



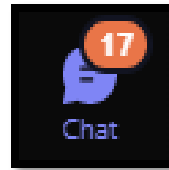
2023 School Meal Programs
Annual Training

Norms

- Please keep your line muted during the presentation to reduce background noise

- Be present

- Ask questions via the chat feature



- Questions submitted via chat will receive a thumbs up to acknowledge receipt



- Participation is encouraged!

- Keep an open mind

Agenda

- Welcome and introductions
- Icebreaker
- Content
- ***Break***
- Content
- Q/A
- Next Steps
- Breakout Rooms: Meet your program specialist

Introductions



Alex Dobbs
School Programs Manager



Ed Kwitowski
Program Specialist



Kendra Roche
Program Specialist



Lazette Wells
NSLP & FFVP
Compliance
Manager



Nick Geer
Program Specialist (USDA Foods
& Farm to School)



Shaunice Wall
Program Specialist



Megan Mauer
Program Specialist

Icebreaker

- How long have you worked in school food service?
- Have you previously provided or received support from another SFA?
- Would you be interested in:
 - Providing support to another SFA
 - Receiving support from another SFA
 - Neither



Why are School Meals Important?

Alex Dobbs

Whole School, Whole Community, Whole Child (WSCC) Model



**Healthy bodies and minds are
the foundation of academic
success.**

Recovery to Restoration



**START
EARLY**



**FOSTER STUDENT
AND STAFF
WELL-BEING**



**BUILD
FUTURES**



**FOSTER STUDENT
AND STAFF
WELL-BEING**

**CULTIVATE
TEAM**



**REIMAGINE
SYSTEMS**

Recovery to Restoration

Nutrition Environment and Services

- **High-quality, accessible meals** regardless of learning environment
 - In-person (alternative serving models when applicable)
 - Unanticipated school closures and over school breaks of 10 days or more
 - For students at full-time virtual learning schools
- **Communication and promotion** of meals to students and families
- Promotion of **additional food resources in the community**

Major implications for School Food Authorities (SFA) – complexity of meal programs

- **No waiver flexibility for the 2023-24 school year**
- Meals provided to **enrolled students only**
- Seamless Summer Option (SSO) only operated in **summer months, unanticipated school closures, or 10+ day breaks**
- Meals **claimed at student eligibility rates**
 - Participants in the Community Eligibility Provision (CEP) claim meals at the free rate based on their free CEP eligibility percentage
 - Non-CEP schools claim meals at free, reduced-price and paid rates

Operating the School Meal Programs

School Breakfast Program (SBP)

National School Lunch Program (NSLP)

- Available on **operating school days** (including academic summer school)
- Meals provided to enrolled students only
- Meals free only to those eligible

Seamless Summer Option (SSO)

- Available only during **summer break, 10+ day breaks and in an unanticipated school closure**
- Allows for open meal sites
- All meals are free

Summer Food Service Program (SFSP)

- Available only during **summer break, 15+ day breaks and in an unanticipated school closure**
- Allows for open meal sites
- All meals are free



NSLP Resources

Lazette Wells

OSSE Website – Health & Wellness

[Office of the State Superintendent of Education | osse \(dc.gov\)](https://osse.dc.gov)

- Select the 'Topics' drop-down menu
- Select 'Health & Wellness' from the drop-down menu
- Scroll down to the 'Nutrition Services' section
- Click the 'nutrition and food services and programs' link

OSSE Website Main Page



[Mayor Muriel Bowser](#)

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[2022 Annual Report](#)

[Together, we accomplished so much for DC students in 2022, and we are proud to share a snapshot of that work.](#)

Daily DOT Updates



[Daily DOT Updates](#)

[OSSE-DOT Daily Routing Updates.](#)



[OSSE Strategic Plan 2023-25](#)

[Seven strategic priorities will drive progress towards achieving our vision over the next three years. Learn more here.](#)

OSSE Health & Wellness Website



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Office of the State
Superintendent of
Education



Health Programming
& Services

Health is critical for learning. OSSE provides assistance for schools around [curriculum and instruction](#), hosts [health programs and services](#), [supports mental health in schools](#), and oversees the [Health & Physical Education Assessment \(HPEA\)](#) and the [Youth Risk Behavior Survey \(YRBS\)](#). You can also find more information about [health and wellness data](#) or navigate to [reports](#). Schools and community-based organizations can [request support and resources](#) by contacting OSSE.HYDT@dc.gov.

Explore [health programming and services](#).



Office Hours

Monday to Friday, 8:30 a.m.-5 p.m.



Nutrition Services

OSSE supports nutrition and food programs, including the [National School Lunch Programs](#), [Free Summer Meals](#), [Child and Adult Care Food Program](#) and the [Emergency Food Assistance Program](#).

Read more about our [nutrition and food services and programs](#).



