

# The OUTLOOK

## Nutrition Programs

Illinois State Board of Education

bulletin board

### School Food Service Forum Wrap-Up

Three School Food Service Forums were held in late October and early November 2007. Thank you to the over 125 persons who attended and shared thoughts on the food and beverage requirements set forth in the current rules and the School Wellness Policy Task Force Report. Thank you also to those who provided written comments. As we look forward to a possible revision of the School Food Service Rules-Part 305, Nutrition Programs Division staff will review all comments. Materials will be presented to the Illinois State Board of Education in the near future for their consideration. Please watch our website ([www.isbe.net/nutrition](http://www.isbe.net/nutrition)) for announcements of the next steps.

### Training Opportunities

Looking for training on your school meal program or to hear some great new ideas for your school? Check out some of the workshops, online trainings, and training materials available:

*Summer Food Service Program—Getting the Scoop on the Summer Mandate for 2008*—This workshop provides participants an overview of Public Act 095-0155 signed into law on August 14, 2007, which requires a school district, in all schools in which 50 percent or more of the student population is eligible for free or reduced-price meals AND has a summer school program, to implement a summer breakfast and/or lunch program for the duration of the summer school program. This workshop includes information on the Summer Food Service Program and National School Lunch Program’s Seamless Summer Option. Districts can evaluate their needs on how to meet this mandate and which program will work best for receiving meal reimbursement. The dates and locations follow:

- December 6, 2007—Herrin
- December 7, 2007—Fairview Heights
- December 13, 2007—Willowbrook
- December 14, 2007—Peoria

*(continued on following page)*

### Important Dates

- **January 9, 2008—Processed Commodity Taste Test—Springfield, Prairie Capitol Convention Center ([www.ilsna.net](http://www.ilsna.net))**
- **January 18, 2008—Verification Summary Report Due January 18, 2008**



### December 2007 — The Outlook

#### In this issue . . .

School Food Service Forum Wrap-Up.....	1
Training Opportunities.....	1

#### ADMINISTRATION

Verification Summary Report Due January 18, 2008 .....	2
Wellness Policy Evaluation.....	2
Claim Common Cent\$—State Breakfast Incentive Payments....	3

#### FOOD DISTRIBUTION

Fiscal Year 2009 Annual Commodity Order Approaching .....	3
---	---

#### FOOD SERVICE AND NUTRITION

Important Food Safety Tips for the Holiday Buffet.....	3
--	---

#### OTHER

Calendar of Events—January 2008 .....	4
---------------------------------------	---

*Bridging the Gap in School Meal Service Procurement: The Invitation for Bid and Contract Process*—This informative workshop is designed to assist school food authorities (SFAs) who currently contract or are seeking to contract for meal services with a food service management company or meal vendor in meeting all requirements associated with the Invitation for Bid and Contract process. Attendees will better understand the three-step document submission and review process and receive hands-on training in developing Invitation for Bid and Contract documents that meet federal and state regulations and statutes. The dates and locations follow:

- December 5, 2007—Schaumburg
- December 6, 2007—Alsip
- December 7, 2007—Champaign
- January 25, 2008—Mt. Vernon

To register for these workshops, visit our website at <http://www.isbe.net/nutrition/htmls/workshops.htm>.

In addition to the trainings the Illinois State Board of Education has throughout the year, there are great opportunities for food service trainings through other sources. Here are a couple of resources to check out:

- *School Nutrition Association (SNA)*—Visit [www.schoolnutrition.org](http://www.schoolnutrition.org) and click on *Continuing Education*. The *Professional Development Programs* link will provide you with information related to online education courses, PowerPoint presentations, and assessment tools. There are also online education opportunities at Child Nutrition U. Currently there are five online courses available through Child Nutrition U: Expanding Breakfast, Healthy Edge, The New Look of School Milk, Prime Purchasing Practices, and Food Safety.
- *The National Food Service Management Institute (NFSMI)*—A wide variety of trainings are available on NFSMI's website at [www.nfsmi.org](http://www.nfsmi.org). Click on *Educational Opportunities* for the details. They offer satellite seminars, workshops, online instructions, technical assistance, a training library, and online presentations. In addition to the online trainings and workshops available through NFSMI, they also have hundreds of items available to download from their website.
- *Illinois Nutrition Education and Training Program (ILNET)*
  - ✓ Cooperative learning
  - ✓ Interactive

