



Your Guide to School-Based Child Nutrition Programs

February 2013

In this issue.....

ADMINISTRATIVE ALERTS

[Talk-It-Up Tuesday Webinars](#)

[Proposed Rules on Nutrition Standards for Foods Sold in Schools](#)

[Fresh Fruit and Vegetable Grant Application – School Year 2013-2014](#)

[Paid Lunch Equity: School Year \(SY\) 2013-2014 Calculations](#)

[6 Cent Menu Certification](#)

[Department of Defense Fresh Fruit and Vegetables – Unused Funds](#)

[Diverting Commodities for Processing](#)

[Is Your School Required to Operate a School Breakfast Program and/or Summer Food Service Program?](#)

[Summer Food Service Program](#)

[At-Risk After-School Meals Program](#)

THE MELTING POT

[USDA Farm to School Grants](#)

[Kudos to Illinois HUSSC Award Winners](#)

[Breakfast Resource Available](#)

[Free Food Safety Resources from the Food and Drug Administration](#)

[Rewards and Incentives for HealthierUS Schools Available-Enter Online by March 15, 2013](#)

[Nutrition.gov Can Help You Kick-off National Nutrition Month®](#)

[Grant Resources](#)

CALENDAR OF EVENTS

Administrative Alerts

Talk-It-Up Tuesday Webinars!

As a reminder, we continue to offer ***Talk It Up Tuesday*** Webinars. Please mark your calendar with dates below and join ISBE's Nutrition and Wellness Programs Division staff as we discuss hot topics, provide new information, and address frequently asked questions! These webinars will be offered the third Tuesday of each month through May from 2:00-3:00 pm. and are an open forum to hear from schools and to address any questions and/or concerns school may have regarding the National School Lunch and Breakfast Programs.

- February 19, 2013
- March 19, 2013
- April 16, 2013
- May 21, 2013

Register monthly at <http://www.isbe.net/nutrition> (under *Upcoming Webinars*).

Proposed Rules on Nutrition Standards for Foods Sold in Schools

The Healthy, Hunger-Free Kids Act of 2010 requires USDA to establish nutrition standards for all foods sold in schools -- beyond the federally-supported school meals programs. The "[Smart Snacks in School](#)" proposed rule, released by the USDA, (pending publication in the *Federal Register*), is the first step in the process to create national standards. The new proposed standards draw on recommendations from the Institute of Medicine, existing voluntary standards already implemented by thousands of schools around the country, and healthy food and beverage offerings already available in the marketplace.

Highlights of USDA's proposal include:

- **More of the foods we should encourage.** Promoting availability of healthy snack foods with whole grains, low fat dairy, fruits, vegetables or protein foods as their main ingredients.
- **Less of the foods we should avoid.** Ensuring that snack food items are lower in fat, sugar, and sodium and provide more of the nutrients kids need.
- **Targeted standards.** Allowing variation by age group for factors such as beverage portion size and caffeine content.
- **Flexibility for important traditions.** Preserving the ability for parents to send in bagged lunches of their choosing or treats for activities such as birthday parties, holidays, and other celebrations; and allowing schools to continue traditions like occasional fundraisers and bake sales.
- **Reasonable limitations on when and where the standards apply.** Ensuring that standards only affect foods that are sold on school campus during the school day. Foods sold at an afterschool sporting event or other activity will not be subject to these requirements.
- **Flexibility for state and local communities.** Allowing significant local and regional autonomy by only establishing minimum requirements for schools. States and schools

that have stronger standards than what is being proposed will be able to maintain their own policies.

- **Significant transition period for schools and industry.** The standards will not go into effect until at least one full school year after public comment is considered and an implementing rule is published to ensure that schools and vendors have adequate time to adapt.

The public, including Illinois schools, are encouraged to review the proposal and to provide comments directly to USDA through www.regulations.gov no later than 60 days from the official publication in the *Federal Register*. It is important to note that ISBE cannot accept comments to rules proposed by the USDA.