Nutrition and Food Service Subsections

- [National School Lunch Program \(NSLP\)](#)
 - The National School Lunch Program is a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, low-cost or free lunches to children each school day. The program was established under the National School Lunch Act, signed by President Harry Truman in 1946.
- [School Breakfast Program \(SBP\)](#)
 - The School Breakfast Program provides cash assistance to states to operate nonprofit breakfast programs in schools and residential childcare institutions. The Food and Nutrition service administers the SBP at the Federal level. State education agencies administer the SBP at the state level, and local school food authorities operate the Program in schools.
- [Afterschool Snack Program \(ASP\)](#)
 - The afterschool snack component of the National School Lunch Program is a federally assisted snack service that fills the afternoon hunger gap for school children. The snack service is administered at the Federal level by USDA's Food and Nutrition Service. At the State level, it is administered by State agencies, which operate the snack service through agreements with local school food authorities (SFAs). SFAs are ultimately responsible for the administration of the snack service.
- [Fresh Fruit and Vegetable Program \(FFVP\)](#)
 - FFVP can be an important tool in our efforts to combat childhood obesity. The Program has been successful in introducing school children to a variety of produce that they otherwise might not have the opportunity to sample. FFVP is consistent with and supports the Institute of Medicine's recommendations to provide healthier snack choices in schools.

Nutrition and Food Service Subsections (continued)

National School Lunch Program (NSLP)

The National School Lunch Program (NSLP) is a federally funded meal program operating in public, public charter, and nonprofit private schools as well as residential child care institutions (RCCIs). The NSLP provides cash subsidies to assist schools with meeting meal costs while providing students nutritious lunches during the school day. OSSE's Division of Healthy and Wellness (HW) School Programs Team administers the NSLP for the District of Columbia and ensures that all participating schools meet the guidelines, rules and regulations as required by the United States Department of Agriculture (USDA).

Schools must apply to participate on an annual basis and are required to meet certain nutrition, meal, and administrative requirements. In addition, schools must provide free and reduced priced lunches to those children who are eligible. Children qualify for free and reduced priced meals based upon income guidelines established by the USDA on an annual basis.

Schools receive funding for the NSLP by being reimbursed for eligible lunches served. An "eligible" lunch is one that meets all the nutrition and meal pattern requirements set forth by the federal regulations. These are often called "reimbursable meals". How much a school is reimbursed depends on how many of each category of meals is served; free, reduced and paid. Eligible lunches served to children who qualify for free meals are reimbursed at a higher rate than those meals served to children who qualify for paid meals.

Additional information on the program can be found at the [USDA National School Lunch Program \(NSLP\) page](#).

Grants & Funding

- [NSLP Equipment Assistance Grant](#)
- [Breakfast Expansion Grant](#)

Master Responsibility Spreadsheet and Calendar of Deliverables

Master Responsibility Spreadsheet

- Located on the OSSE website
- Contains an overview of various responsibilities each SFA is responsible for throughout the school year
- All items may not be applicable to your organization

Calendar of Deliverables

- Located on the OSSE website
- Provides an overview of due dates for various reports due to OSSE
- All items may not be applicable to your organization



Legislative Updates

Lazette Wells/Alex Dobbs

Universal Free Meals

- Universal Free School Meals is a policy that can be passed at the federal or state level to provide free breakfast and lunch to every student.
- Universal free school meals increase access to school meals and reduce stigma for children who rely on free meals.
- In 2022, the Food Policy Council **developed recommendations** to bring Universal Free School Meals to DC, with the assistance of Stephanie Schmeltzer, a graduate student at CUNY School of Public Health.



The Case for Universal Free School Meals for DC Students

“Universal free school meals” is a policy that can be passed federally or at the state level to provide free breakfast and lunch to every student.

- **Benefits:**
 - Increase access to school meals; and
 - Reduce stigma for children who rely on free meals.

Federal waivers expired on June 30, 2022.

- During the 2020-22 school year, USDA issued waivers for states to provide universal free school meals.
- For the 2022-23 school year, USDA now requires schools to once again collect meal applications and charge students who do not qualify for free meals.
- **Challenges of the current system:**
 - Creates burden for families;
 - Decreases participation in school meals; and
 - Creates stigma for children.



Benefits of Universal Free School Meals

Free school meals improve health and academic performance. Students:

- Improved academic achievement;
- Experienced lower obesity rates;
- Consumed more fruits and vegetables;
- Lowered risk of behavioral issues; and
- Experienced reduced nutrition deficiencies.

Free school meals enhance racial equity. In DC:

- Black and Latinx students experience higher rates of food insecurity than white students;
- 29.3% of Latinx and 21% of Black households with children face food insufficiency; and
- For many children, school meals constitute the majority of their calories for the day.

Universal Free Meals

This is strictly **proposed legislation** at this time and **has not passed** in DC

- Administrative Implications
 - Meals would be free to all students.
 - No need to collect payment for denied students
 - SFAs reimbursed at the 100% free rate
 - Free/Reduced/Paid information is still needed from SFAs as this information is federally required
 - Standard claiming sites would still need to use rosters
 - Increased participation for SBP and NSLP
 - Potential increase in meals prepared/ordered

Proposed Federal Rule: Community Eligibility Provision (CEP) Threshold





- On March 23, 2023, the U.S. Department of Agriculture (USDA) released a **proposed** rule expanding access to CEP.
- The proposal lowers the Identified Student Threshold (ISP) to from 40% to 25%.
- The comment period was open until May 8, 2023.
- Final rule is anticipated to be published in November 2023.
- OSSE will provide updates to eligible SFAs.

Proposed Federal Rule: Revisions to Meal Patterns Consistent With the 2020 Dietary Guidelines for Americans

- Based on the latest nutrition science and extensive feedback from our school meal partners, USDA's Food and Nutrition Service is proposing updates to the school nutrition standards in a few key areas to give kids the right balance of nutrients for healthy and appealing meals.
- Goal is to make meal patterns consistent with the 2020 dietary guidelines for Americans.