- ✓ Examples of using activities in the curriculum
- ✓ Organized
- ✓ Fun and informative

These were a few of the comments received on the ILNET workshop evaluations last school year. Check out [www.kidseatwell.org](http://www.kidseatwell.org) for training opportunities available online or in your area. Currently ILNET is offering a web-based training course, *Nutrition Education That Works: An Integrated Approach*. It is an interactive course that explores statistics related to the current health of children, health recommendations, and how schools can play a part. ILNET also provides a variety of trainings by request for policy makers, administrators, teachers, food service staff, nurses, coaches, and those involved in implementing local wellness policies.

## Administration

### Verification Summary Report Due January 18, 2008

Verification is the confirmation of eligibility for free and reduced-price meals under the National School Lunch Program (NSLP) and School Breakfast Program (SBP). Annually, each local education agency (LEA) participating in NSLP and/or SBP must select and verify a sample of household applications approved for benefits. The LEAs must submit a Verification Summary Report (summarizing the results of verification efforts) electronically to the Illinois State Board of Education by **January 18, 2008**. Instructions on accessing and completing the Verification Summary Report, as well as a sample form, are available at <http://www.isbe.net/nutrition/htmls/instructions.htm>. If you have questions regarding the verification process itself, visit [http://www.isbe.net/nutrition/htmls/forms\\_sbn.htm](http://www.isbe.net/nutrition/htmls/forms_sbn.htm).

### Wellness Policy Evaluation

We commend Illinois school districts for all of your efforts to improve the health and wellness of school children through the development of your Local Wellness Policy. Now, have you taken the important basic step to evaluate them? This is a reminder that the 2004 Child Nutrition and WIC Reauthorization Act (Public Law 108-265, Section 204) requires districts *to establish a plan for measuring implementation of the local wellness*

*policy, including designation of one or more persons within the local educational agency or at each school, as appropriate, charged with operational responsibility for ensuring that the school is meeting their locally developed policy.* Successful implementation includes a plan for monitoring improvement to gauge progress and allow for continuous improvement.

As noted below, online resources are plentiful on all of the steps involved with Local Wellness Policies from development through evaluation and maintenance.

- Action for Healthy Kids—[www.actionforhealthykids.org/wellnesstool/index.php](http://www.actionforhealthykids.org/wellnesstool/index.php)
- American School Health Association—[www.ashawab.org](http://www.ashawab.org)
- Illinois Nutrition Education and Training—[www.kidseatwell.org](http://www.kidseatwell.org)
- National Association of State Boards of Education—[www.nasbe.org/HealthySchools/fithealthy.html](http://www.nasbe.org/HealthySchools/fithealthy.html)
- School Nutrition Association—[www.schoolnutrition.org](http://www.schoolnutrition.org)
- USDA, Food and Nutrition Services—[http://www.fns.usda.gov/tn/Healthy/wellnesspolicy\\_steps.html](http://www.fns.usda.gov/tn/Healthy/wellnesspolicy_steps.html)
- USDA, Food and Nutrition Services, Implementation Tools and Resources—[http://www.fns.usda.gov/tn/Healthy/wellnesspolicy\\_tools.html](http://www.fns.usda.gov/tn/Healthy/wellnesspolicy_tools.html)

## Claim Common Cent\$



Funding & Disbursement Services Division

Phone: 217/782-5256

Fax: 217/782-3910

### State Breakfast Incentive Payments

If you participate in the School Breakfast Program, you may be eligible to receive additional state reimbursement of at least ten cents for each breakfast served. If the number of breakfasts served in a school in a given month exceeds the number of breakfasts served in the same month during the preceding year by 10 percent, the sponsor is eligible for additional per meal reimbursement. No application is required. The data will automatically be pulled from your claims and the additional reimbursement will be paid on approximately a quarterly basis. The payments will be deposited into your bank account through electronic funds transfer (EFT) just like your regular program payments. The

funds will be identified with a program code of 3365—School Breakfast Incentive.

Increase your breakfast participation by at least 10 percent over last year and you can automatically receive the extra funding!

