

Welcome

School Meal Programs Annual Training: 2021-22 School Year Elizabeth Leach

Introductions



Nigel Henley Training & Communications Specialist



Elizabeth Leach Nutrition Programs Manager



Lazette Wells Program Specialist



Kimberly Thompson Program Specialist



Elysia DiCamillo Drummer Community Programs Specialist



Ahn Ei Sweeny Program Specialist



Alex Dobbs NSLP & FFVP Compliance Manager



Introductions



Reginald Galloway Director of Operations, Social Justice PCS



Introductions



Martita Fleming Director of Operations, Washington Latin PCS



Thank you, heroes.



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STUDENT & STAFF WELL-BEING

For accelerated learning to take place, LEAs must account for the pandemic's impact on the physical, social-emotional, mental and behavioral well-being of students, staff and families.



2RIOR/





GREATER WASHINGTON METRO REGION





Poorer health for children

Food insecure children are more likely to experience stomach aches, headaches, colds, ear infections, and fatigue. They are sick more often, recover more slowly, and are more likely to be hospitalized.





Superpowers

- Health and safety guidance
- School nutrition programs waivers and flexibilities
- Peer sharing
- Healthy Schools Act
- Food resources in the community
- School nutrition programs resources
- Q & A





- Provide SFAs with updates to federal and local regulations and guidance
- Share effective strategies and opportunities for program growth
- Leading to all students having access to and participating in school nutrition programs











Health & Safety

Creating a Culture of Food Safety

Professional Standards Food Safety and HACCP (2600) Lazette Wells

Creating a Culture of Food Safety

- You will have a culture of food safety when food-safe behaviors are second nature to the members of your school food community.
- To create a culture of food safety you will need to know not only what is important but how it can impact your operation.
- Steps to serving food safely include understanding updated guidance, different ways we will be serving food this year, and who can help.

Why is it important?

- Food safety is important because illness can lead to:
 - Multiple sick members within the school community
 - Lost Time
 - Lower student morale and trust towards school meals

- The **impact** of illness include
 - Vendor or supplier mistrust
 - Lost revenue for meals that cannot be served.
 - Bad publicity for the school.



Updated Health and Safety Guidance for Schools

- Guidance for schools was released by DC Health on May 19 and by OSSE on June 25
- The guidance continues to anchor in the five key mitigation strategies recommended by the Centers for Disease Control and Prevention (CDC):
- Universal and correct use of masks;
- Physical distancing;
- Handwashing and respiratory etiquette;
- Cleaning and maintaining healthy facilities; and
- Contact tracing in combination with isolation and quarantine.





Meal Service Planning

- SFAs should work to identify the method of meal service that works best for their facility.
- Meal service plans should be **flexible and easily** adaptable.
- Meal service plans should be communicated with all members of the school food community.



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Meal Service

- Given very low risk of transmission from surfaces and shared objects, there is no need to limit food service approaches to single use items or packaged meals.
- Reusable items may be used for meal service.
- Schools may allow food preparation booths, sampling of food, or food or beverage self-service stations such as hot bars and salad bars (not including whole product).
- Students may bring lunches from home.
- Schools must ensure adherence to students' 504 Plans, if applicable, and Anaphylaxis Action Plans, including ensuring that students are not exposed to foods to which they are allergic.



Serving Meals in School

- Schools should allow students to eat lunch and breakfast in their classrooms rather than mixing in the cafeteria.
- All schools should serve meals following the physical (social) distancing and hygiene guidance.
- Schools should reinforce frequent, proper handwashing strategies by staff and students.
- Tables and chairs should be cleaned and sanitized before and after each meal.
- Schools should routinely <u>clean and disinfect</u>, when necessary, surfaces and objects that are frequently touched such as kitchen countertops, cafeteria and service tables, door handles, carts and trays.



Meal Distribution

- If schools are providing grab-and-go meals to families, school should implement a plan for curbside pickup of meals or contactless delivery service to minimize contacts with students and their families.
- Grab and go meals that are not shelf stable <u>must</u> be placed in a refrigerator within two hours and stored under 41 degrees Fahrenheit.
- Detailed information on shelf-stable foods, those that can be stored at room temperature for an extended period of time, can be found <u>here</u>.
- Information for crediting shelf-stable meat, poultry and seafood products can be found <u>here</u>.





Your School Food Community

- Foodservice staff being thoroughly informed about food safety practices and procedures.
- Administration support the foodservice staff and Director by having an overall knowledge of the program and encouraging engagement by other staff.
- Teachers model desired behaviors & incorporate food safety lessons during meal service
- Nurses Track and update student allergy lists as needed
- Parents ensure that sick students are kept home
- Students practice good hygiene practices



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Communicating With Your School Food Community

When creating communication regarding food safety:

- Always make sure that it is specific to your organization and exists throughout your campuses.
- Identify what people need to be made aware of food safety practices and ensure that they are trained periodically.
- Be prepared for unexpected food safety situations like a <u>disaster</u> or a <u>USDA</u> <u>Foods recall</u> by developing and training staff on recall procedures, as well as maintaining updated contact information for key personnel.