Proposed Federal Rule: Revisions to Meal Patterns Consistent With the 2020 Dietary Guidelines for Americans

Provision	Current Standard	Proposed Standard ¹
Added Sugars	<ul style="list-style-type: none"> • None 	<ul style="list-style-type: none"> • Product-based limits for grain-based desserts, breakfast cereals, yogurts, and flavored milks, effective in school year (SY) 2025-26.² • Weekly added sugars limit that must average less than 10% of calories per meal, effective SY 2027-28.
Sodium	<ul style="list-style-type: none"> • Meet Sodium Target 1³ for school breakfast and lunch (and Target 1A⁴ for school lunch-only by school year 2023-24). • Regulations affected: 7 CFR 210.10(c)  and (f)(3) ; 220.8(c)  and (f)(3)  	<ul style="list-style-type: none"> • School breakfast – two reductions (10% each) in SY 2025-26 and 2027-28.⁵ • School lunch – three reductions (10% each) in SY 2025-26, 2027-28, and 2029-30.⁶

Proposed Federal Rule: Revisions to Meal Patterns Consistent With the 2020 Dietary Guidelines for Americans

Provision	Current Standard	Proposed Standard ¹
Milk	<ul style="list-style-type: none"> • Allows flavored and unflavored for all grades K-12 (only fat-free and low-fat milks are allowed). • Requires unflavored milk to be offered at each school meal service. • Regulations affected: 7 CFR 210.10(d)(1)(i) and 220.8(d) 	<p>Two options, both of which would include the new added sugars limit for flavored milk and maintain the requirement that unflavored milk is offered at each meal service:</p> <ul style="list-style-type: none"> • Option 1: , Allow only unflavored milk for grades K-8 and allow flavored and unflavored for grades 9-12. OR Allow only unflavored milk for grades K-5 and allow flavored and unflavored for grades 6-12. Either proposal would be effective SY 2025-26. • Option 2: Continue to allow flavored and unflavored milks for all grades (K-12).
Grains	<ul style="list-style-type: none"> • Requires at least 80% of the weekly grains offered to be whole grain-rich; remaining grain items offered must be enriched. • Regulations affected: 7 CFR 210.10(c)(2)(iv) and 220.8(c)(2)(iv) 	<p>Two options:</p> <ul style="list-style-type: none"> • Keep the current standard. • Require all grains to meet the whole grain-rich requirement, except enriched grains may be offered one day each school week.



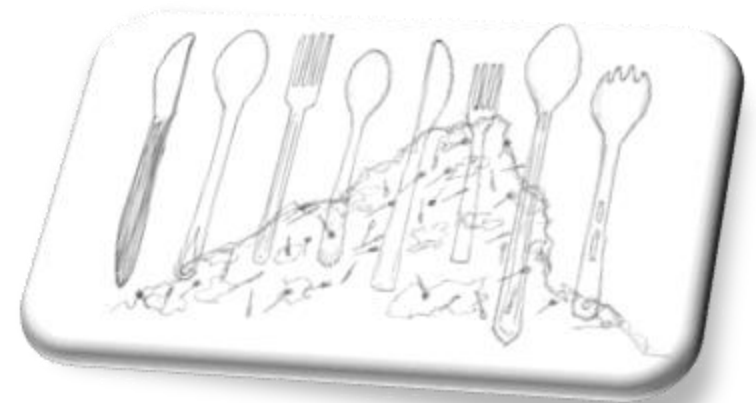


**Zero Waste Omnibus Amendment Act of 2020
(Zero Waste Act)**

Ed Kwitowski

Zero Waste Act Goal and Requirements

- Disposable food ware and single-use food service items – including plates, cups, bowls, clamshells, utensils, and straws – are a consistent source of waste in the District of Columbia.
- Zero Waste Omnibus Amendment Act of 2020 (Zero Waste Act) to reduce food and packaging waste with the goal of 80% waste diversion from landfills and incinerators by 2032.
- Effective Jan. 2021, all District food serving entities (schools & cafeterias included) **are prohibited** from automatically including small disposable food service items in customer orders.



Zero Waste Act Goal and Requirements

- SFAs and contractors shall provide accessory disposable food service ware **only upon request** by the student or at a self-serve station. Meals shall not include accessory disposable food service ware unless specifically requested by the student.
 - Accessory disposable food service ware** means any disposable food service ware, including straws, utensils, condiment cups and packets, cup sleeves, and napkins, that is not used to hold or contain food.
- Upon request** student must request any of the items listed above
- Self-service stations** serving area where students can select or decline accessory disposable food ware



Utensils and Other Disposable Food Service Items NEW REQUIREMENTS

Effective **January 1, 2022**, all food-serving entities, including **school cafeterias**, are **prohibited** from providing small disposable food service items unless requested by the student.

The following disposable items can no longer be included automatically with school meals:



Schools must keep disposable items either:

- Behind the serving** line to give to students who request them
- OR**
- In a self-service area** for students to take on their own

This new law will **save schools money** and **reduce waste**.
To inform your students of these new requirements, place this sign in a highly visible location.

- These requirements do not apply to:
- a. Meals served in the classroom
 - b. Early childhood meals (for child care facilities and to students in pre-K)
 - c. Field trip meals
 - d. Condiments
 - e. Meals served to students with disabilities

Foods commonly eaten without utensils, known as "finger foods" will not qualify for the exemptions listed above. When finger foods are served, even in these exempted scenarios, disposable food service ware (utensils packet, straws condiment packets, etc.) must only be provided upon request or at a self-service station.



