for lunch and a 10% sodium reduction from the current limit for school breakfast.

When will the new target regulations go into effect for SFAs? The current targets target 1A for lunch and target 1 for breakfast will remain effective until June 30th, 2027.

Now this ruling around meat and meat alternates will be especially helpful for SFAs to have greater flexibility around breakfast menu planning.

Currently, the meal pattern for breakfast states if you serve a meat/meat alternative SFAs, students must excuse me.

Schools must offer a grain first.

For example, if your school wants to offer eggs, the meat/meat alternate, the eggs must be also offered with a grain, such as an English muffin.

The new ruling eliminates the requirement to serve a grain first at breakfast, giving menu planners more flexibility, meaning a school could serve eggs and Turkey sausage and no need for a grain to ensure compliant breakfast meals.

Keep in mind you can still offer the grains in combination with the meat/meat alternate if this works best for your operation Now, this one went into effect as of July 1, 2024.

Therefore, this new flexibility can begin as early as next school year.

The information now on this slide will also address breakfast, specifically substituting vegetables for fruits and breakfast meal planning.

So currently schools may substitute vegetables for fruits at breakfast, provided the 1st 2 cups per week are from the dark green, red/orange, beans, peas, legumes or other vegetable subgroups.

Notice, not starchy.

The new ruling allows schools to continue to substitute vegetables for fruits, so schools who choose to offer vegetables one time per week for breakfast may choose a vegetable from any subgroup, including starches.

So this includes potatoes schools who choose to offer vegetables two or more times a week are required to offer vegetables from two different subgroups.

Oops.

Please note for the upcoming school year, Congress has provided schools that option to offer any vegetables in place of fruits and vegetables.

No subgroup requirements.

This ruling went to effect July 1, 2024.

Now we're going to shift over to after school snack.

So this slide would pertain to only those that operate the after school snack program.

So currently the meal pattern for after school snack differs between preschool and the K through 12 students, which often results in different snack menus between the two groups.

The new ruling will align all snack programming with the meal pattern requirements.

Again, similar to earlier, this is going to mirror the CACFP.

This will provide consistency and ease with menu planning.

This ruling will go into effect next year on July 1, 2025.

Now this next ruling applies to those schools who choose to serve nuts and seeds at meals as their meat/meat alternate (MMA) component.

Currently, nuts and seeds may only credit for 50% of the MMA component.

The new ruling will allow nuts and seeds to credit for the full 100% meat/meat alternates, removing the 50% crediting limit.

So for example, if you serve a sunbutter sandwich, which alone credits for one MMA, and pair it with a string cheese that credits one MMA to reach your two MMA, you can now serve a larger sunbutter sandwich, thus increasing the portion size to reach your full to MMA for that meal with the one single item.

This ruling went to effect on July 1, 2024.

For our last and final rule, we will be discussing today, we'll be covering the guidance that will allow schools an opportunity to meet their beans, peas and lentils subgroup requirement an alternative way.

Currently if beans, peas and lentils or what we call it, legumes, are served at lunch.

They can only be credited as an MMA or the vegetable meeting the beans, peas, lentils subgroups, not both.

The new ruling allows beans, peas and lentils offered as an MMA at lunch to count towards the weekly beans, peas and lentils vegetable subgroup, however, would not be counted towards the daily or weekly overall vegetable week component

requirements.

So for an example, if a black bean burger was served, this could count towards the daily and weekly MMA component and the subgroup for the week beans, peas and lentils.

However, the school would still be responsible for to offer an additional vegetable at that meal to meet the weekly and daily vegetable requirement.

This ruling went into effect as of July 1, 2024.

Now I'll pass it off to my colleague Kendra to discuss the new CEP threshold.



Roche, Kendra (OSSE) 1:13:58

Thank you, Megan.

Now we will discuss the new CEP thresholds and CEP stands for the Community Eligibility Provision, which is a designation that slightly changes how schools receive funding and complete certain requirements in Orchard.

The Community Eligibility Provision, or CEP, allows eligible schools to offer breakfast and lunch each school day at no charge to all enrolled students.

CEP helps SFAs to eliminate unpaid meal charges, minimize stigma, reduces paperwork for school nutrition staff and families, and streamlines meal service operations.

School districts, groups of schools or individual schools may participate if they meet eligibility requirements.

Each CEP cycle lasts for up to four consecutive school years.

If an SFA finds they may benefit from a higher CEP percentage during a new school year, they can renew their cycle, causing a new four year cycle to begin.

If the SFA maintains the same cycle for four years, if they are still an eligible school at the end, school or groups of schools at the end of those four years, they can begin a new CEP cycle and if they have an ineligible school, they may qualify for a grace year.

Interested school districts must notify the Office of the State Superintendent of Education or OSSE by June 15th of the prior school year.

Annual communications are sent out prior to this deadline each school year.

The United States Department of Agriculture, or USDA, published a final rule in the Federal Register on September 26th, 2023 to expand access to CEP by lowering the minimum identified student percentage or ISP threshold from 40% to 25%.

The rule gives more high need schools the option to elect CEP and offer all students healthy school meals at no cost when it is financially viable to do so. Identified

students are students who are certified for free meals without a free and reduced price meal, or FARM, application.

The ISP is calculated by dividing the total number of identified students by the total number of enrolled students, lowering the minimum ISP will give states and local educational agencies, or LEAs, greater flexibility to offer no cost meals to all enrolled students.

If financially viable, this is a significant change to CEP and we hope that more SFAs will be able to participate in this program.

Electing CEP is a voluntary decision made by LEAs based on their unique student populations.

If your LEA is thinking of CEP, you must consider the following factors.

Student nutrition.

Educational goals.

Administrative capacity and financial factors.

So the food and nutrition service, or FNS, understands that lowering the minimum ISP to 25% will result in more schools being eligible for CEP.

However, it is essential to ensure financial viability for newly eligible schools electing CEP at lower ISPs.