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Conclusion

- Food safety is more important now more than ever as we return to in-person learning this year.
- What may have worked in the past may need to be revisited to ensure a safe food environment.
- A culture of **food safety is the responsibility of different members** of the school food community.
- There is no one size fits all solution.



Resources

- OSSE's Health & Safety guidance
- <u>CDC Food Safety Guide</u>
- USDA FNS COVID 19 Food Safety Resources
- USDA FNS Food Safe Schools





School Nutrition Programs Waivers & Flexibilities

Increased Access to Meals

- Seamless Summer Option (SSO) allows
 schools to serve meals free of charge
 - Decreases administrative burden
 - Eases point of service (POS) requirements, reducing potential contact and exposure
 - Provides higher reimbursement rate
 - All waivers and flexibilities allowed under NSLP and/or SSO



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Electing Waivers

Waiver Type	Considerations
Non-congregate meals	 Meals may be taken away from the site and consumed elsewhere Schools <u>must</u> offer the same meal type to every enrolled student whether they attend through distance learning or in-person
Meal time flexibility	 SFAs to establish meal times and service lengths that best support access to nutritious meals Meals may be served outside of required breakfast, lunch, snack, and supper serving times
Parent/guardian pick up	 Meals may be distributed to a parent or guardian to take home to their children without the children being present Must have accountability process in place
Offer vs Serve (OVS) flexibility for 9-12	OVS not required at HS with waiver
Meal Pattern flexibility	 SFAs may waive vegetable subgroups, two types of milk, sodium 2 targets and age/group requirements



*SFAs should use these waivers only for the duration and extent needed

Waiver Request Form

- Located in the <u>Library</u> <u>tab</u> of <u>Orchard</u>
- Upload with your school meal programs application under Documents->Misc.

Application
Financial Information
Management Plan
Documents
 Site Management
Site Information
Site Summary
 Organization Acceptance
Confirm and Accept
✓ State Agency

Title	
Supplemental Documents	
1. Assignment of USDA Foods Planned Assistance Level	
2. Emergency Meal Plan	
3. Severe Need Data Sheets	
4. Policy Statement	
5. Misc.	



Sodium Requirements

- <u>Required: Sodium Levels Contract Modification template</u>
 - SFAs renewing contracts with FSMCs or vended meal providers <u>must</u> modify their contract to meet updated sodium level requirements. SFAs may use the Sodium Levels Contract Modification template to do so.
 - While a contract modification may not be required for self-prep SFAs, OSSE encourages self-prep SFAs to revisit their menus and make necessary adjustments, which may include product changes, to meet updated sodium level requirements.
 - The 2021-22 solicitation templates include all federal and local updates such as meeting sodium target 2 requirements.
 - Please reference the <u>meal policy guidance</u> for additional details on the sodium target 2 requirement.



Healthy School Communities

How are you *utilizing* waivers and or flexibilities and changing your meal service program to **support** a healthy school community?





Reginald Galloway Social Justice PCS



Feeding In Partnership: Lessons learned in Family Engagement and School Meals

Reginald Galloway - Director of Operations, Social Justice PCS

Objectives

At the end of this presentation, SWBAT:

- 1. Understand the connection between school meal compliance and family engagement.
- 2. Begin to implement strategies to increase student participation and family engagement around school meals.



About Me

- I'm a DMV Native from Silver Spring, Maryland
- Prior to returning home, I was a K-12 school administrator in Las Vegas, Nevada
- Fun Fact #1 : My favorite sports team is the Washington Nationals
- Fun Fact #2: I've seen every James Bond and MCU Movie





About SJS

- DC Public Charter Middle School with Grades 5, 6, and 7
- Located in Northeast, DC in walking distance of the Fort Totten Metro Station
- An Expeditionary Learning School with a Social Justice Makerspace
- Will serve 120 scholar-activists in the 2021-2022 school year





About SJS (cont.)

- 2020 2021 School Year Meal Service Details:
 - Offer vs. Serve: <u>Serve</u> SJS served all scholars all meal components during every meal
 - Covid Waiver for Parent/Guardian Meal Pickup: parents/guardians picked up a week's worth of meals for scholars every Monday
 - Non Congregate Meals: Grab & Go Breakfast and Lunch distributed and consumed in the classroom



SOCIAL JUSTICE SCHOOL
Objectives

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- 2. Begin to implement strategies to increase student participation and family engagement around school meals.



Why does this matter?

Question: As a school meals staff member, why do you think family engagement matters?



Why does this matter (cont.)?