TOGETHER, WE CAN WORK TOWARDS A TRASH FREE DC!

Zero Waste Act Exceptions

These requirements do not apply:

- Meals served in the classroom
- Early childhood meals (for childcare facilities and to students in pre-K)
- Field trip meals
- Condiments
- Meals served to students with disabilities

Foods commonly eaten without utensils, known as “finger foods” will **not qualify for the exemptions** listed above. When finger foods are served, even in these exempted scenarios, disposable food service ware (utensils packet, straws condiment packets, etc.) must only be provided upon request or at a self-service station.

Implementation and Monitoring

- Zero Waste Act is **required** in meals served in the cafeteria
- Accessory disposable food service ware must be available and NOT pre-plated or unitized with the meal
- Food service staff must keep small disposable items either:
 - Behind the counter to give to customers who request them or
 - In a self-service area for customers to take on their own
- Zero Waste Omnibus Act is **not** new and **will be part of all 2023-24 school year NSLP administrative reviews**

Zero Waste Solutions



Zero Waste Best Practices – Create Awareness

9 WAYS TO REDUCE PLASTIC IN YOUR SCHOOL



1 Hold an educational film screening or talk



2 Organise school, park, river and beach cleanups



3 Stop selling plastic bottles, encourage reusables instead



4 Encourage less plastic in packed lunches



5 Choose reusable for the canteen and school events



6 Request that supplier deliveries are plastic-free



7 Rethink catering options to eliminate single-use plastic



8 Ditch the laminator, choose plastic-free displays



9 Share your successes to inspire other schools too

#LessPlastic



WWW.LESSPLASTIC.ORG.UK
WWW.INTERNATIONALWASTEPLATFORM.ORG

- Develop a school policy on how to reduce single use plastic items at your school
- Communicate to school cafeteria staff, administration, parents & students about the Zero Waste Act
 - School Opening Staff Trainings
 - At Back to School Night
 - Flyers DC Notification One Pager
- Introduce best practices and train students on expectations
- Hold a plastic free lunch day to promote awareness
 - Lunch with no utensils or single use plastic items



Q & A Legislation



5 Minute Break



Breakfast Showcase Event

School Breakfast Expansion Grant

Shaunice Wall

School Breakfast Expansion Grant Overview

Goals:

Improve the quality of school breakfast;

Increase participation in the School Breakfast Program (SBP)

Ensure students are better prepared, ready to engage and learn in school

Build healthier classrooms and communities.

\$2 million in grant funds awarded to 18 School Food Authorities (SFAs) serving 104 schools

Breakfast Showcase



Breakfast Showcase

Mary McLeod Bethune Day Academy Public Charter School





Alternative Breakfast Serving Models – Healthy Schools Act (HSA)

Ed Kwitowski

The Benefits Of Breakfast

- Improved academic performance - Students are now well-fed and ready to learn!
- Ensures students are receiving a well-balanced diet and start their day ready to learn.
- Fewer trips to the nurse with stomachaches, headaches, and other physical indicators of hunger.
- Students with access to school breakfast eat a better overall diet.
- Students who participate in school breakfast consume a wider array of foods than those who do not eat school breakfast or who eat breakfast at home.
- Helps students balance their calories over the course of the day.
- School breakfast helps to build lifelong healthy eating habits.

HSA Topics To Be Covered

- HSA. Breakfast Requirements
 - Elementary schools must offer Breakfast in the Classroom (BIC) each day
 - Middle and high schools must offer alternative breakfast serving models each day
- What Are Alternative Breakfast Serving Models?
 - Breakfast in the Classroom – implementation – best practices - benefits
 - Grab and Go – implementation – best practices
 - Breakfast After the Bell – implementation – best practices
- Best Practices – Strategies for Increasing School Breakfast Participation
- Alternative Breakfast Serving Model Annual Subsidy
- Breakfast in the Classroom Waiver

HSA Breakfast Requirements

If more than 40 percent of the students at a school qualify for free or reduced-price meals, and the school's current breakfast participation is below 75 percent of its average daily attendance, then:

Elementary schools **must** offer breakfast in the classroom (BIC) each day.

Middle schools and high schools **must** offer alternative breakfast serving models each day.

What Are Alternative Breakfast Serving Models?

- BIC
- Grab & Go offered in one or more high student traffic areas other than the school cafeteria
- Before start of the day or after the bell



STRATEGIES FOR INCREASING SCHOOL BREAKFAST PROGRAM PARTICIPATION

IMPROVE NUTRITIONAL CONTENT AND/OR MEAL QUALITY

REWORK MENUS

- Revise menus to best reflect students and their needs including:
 - Incorporate more **culturally appropriate foods**
 - Focus on **fresh fruits and vegetables**

PROMOTE FARM TO SCHOOL PARTICIPATION

- Focus on **procuring locally grown and unprocessed foods**

SCHOOL GARDENS

- Incorporate **foods grown in school gardens** into school breakfast meals

ENHANCE FOOD SERVICE ENVIRONMENTS

SMARTER LUNCHROOM TECHNIQUES

- Smarter strategies to encourage willful healthy eating behaviors

FOCUS ON FRUIT

- Offer at least **two types of fruit**, and cut, **easy to eat** fruit is preferred
- **Offer fruit in at least two locations**

VARY VEGETABLES

- Aim to **offer a variety of vegetables with breakfast**, prepared in different ways

THE IMPORTANCE OF CHOICE

ALTERNATIVE BREAKFAST SERVING MODELS

Schools are encourage to customize these models to fit their needs

BREAKFAST IN THE CLASSROOM

- Breakfast is **delivered to classrooms**, and students eat at their desk at the start of the school day
- Note that this is a **required model** for many DC elementary schools

GRAB AND GO

- Students **pick up a bagged breakfast from kiosks** located in high-traffic areas of the school building and **bring it to**

Alternative Breakfast Serving Model Annual Subsidy

Annual Subsidy

The HSAA created an annual subsidy of two dollars per student for schools that implement an approved alternative breakfast serving model.