LEAs are encouraged to consider their ability to provide meals at no cost to students and cover the LEAs operating cost with federal assistance and any other available funds.

And that includes state and or local funds.

If the total amount of federal assistance available does not fully cover the cost of offering all students meals at no charge, then the LEA must contribute nonfederal funds.

There are several ways that LEAS could make up the difference between the cost of offering meals at no charge to all students and the federal reimbursement they will receive while participating under CEP funding.

Sources could be from the nonprofit school food service account, which includes federal reimbursement and unused reimbursement from the Summer Food Service program, or SFP and the Child and Adult Care Food Program, CACFP. LEAs can also use nonfederal funds, including any portion of state revenue, matching funds, state or local funds, cash donations and/or in-kind contribution funds from outside sources.

OSSE would like to provide some resources to help LEAs decide if CEP participation

would be feasible. While the CEP election period has passed for this year in order to participate during the 2024-25 school year, we want SFAs to be aware of this final rule in case you're interested in making an election next school year for participation during the 2025-26 school year.

So on this slide, we provide links to the CEP final rule briefing the CEP 101 Webinar to provide background information on CEP, the CEP estimator tool which helps estimate the level of reimbursement participating schools or groupings would receive if participating under CEP, the CEP slider tool which estimates your free and paid claiming percentages under CEP and a note there, there is no reduced reimbursement under CEP.

It's only free and paid.

Finally, the CEP manual, which is a wonderful guidance document to help CEP planning and implementation.

In this next section, we'll be discussing the Buy American provision.

This provision is critical for SFAs to understand their local purchasing power and available tools.

USDA requires schools to purchase domestic products as much as possible, while recognizing that it's not always practical.

Known as the Buy American provision, this supports the mission of the child nutrition programs, or CNPs, which is to serve children nutritious meals and support American agriculture.

USDA can make exceptions when schools need to buy non-domestic foods, and this rule will reduce over the course of several years the percentage of non-domestic foods allowed in CNP meals.

Phasing in this change will allow school meal partners time to plan and prepare while upholding the importance of purchasing domestic foods for school meal programs.

The final rule adopts a phase in approach to the implementation of the non-domestic food purchases limit.

While the overall implementation date for the Buy American changes is July 1, 2024, the non-domestic food purchases limit will be phased in as follows.

So 10% beginning in the 2025-26 school year, 8% beginning in the 2028-29 school year and finally 5% beginning in the 2031-32 school year.

The final rule changes the current limited exceptions for the Buy American provision and codifies the two limited circumstances when SFAs may purchase non-domestic foods.

The products listed on the federal acquisitions regulation or FAR 25.104 nonavailable articles list and/or is not produced or manufactured in the United States (US) in sufficient and reasonably available quantities of a satisfactory quality or competitive bids reveal the cost of a US product are significantly higher than the non-domestic product.

USDA notes that when an SFA purchases a food item found on the FAR nonavailable articles list, no further documentation is required.

The nonavailable articles list is a list of items that have been deemed not available in the US and accepted from the Buy American statute.

The list of items on the FAR list is non exhaustive.

This final rule requires SFAs to maintain documentation to demonstrate use of one of the two limited exceptions, and institutes a phased in cap on non domestic food products.

Food purchases that are found on the FAR nonavailable articles list will be included in the non-domestic expenditure ceiling calculation.

USDA developed a Buy American exceptions tracking standard form, which is an optional Excel spreadsheet template that SFAs can use to organize files and document the use of exceptions to purchase non domestic foods under the Buy American provision. So tab one of this tool is the Overview tab, which includes the purpose, background and requirements.

The two exceptions, exception documentation and reporting requirements, and finally the cap on non domestic food purchases.

Tab 2 is the exceptions tracker tab, which allows SFAs to enter the details of the non-domestic foods they are granting exceptions for.

Instructions are listed below, each column title to clarify which information is required, relevant and or optional.

Lastly, Tab 3 is the exception Summary tab, which allows SFAs to enter in their total non-domestic cost and total annual commercial food cost, and will automatically generate the percentage of commercial food costs from non domestic foods.

OSSE encourages SFAs to utilize this tool as forecasting during the 2024-25 school year to prepare for when the 10 percent cap will be in effect for the 2025-26 school year.

This final rule requires SFAs to include the Buy American requirements in documented procurement procedures, solicitations, and contracts for foods and food products procured for the school, breakfast and school lunch programs, using

informal and formal procurement methods, and an awarded contracts.

This final rule codifies the proposed definition of substantially in the Buy American provision at 7 CFR 210.21 D 1 2 A and 220.16 D 1 2 A, consistent with the proposed final rule, this definition reads as follows.

Substantially using agricultural commodities that are produced in the United States means over 51% of a food product must consist of agricultural commodities that were grown domestically.

This final rule codifies language in regulations regarding how the Buy American requirements apply to fish and fish products offered in the school lunch and school breakfast programs.

In order to be compliant with Buy American requirements under this rule, the farmed fish must be harvested within the US or any territory or possession of the US.

Also, wild caught fish must be harvested within the exclusive economic zone of the US or by a flagged the US vehicle.

OSSE would like to provide some resources to help SFAs be compliant with the Buy American provision requirements.

Please see the clickable links on this slide for the USDA memo about Buy American provision.

Buy American provisions related to the final rule, the Buy American Exception tracking tool, the far list of non available articles, and the updates to the school nutrition standards.

This next section will address some upcoming changes to the administrative review process and some best practices for SFAs.

So as we will be changing the administrative review or AR process and some of the deadlines for the off-site review questions.

Excuse me.

We will now go over the timeline of deadlines and due dates within the AR process, the notification letter to inform SFAs that they will be having an AR conducted and the introduction to AR training will still occur in September at the beginning of the school year.

Typically all documents and offsite questions would be due one month before the on site review date for each SFA.

These documents will now be due earlier on October 30th.

The nutrient analysis and corresponding documents to show meal pattern compliance for the review period week will remain due one month before the audit

site review date.