- 1. Reducing Food Insecurity
- 2. Improving Dietary Intake
- 3. Positive impacts on health and obesity rates
- 4. Meeting Children's Nutritional Needs Leads to a Better Learning Environment
- 5. Informing parents/guardians/students of free and reduced meals options
- 6. Learning about students unique dietary needs

Source: https://frac.org/programs/national-school-lunch-program/benefits-school-lunch

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Informing Families

There are a few ways NSLP/SSO and OSSE requirements support School/LEA Family Participation:

- 1. Public Notice
- 2. Sharing Menus
- 3. Wellness Plan



- The purpose of the public notice is to inform the public and your families that your school and/or LEA is participating in NSLP, SSO, and/or the School Breakfast Program.
- **Requirement**: Have the public notice on your school website
- **Recommendation**: Send out the public notice in your beginning of the year materials as well, so that families are explicitly aware and can plan accordingly.



Public Notice (Example from SJS Website)

Meals at the Social Justice School

Social Justice Public Charter School is committed to serving healthy, nutritious and quality meals to children, with plenty of fruits, vegetables, whole grains, lean protein and fat-free or low-fat dairy, within the calorie requirements for school children. As a Community Eligibility Provision school, we offer breakfast and lunch free of charge to all students through the School Breakfast Program (SBP) and National School Lunch Program (NSLP). To learn more about our approach to ensuring environments and opportunities for all students to practice healthy eating and physical activity behaviors throughout the school day, please read <u>our Local</u> <u>Wellness Policy</u>. Please click <u>here</u> to view our public notice.

Summer Meals for students:

For information for free summer meals for students, please click on one of the links below:

- DC Summer Meals (OSSE)
- USDA Meals for Kids Site Finder



Social Justice Public Charter School is a Community Eligibility Provision (CEP) School and participates in the National School Lunch Program (NSLP) and School Breakfast Program (SBP). Breakfast and Lunch are offered free to all students.

During distance learning, meals are available for curbside pickup at school site each week on Mondays from 8:00 am – 10:00 am. Once in-person school resumes, further updates will be communicated via email and text. It will also be posted on the school's website. Translations are available by request.

Contact Reginald Galloway if you have any questions.

Email: reginald@thesocialjusticeschool.org

Phone: 240-305-9291

Website: www.thesocialjusticeschool.org



Sharing Menus

Pop Quiz: Sharing your menus in advance of the meal service is:

- A. Required under the Healthy Schools Act (HSA)
- B. Helps gives parents/guardians time to plan
- c. Provides an avenue for parents/guardians to give feedback
- D. All of the above

Sharing Menus (cont.)

The answer is D: All of the Above:

- The Healthy Schools Act requires all DC schools participating in NSLP, SSO, or SBP to share their menus in advance of the meal service
- Sharing the menu ahead of time gives families more flexibility to plan ahead of time
- Sharing the menu also gives families an avenue to provide feedback on the menu (i.e. new items, repetition, etc.)

Sharing Menus (cont.)

Requirement: Post your school's upcoming menus ahead of time online

Recommendations:

- **1 month ahead of time:** As soon as your food meal provider releases the next month's menu, post it online
- **2 weeks ahead of time:** Send a printed copy of the menu home (in all necessary home languages)
- **1 week ahead of time:** Share out next week's menu in any weekly communication to families
- The week of: Post the week's menu in visible places in the school (classroom, cafeteria, main office)
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Sharing Menus (Example from SJS Website)

On the Menu

- March 2021 Breakfast and Lunch Menus
- April 2021 Breakfast and Lunch Menus
- May 2021 Breakfast and Lunch Menus
- June 2021 Breakfast and Lunch Menus