The Illinois State Board of Education, Nutrition and Wellness Programs Division staff will host a webinar on February 22, 2013 from 9:00am - 10:30am to provide an overview of the proposed rules and instructions on how you may provide feedback and comments to the USDA. [Click here to register for this webinar](#). If you are unable to attend during that time, this webinar will be recorded and available for viewing at your convenience from our website.

Please monitor our website, www.isbe.net.nutrition under *What's New?* for the most up to date information. If you need to contact our division, you may do so by calling (800) 545-7892 or via email at cnp@isbe.net.

Fresh Fruit and Vegetable Grant Application – School Year 2013-2014

We are ready to kick-off the Fresh Fruit and Vegetable Program (FFVP) grant application process for School Year 2013-2014. Staff with the Nutrition and Wellness Programs Division of the Illinois State Board of Education presented a webinar for National School Lunch Program sponsors interested in applying for the FFVP grant for school year 2013-2014. This webinar was recorded and is available for viewing at your convenience http://www.isbe.net/nutrition/htmls/ffv_program.htm.

The webinar will provide an overview of the FFVP and details about the grant application. The webinar is highly recommended for ALL schools that would like to apply for the FFVP grant. The [FFVP grant application](#) is available online. The deadline to apply for FFVP (School Year 2013-2014) is March 15, 2013.

If you have any questions regarding the FFVP, please contact Lindsay Blough (lblough@isbe.net), Roxanne Ramage (rramage@isbe.net) or Shawn Backs (sbacks@isbe.net) or call (800) 545-7892.

Paid Lunch Equity: School Year (SY) 2013-2014 Calculations

The interim rule entitled, "National School Lunch Program: School Food Service Account Revenue Amendments Related to the Healthy, Hunger-Free Kids Act of 2010" requires school food authorities (SFAs) participating in the National School Lunch Program to ensure sufficient funds are provided to the nonprofit school food service account for meals served to students not eligible for free or reduced price meals. **There are two ways to meet this requirement: either through the prices charged for "paid" meals or through other non-Federal sources provided to the nonprofit school food service account.**

Annual Review of Paid Lunch Revenue

SFAs must annually review their paid lunch revenue to assure compliance with the paid lunch equity requirement. When the average paid lunch price is less than the difference between the free and paid Federal reimbursement rates, the SFA must determine how they will meet the requirement—by increasing their average paid lunch price or providing funds from non-Federal sources.

Those SFAs that choose to increase the average paid lunch price must increase the average paid lunch price by a factor of two percent plus the annual inflation rate. The inflation factor is based on the percentage change in the Consumer Price Index for All Urban Consumers (CPI). The reimbursement rates are adjusted using the CPI for the 12-month period of May of the previous year to May of the current year. Due to the timing of calculating and issuing the reimbursement rates, the paid lunch equity calculations are based on the inflation factor used for the previous SY's reimbursement rates. Therefore, the inflation factors used by SFAs to calculate their paid lunch equity requirements will change from year to year.

For SY 2013-2014

For SY 2013-2014, SFAs must use SY 2012-2013 Federal reimbursement rates and the related inflation factor when calculating paid lunch requirements. The Federal reimbursement rates and inflation factor were issued in a July 24, 2012, Federal Register Notice (77 FR 142). The Notice announced an increase in the reimbursement rate for SY 2012-13 and provided the inflation rate of 2.93 percent for the increase in rates between SY 2011-2012 and SY 2012-2013.

Therefore, for SY 2013-2014, SFAs which, on average, charged less than \$2.59 for paid lunches in SY 2012-2013 are required to adjust their average price or provide additional non-Federal funds to the non-profit school food service account. The amount of the per meal increase will be calculated using 2 percent plus 2.93 percent (SY 2012-13 inflation rate), or 4.93 percent.