This change will allow program specialists enough time to review the bulk of the documentation ahead of the on site review date, which keeps the air on set on schedule to be closed out before the end of the same school year.

There is a self guided training presentation in the articulate format available on the OSSE website, which can be reviewed ahead of the intro to AR training to familiarize any staff with the AR process.

Now pass things back over to Lazette to discuss some quick hits.



Wells, Lazette (OSSE) 1:28:21

Thank you so much for that Kendra.

That's a good amount of information from you.

I just wanted to note that there are a lot of the previous topics that we discussed and some of them you may be very well versed in.

I know a lot of our points of contact have been in school food nutrition for some time.

However, Please note that the new regulations that we mentioned make significant changes to the area that you may be already familiar with, and it is important that we highlight they've changed it for you.

We will now cover various topics that center on issues that we have seen by out in the field and we will provide technical assistance for these topic.

So our goal for this quick hit session includes the following.

We would like to help SFAs understand how to handle civil rights complaints, we also want to share some best practices for staff transitions, assist SFAs with understanding requirements and best practices for point of service implementation.

We'll also discuss accountability methods for accounting and claiming meals.

We'll share best practices for meeting deadline for the NSLP application and administrative review process.

We'll also identify ways that SFAs can stay abreast of changes in the child nutrition programs.

And lastly, we'll review some tips for a successful administrative review.

Alright, Kendra, back to you.

We're going to talk civil rights.

So what are some issues that you've seen with civil rights?



Roche, Kendra (OSSE) 1:30:07

Great question.

SFAs are unaware that.

Well, let me correct that.

Some SFAs are unaware that civil rights training is required for all individuals involved in all levels of administration of the child nutrition programs on an annual basis.

So new staff must receive civil rights training before participating in any program activities.

Also OSSE does have an updated civil rights training which can be found on the Health and Wellness USDA Civil Rights page of the OSSE website.



Wells, Lazette (OSSE) 1:30:41

And what should SFA's do if they receive a complaint?



Roche, Kendra (OSSE) 1:30:45

If SFA's receive a complaint specific to the civil rights within the child nutrition programs, they must have a complaint procedure that specifically addresses civil rights complaints related to the child attrition programs.

Also, a copy of any civil rights complaints must be forwarded to the OSSE Civil Rights complaint coordinator at OSSE within three calendar days of the initial report.

And finally, we do recommend using the OSSE Civil Rights Complaint Procedure Template to ensure all federal and local requirements are included, which is also available on the OSSE website.



Wells, Lazette (OSSE) 1:31:20

Thank you for that information, Kendra.

And now we'll turn our attention to transitions.

So as people transition in and out of the food service manager or director role, it is important that each SFA has some practices for ensuring that all requests that are made by OSSE are addressed in a timely manner.

This can be accomplished by ensuring that there is a plan in place for point of contact management.

Some best practices include best practices for the point of contact management to

be included to.

I'm sorry.

Best practices for point of contact management include alerting the program specialist of the departure of the point of contact as soon as possible.

So many times we email someone and will get an email bounce back stating that that person is no longer with that organization and we were not aware.

Additionally, there should be an alternate point of contact that can alert us in the event of an immediate departure.

Response times are critical for ensuring compliance when a point of contact is not available due to a transition, important deadlines will run the risk of being missed. We've also encountered challenges with documents being available after a point of contact transition.

A best practice for document management for SFA include creating a local shared drive as an alternative to keeping documents on a personal laptop.

This ensures that documents will be readily accessible when needed.

It also helps SFA's to abide by the document retention requirement of three years plus the current year.

Lastly, documents to be publicly posted by SFA's include the nutritional content of meals, including the actual menus and the Local Wellness Policy being available online.

Food safety certification for someone at the site and the most recent health inspection report must be posted on site.

The health inspection must be placed in an area that is visible to the public.

I will now have Megan talk about what we have seen as it relates to point of service.

Megan, take it away.

 **Mauer, Megan (OSSE)** 1:33:42

Sure.

Thanks Lazette.

Alright, so we talk about the point of service in almost every training.

This is because the point of service, or the POS, is extremely important as we see a lot of issues arise during the administrative reviews.

Sometimes these issues may result in a recalculation of meals.

Reimbursable meals are accounted for in documented at the POS, which may be your cafeteria, classroom or anywhere that you serve meals.

The POS must be taken immediately after a student receives a reimbursable meal. It must not identify the eligibility status of students, so this is free, reduced or paid, and the methods for the POS include manually, such as rosters or daily meal counts, or you may do it electronically by using bar codes and pin pads.

Lazette, what about accountability?



Wells, Lazette (OSSE) 1:34:39

Thanks Megan.

There are different accountability methods that can be used by SFAs that are based on whether the SFA receives free and reduced meal application or participates in the CEP.

For SFAs that receive FARM application rosters must be used, as previously stated. When using rosters, make sure that the students eligibility status isn't visible for schools that participate in CEP, a meal count sheet can be used for breakfast, lunch, and after school snack in an area eligible site.

Ask your program specialist for a meal count sheet.

If you do not have one, it is OK to use the click counter to count meal for the CEP, but a meal count sheet must be filled out once the person counting meals has finished observing meal service.

Whether the SFA accepts FARM applications or participates in CEP, the person running point of service must be able to identify a reimbursable meal and ensures that each student takes a reimbursable meal prior to the meal being counted.

We talked about what constitutes a reimbursable meal for breakfast and lunch. Previously, the person running POS should be trained and know what to do if someone does not take a reimbursable meal.

If serving meals in the classroom or there are multiple points of service, the SFA must ensure that all meal count sheets or rosters are collected and consolidated properly to ensure that an accurate claim is submitted, missing meal count sheets is an issue that we see during numerous administrative reviews.

I will now pass it to Kendra to discuss how SFAs can meet deadlines.



Roche, Kendra (OSSE) 1:36:24

Thank you again, Lazette.