J	une		LUN	Unitized K-12	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
	1 Panada Pizza Pie w/ Clanto Lime Pinto Beans (VG) O ven Roasted Chicken Sandwich w/ Black Beans(DF) Cheese Sandwich w/ Garbanzon Beans (VG)	2 Chicken Popper Jack Met w Roasted Potatoes Pretzel Nacho Cheese Catzoni w/ Peas Egg Salad Sandwich w/ Carrots ComPeas (DF) (VG)	Chicken Mumbo w/ Brocool (DF) Chicken Enchilada w/ Broccoli Sunbutter Jelly Kit w/ String Cheese and Side Salad (VG)	4 Mozzarella Meatball Sub w Broccoli Alf erdo Pasta w Broccoli Cheese Sandwich w Side Salad (VG)	
7 Cheeseburger w/ Roasted Potatoes Guacamole Sorizo Burrito w/ Com (DF) Chicken Salad Sandwich w/ Carrots Com Peas (DF)	8 Hamburger w Broccoli (DF) Zesty All Beef Pasta w Back Beans Egg Salad Sandwich w Baby Carrots (DF)(VG)	9 Bean and Cheese Burrilo w/ Black Beans (VG) ChickenRanchero-Queso- Rice w/ BeansBlack Turkey Sandwich w/ Garbanzo Beans (DF)	10 BBQ Chicken wi Mac and Cheese and Baby Carrots Hot Dog wi Ketchup and Baby Carrots (DF) Cheese Sandwich wi Baby Carrots (VG)	11 Cheese Pizza w/ Side Salad (VG) BBQ Beef Korean w/ Brocco (DF) Sunbutter Jelly Kit w/ String Cheese and Side Salad (VG	
14 BBO Beef Rib Sandwich w' Baby Carrots (DF) Chill w/ Mini Combread and Baby Carrots (VG) Greek Garbanzo Flatbread w' Baby Carrots (DF)	15 Panada Pizza Pie w/ Cilanto Lime Pinto Beans (VG) Oven Roasted Chicken Sandwich w/ Black Beans(DF) Cheese Sandwich w/ Garbanzon Beans (VG)	16 Chicken Pepper Jack Met w Roasted Potatoes Pretzel Nacho Cheese Calzoni w Peas (VG) Egg Salad Sandwich w' Carrots ComPeas (DF) (VG)	17 Chicken Mumbo w/ Broccoli (DF) Chicken Enchilada w/ Broccoli Sunbutter Jelly Kit w/ String Cheese and Side Salad (VG)	18 Mozzarella Meatball Sub w/ Broccoli Hot Dog w/ Broccoli (DF) Cheese Sandwich w/ Side Salad (V/G)	

		dre/	AKF	4 > 1
			l	JNITIZED K12
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 Plain Bagel w/ Cream Cheese and Fruit Or Juice Strawberry Pancake Bowl	2 Cheerios w/ String Cheese and Fruit Or Juice Crumble Cinnamon Fruit Or Juice	3 Blueberry Burst Bagel w/ Cream Cheese and Fruit Or Julice Cheerios w/ String Cheese and Fruit Or Julice	4 Yogurt w Cinnamon Grahams and Fruit Or Juice Wattle w Syrup and Fruit Or Julice
7 Corn Chex w Educational Snacks and Fruit Or Juice Blueberry Burst Bagel w/ Cream Cheese and Fruit Or Juice	8 Berry Apple ZeeZees Bar w Fruit Or Juice Cheerics w String Cheese and Fruit Or Juice	9 French Toast Muffin w' Fruit Or Julice Strawberry Pancake Bowl	10 Cheerios w String Cheese and Fruit Or Juice Lemon Muffin w Fruit Or Juice	11 Plain Bagel w Cream Cheese and Fruit Or Juice Cheerios w Giart Cinnamon Grahams and Fruit Or Juice
14 Cheerios w Educational Snacks and Fruit Or Juice Corn Chex w String Cheese and Fruit Or Juice	15 Plain Bagel w/ Cream Cheese and Fruit Or Juice Strawberry Pancake Bowl	16 Cheerios w/ String Cheese and Fruit Or Juice Clinnamon Crumble w/ Fruit Or Juice	17 Biseberry Burst Bagel w Gream Cheese and Fruit Or Julice Cheerios w String Cheese and Fruit Or Julice	18 Yogurt w Cinnamon Grahams and Fruit Or Juice Waffle w Syrup and Fruit Or Juice

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Accommodating Meal Changes

- Regulation: DC Code § 38–822.01: General goals and standards(a)(1) Public schools, public charter schools, and participating private schools shall: (C) Reasonably accommodate religious and non-medical dietary restrictions. (2) A "school food authority", as defined in 7 C.F.R. § 210.2, shall not require a student requesting a plant-based food option, or other non-medical dietary accommodation, to obtain a note from a doctor
- Schools must:
 - Make make a reasonable effort to accommodate religious and non-medical dietary restrictions.
 - Not require a doctor's note from a student or family to implement these changes.

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What are some of the ways you think parents/guardians can request a meal modification?

Enrollment or Reenrollment:

During the school enrollment or re-enrollment process, use your school's enrollment or re-enrollment form to encourage families to notify the school of their child's needs around food and school meals including, but not limited to:

- Allergies (especially peanuts and allergens)
- Dietary needs (non-medical or religious)
- Plant-based food options
- Other needs around food and school meals

Example from SJS Enrollment Form:

Allergy and Dietary Restriction Information

Please list any allergies that your scholar has: <u>None</u> Please list any dietary restrictions that your scholar has:

Media and Photo Release

I give permission to Social Justice PCS and other SJS pre-approved organizations to use photographs, video, and/or other similar media of my child to support the school's marketing, business, and operational efforts.

🗙 Yes

No

Uniforms: Scholar Shirt Size

Please indicate your scholar's t-shirt size below.





- Family email, phone/text, or verbal communication:
- Families or students may notify staff of their religious or non-medical dietary restriction.
- Upon learning of these specific food and school meal needs, a SJS staff member will take this information to the School Food Service Director.