These funds must be used to purchase equipment or supplies to operate the alternative breakfast serving model.

Schools are required to submit an annual subsidy application in order to receive the funds.

BIC Waiver Guidance

Waiver Criteria:

- **Only available for elementary schools**
- Provide a **plan** to meet 75 percent participation rates
- SFA must provide a plan for each site participating in BIC
- Plan is submitted with the school meals application in Orchard
- Plan must include:
 - Current serving model and the process for serving breakfast
 - Justification for why BIC is not the best serving model
 - Strategies and initiatives that will be implemented to support an increase in breakfast participation
 - Ways the school will promote breakfast to students, families
 - Applicable grades for which the waiver is being requested



- [OSSE BIC Waiver Form SY 2023-24](#)



- Is my site in compliance with the HSA requirement?
- If not, how will I get into compliance?
 - If a waiver is needed, think about a plan to write the waiver
- Are we having any challenges? If so, how will we address them?
- If you are an expert, could you lend a hand to another school that may need a thought partner?



Breakfast Reflection Time



Serving Local – Healthy Schools Act (HSA) Local Reporting Requirements

Ed Kwitowski and Nick Geer

Key Terms

- **Locally grown:** From a grower in Delaware, the District of Columbia, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia and West Virginia.
- **Sustainable Agriculture:** 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. Enhance environmental quality and the natural resource base upon which the agriculture economy depends, make the most efficient use of nonrenewable resources and on-farm resources and integrate, where appropriate, natural biological cycles and controls, sustain the economic viability of farm operations, and enhance the quality of life for farmers and society.
- **Geographic Preference:** A preference applied to the bid for the procurement of locally grown and unprocessed foods.
- **Unprocessed:** Foods that are nearest their whole, raw and natural state, and contain no artificial flavors or color, synthetic ingredients, chemical preservatives, or dyes. Food that undergoes the following processes shall be deemed to be minimally processed: cooling, refrigerating, or freezing; size adjustment through size reduction made by peeling, slicing, dicing, cutting, chopping, shucking, or grinding; drying or dehydration; washing; The application of high water pressure or “cold pasteurization”; packaging such as placing eggs in cartons, and vacuum packing and bagging, such as placing vegetables in bags; butchering livestock, fish, or poultry; and the pasteurization of milk.

Why Serve Local?

- Connect schools and local farmers with the objectives of serving healthy meals
- Improve student's health, nutrition, and academic performance
- Providing agriculture, health and nutrition education opportunities
- Supports local and regional economies
- Higher quality






































The Importance of Farm to Child Nutrition Program (CNP)

- Economic development
 - Farmers and producers
 - School meal programs
- Public health
 - Student nutrition behaviors
 - Knowledge, attitudes, access
- Education
 - Student engagement and academic achievement
- Environment
 - Reduction of food waste
 - Sustainability
- Community engagement

National Farm to School Network 4

Summary of Farm to School Benefits

Population	Reach	Benefits
Students		
Fruit and vegetable consumption	Increased +0.99 to +1.3 servings per day	Public Health 
Physical activity	Reduced screen time and increased physical activity	Public Health 
Health	Minimized diet-related diseases such as childhood obesity and diabetes	Public Health 
Food system awareness	Increased knowledge about gardening, agriculture, healthy food, local food, seasonality	Public Health  Education 
Food choices	Willingness to try new and healthy food; choosing healthier options in the cafeteria and at home	Public Health  Education  Community Engagement 
Academic achievement	Overall improvement in fourth-grade and test scores (K-12)	Education 
Behavior	Improved life skills, self-esteem, social skills and other types personal growth	Education 
Schools		
Meal participation	Average increase of 9% (range 3% to 28%)	Economic Development  Public Health 
Meal cost	Lowers school meal program costs	Economic Development 
Local food sourcing	Reaching up to 50% of all produce purchases in season	Economic Development  Environment 
Cafeteria options	Increased offerings of fruits and vegetables; new seasonal recipes; new waste management policies	Public Health  Environment 
Food service staff	Improved morale; increased knowledge of local food	Education  Community Engagement 
Educators	Positive diet and lifestyle changes; greater interest in agriscience; farm to school activities in the classroom	Public Health  Education  Community Engagement 
Learning opportunities	Greater opportunity for hands-on, active and experiential learning opportunities	Public Health  Education 
Farmers and Producers		
Income	Average increase of 5%	Economic Development 
Markets	Increased diversification and new opportunities	Economic Development  Community Engagement 
Families and Community Members		
Local economy	\$1.60-\$2.36 economic activity generated for every \$1 spent	Economic Development 
Job creation	Each new farm to school job contributes to the creation of additional 1.60 jobs	Economic Development  Community Engagement 
Low-income students and students of color	Decreases health risks; encourages community engagement in environmental issues	Public Health  Community Engagement 
Parents and families	Increased food security and positive diet changes; increased student participation in meals at home	Public Health  Community Engagement 
Food waste and transportation	Decreased food waste; decreased air pollution	Environment 