So there are several ways to SFA's can ensure they are meeting deadlines for completing the NSLP applications and the administrative review. First start early next,

please thoroughly read the emails from the OSSE team that provide deadline reminders.

Also review the OSSE trainings on completing the NSLP application and the introduction to the AR.

Next, you can use resource guidelines available on Orchard in the library and documents and templates section.

And finally, ensure annual documents that must be updated/registers do not expire.

And back to Megan with the next section.



Mauer, Megan (OSSE) 1:37:13

Great.

Thanks Kendra.

Alright, so we all know the Child Nutrition Program world is constantly evolving and regulations are being updated such as we talked about today.

So all of these new rules and regulations can be a bit overwhelming.

However, your NSLP team at OSSE is here to ensure that you all stay informed.

First and foremost, we want to highlight the emails that come from OSSE, whether this be directly from your program specialist or the team should be read and reviewed.

Many of these emails contain deadlines, webinar registration links and critical information related to updates.

Second, your health and Wellness team here at OSSE sends out monthly newsletters during the school year.

The Thriving Together fostering student health and well being, the newsletter includes reminders, deadlines, and updates as received from USDA and addition to highlighting some of our very own SFAs via the recipe spotlight.

Missed a training? We encourage you to rewatch a training at your own pace by visiting the OSSE website.

And finally, if you don't know, ask your program specialist.

We highly encourage you not to wait until your administrative review, your program specialist is your dedicated NSLP specialist.

We're here to provide technical assistance year round.

Now let's pivot to some of the teams favorite tips.

You



Wells, Lazette (OSSE) 1:38:48

Thank you, Megan.

So as we wrap this section up, we like to share some tips for a successful administrative review.

I know administrative review strikes fear in the hearts of some point of contacts. But we wanted to share some best practices or some tips that we feel will help you have a successful administrative review as mentioned earlier, as we conduct administrative reviews on a 3 year cycles and this means that your SFA will receive a review every three years.

Here are some tips from the team that can help you ensure that you have a successful administrative review.

My personal tip is to get everyone involved.

There are many parts of the administrative review.

This means that you will need to lean on several people internally and externally. Internally you will need support from the administrative team, including Finance office staff and the executive director, to name a few.

You will also need support from teachers if your organization serves meals in the classroom. Externally, you need support from your vendor to complete the nutrient analysis and any vendor that you make purchases from.

Megan, what tip would you provide to our SFAs for a successful AR?



Mauer, Megan (OSSE) 1:40:04

That's a great tip, Lazette.

It really does take a team, so I've noticed some of the most successful administrative reviews occur with those that ask questions early and submit their documentation prior to the deadlines.

Doing this allows time for between the SFA and the program specialist to converse and review anything outstanding.

Additionally, when we have all of this out of the way before the on site review, it allows the program specialist to really focus on the on site portion and for the SFA to shine and showcase all their great work while we visit instead of focusing on gathering last minute documentation.

Kendra what about you?



Roche, Kendra (OSSE) 1:40:48

Awesome tips Megan and Lazette, so I've noticed that it makes the AR go smoother

and faster if all the documents are located in a central location, such as a physical binder or an electronic folder.

This provides easy access to all the requested documents for the reviewers and the SFA staff, leading to a streamline review process.

Now kick it back over to Lazette.



Wells, Lazette (OSSE) 1:41:14

Thank you Megan and Kendra.

And to me, for some tips for the administrative review.

Again, our goal is to ensure that you have a successful and smooth administrative review.

Well, as we end the near of our presentation, we would like to hear from you.

So the next section of the presentation will be our Q&A where you as all of the SFAs will have the opportunity to ask questions on the content that we've shared.

Before we dive into our Q&A, we'd like to share some norms.

First and foremost, there are no silly questions and everyone here is here to learn, so chances are your question is helping someone else on the call as well.

The school program team will be fielding questions through the chat feature.

If you have any question at the team member is presenting, we encourage you to use the chat feature to submit those questions.

We will have Masoud House, our training and communication specialist for our out of school team, to facilitate today's Q&A.

So please place your questions in the chat.

Any questions that are not answered live we will be sure to follow up specifically with that SFA or the group as a whole if the question is general in nature, so now I'd like to introduce Masoud House will be facilitating today's Q&A with your questions in the chat.

So Masoud would you like to say hello to all of our lovely SFAs?



House, Masoud (OSSE) 1:42:57

Hey everyone.

Good morning.

Still, the morning. It's wonderful to be here and be supporting all of your missions to support our community, And we already have a question in the chat.

Can we serve pork as long as we have an alternative?



Wells, Lazette (OSSE) 1:43:20

Thank you.

So the question is asking if someone is able to serve pork.

So in our experience, we have not had any regulation that centered on pork not being served.

It is an organizational decision.

One thing that I would recommend is if you are going to serve pork as part of your menu you want to make sure that your families are aware of the fact that your organization will be serving pork.

Kind of like peanuts.

You wanna make sure that families know that your campus may be serving nuts, things of that nature.

So I will open it up to Kendra or Megan if they have anything additional to add to that question.



Roche, Kendra (OSSE) 1:44:06

Yes, I just like to add, umm, when you mentioned serving an alternative, I just wanna clarify.

Did you mean a vegetarian alternative?

Cause that is required by the HSA.

So each day that you're serving meat, you should also be offering a vegetarian entree option.



Wells, Lazette (OSSE) 1:44:28

Excellent.

Thank you for that response.

Alright.



House, Masoud (OSSE) 1:44:34

Our next question says I missed the date of when the AR notification will be sent to SFA's.

Can you share the date?



Wells, Lazette (OSSE) 1:44:43

Yeah.

So the date for the administrative review. Kendra, I'm gonna pass that over to you since you chatted about that during that section.



Roche, Kendra (OSSE) 1:44:53

Absolutely.

Thank you.

So the notification letter will be going out September 15th.