- Fulfilling food and school meal needs:
- **Upon receiving a family's request for differentiated school meals,** the school staff should will communicate the need to the school's meals vendor and will begin the process of ordering appropriate meals **immediately**.
- If necessary, remind vendor of the agreed upon requirement in accordance with the Healthy Schools Act (HSA).
- Once the meals are ordered and confirmed, SJS' Food Service Director will communicate the availability of the new meals to the families and students that requested them <u>Always be sure to follow up!</u>

- The purpose of the Wellness Plan is to explain to the school community how your school/LEA incorporates general student wellness into the day-to-day life of the school
- **Requirement**: Have the local wellness on your school website

Recommendations:

- Send out the wellness plan to parents/guardians at the beginning of the school year
- Provide a presentation on the wellness plan at a families/school meeting
- Give parents/guardians opportunities to either sit on the wellness committee or recommend changes to the wellness plan

Wellness Plan (Example from SJS Website)

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Social Justice PCS

Local Wellness Policy SY 2020 – SY 2023

This Local Wellness Policy (LWP) outlines the LEA's approach to ensuring environments and opportunities for all students to practice healthy eating and physical activity behaviors throughout the school day while minimizing commercial distractions. This policy applies to all students, staff and schools in the Social Justice PCS. Specific measurable goals and outcomes are identified within each section below.

<u>Local Wellness Committee</u> Committee Role and Membership

Social Justice PCS will establish a Local Wellness Committee that meets at least two times per year to develop goals for and oversee implementation of school health and safety policies/programs, including periodic reviews and updates of this LWP.

The Local Wellness Committee will represent all school levels (elementary and secondary schools) and include (to the extent possible), but not be limited to: parents and caregivers; students; representatives of the school nutrition program (e.g., school nutrition director); physical education teachers; health education teachers; school health professionals (e.g., health education

Feedback from Families

- As a result of our these practices and strong communication with families, we witnessed the following outcomes:
 - SJS was able to offer meals to every scholar participating in remote learning (35 out of 50 scholar activists)
 - SJS was able to understand each of our scholar-activists' unique dietary needs and adjust accordingly
 - Families understand SJS' meal service and how to communicate their child's needs

SOCIAL JUSTICE SCHOOL

Resources

- Reggie Galloway's Contact Information:
 - 240-305-9291
 - reginald@thesocialjusticeschool.org
- Social Justice PCS Website:

https://www.thesocialjusticeschool.org/schoolmeals



Martita Fleming Washington Latin PCS



How Lions Eat Lunch

Ideas from Washington Latin Public Charter School for In-School Meal Service 2021-22

Continuous Education Plan



OSSE (Office of the State Superintendent of Education) outlined three priorities or guiding principles for 2021-22 school year.

Safe Reopening	Ensure a safe reopening of school buildings for all students and staff
Student & Staff Well-Being	Support the physical, social-emotional, mental, and behavioral health of our school communities
Accelerated Learning Assess impact of interrupted instruction and accelerate learning, at home and in person, for all students	

Latin's plan is based on these Principles and:

- The Latin model both academic and community
- Lessons & feedback from Distance Learning and Hybrid





- Continue with established safety protocols
 - Masks on campus (but not double)
 - HealthCheck symptom checker upon entry
 - Social distancing 3 to 6 feet
 - Personal and building hygiene
- Testing or vaccination Everyone on campus will:
 - Show vaccination status OR
 - Provide negative COVID test results regularly
- Positive case protocols
 - Isolate anyone showing symptoms
 - Work with DC Health to trace anyone with contact

NB! Circumstances will shift, guidance and rules will change – and Latin will adapt our policies and practices accordingly!

Standard Procedures



Staggered Lunch Periods

- One lunch for $5^{\text{th}} \& 6^{\text{th}}$, one for 7^{th} and 8^{th} , one for $9^{\text{th}} 12^{\text{th}}$
- Grades in Middle separated during lunch by an airwall which splits our MPR into two rooms, one grade on each side
- Students continue to get lunch from kitchen

Ongoing mitigation strategies apply

- Copious use of hand sanitizer/hand washing, table wiping
- Upgraded filters and enhanced airflow in MPR (bring a sweater)
- Enhanced cleaning and food safety protocols in kitchen
- Student food pickup staggered by grade and students stay distanced while waiting to get food
- Testing for those who are unvaccinated

Ideas Under Consideration



Splitting Grades between Classrooms and MPR

 Some students eating in classrooms and some in cafeteria; possibilities include alternating by Advisory (aka homeroom) or taking half the students from each Advisory to the MPR on alternating days

Tabletop Dividers when Indoors

 Cardboard dividers for unvaccinated students (possibly all students in 5th and 6th)

