



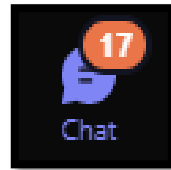
**Fresh Fruit and Vegetable Program
Webinar**

School Year 2023 - 2024

October 31, 2023

Norms

- Please keep your line muted during the presentation to reduce background noise
- Be present
- Ask questions via the chat feature
- Participation is encouraged!
- Keep an open mind



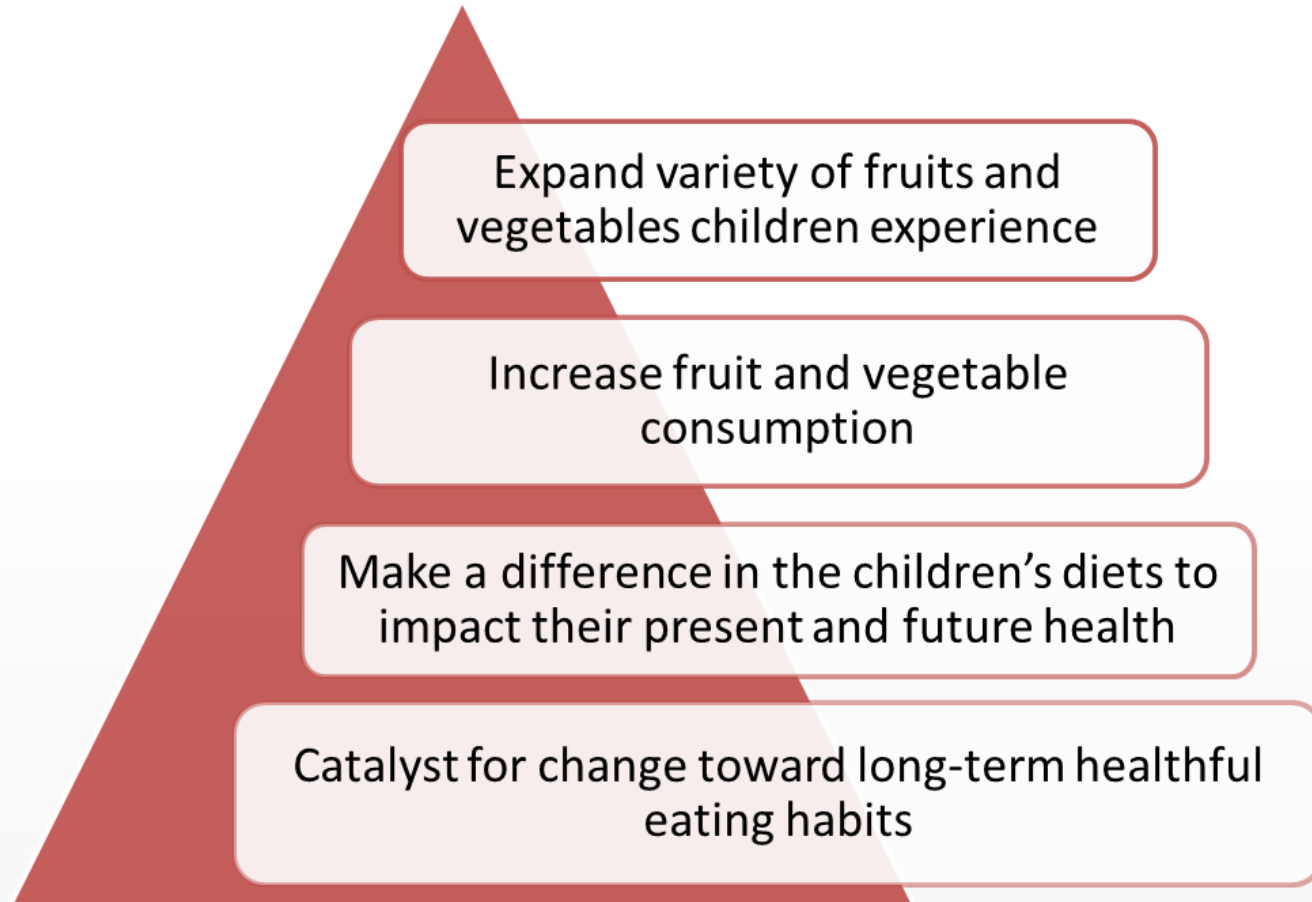
Agenda

- Fresh Fruit and Vegetable Program (FFVP) Background
- Program Basics
- Food Safety
- Claims and Reimbursement
- Nutrition Education
- Partnerships



FFVP Background

Goals of the FFVP



History of FFVP

- Pilot program was introduced by United States Department of Agriculture (USDA) in 2002.
 - Four states: Indiana, Iowa, Michigan and Ohio
- Now a permanent program
 - Expanded to cover selected schools nationwide, as part of the [2008 Farm Bill](#).