Wells, Lazette (OSSE) 1:45:01

Thank you for that, Kendra.



House, Masoud (OSSE) 1:45:04

OK.

Our next question asks for the contract procurement section.

How often are SFA's required to rebid food service contracts, i.e. is there a requirement to rebid after a particular amount of time?



Wells, Lazette (OSSE) 1:45:19

Ohh that's a really good question, Joe.

I see that in the chat. So here is what we will say: for the US regulations, you do not have to rebid, you can you can renew each year.

So once you have an initial contact with a vendor, you are able to renew each year. However, what we do advise is that your contract has a base year and is renewable for four renewable term years.

In terms of when you have to rebid, you do not have to rebid at any particular time. So we encourage SFAs to review their service if they're pleased with it.

They can continue on via a contract extension if you're not happy with that service, then you do have the opportunity to rebid.

But again, according to USDA guidelines and regulations, there is no specific amount of time so that you have to rebid.

Encourage you to have a base here, plus more renewable terms before considering rebidding for FSMC, if you will need to rebid after that 4th renewable year, I wanted to make that distinction.



House, Masoud (OSSE) 1:46:38

OK.

Next question is where can I find the OSSE tools such as the Buy American template?
I would like our vendor to use this document instead.



Wells, Lazette (OSSE) 1:46:48

That's a great question.

I will pass it to Kendra, and before I pass it to Kendra, I will say that there is no designated tool other than the template represented earlier.

I'll let her speak to that, but there is no specific tool designated by OSSE



Roche, Kendra (OSSE) 1:47:08

Thanks Lazette.

OK, so for the Buy American provision template, the one that I mentioned earlier, which will be used to track your non domestic foods, that will actually be sent out to everybody in the follow up email following this training.

So you should be receiving it within the next week or so.

If you wanna have a tool to just track all of your products that you are purchasing, that's not domestic that you're going to be tracking to, then put into that the tracking tool to track how much of the percentage of non domestic foods that you have.

While OSSE does not have a template, USDA is developing a template tool that SFAs can use.

In the interim, you could just use something as simple as an Excel spreadsheet documenting what are the foods, what is the period of time that you need the exception for, and which of the two limited exception reasons that you're utilizing in order to grant the Nondomestic foods exception, and then where's the original source of the food product.



House, Masoud (OSSE) 1:48:11

OK.

And additional follow up from Swetha is that there will be a follow up email after this training that will include any relevant resources to support SFA processes.

That actually leads us into the next question in the chat of how soon will this slide deck be expected to be shared with the SFAs?



Ramesh, Swetha (OSSE) 1:48:33

I can definitely answer this question, so there will be a follow up email and the section after the Q&A is gonna have a wrap up and those next steps clearly laid out. So you all know what to expect, but in that follow up email, we'll have a copy of this presentation with a recording of the training and we're putting together an SFA resources sheet for you all that will be a document that has a lot of relevant resources linked there.

So you have that as a resource.

Of course, the OSSE website is always available as well.

If you take a look through that, peruse the resources that are already uploaded so you have those three things headed your way so that follow up email with the recording of the training and also the resources document.

As far as when this will be available, we are looking to send that follow up email out sometime in the next week.

So look forward to that.

It'll be coming to your inboxes, and, yeah, it'll be should be ready to go in about a week after this as we compile things and make sure it all looks good for you.



House, Masoud (OSSE) 1:49:39

Wonderful.

And we have two questions that both are regarding food options.

I'm gonna read them together.

So the first one is, can you advise if we can add smoothies to the menu as a fruit option?

And the second said that in the slide for breakfast, I was told to serve 1 cup of fruit instead of half cup, which is correct please.



Wells, Lazette (OSSE) 1:50:02

Great.

I will tackle the smoothie question and I will pass the offer versus serve to Kendra.

Ohh smoothies can be used but it I won't say it can't be you.

I won't.

I wouldn't say that it can be used as a fruit option.

However, you can use smoothies to cover the fruit requirement, and that's that's very surface level answer to the question we actually do have a resource which will share with you how you can incorporate smoothies into your meals.

I'm assuming that you mean is for breakfast, so I have made a note to share that as part of the resources.

But yes, smoothies can be offered as part of a compliant option for breakfast.

So, but it would not be used to replace the fruit option.

And I will pass it to Kendra for the offer versus serve question.



Roche, Kendra (OSSE) 1:50:57

Great.

OK.

So just to reiterate the question in the slide for breakfast, I was told to serve 1 cup of fruit instead of half cup, which is correct.

So for breakfast under offer versus serve, the SFA will be required to offer One Cup of fruit, but the student is only required to take 1/2 cup of fruit.

So let's say you offer 1/2 cup of Peaches and 1/2 cup of banana.

The student would only have to take one of those fruits for a minimum of the half cup serving of fruit, and then they will need two other full components for a reimbursable meal.

So you're still required to offer the full cup, but they only have to take half.



Wells, Lazette (OSSE) 1:51:41

And I wanna piggyback off of that, Kendra, because a lot of times when we conduct administrative reviews, we see that the vendor provides only a half a cup of fruit serving for each student.

So an example would be if the SFA has 100 student receives, sometimes that vendors will provide 100 apples which is which equals 1/2 a cup survey.

So with offer versus serve, your vendor will be required to provide A 1 cup of serving for each fruit.

So that means for each student.

So that means you should feed double the amount of apples with the amount that would equal the required 1/2 a cup, so I just wanted to point that out because a lot of times, SFAs don't have the opportunity to offer One Cup of fruit because they

don't receive 1 cup of fruit per student from their vendor.

So as you are preparing for your new school year, please be sure to review your production records and your delivery slips to ensure that you do have the opportunity to offer One Cup of fruit per student.

 **Roche, Kendra (OSSE)** 1:52:50

I do also want to chime in here since you use Apple as an example.

Depending on the size of the apple, it could credit towards a full cup of fruit, so you have to see what size apples are you receiving and see this that particular apple that you're receiving from your vendor credit as 1/2 cup or a full 1 cup of fruit.