Dining al Fresco



Possible option for Upper School

- Grades 9-12 will all be one cohort; we may try to use the outdoors for that lunch period if weather permits
- Options include Juniors and/or Seniors outdoors, then split 9 and 10 on opposite sides of MPR, or Juniors or Seniors outdoors or allowed in Upper School classrooms; 9 and 10 in MPR
- May purchase additional benches/picnic tables or use interior courtyard for outdoor seating

Tents in Q4 2021



- Grades 5-9 invited back for hybrid learning with any given student on campus 2 days/week
- Grades 5, 6, and 7 in outdoor tents; 8 and 9 indoors
- Roughly 250 students on campus on highest-volume day each week (Monday)
- Fourteen classrooms for 12 students each plus teacher; students mostly stayed in tent classroom and teachers rotated; exceptions for Science and Theater
- Students came in to get lunch but ate outdoors in/around tents even in light rain; only needed everyone inside for one day and staggered lunch periods that day





Healthy Schools Act

The Healthy Schools Act is HELPING SCHOOLS, STUDENTS AND FAMILIES....

Together we can put the Act into action! For more information, visit http://osse.dc.gov/service/healthy-schools-act





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1. Eqt Healthy

All schools are serving free, nutritious breakfasts Meals are tastier with more fruits, veggies, whole grains, and local foods

2. Stay Active

Schools are increasing amounts of time for physical activity and physical education each year

Schools are promoting ways for students to be active throughout the week

3. Learn Healthy Habits

Students are learning the skills and knowledge to live safe and healthy lives

Schools are tobacco-free on school property and at off-campus school-sponsored events

4. Care for the Environment

Gardens are blossoming across the District schools Recycling programs are helping conserve our natural resources

5. Create Healthy School Communities

School wellness teams are key to promoting the Healthy Schools Act

Schools are adopting healthy vending and fundraising

HSA Nutrition Updates

- Schools shall provide daily vegetarian options and are encouraged to provide plant-based food options
- Schools shall provide reasonable accommodations for religious and nonmedical dietary restrictions.
- All milk shall be **unflavored**.
- All grain products shall be whole-grain rich.
- SFAs should procure food consistent with the Good Food Purchasing Program five core values and serve locally-grown, locallyprocessed, and unprocessed produce from growers engaged in sustainable agriculture practices whenever possible.



Alternative Breakfast Serving Models

Models:

- Breakfast in the Classroom
- Grab and Go
- Breakfast After the Bell
- Home Delivery

Incentives:

 \$2 Breakfast Subsidy award







Food Support Outside of the School Meals Programs

School Meal Programs Annual Training: 2021-22 School

Elysia DiCamillo Drummer, Community Programs Specialist Professional Standards: 1200, 4100

Background

- Network of nonprofits across the District who provide food for individuals in need
 - They obtain food through: purchasing food from retailers, private and retail donations, partnership with our local food bank
- Food Banks:
 - Operate a warehouse, supplying food to intermediaries like food pantries, soup kitchens and other front-line organizations
 - Operate direct distribution programs
- Food Pantries:
 - **Provide groceries** directly to District residents for home consumption
- Soup Kitchens:
 - **Provide prepared meals** directly to District residents for consumption on site, or at home

Food Resources in the District of Columbia

Available to everyone:

- Food for home preparation and consumption
 - Food Pantries
 - Mobile Distribution Sites
- Prepared meals served on site
 - Soup kitchens
- Weekend Bags
 - Groceries typically provided bi-weekly to students for home preparation and consumption
- Pandemic specific District resources: <u>Food Resources</u>
Food Resources in the District of Columbia

The Emergency Food Assistance Program (TEFAP)

- Provides groceries for home preparation and consumption
- Can be accessed as often as needed through food pantries
- Eligibility:
 - 185% of federal poverty line
 - SNAP, TANF, Medicaid recipients

Commodity Supplemental Food Program (CSFP)

- Provides a monthly food box to individuals 60 and older
- Eligibility:
 - 130% of federal poverty line

How to Find Food Resources

- Capital Area Food Bank: <u>"Get Help" search and phone</u> <u>number</u>
- Map of food resources in the district
- Reach out directly to local food pantries using the phone number from the map

How to Communicate with Students and Families

- Create a brochure with food resources close to your school campus using the map of food resources in the District
 - Connect with OSSE for assistance with developing this
- Provide the Capital Area Food Bank "Get Help Cards" and/or phone number in back to school packets



Resources

Professional Standards Code: 4100: Marketing and Communications

Internal OSSE Resources

OSSE Tools

- Shared Google Drive
- Master Responsibility Spreadsheet
- Calendar of Deliverables
- Orchard
- Articulate