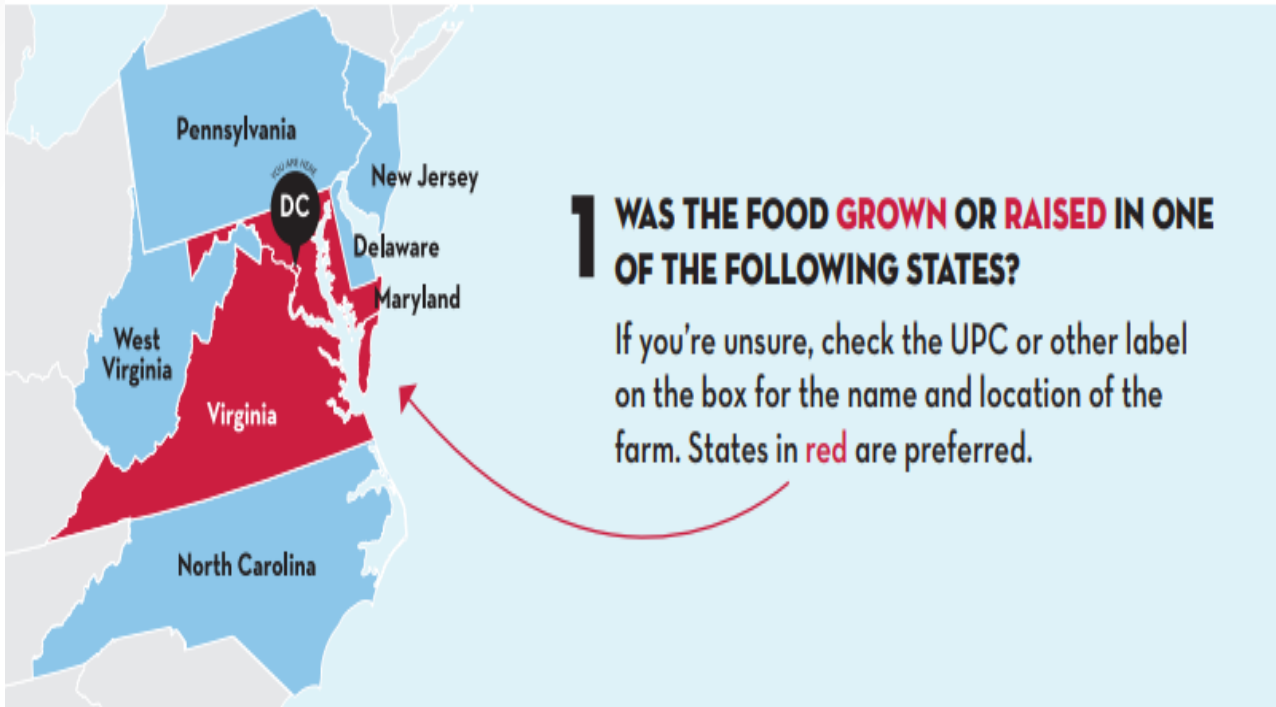
The Benefits of Farm to School, NFSN
www.farmtoschool.org/Resources/BenefitsFactSheet.pdf

Farm to CNP in DC Past, Present, and Future!

- OSSE is a 2022 USDA Farm to School (F2S) Grant recipient -- celebrating 10 years of Farm to CNP in DC!
 - During the pandemic, there were great supply chain disruptions and alternative serving models – making Farm to CNP activities more difficult to execute.
 - With a thorough third-party process and outcome evaluation of the last 10 years of Farm to CNP work in DC, OSSE seeks to distill the ways in which Farm to CNP in DC works best, where there are areas for improvement, and how to overcome barriers to entry for SFAs in the areas of local procurement and agricultural education.
- Farm to School Census
 - USDA aiming for the census to be conducted during 2023-24 school year



To be certain the items you are reporting are locally grown/raised and unprocessed, make sure the answers to the following two questions are YES!



2 IS THE FOOD UNPROCESSED? If it went through one of the following processes, it is still considered "unprocessed."

- Cooling, refrigerating or freezing
- Peeling, slicing, dicing, cutting, chopping, shucking or grinding
- Drying or dehydration
- Washing

Locally Grown and Unprocessed Regional Map

- Unprocessed food items must adhere to the following criteria:
 - Cooling, refrigerating or freezing
 - Peeling, slicing dicing, cutting, chopping, shucking or grinding
 - Drying or dehydration
 - Washing
 - Cold pasteurization
 - Vacuum packing, bagging or placing in cartons (eggs)
 - Butchering (livestock, fish, poultry)

When?

Submission Due Date	Months Reported
Nov. 10, 2023	August, September, and October
Feb. 10, 2024	November, December, and January
May 10, 2024	February, March, and April
Aug. 10, 2024	May, June, and July

What is Uploaded?

- Meal Service Date
- Item and Item Size (case count)
- Number of Cases and Total Pounds
- Total Dollar Value
- Meal Item is Served (breakfast or lunch)
- Grower Number



How To Submit Your Local Tracker

Where?