 **Wells, Lazette (OSSE)** 1:53:08

That is a great point, Kendra.

Thank you.

 **House, Masoud (OSSE)** 1:53:13

And I would like to draw attention to the chat where Kendra also put a link to smoothies offered and the child nutrition programs.

I hope that resource is helpful.

Our next question is when doing offer versus serve, do you know if the SFAs can do this for lunch only?

 **Wells, Lazette (OSSE)** 1:53:31

That is a great question and I will pass it back to Kendra for offer versus time.

 **Roche, Kendra (OSSE)** 1:53:38

Yes, that is correct.

You can do it for lunch only.

However, for grades nine through 12, it is required at lunch, so you can choose to do it only at lunch for all grades.

And if you don't wanna do it at breakfast, that's fine.

So it is up to the LEA or SFA discretion, but it is required at lunch only for grades nine through 12 and you did not have to do it at both breakfast and lunch.

 **Wells, Lazette (OSSE)** 1:54:04

And to Megan's point, make sure that your application reflects that you will be doing offer versus serve for lunch.

If you do that operational model.



Roche, Kendra (OSSE) 1:54:16

Also, I did want to make a quick note.

You can change your operation throughout the school year.

So let's say you decide to do offer versus serve at the beginning of the school year and then mid school year you want to change?

You can do that, but just make sure that your operation reflects any changes throughout the school year.



House, Masoud (OSSE) 1:54:33

Just to keep this Q&A going, I'm going to jump down to the question that says, can you please revisit what qualifies as minimally processed foods specifically, does milk count as minimally processed?



Wells, Lazette (OSSE) 1:54:50

Wonderful.

I will pass that to Megan, who covered that section.



Ramesh, Swetha (OSSE) 1:55:01

Megan, I think you're muted.



Mauer, Megan (OSSE) 1:55:03

Sorry about that.

OK, alright.



Ramesh, Swetha (OSSE) 1:55:04

OK.



Mauer, Megan (OSSE) 1:55:06

Yes, thanks for the question.

So minimally processed does have to do with the pasteurization of milk and then also keep in mind for the local tracking.

Umm.

Milk does not qualify for one of those, so typically we see fruits, vegetables as the local tracker, and some do choose proteins as well.



House, Masoud (OSSE) 1:55:30

At this question, this upcoming question has a few inside of it, so maybe it might need to be unpacked a bit, but here it goes.

I have a non related question.

Even though I feel like everything here is related, it's OK.

Can schools serve supper instead of snack?

In addition to breakfast and lunch, uh second does athletics qualify for supper?

Currently, athletics is not allowable under snack and lasts.

What are the regulations regarding supper?



Wells, Lazette (OSSE) 1:56:03

Thank you for those questions, Diana.

So I will unpack them one by one.

So what I will say is schools can serve supper, but it shouldn't be looked at as serving instead of snacks.

So as the site or an SFA, you have the opportunity to identify which programs you're going to participate in.

So I don't want you to think of it as an exclusive of.

You can serve them together, but you wanna make sure that you, you know, identify what's best for your organization.

So that's the first part.

The second part is does athletics qualify for supper?

And then the third is what are the regulation of this upper?

So what I will say is that is a question that we will pass to our Child and Adult Care Food Program (CACFP) team.

While we we're not well versed in CACFP and as it relates to the separate portion of it, I would certainly want you to receive support from Monika and her team.

So we will pass that question on to Monica Clark as part of the CACFP team.



House, Masoud (OSSE) 1:57:15

And.



Roche, Kendra (OSSE) 1:57:15

I did want to just chime in here, sorry.

So in regards to the part where you mentioned about athletics is not allowable under snack, so I wanna clarify that athletics alone is not available or not allowable under snacks.

So you can have the athletic program participate, but they just has to be other enrichment or educational activities occurring after school along with the athletic program for everybody to be able to participate in stack.



House, Masoud (OSSE) 1:57:44

OK.

And I'm gonna acknowledge that Deanna has a hand risen.

If I'm gonna pause for a moment to see if there's anything else that needs to be added, I'll also say that the CACFP team will be doing their annual training or their annual virtual town hall.

On August 21st.

And so I don't know if any of you overlap with that, but you're definitely welcome to come and be a part of that as well.

Many questions will be asked and answered during that time as well.



Wells, Lazette (OSSE) 1:58:17

Thank you miss you.



House, Masoud (OSSE) 1:58:21

Next question is "is 30 minutes minimum just for lunch?"



Wells, Lazette (OSSE) 1:58:25

Ohh I love this question.

Kendra, we got this question before.

I'm gonna let you take it cause I don't wanna have all the fun here, but we have gotten this question before.



Roche, Kendra (OSSE) 1:58:39

Yes, that's it.

Thank you.

OK, so per the HSA requirement, the SFA will provide at least 30 minutes for students to eat lunch.

They don't specify a minimum amount of time for breakfast, but it's a should allow enough time for all students to be able to go through the breakfast serving line. So the requirement technically is only for lunch for 30 minutes.



Wells, Lazette (OSSE) 1:59:09

And and I want to highlight that 30 minutes for lunch because as we go into the new school year, I know principals, new SFA directors are really tight on time.

And when they make their schedule, you all are beholden to that whatever time they allow for lunch.

So just wanted to make sure that you share with the schedule maker for the coming school year, that it is a requirement for 30 minutes for lunch.



House, Masoud (OSSE) 1:59:39

OK, there's there are two follow up for clarification.

Kind of questions.

The first is, is there a required minimum time for snack and the second is that's 30 minutes to sit and eat, not to stand in line, correct?



Wells, Lazette (OSSE) 1:59:57

Instead, you want to follow up those up answer.

They'll follow up questions.



Roche, Kendra (OSSE) 2:00:01

OK.

I'm sorry, could you reread the first part of that follow up question?