OSSE Website

- Meal Guidance
- Health & Safety Guidance
- State Agency Memos

Newsletters

- Beyond the Tray (BTT)
- Sprout it Out



Google Drive

🛆 Drive	Q Search in Drive		11日	()
New	Shared with me 🔹 NSLP Resources 👻 🚢			
Priority	Name 🔨	Owner	Last modified	File size
My Drive	Afterschool Snack Program	Elizabeth Leach	May 10, 2017 Elizabeth Leach	_
Shared with me	At-Risk Supper Program	Elizabeth Leach	May 10, 2017 Elizabeth Leach	-
C Recent	Beyond the Tray Newsletters	Nigel Henley (OSSE)	Aug 14, 2019 Nigel Henley (OS	_
☆ Starred	Breakfast Resources	Nigel Henley (OSSE)	Jun 4, 2020 Nigel Henley (OSS	_
III Trash	Calendar of Deliverables	Elizabeth Leach	Jun 14, 2017 Elizabeth Leach	_
Storage	Civil Rights and Dietary Accommodations Resources	Elizabeth Leach	Jul 13, 2018 Nigel Henley (OS	-
81 MB of 30 GB used Manage storage	Common Acronyms	Nigel Henley (OSSE)	Jul 13, 2018 Nigel Henley (OS	-
Manage storage	Community Eligibility Provision (CEP)	Elizabeth Leach	Jun 18, 2019 Elizabeth Leach	-
	COVID-19 Guidance & Support	Elizabeth Leach	Mar 30, 2020 Erica Walther (O	-
	Farm to School	Nigel Henley (OSSE)	Jul 13, 2018 Nigel Henley (OS	-



SFA Master Responsibilities Spreadsheet

Responsibility - bucket	Responsibility - specific tasks	Who needs to do it?	Title of relevant document(s)	Where can I find more information?	<u>Relevant Due Dates</u>
Quarterly					
Farm-to-School	Locally Grown Tracking	AII SFAs	Locally Grown Tracking Log	Email to osse.lg@dc.gov	November, February, May, August
Direct Certification	Run direct certification list	All SFAs who collect applications	FARM and Direct Certification Presentation	Run Direct Cert list in SLED	July 15 (or as soon as enrollment is in SLED for coming school year), 29 operating days into school year, and at least 1 additional time
Monthly					
Menu documentation review and approval	Request and receive or conduct: Nutrient Analyses, Meal Component Report, Weekly Certification Worksheet	Food Service Director	Nutrient analysis, meal component report, weekly certification worksheet	<u>Meal Compliance</u> <u>Training Part I</u>	Beginning of a cycle menu
	Review and/or update until finalized: Nutrient Analyses, Meal Component Reports, and Weekly Ceritification Worksheets	Food Service Director	Nutrient analysis, meal component report, weekly certification worksheet	<u>Meal Compliance</u> <u>Training Part I</u>	Beginning of a cycle menu

	2021-22 Cale	ndar of Deliverables		
chool Meals Application	(SSO, NSLP, SBP, ASSP)			
	Due C	Nate: July 30, 2021		
laims (SSO, NSLP, HSA, ar	td FFVP) and Data			
Claim Month	Due Date	Final submission due date (60 day deadline)	Monthly Breakfast Data submission due	
July	August 10, 2021	September 30, 2021	N/A	
August	September 10, 2021	October 30, 2021	N/A	
September	October 10, 2021	November 29, 2021	October 15, 2021	
October	November 10, 2021	December 30, 2021	November 15, 2021	
November	December 10, 2021	January 29, 2022	December 15, 2021	
December	January 10, 2022	March 2, 2022	January 15, 2022	
January	February 10, 2022	March 31, 2022	February 15, 2022	
February	March 10, 2022	April 29, 2022	March 15, 2022	
March	April 10, 2022	June 1, 2022	April 15, 2022	
April	May 10, 2022	June 29, 2022	May 15, 2022	
May	June 10, 2022	July 30, 2022	June 15, 2022	
June	July 10, 2022	August 31, 2022	N/A	
All Other Items				
Due Date		Item		
July 30, 2021	School Meals Waiver Request Forms (submitted in Orchard application) CEP Election for the 2021-22 School Year (emailed to program specialist) Notification of intent to use Alternate Verification Sample Size (submitted in Orchard if applicable)			
With first claim for snack reimbursement	Completed snack monitoring review (within first 4 weeks of operation)			
October	Growing Healthy Schools Month and National School Lunch Week			
Fall	Seven Cent Certification (New SFA's only)			
November	 10th: Locally Grown and Unprocessed Tracking: Aug., Sept., Oct. 15th: Verification complete (if applicable) 			
December	 15th: FNS-742 Verification Report due in Orchard (if applicable) 31st: A-133 31st: A-133 Audit or Financial Audit Submission due in Orchard 31st: FNS-874 due (applicable to notified SFAs only) 			
Winter	NSLP Equipment Assistance Grant Applications Due			
February 1, 2022	SBP and NSLP monitoring complete - no submission required (applicable to multi-site SFAs only) Locally Grown and Unprocessed Tracking: Nov., Dec., Jan.			
Within 6 months of snack operation	2nd snack monitoring revie	w complete - no submission required		
March, 2022	National Nutrition Month a	nd National School Breakfast Week		
May	Locally Grown and Unprocessed Tracking: Feb., March, Apr. School Lunch Hero Dayl 2022-23 FFVP Applications due			
June	Strawberries and Salad Greens Day SSD monitoring review required during program operation			