Tracking Logs are submitted in Microsoft Excel format to the Locally Grown OSSE inbox at Osse.lg@dc.gov.

Best Practice: highlight locally sourced items in your monthly breakfast and lunch menus!

Additional Ways to Highlight Local Food

To begin integrating local products, CNPs often start by answering the questions:

- Which local foods will be most popular among students?
- Which local foods are already on our menu?
- What is the CNP's budget for local products?
- Will the CNP develop recipes to highlight new products, or will it substitute ingredients?

1. Audit Existing Menu	2. Substitute Ingredients	3. Salad Bar	4. "Harvest of the Month" program	5. Develop New Recipes
Identify and label products that the CNP is already purchasing locally.	Adjust existing recipes and menus to accommodate local products. Substitute a non-local ingredient with local options.	This is an option to offer a variety of seasonal vegetables and fruits.	Highlight one local ingredient monthly or seasonally.	Create new menu items to highlight local products and food traditions.
6. Surveys and Menu Tastings	7. Media Campaign	8. Classroom Integration	9. Guest Speakers	10. Contests and Fundraisers
Gather student feedback to determine which local food items students are enjoying the most.	Create posters, flyers, window clings, farmer trading cards, and post pictures on the CNP website or on social media sites to promote local options.	Give advanced notice of when local products will appear on the menu, so that educators can introduce new foods during nutrition classes or afterschool clubs.	Reach out to local producers or chefs and see if they'd like to visit your program's site to give a talk.	Feature local food in fundraising events or student contests (i.e., Student art contest with local foods focus).

Source:
OSSE's [Local Foods Toolkit](#)

Fresh Fruits and Vegetables Order Receipt System (FFAVORS)

Product Quality Procedure

- **Vendor:**
 - Seashore Fruit & Produce Company
- **Points of contact:**
 - Miriam Smith; (609) 345-3229 x 116; miriams@seashoreeast.com
 - Linda Richards; lindar@seashoreeast.com
- **Procedure if produce is rotten or damaged:**
 - Check delivery upon arrival: if there are any issues, you can alter invoices and send defective product back with the driver
 - If that is not possible, you have **24 hours** from time of delivery to notify Seashore. Via email is best, so you have recorded documentation. Keep emails organized in inbox folder.



Q & A

HSA Legislation



Civil Rights

Kendra Roche

What are Civil Rights?

- Civil Rights are the rights of personal liberty guaranteed by the 13th and 14th Amendments of the Constitution and Acts of Congress.
- The term "civil rights" is not to be confused with "equal employment opportunity (EEO)" as these terms are not interchangeable.
- Civil Rights consists of three major concepts:
 - Stereotyping
 - Prejudice
 - Discrimination

Civil Rights Concepts

- Stereotyping
 - Preconceived beliefs or over-simplified generalizations about a particular group
- Prejudice
 - A set of rigid and unfavorable attitudes toward a particular group that is formed without considering facts
- Discrimination
 - The practice of treating people differently because of how we have grouped them in our minds according to our prejudices

Why are Civil Rights important in Child Nutrition Programs?

- To understand civil rights related laws, regulations, procedures and directives
- To ensure benefits of Child Nutrition Programs are made available to all eligible participants in a non-discriminatory manner

Civil Rights Complaint Procedure

- Complaint Procedure Requirements
 - Applicants and participants must be advised at the service delivery point of their right to file a complaint, how to file a complaint, and the complaint procedures.
 - A complaint must be filed **no later than 180 days** from the date of the alleged discrimination.
 - All complaints alleging discrimination on the basis of race, color, national origin, age, sex, or disability, either written or verbal, must be processed within 90 days of receipt.
 - All complaints, written or verbal, **must be forwarded** to the appropriate Regional or Food and Nutrition Service (FNS) Office of Civil Rights (OCR) Director, unless an approved State complaint procedure is in place. Anonymous complaints will be handled as any other complaints, to the extent feasible, based on available information.
 - A copy of the civil rights complaint must be forwarded to the Office of the State Superintendent of Education (OSSE) Civil Rights Complaint Coordinator within 3 calendar days of initial report.

Civil Rights Complaint Procedure

- Log the complaint
 - Civil rights complaints must be maintained in a log separate from other program complaints
 - The complaint log must contain only information regarding civil rights complaints, regardless of whether or not the State Agency processes its own complaints of discrimination.
- Maintain confidentiality regarding the details of the complaint
- OSSE updated Civil Rights complaint procedure can be found on the Health and Wellness Civil Rights page
 - Link to OSSE Civil Rights Complaint Procedure template is [here](#)

Translation of Documents





















- The Free and Reduced Priced Meal (FARM) applications and household letters have been updated with the new nondiscrimination statement and are available in English, Spanish, Amharic, Chinese, French, Korean and Vietnamese. Instructions for families on how to fill out the FARM application have been included as well.
- OSSE updated translated documents can be found on the Health and Wellness Student Eligibility (Free and Reduced-Price Meal (FARM) Applications and Direct Certification) [page](#)

Translation of Documents

- Documents have been translated into 6 languages and are on our website:
 - Amharic (አማርኛ)
 - Chinese (中文)
 - French (Français)
 - Korean (한국어)
 - Spanish (Español)
 - Vietnamese (Tiếng Việt)