**** The Food and Nutrition Service (FNS) will issue an updated version of the PLE tool soon which will include the new reimbursement and inflation rates and account for, as applicable, crediting any amount SFAs increased paid lunch prices above the required level, for SY13-14 determinations. The PLE tool will also address any shortfall in meeting the PLE requirement and make the appropriate adjustments based on the information that SFAs input from their records. The Illinois State Board of Education will share this tool with you as soon as it is made available. ****

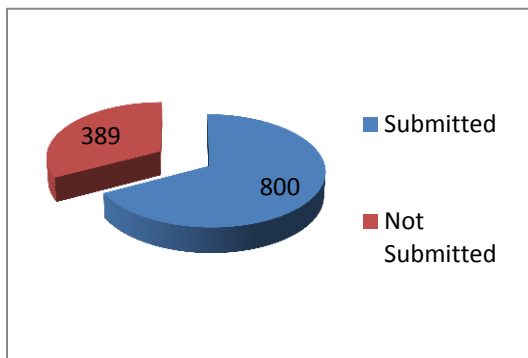
6 Cent Menu Certification

Thank you to all of the districts that have already submitted your 6 cent certification materials! We are working diligently to review all of your submissions and appreciate your patience as we work through them all.

If you have not yet submitted your 6 cent certification materials please see the following chart for the allowable timelines and when your additional 6 cents can kick in.

Month 6 Cent Certification Materials Submitted to ISBE:	Week of Menu must be from:	Additional 6 Cents starts:
December	November	November 1, 2012
	December	December 1, 2012
January	December	December 1, 2012
	January	January 1, 2013
February	January	January 1, 2013
	February	February 1, 2013
March	February	February 1, 2013
	March	March 1, 2013
April	March	March 1, 2013
	April	April 1, 2013
May	April	April 1, 2013
	May	May 1, 2013

Please remember that 6 cent certification is not optional, all districts must have their menus certified. The additional 6 cents per lunch served will only be available to a district once all of the sites within that district have made it through the process and been approved.



We have received worksheet submissions from approximately 800 out of our 1189 SFA's. This is quite a few of you, but we do have a ways to go before all SFA's are submitted and approved. We highly recommend that if you have not submitted your certification materials yet that you visit our [6 Cent Menu Certification webpage](#) for the required worksheets, information on approved software, and training materials including webinars.

Additionally, recently the USDA released a policy memo indicating that for SY2012-2013 they would allow for some flexibility with the grain maximums and the meat/meat alternate maximums, however, the calorie minimums and maximums are still in place. Therefore, when completing the 6 cent worksheets on the Weekly Report tab all boxes listed under Weekly Requirement Check should say yes and be green; however for this school year only we are allowing for red no boxes for grain maximums **only** and meat/meat alternate maximums **only**. All other boxes throughout the entire worksheet must be green in order to be approved.

We would like to thank you all for your hard work with the new meal pattern requirements and with completion of your 6 cent certification materials! If you have not yet submitted, please review the instructions and training materials on our website and contact our office with questions that you may have.

Department of Defense Fresh Fruit and Vegetables – Unused Funds

ISBE and the Department of Defense allow participation in the program to all schools that requested to participate subject to a \$500 allocation floor. ISBE allocated the money we could spend with DOD amongst all schools that selected 'yes' under *Fresh Fruits and Vegetables Participation* on the *Annual Order Forms* menu option on ICS. Recent reports from DOD indicate many schools that have money allocated to them have yet to place any orders for fresh

fruits or vegetables. Schools can see how much money has been allocated to them by selecting *Fresh Fruits and Vegetables Participation* on the *Annual Order Forms* menu option on ICS. Those schools that have not spent any of the money allocated to them are advised to contact DOD at 215-737-5573 to begin placing orders or risk having the money used by other schools participating in the program.

As in previous years, we anticipate there will be unused funds available for use by schools participating in the program beginning sometime in April 2013. Funds will be available until the state as a whole runs out of money. Keep watching the ICS message board for updates.

Diverting Commodities for Processing

FOR ALL SCHOOLS PARTICIPATING IN PROCESSING FOR SY14!!

The Diversion to Processor Form for SY14 closed as of January 31st. There will be a message posted on the ICS message board by Friday, February 8th listing all processors that will be eligible to process for SY14. You will have from Friday, February 8th until Monday, February 18th to make adjustments to your processing diversions if you chose a processor that is not on the list.

These dates are very important! The Diversion to Processor form will be permanently closed after February 18th.

Is Your School Required to Operate a School Breakfast Program and/or Summer Food Service Program?