Program Basics

Selection Criteria



Be an Elementary School



Operate the National School Lunch Program (NSLP) in good standing



Have 50 percent or more students eligible for free or reduced-price meals



Make free F & V available to all enrolled children at least 2 times per week*



Widely publicize the availability of free fresh fruits & vegetables



Serve F & V outside of SBP and NSLP- but during the school day



Submit a complete and accurate application

**OSSE strongly encourages serving FFVP at least three times per week; vegetables at least once per week.*

USDA and OSSE Strongly Encourages



Teacher participation



Nutrition Education
REQUIRED by OSSE
(at least once a week)



A Variety of Implementation
Strategies

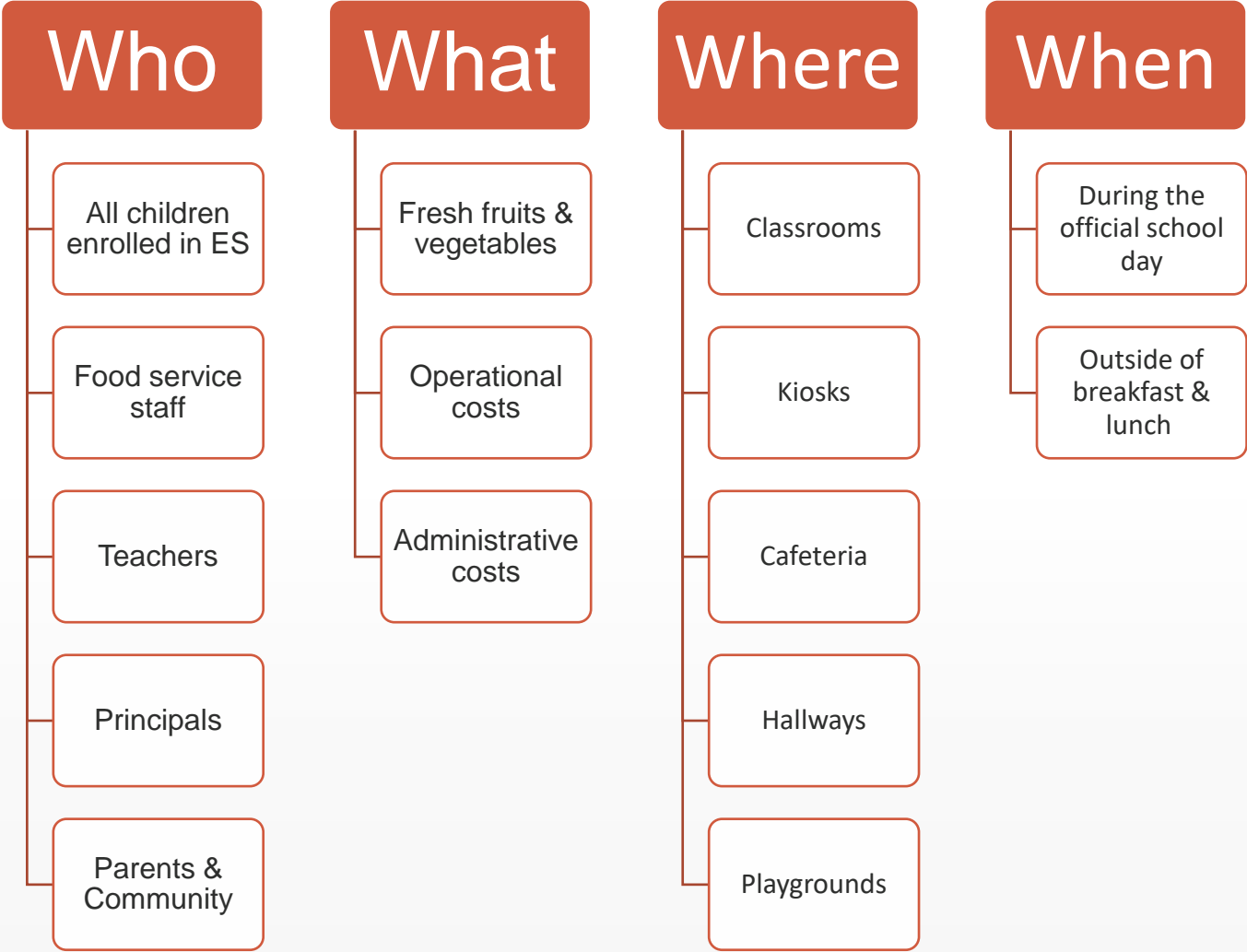


Tracking spending with a
budgeting tool



Establishing Partnerships

Program Logistics



What can be served?

- Fresh fruits
- Fresh vegetables
- Low-fat or fat-free dips for vegetables only
 - No more than two tablespoons
- Cooked vegetables
 - Once per week, with nutrition education

What cannot be served?