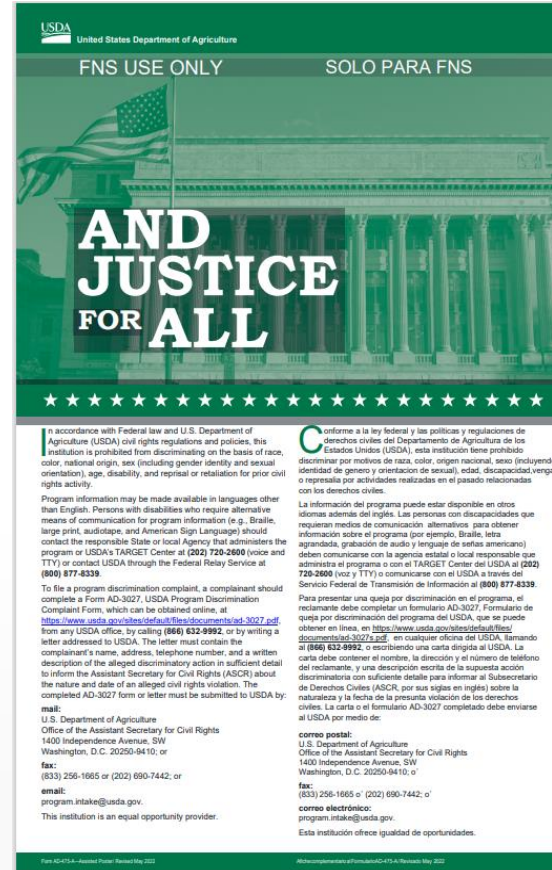
Additional Resources

Attachment(s):

-  [FARM Application](#) - 291.9 KB (pdf)
-  [FARM Application \(Spanish\)](#) - 362.7 KB (pdf)
-  [FARM Application \(Amharic\)](#) - 2.5 MB (pdf)
-  [FARM Application \(Chinese\)](#) - 1.3 MB (pdf)
-  [FARM Application \(French\)](#) - 436.6 KB (pdf)
-  [FARM Application \(Korean\)](#) - 658.6 KB (pdf)
-  [FARM Application \(Vietnamese\)](#) - 899.0 KB (pdf)
-  [How to Fill Out the FARM App](#) - 2.3 MB (pdf)
-  [How to Fill Out the FARM App \(Spanish\)](#) - 1.9 MB (pdf)
-  [FARM Application Instructions.docx](#) - 32.1 KB (docx)
-  [Eligibility Manual for School Meals.pdf](#) - 2.7 MB (pdf)
-  [FAQ Letter for Parents.docx](#) - 27.0 KB (docx)
-  [FAQ Letter for Parents- Spanish.docx](#) - 25.8 KB (docx)
-  [Household Letters \(English\)](#) - 45.9 KB (docx)
-  [Household Letters \(Spanish\)](#) - 41.7 KB (docx)
-  [Household Letters \(Amharic\)](#) - 72.7 KB (docx)
-  [Household Letters \(Chinese\)](#) - 116.5 KB (doc)
-  [Household Letters \(French\)](#) - 128.0 KB (doc)
-  [Household Letters \(Korean\)](#) - 148.5 KB (doc)
-  [Household Letters \(Vietnamese\)](#) - 146.0 KB (doc)

And Justice for All Posters

- New And Justice for All Posters are coming soon
 - Can print out from USDA's [website](#) until printed copies are made available
 - May continue using old version for now
 - Do **not** use the older version with Lady Liberty on it



New version



Old version

Training Requirements

- Training is **required** for all individuals involved in all levels of administration of programs that receive federal financial assistance under federal laws, regulations, instructions, policies and other guidance.
- State agencies are responsible for training local agencies and sub-recipients on an annual basis.
- Local agencies are responsible for training their staff and sub-recipients on an annual basis.
- New employees must receive civil rights training **before** participating in program activities.
- Volunteers (if any) must also receive training appropriate for their roles and responsibilities.

Training Requirements

- Assurances
- Public Notification Requirements
- Complaints of Discrimination
- Civil Rights Training
- Race and Ethnicity Data Collection
- Limited English Proficiency (LEP)
- Disability Compliance
- Compliance Reviews
- Resolution of Noncompliance
- **Conflict Resolution**
- **Customer Service**

Training Requirements

- OSSE updated Civil Rights training can be found on the Health and Wellness Civil Rights page
 - Link to OSSE Civil Rights training is [here](#)
- SFAs must keep track of all civil rights training along with their professional standards



Quick Hits

Lazette Wells, Kendra Roche, Ed Kwitowski, Megan Mauer, Shaunice Wall

Common Administrative Review Findings

Reimbursable
Meal Signage

Buy American
Provision
Compliance

Health Inspection
Report

Local Wellness
Policy

Production
Records

Public
Disclosure of
Menus +
Nutritionals



Q&A

Next Steps

- **NSLP Applications** – Please make sure the annual NSLP application for your SFA is submitted by July 31st.
- **Procurement** – If you went out to bid for a new vendor make sure to save all associated documents. Additionally, be sure to upload the new contract to your NSLP application.
- **Professional Standards** – This training counts towards your annual required Professional Standards hours. Be sure to start your tracker for this year. Also, feel free to use this slide deck with your staff to train your staff.



Breakout Rooms

Meet Your Program Specialist

FIND US

ADDRESS:

1050 First St. NE,
Washington, DC 20002

PHONE:

202-322-1713

EMAIL:

Alex.Dobbs@dc.gov

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