Summer Breakfast and/or Lunch Program

Public Act 096-0734 requires a school district to implement a summer breakfast and/or lunch program for the duration of the summer school program in all schools which as of October 2012 had 50 percent or more of the student population eligible for free or reduced-price meals AND has a summer school program. The school must feed the children in the summer school program and open the doors to the community for children 18 years of age and under.

ISBE administers two federal nutrition programs, the National School Lunch Program's Seamless Summer Option and the Summer Food Service Program to assist you in implementing a successful program and to supplement the cost of providing the program. For additional information on this legislation, including general questions regarding implementation and the opt-out provision, go to http://www.isbe.net/nutrition/htmls/summer_regs_policies.htm.

School Breakfast Program

Public Act 96-0158 requires each school district in this State to implement and operate a School Breakfast Program by the first day of the 2013-2014 school year in each school building within its district in which at least 40 percent or more of the students are eligible for free or reduced-price lunches in the prior school year (FY13).

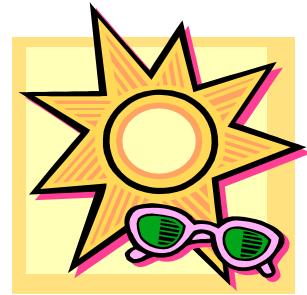
ISBE administers the federally-funded School Breakfast Program and the state-funded IL

Free Breakfast Program to assist you in implementing a successful program and to supplement the cost of providing the program. For additional information on this legislation, including the opt-out provision, go to http://www.isbe.net/nutrition/htmls/hb_756.htm.

To assist with determining whether or not your school is required to operate the Summer and/or School Breakfast Program, FY2013 free and reduced-price eligibility percentages are posted at http://www.isbe.net/nutrition/htmls/eligibility_listings.htm.

Summer Food Service Program

The Summer Food Service Program (SFSP) is designed to provide nutritious meals during the summer months to children from areas where at least 50 percent are eligible for free or reduced-priced meals during the school year through the National School Lunch and School Breakfast Programs. **Does your area meet this criterion?** If so, consider becoming a sponsor to help bridge the gap for the children in your community. All sponsors will be required to submit the program application and monthly claims for reimbursement via the internet.



If the responsibilities of sponsorship of the SFSP are not possible, you can still participate in the program by operating a site, being a vendor, or volunteering your time. Visit our website at <http://www.isbe.net/nutrition/htmls/summer.htm> to learn more about this vital program and how you can help.

Training workshops for the Summer Food Service Program will be held at the locations listed below for organizations interested in sponsoring the SFSP during the summer of 2013. Current sponsors can attend either the new sponsor training or the current sponsor trainings. Visit our web site at <http://www.isbe.net/nutrition/htmls/summer.htm> for workshop details, locations, times, and registration.

SFSP New Sponsor Training Schedule

- March 5, 2013 in Marion
- March 13, 2013 in Alsip
- March 20, 2013 in Fairview Heights
- April 3, 2013 in Elgin
- April 10, 2013 in Galesburg
- April 17, 2013 in Springfield
- May 1, 2013 in Willowbrook

The training sessions are designed to provide a complete overview of the SFSP including ISBE's internet-based program application and claim system. All **new** sponsors and sponsors who were new to the program last year are required to attend one of the trainings above.

SFSP Current Sponsor Training Schedule

- March 21, 2013 in Fairview Heights
- April 4, 2013 in Elgin

A webinar is also scheduled for those current sponsors that cannot attend the workshops above. The webinar is scheduled for February 21. For additional information, contact Amy Bianco or Naomi Greene at 800/545-7892 or email abianco@isbe.net or ngreene@isbe.net.

At-Risk After-School Meals Program

Would you like to offer meals and snacks through an afterschool program? Is your school located in a low-income area, and already participating in the National School Lunch Program (NSLP)? If so, participation in the At-Risk After-School component of the United States Department of Agriculture's Child and Adult Care Food Program (CACFP) could benefit you.

Nationally, the CACFP plays a vital role in improving the quality of child care and making it more affordable for many low-income families. **The At-Risk After-School Meals Program provides reimbursement to qualifying afterschool programs that serve free meals and/or snacks to children.** The program is administered at the State level by the Illinois State Board of Education.