Calendar of Deliverables

- 2021-22 Claim due dates
- Major events and due dates throughout the school year

Orchard



LIBRARY > DOWNLOADS > DOCUMENTS & TEMPLATES> NSLP DOCUMENTS

Shared Calendar



Articulate



Website

Se	COVID-19 Memos USDA Memos State Education Agency Memos				
200023	COVID-19	Memo	<u>§</u>		
Me	Date	Memo Type	Memos	ility istrict 100l	
A Contraction	6/15/21	OSSE	Policy Guidance for School Food Authorities (SFAs) to Serve Meals in the 2020-21 School Year		
Gra	4/20/2021	USDA	tionwide Waiver of Onsite Monitoring Requirements for Sponsors in the Child and Adult Care Food Program – EXTENSION @		
2	4/20/2021	USDA	Nationwide Waiver of Meal Times Requirements for School Year & 2021-2022 &	through 100ls	
	4/20/2021	USDA	Nationwide Waiver to Allow the Seamless Summer Option through School Year 2021-2022 @	_	
COVID-19 OSSE	4/20/2021	USDA	Nationwide Waiver to Allow Specific Meal Pattern Flexibility in the Child and Adult Care Food Program for School Year 2021-2022 🖉	ates	
Dooumonto	4/20/2021	USDA	Nationwide Waiver of Onsite Monitoring Requirements for State Agencies in the Child and Adult Care Food Program – Extension 3 🖉		
<u>Documents</u>	4/20/2021	USDA	Nationwide Waiver of Area Eligibility in the Afterschool Programs and for Family Day Care Home Providers in School Year 2021-2022 🖉		
	4/20/2021	USDA	Nationwide Waiver to Allow Specific School Meal Pattern Flexibility for School Year 2021-2022	ces	
As part of the District's	4/20/2021	USDA	Nationwide Waiver to Allow Offer Versus Serve Flexibility for Senior High Schools in School Year 2021-2022	i i i u i u	
coronavirus (COVID-19	4/20/2021	USDA	Nationwide Waiver to Allow Summer Food Service Program Reimbursement Rates in School Year 2021-2022 🖗	ulture	
	4/20/2021		Nationwide Waiver to Allow Non-Congregate Meal Service for School Year 2021-2022 🖉	ogram	
updated and re-circula	ted certa	ain p	DIICIES policy updates.		
related to school closu	ires for L	EAs	and		
schools, child care pro	viders a	nd fa	milies.		
Read more.					

Newsletters



LEARN MORE

School Programs Newsletter



School Gardens Newsletter

External Resources



District of Columbia Federal Nutrition Program Toolkit



Developed by: D.C. Hunger Solutions, DC Department of Health, DC Office of the State Superintendent of Education, DC Public Schools, DC Department Human Services, DC Department of Aging and Community Living

School Meal Programs Toolkit

School Meal Programs Are for All Kids

CDC Healthy Schools Partner Promotion Toolkit









Food Buying Guide

WELCOME TO THE FOOD BUYING GUIDE

The Interactive Food Buying Guide allows for easy display, search, and navigation of food yield information. In addition, users can compare yield information, create a favorite foods list, and access tools, such as the Recipe Analysis Workbook (RAW) and the Product Formulation Statement Workbook.

Food Items Search	Food Item Favorites	Download Food Buying Guide	
Exhibit A Grains Tool	FBG Calculator	Recipe Analysis Workbook (RAW)	



MEATS/MEAT ALTERNATES



FRUITS



MILK



OTHER FOODS



VEGETABLES



Institute of Child Nutrition (ICN)





School Nutrition Association



SCHOOL NUTRITION Association









Announcements

School Meal Programs Annual Training: 2021-22 School Year

Alex Dobbs

Announcements, Upcoming & Opportunities

- Due July 30, 2021
 - School Meals Application (SSO, NSLP)
 - Waiver Request Forms (uploaded within application)
 - Community Eligibility Provision (CEP) Elections
- Trainings
 - NSLP Annual Training
 - Vendor Training (For vendors only)
 - Summer Series
 - Serving Meals In the Upcoming School Year (recording)
 - Farm to School (recording)
 - Models of Meal Service: August 3, 1-2 pm
- OSSE Office Hours



Announcements, Upcoming & Opportunities

- Self Prep Community of Practice (COP)
- Grants
 - Equipment Grant TBD
- USDA Foods Pilot
- Local Procurement TA (through USDA Foods Grant)
- Mentorship



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8/3/2021