- Frozen, canned, dried, jellied or otherwise processed fruits or vegetables
- Dip for fruit
- Fruit or vegetable juices
- Cottage cheese
- Edible flowers
- Smoothies
- Fresh herbs

POP QUIZ!



POP QUIZ!

When do FFVP items have to be served?

- A. With NSLP
- B. With SBP
- C. Outside of SBP and NSLP
- D. A and B

POP QUIZ!

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- A. With NSLP
- B. With SBP
- C. Outside of SBP and NSLP
- D. A and B

POP QUIZ!

A school has leftover yogurt from lunch and wants to serve it with their FFVP fruit offering. The food service worker clears it with their manager. Is this allowed?

- A. Yes
- B. No

POP QUIZ!

A school has leftover yogurt from lunch and wants to serve it with their FFVP fruit offering. The food service worker clears it with their manager. Is this allowed?

- A. Yes
- B. **No**



Produce Food Safety

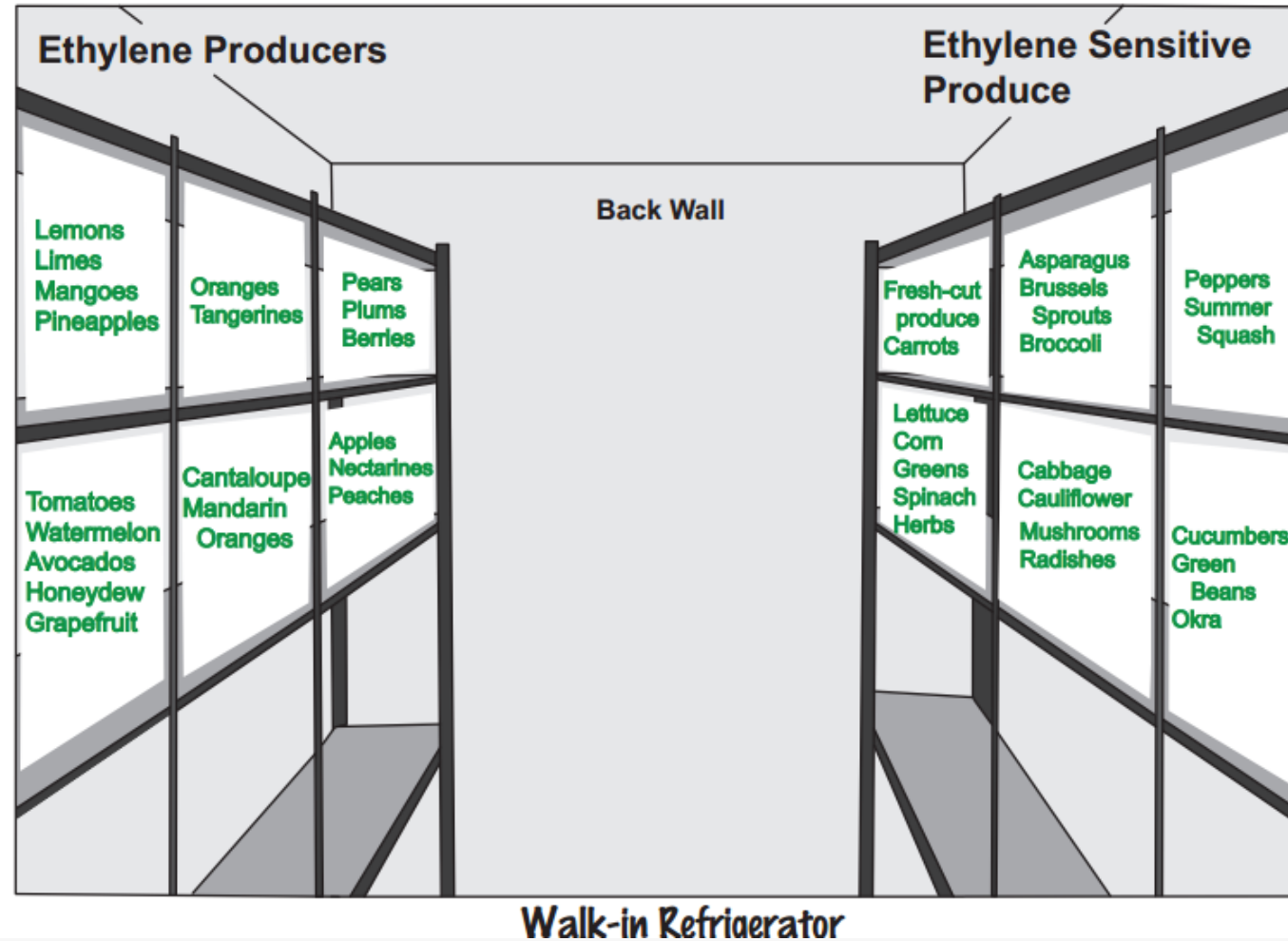
Receiving Fresh Produce

- Choose reliable and reputable sources.
- Check storage and handling practices of vendors.
- Establish procedures for inspecting incoming delivery.
 - Accept and reject
 - School's HACCP-Based SOPs

Storing Fresh Produce

- Date each case to help track produce.
- Refrigerate leafy greens and fresh cut produce.
- Refrigerate anything that arrives refrigerated.
- Store above contaminants.
- Record temperatures.

