

## **Agenda**

- Housekeeping
- Introductions
- Follow up from previous meeting
- Topic
  - Introduction to the AR
  - Purchasing
- Open Discussion
- Next Steps



## Housekeeping

- Recording announcement.
- This is your meeting. Discussions are encouraged.
- Questions along the way feel free to come off mute or drop in the chat.



## **Introductions**

Feel free to come off of mute or introduce yourself in the chat.



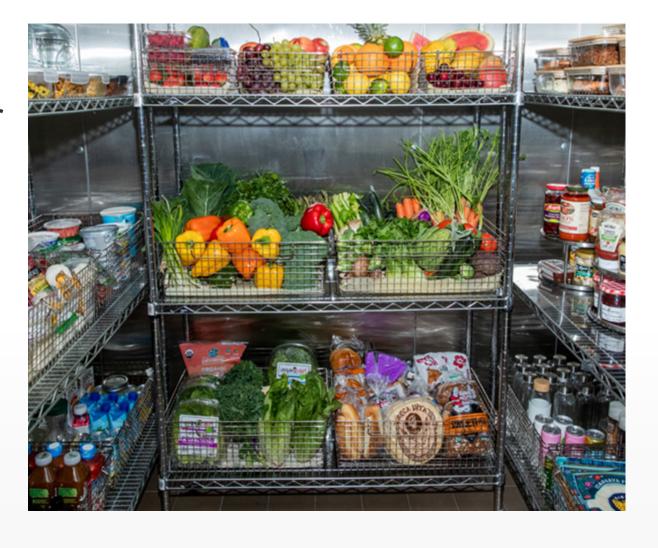
### **Administrative Review Timeline**

- Timeline
  - Notification letter
  - Site selection
  - Off-site assessment tool and document submission
  - Day of review
  - Exit conference
  - Final Summary
  - Corrective action responses due
  - Closing letter



## **Food Safety**

- Day of review- kitchen tour
- Paperwork





## **Menu Review**

- Component report
- Nutrient analysis
- Supporting documentation



## **Local Tracking**

- Five cent reimbursement when at least one component is comprised entirely of locally-grown and unprocessed food.
- SFAs must provide OSSE with the name and address of the farms where the locally grown foods were grown via the quarterly "<u>Locally Grown Food Item</u> <u>Tracking Log</u>," which must be submitted to <u>OSSE.LG@dc.gov</u>.

Submission Due Date	Months Reported
Nov. 10, 2021	August, September, and October
Feb. 10, 2022	November, December, and January
May 10, 2022	February, March, and April
Aug. 10, 2022	May, June, and July

- AR:
  - "During the month of review, did the SFA serve one local component each day?"
  - Local Tracking Log or monthly menu will be reviewed to determine compliance.



#### **USDA Foods**

- If using a distributor that is incorporating USDA Foods:
  - End products must be obtained from a processor that has the required processing agreement with the State distributing agency (SDA).
  - Only end products with approved end product data schedules, and that meet substitution and grading requirements in 7 CFR 250.30, may be provided.
  - The Distributor must credit the SFA for the value of all donated foods received for use in the SFA's meal service in the school year (including both USDA Foods and bonus foods), and including the value of donated foods contained in processed end products. These credits can come in the form of:
    - A discount or rebate from the gross case price for the case value of the amount of USDA Foods transferred to the Distributor, or
    - A refund or rebate after the sale of the end product.
  - The distributor must collaborate with the processor to ensure that the SFA is an eligible recipient of end products and to ascertain the quantity of end products, or the value of donated food, for which the SFA is eligible.



## **USDA Foods Storage Pilot**

- Two to four truckloads of USDA Foods
- Anticipated delivery: April

#### **Product**

ORANGE JUICE SINGLE FRZ CUP-96/4 OZ

CRANBERRIES DRIED PKG-300/1.16 OZ

Cereal, Oat Circles, Bowls

Beans, Vegetarian, Low-sodium, Canned

Sunflower Seed Butter, Smooth (K)

Chicken, Fajita Strips, Fully Cooked, Frozen, IQF, 30 lb



## **Open Discussion**

- What topic area resonated with you?
- What are some challenges you've experienced?
- What solutions have worked for you?



## **Next Steps**

- Meeting Survey for participants.
- Recording will be saved on the Google Drive.
- Next meeting Jan. 26 at 1 p.m.
- Continue to build a library of resources for self preps as part of the NSLP Google drive.
- Continue to share out webinars, resources via email.



# Thank You!!