If you already participate in the NSLP, streamlined requirements for adding an At-Risk After-School program include:

- The participating school must be located in a geographic area in which 50 per-cent or more of enrolled children are certified as eligible for free or reduced-price meals in the National School Lunch Program.
- Educational or enrichment activities are provided in an organized, structured, and supervised environment.
- Either the CACFP or NSLP Meal Patterns are used when serving At-Risk After-School meals through CACFP. Schools that elect to follow the NSLP meal pat-tern requirements must follow the new NSLP meal patterns.

To apply, complete and submit a CACFP Sponsor Application and Site Application. These forms are available on the Illinois State Board of Education's Nutrition and Wellness Programs **website**.

For additional information, the At-Risk After-School Meal Programs **fact sheet** and **webinar** are also available online at http://www.isbe.net/nutrition/pdf/at_risk_fs.pdf and <https://www1.gotomeeting.com/register/982659120>, or you may call (800) 545-7892 or e-mail cnp@isbe.net.

The Melting Pot

USDA Farm to School Grants

This memorandum announces a request for applications (RFA) for the latest round of Department of Agriculture (USDA) [USDA's Farm to School](#) grants. I am writing to encourage you to pass this information on to school districts in your state and region, and have attached an information sheet that provides a quick reference about the grants.

This year, three different types of farm to school grants will be made available.

Planning grants are intended for K-12 school food authorities that are in the beginning stages of their farm to school efforts.

Implementation grants are intended for K-12 school food authorities that seek to advance existing farm to school initiatives.

Support Service grants are intended for eligible entities working with school districts or schools to further develop and provide broad reaching support services to farm to school initiatives.

Proposals are due at **midnight EST, April 24, 2013**. In all cases, a 25% cash or in-kind match of the total project cost is required.

For more information on funding and webinars, please visit the USDA Farm to School website http://www.fns.usda.gov/cnd/f2s/f2_2013_grant_program.htm.

Kudos to Illinois HUSSC Award Winners

Illinois boasts over 120 plus HealthierUS School Challenge winners since its inception in 2004. And the number keeps growing! Nationally, over 4,000 schools have achieved HUSSC awards effective December 2012 (4,796 to be exact). Schools are recognized for their efforts to build a healthier school environment through better nutrition and physical activity practices

To see where the certified schools are located, visit the Healthy Access locator at <http://www.healthyaccesslocator.com/>. You may sort by county, state, region and by award level-Bronze, Silver, Gold and Gold Award of Distinction.

If your school is interested in taking the HealthierUS School Challenge, please visit <http://www.fns.usda.gov/tn/healthierus/index.html>.

Breakfast Resource Available

With National School Breakfast Week just around the corner, March 4-8, 2013, consider ordering the following breakfast resources to help educate and increase the awareness of school breakfast benefits to the school community.

The School Nutrition Association offers its free breakfast-themed school backpack targeting parents and activity sheets for students. Go to <http://docs.schoolnutrition.org/meetingsandevents/nsbw2013/home.html> to request this timely resource.

Free Food Safety Resources from the Food and Drug Administration

Did you know that the U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition offers free publications, magnets, bookmarks and posters on a variety of nutrition, food, and health topics in English and many are available in Spanish as well?

Teachers and educators only may order the BAC K-3 Presenters Kit and the Middle School Teacher's Guide, and Science and Our Food Supply, Teacher's Guide and a CD. Consumer

food safety and nutrition resources include CDs, magnets, Nutrition Food label brochures, tear-off pads, and much more!

Go to the U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition Publications Request Form to request these resources at <http://www.fda.gov/downloads/Food/ResourcesForYou/UCM222258.pdf>.