Storing Fresh Produce



Preparing Fresh Produce

- Wash hands.
- Inspect produce.
- Clean and sanitize all equipment, utensils and surfaces.
- Wash produce in continuously running water.
- Do not rewash package produce if it has a label.

Handling Produce in Classrooms

- Teachers and students must wash hands.
- Pre-package and pre-wrap any produce that is cut into pieces.
- Deliver close to serving time.
- Use ice, ice packs or refrigerated units.
- Discard any leftovers.
- Use administrative funds on coolers.



Claims and Reimbursement

Applications

- SFAs must reapply every year.
- Application includes:
 - Total number of enrolled students
 - Percentage eligible for free/reduced price meals
 - Certification of support for participation
 - Supported and signed by School Food Service Manager, Principal and District Superintendent.
 - Program implementation plan.
- Application due in May for following school year.

Allocations

- Funding allocations:
 - October 1, 2023 – September 30, 2024
- \$50 - \$75 per student
- Priority is based on free and reduced-price meal percentage.

Allowable/Unallowable



Allowable

Operational Costs:

- Fresh fruits and vegetables
- Small, Non-Food supplies
 - Ex: paper plates, apple cutters, etc.
- Low-Fat/Fat-Free Vegetable Dips
 - (2 Tablespoons or less!)
- Fringe Benefits– Preparation

Administrative Costs:

- Large Equipment Purchases
 - fill out form
- Salaries/Benefits
 - Planning, managing, claiming



Unallowable

- Processed or preserved fruits & vegetables
- Canned, Frozen, Dried
- Dip for Fruit
- Fruit or Vegetable Juices
- Snack-type fruits
- Fruit strips, fruit drops, fruit leathers
- Jellied Fruit
- Trail Mix
- Cottage cheese
- Smoothies

Financial Planning Tips

- Determine if equipment is required for programming.
 - Administrative funding
- Menu - plan out quarterly.
 - Local
 - Seasonally
- Supplies - plan out monthly.

Financial Management

- Invoices, receipts and all other documentation must be kept for three years.
- Claims submitted via Orchard
 - Due by the 15th of the following month
 - [Claim Due Dates](#)

POP QUIZ!



POP QUIZ!

Which of the following is not an operational cost?

- A. Fresh fruits and vegetables
- B. Large equipment purchases
- C. Low-fat/fat-free dip for vegetables
- D. Small supplies

POP QUIZ!

Which of the following is not an operational cost?

- A. Fresh fruits and vegetables
- B. **Large equipment purchases**
- C. Low-fat/fat-free dip for vegetables
- D. Small supplies

POP QUIZ!

What is the maximum percentage of your FFVP allocation that is to be spent on non-food items, including administrative costs?

- A. 10%
- B. 15%
- C. 20%
- D. 90%

POP QUIZ!

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- A. 10%
- B. 15%
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- D. 90%

POP QUIZ!

Which of the following is not a reimbursable item for FFVP? Select all that apply.

- A. Fringe benefits – preparation
- B. Dried, frozen, or canned fruits and vegetables
- C. Fruit and vegetable juices
- D. Salaries

POP QUIZ!

Which of the following is not a reimbursable item for FFVP? Select all that apply.

- A. Fringe benefits – preparation
- B. Dried, frozen, or canned fruits and vegetables
- C. Fruit and vegetable juices
- D. Salaries



Nutrition Education

Nutrition Education Tips and Ideas

Science/ Math

Experiment

Graph favorite snacks

Weighing and Measuring

Gardening/Composting

Nutrients

English

Write about favorite snacks

Research fruits and vegetables

Read books about fruits and vegetables

Vocabulary/Spelling

Other

Trivia

Foreign Languages

Art Projects

School Gardens



Partnerships

Internal and External

- Internal
 - Encourage cooperation and commitment from school staff
 - Do not leave it to one person to manage
 - Discuss with your principal(s) and superintendent/Executive Director
- External
 - Develop new partnerships
 - State and national associations
 - Dietitians and dietetic interns
 - Local farmers and chefs

FFVP Team

- Create a team!
 - Principal
 - Superintendent/Executive Director (or equivalent at your SFA)
 - School nurse
 - Teachers
 - Parent volunteers
 - Food service director
 - Anyone who may be listed on your Local Wellness Policy (LWP)



Q&A