House, Masoud (OSSE) 2:00:05

Yes, so I actually, I'll go to Dimitri since he accepted it.

Umm.

His was.

That's 30 minutes to sit and eat, not to stand in line, correct.



Roche, Kendra (OSSE) 2:00:19

I believe it's 30 minutes to stand in line and eat.



Wells, Lazette (OSSE) 2:00:23

Umm, it's a combination of both, though.



Roche, Kendra (OSSE) 2:00:26

Yes.



Wells, Lazette (OSSE) 2:00:26

A student should have the opportunity to go through the line and eat.
It shouldn't be at like 25 minutes, but it should be 30 minutes for everything.



House, Masoud (OSSE) 2:00:36

And then the second follow up, they said for clarification, is there a required minimum time time for snack?



Roche, Kendra (OSSE) 2:00:46

There is not a required minimum time for snack.



House, Masoud (OSSE) 2:00:50

OK.

Alright.

And our next and currently last question is how do you differentiate OVS in the application if different grades have different OVS versus serve for breakfast and lunch.

Since there is only one check box for OVS, Umm, I can reread that as well.



Wells, Lazette (OSSE) 2:01:14

Sure.

Megan, did you want to take that question?

Did you wanna respond to that question?



Mauer, Megan (OSSE) 2:01:21

Yeah, of course.

I'm going to ask please Swetha could we go back to slide #19?

I would like a visual representation.



Ramesh, Swetha (OSSE) 2:01:30

Absolutely.



Mauer, Megan (OSSE) 2:01:31

Thank you.

Alrighty, so I brought us back to slide #19.

There's, I understand the concern here, and Please note that your program specialist when they go through your application.

Just putting this caveat out, there will work with you?

Umm, so on this particular slide, the screen shot shows the part of the application right where you're gonna designate.

If you are doing offer versus serve, and if so, at what meals?

Umm, so there is a button that is a titled add additional shift.

What you could do there is press that button and redo.

So if your breakfast and lunch, just copy that again the same times.

However, select offer versus serve and then on the next slide, if we go to slide #20, that's where you would then designate.

The grade levels.

So for example, we understand that if you say you're K through 5th grade, we understand a lot of times K through second grade might still do the serve model.

So you would keep the K through second grade as is, as the screenshot shows on slide number 19 and then you would press additional shift, you would copy these times over and then select offer versus serve and then on the meal service procedure you would then click 3-4 and five that are doing OVS and select.

If they're doing it at breakfast and lunch on the previous again.

If you do have this going on in your SFA, please let us know.

Maybe when you submit your application we do get notification, but if you just want to send us a quick note that that's what you're designating.

So when we review your application, we understand what we're looking at.



Ramesh, Swetha (OSSE) 2:03:27

And as a reminder, as Megan has so lovely explained you will be getting a recording of this training as well as a copy of the slides.

So if you're, like furiously scribbling notes, there's no need to put the pen down.

There will be a recording and also your program specialist can definitely help walk you through the process and orchard as well.

 **Roche, Kendra (OSSE)** 2:03:51

And also I want to note I have had SFA's make a note within the application.

If you want to specify in the application which sites are doing offer versus serve and which sites are doing serve only so kind of in that same section.

If you go to the document tab, we don't have a screen shot for that, but if you go to the document tab, there is a note section at the bottom and you can put the notes in there.

 **House, Masoud (OSSE)** 2:04:19

OK.

Our next question is when the vendor does not offer two options for milk, what is my next alternative?

 **Wells, Lazette (OSSE)** 2:04:29

It's a great question.

So going back to contract management, the vendor must provide two types of milk for folks who use our template uses the OSSE template, which is pretty much almost everyone on the call that is specified in your contract.

So I would draw that attention back to your contract and make the vendor aware of the requirement that they need to provide two types of milk.

Secondly, if you find that the vendor is not providing two options for milk, again utilize your contract to identify how you remedy issues.

So if they need to give you a specific time frame that they're not going to be able to offer two options of milk, which we've had in the past, although we've had a lot of the supply chain challenges over, you know, we've mitigated a lot of those challenges if they have a specific amount of time that they don't anticipate being able to provide two options for milk, they should share that with you and you should have that in writing.

And then you should be able to draw back to that notification to say hey, it's the

state December 1st, we should now have two options of milk per our previous communication.

If you find that there's still not compliant, you just may want to identify how you handle issues in terms of you know if you have other issues that you're coming into and what your relationship with your vendor looks like moving forward.

 **Roche, Kendra (OSSE)** 2:06:00

I also want to add, once you receive the notification in writing from your vendor that they will not be able to offer two types of milk for a set amount of time.

Please forward that information to your program specialist so that we can track it.

 **Wells, Lazette (OSSE)** 2:06:14

Yes, what we like.

Thank you for that, Kendra, because a lot of times what USDA will do is they want to be aware of any challenges that as that they may be experiencing even for ostry, we do have what we call the Mid Atlantic region and we do talk amongst ourselves just to see if other SFAs or other districts may be experiencing issues.

So that if it's not isolated, we are able to share that with other states nearby.

 **House, Masoud (OSSE)** 2:06:44

OK.

 **Ramesh, Swetha (OSSE)** 2:06:44

Awesome.

 **House, Masoud (OSSE)** 2:06:46

Oh uh, I I was gonna say with that we have time for maybe one more question.

 **Ramesh, Swetha (OSSE)** 2:06:47

Go for it.

 **House, Masoud (OSSE)** 2:06:54

And so I'm gonna do the seven awkward seconds of silence.

And if there are no more questions, we can move on to our next section.

So here we start.

Or here I'll start.



Wells, Lazette (OSSE) 2:07:05

Well, while you while you do that method, I just wanted to highlight Deanna's comment about flexibility within a school to have various serving models.

I hope that Megan answer provided you with the opportunity to identify that you can have various serving models so you can have serve for some grades and you can have offer versus serve so often.

Thank you for that.

So we thought that up with seven seconds now.