## Food Distribution

### Fiscal Year 2009 Annual Commodity Order Approaching

**T**he Illinois Commodity System (ICS) will be accepting orders beginning January 2, 2008, for next school year. Due to time constraints placed on states by the United States Department of Agriculture (USDA), we must require that you have your order completed by **Friday, February 1, 2008**.

Schools that choose to divert commodities to processors should watch the ICS message board carefully starting in February for important news regarding processors receiving trucks of commodities and those that are not. Orders placed with processors that do not receive trucks can be changed to those processors receiving trucks from **February 11 through February 18**. If you place an order with a processor that does not get a truck and you do not change to a processor that is getting a truck, that order will be deleted. You can call the Food Distribution Program at 217/782-2491 if you have any questions regarding the annual order process.

## Food Service and Nutrition

### Important Food Safety Tips for the Holiday Buffet

**T**he Buffet Table—Foods that have been sitting out for too long on the buffet or table at holiday parties can cause food borne illness. Many parties go on for several hours and food is often left at room temperature. Be wary of any *hot* or *cold* foods left out for more than two hours. This so called *danger zone*, when food is between 41°F and 140°F, allows bacteria to multiply. Any perishable foods on the table that are not served with a heating source (chafing dishes or slow cookers) or chilling source (nesting serving dishes in bowls of ice) should be discarded after remaining for two hours at room temperature.

Safely cooked hot foods like turkey, ham, stuffing, chicken fingers, and meatballs should be served hot and replenished frequently. While on the buffet,

hot foods should be kept at a temperature of at least 140°F. Cold foods, such as chicken salad or potato salad, should be served and kept *cold* at or below 41°F. A helpful hint is to prepare extra serving platters and dishes ahead of time, store them in the refrigerator or keep them hot in the oven (set at approximately 200–250°F) prior to serving.

*The Dessert Table*—Bacteria can also multiply quickly in moist desserts that contain dairy products. Keep eggnog, cheesecakes, cream pies, and cakes with whipped-cream or cream-cheese frostings refrigerated until serving time.

Some of America's favorite holiday foods may contain raw eggs or lightly cooked eggs. Most commercially sold eggnog is pasteurized, meaning the mixture has been heated to a temperature high enough to kill harmful bacteria that may have been present in the raw ingredients. However, if you are making your own eggnog, be sure to use a recipe that calls for slowly heating the mixture to 160°F. This will maintain the

**IMPORTANT:** Visit our website for information about the recently amended Missing Children Records Act at [www.isbe.net/nutrition](http://www.isbe.net/nutrition). This law is effective January 1, 2008.

taste and texture while also killing bacteria.

Do not allow children (or adults) to eat raw cookie dough or lick the beaters after mixing batter containing eggs. Raw eggs could be contaminated with Salmonella, a leading cause of food-borne illness.

Following the above safety precautions will help your guests to have a safe and happy holiday season.

### Calendar of Events—JANUARY 2008

- Submit Claim for Reimbursement
- Complete the meal count edit prior to submission of the Claim for Reimbursement
- 1 New Year's Day—ISBE office closed
- 4 Place your school year 2008–2009 Annual Commodity Order on the Illinois Commodity System (ICS)
- 9 Reprocessed Commodity Taste Test—Springfield, Prairie Capitol Convention Center
- 13–15 School Nutrition Association Child Nutrition Industry Conference—Monterey, California
- 13–20 Make changes, if needed, for February commodity deliveries
- 18 Illinois State Board of Education deadline to submit verification summary data
- 21 Martin Luther King Jr. Day—ISBE office closed
- 25 *Bridging the Gap in School Meal Service Procurement* Training—Mt. Vernon, Hamilton-Jefferson Regional Office of Education



## Illinois State Board of Education

100 North First Street • Springfield, Illinois 62777-0001  
[www.isbe.net](http://www.isbe.net)

**Rod R. Blagojevich**  
Governor

**Jesse H. Ruiz**  
Chairman

**Dr. Christopher Koch, Ed.D.**  
State Superintendent of Education

An Equal Opportunity/Affirmative Action Employer and Provider

Printed by the Authority of the State of Illinois • December 2007 4500 PRT3433037 No. 759



printed on recycled paper



RETURN SERVICE REQUESTED