Rewards and Incentives for HealthierUS Schools Available-Enter Online by March 15, 2013

Attention all HealthierUS School Challenge Certified Schools in Illinois! The Healthy Weight Commitment Foundation and Discovery Education will be providing rewards and incentives for schools that are trying to reach higher levels of certification. Schools with the Gold award level may vie for a \$10,000 grand prize to enhance your school's wellness programs. Schools with the Silver level certification may try their luck at a \$2,000 grant for physical education or the foodservice program, and Bronze award level schools have the opportunity to win a \$1,000 grant for professional development from the National Food Service Management Institute. Enter the Sweepstakes at TogetherCounts.com. by March 15, 2013. Official rules are available at <http://tinyurl.com/incentives-rules>.

Nutrition.gov Can Help You Kick-off National Nutrition Month®

[Nutrition.gov](http://www.nutrition.gov) is a great place to kick-start school wellness activities for [National Nutrition Month®](http://www.nutrition.gov) in March. This central website for reliable and current information on nutrition, healthy eating and physical activity contains many ready-to-use resources. Here are three great resources for school wellness teams to reach out to students, parents and staff.

- [Build My Cookbook](http://www.snaped.org) is a nifty tool from Snap Ed that lets you create a personalized cookbook from hundreds of nutritious, low-cost and kid-friendly recipes. Use the name of your cafeteria or school name when you title the cookbook. Upload the cookbook to your webpage and provide the link in a school newsletter. What better way to encourage kids and parents to cook healthy foods at home too.
- [Eat Healthy • Be Active Community Workshops](http://www.eathealthy.org) are six ready-to-use workshops based on the Dietary Guidelines for Americans 2010 and 2008 Physical Activity Guidelines for Americans. A PowerPoint presentation and handouts in English and Spanish are available to download or duplicate for each of these 60-minute workshops. Kick off this series of workshops during March to engage parents as school nutrition partners. The workshops also provide the perfect opportunity to promote new, healthy menus by letting parents sample new lunch options. Partner with local hospital, public health or University of Illinois Extension staff to provide these workshops. A [local dietetic association](http://www.localdieteticassociation.org) or near-by college with nutrition or dietetics students can also yield speakers.
- National Nutrition Month is the perfect opportunity to toot your own horn! Reap many benefits by getting the word out to the community about the positive changes in your school meals. Tap into [The School Day Just Got Healthier Toolkit](http://www.healthierus.org) for a quick start. Example: To encourage families to choose more whole grains at home, use the Toolkit resources below to get the point across at parent or staff presentations or at health fairs.

- [Choose MyPlate Grain Videos](#)
- [Make Half Your Grains Whole](#) tip sheet
- [Make Whole Grains Available for a Healthy Family](#) video
- [MyPlate Mini-poster](#) in English and Spanish

Grant Resources

Are you aware that USDA's Healthy Meals Resource System has a grant resources webpage? Bookmark the link below to find information on specific grants related to child nutrition and physical activity as well as resources to locate grants and information on the grant writing process. <http://healthymeals.nal.usda.gov/professional-career-resources/grants>

Calendar of Events

February 2013

- 8 Illinois School Nutrition Association's Child Nutrition Industry Conference - "What's Next? A Look at the New Breakfast Regulations" – More information and registration available online at <http://www.ilsna.net/calendar.asp>, or email info@ilsna.net, or call (217)529-6578

-
- 8-18 Make adjustments to your FY14 commodity processing diversions

-
- 10 Submit monthly claim for reimbursement
<http://www.isbe.net/funding/pdf/wins-claim-inst.pdf>

-
- 12 ISBE Office closed in observance of Lincoln's Birthday

-
- 13–20 Make changes, if needed, for next month's commodity deliveries

-
- 18 ISBE Office closed in observance of President's Day

-
- 19 ISBE's "Talk It Up Tuesday" Webinar – 2:00–3:00 pm
Register at <http://www.isbe.net/nutrition> under *Upcoming Webinars*

-
- 22 ISBE Webinar - Proposed Rules on Nutrition Standards for Foods Sold in Schools - 9:00-10:30 am – Register at <http://www.isbe.net/nutrition> under *Upcoming Webinars*
-



Nutrition and Wellness Programs

Illinois State Board of Education

100 North First Street, W-270

Springfield, IL 62777

Phone: 800/545-7892 or 217/782-2491

Fax: 217/524-6124

Email: cnp@isbe.net