House, Masoud (OSSE) 2:07:57

It looks like that was more than enough of awkward silence.

I am assuming that we have no more questions and so I'm going to send it back to Swetha to continue our presentation.



Ramesh, Swetha (OSSE) 2:08:12

Alright, thank you so much everyone and thank you to our lovely program specialist team for answering those questions so wonderfully, and shout out to Massoud. also, who has been wonderful facilitating this Q&A.

Before we move into our wrap up and next steps, I want to give it quickly to Lazette who has a couple announcements that are going to be really important for SFA's.

Umm, please do not leave the session yet.

We have very important next steps for you all, so please stay here in the team session and we're going to be wrapping up around noon.

So, Lazette, go ahead and take it away.

Hit us with those announcements.



Wells, Lazette (OSSE) 2:08:51

Absolutely.

Thank you, Swetha, and thank you to the team for a great session today and thank you for the SFA for your participation and your great question.

So the first announcement I'd like to make is that we will be conducting a training for the vendor.

So I wanted to share that because we talked about contract management, we talked about some pretty significant changes in meal patterns that have come through the integrity rule.

So I wanted to make sure that SFA's were assured that this information is not just something that we're sharing with you.

We will be inviting vendors to participate in a vendor training in two weeks and they will have the opportunity to have this information very front of mine when now we as a state agency can't make them come, but we can certainly invite them.

We do maintain relationship with vendors, so if you have a point of contact that you would want to make sure attends that training, please let your program specialist know so that we can be sure to or would that information that that invite to the vendors.

So again, we recognize that a lot of challenges that you all experiences that you all experience are not your fault.

So we will be sharing this information with the vendors and Deanna to answer your question that vendor training will be held on Wednesday August 7th from 10:00 AM until noon.

So that's August 7th, which is a Wednesday from 10:00 until noon.

We will be facilitating it.

We will providing a vendor training without wanted to share that with you.

The second announcement that I wanted to make some of you may remember Kimberly Thompson, she is still here with us at OSSE.

She will be sharing out information for a local food for school grant program.

So just a quick note that OSSE is participating in USDA's local food for school grant program and SFAs will have the opportunity to purchase local and unprocessed foods directly from a regional supplier, which will be contracted by I see.

So you don't have to identify the supplier, the supplier will be contracted by OSSE, so once the RFP is out, Kimberly will be sending out a survey for SFA interested in participating.

So please keep an eye out for that.

All right.

But that being said, I will pack it to Swetha for some next steps and wrap up.



Ramesh, Swetha (OSSE) 2:11:22

Alright, thank you so much Lazette.

That brings us to our final wrap up and next steps for SFA's.

So what we have for you is a couple different important pieces.

First, there's a QR code for you to scan.

If you have a phone ready, feel free to open up your phone, camera, scan that QR code, and give us a review.

Tell us how we did today.

Tell us if this training was helpful.

Effective what you liked did not like as well is very helpful to know.

It's a really short survey.

It's one page.

I think it'll take about 2 minutes to complete and most importantly at the bottom is a section for you to update your contact information.

So if you have an email address that has changed, or it will let be likely to change, you can put that information in there.

Also, if you expect to be transitioning out of your role, coming back to our points around Umm, just managing transitions, you can also put the next person's email address in that space if you know it already.

Umm, so QR code is there.

That's gonna be very important.

That'll also go out in our follow up email if you don't have an opportunity to to grab that piece of information during our training today, other next steps would love to have you submit your fiscal year 2025 and NSLP applications.

Definitely make sure to submit any outstanding corrective action for administrative reviews, and if you did not have a question that got answered today or if you want to know something in more depth, definitely connect with the program specialist team and they're absolutely happy to answer any questions that you have and contact information will be forthcoming on the next couple of slides from me.

Look out for a follow up email.

That will include again the training recording.

A copy of this presentation and that SFA resources sheet that's gonna have a lot of good things.

In it and that'll be coming from me.

So we have the remaining.

So if you see that name, get familiar with that one and also lastly, make sure to review those resources in that resources for SFA sheet.

There's gonna be a lot of good information all in one place, which I think will be helpful.

And this will be supplemental to everything that is on the OSSE website as well.

All right.

So a huge thank you for taking the time out of your day to attend this training.

I know it was required and still we really appreciate you contact information for all of our program specialists can be found on the next slide.

And if you haven't already, again, please fill out the post training survey.

So here is our contact information.

QR code is again linked and a round of applause is for all of our program specialists or amazing folks that have worked so hard to put this training together.

So thank you and absolutely thank you to the sofas.

Thank you to all of you for the work that you do every single day.

It is important, really, really important to our students.



Wells, Lazette (OSSE) 2:14:29

It's like that before we sign off.

I wanted to take a moment to answer Robin's question in the chat.

The Robin's question asked if we will have a variation of the training for the vendors.

So what we typically do is we do take this training, we do, strip it down to remove things that are not applicable to the vendor.

So for instance, the vendors don't work with SUN Bucks, so we will remove that portion of the training.

However, in addition to some information that we provided specifically a lot around the regulations and the meal pattern changes, we will also be sharing some concerns of the things that we've heard from the SFA's.

So we've heard some concerns around DoD funds not being used and we've heard concerns about local tracking as we have administrative reviews, we have challenges with vendor providing local items.

We'll also be talking about FTP and the opportunity for them to support you with that.

So we will be inserting.

Umm, concerns that we've had raised from SFA's as it relates to the vendors, but we will be using the annual training as a guideline for information that we will be

sharing.

I hope they answered your question about it.



Ramesh, Swetha (OSSE) 2:15:52

All right.

Wonderful.

Thank you so much for sharing Lazette.

At this time, we're actually wrapping up early a little bit extra time for you all in your day, so feel free to log out at this time.

Thank you again for joining us today and look forward to that follow up email sometime in the next week or so.

Thank you so much and have a wonderful day.

● **Wells, Lazette (OSSE)** stopped transcription