

Scotts Valley Unified School District Food Services

A close-up photograph of a triangular slice of watermelon resting on a white ceramic plate. The watermelon has a thick, dark green rind, a thin layer of white inner rind, and a large section of bright red, juicy flesh. Several black seeds are visible within the red flesh. The background is a soft, out-of-focus light color.

Created by Amy Hedrick
Director of Food Services

CRE - Coordinated Review Effort

SMI – State Meals Initiative

- Every 5 years
- Random Selection
- Audit Results



Non Compliant

Audited on a yearly basis.

Withdrawal of Federal & State funding.

Satisfactory

Audited every two years.

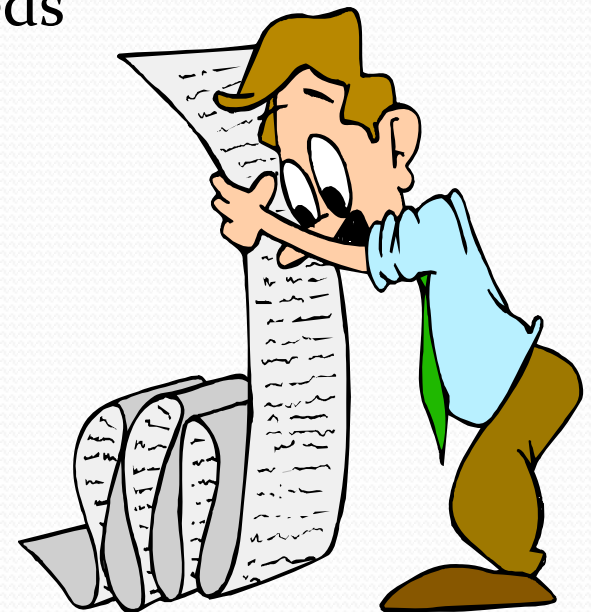
Withdrawal of current year Federal & State funding.

Compliant

Meet all requirements .

CRE AUDIT

- Certification and Benefit issuance
- Meal Counting and Claiming
- Meal Elements
- Free & Reduced Pricing
- Meal Pattern & Nutrient Standards
- Civil Rights & Children with Special Needs
- Reporting & Record Keeping
- State Meals Mandate
- USDA Donated Foods
- School Breakfast
- Competitive Foods
- Cafeteria Funding
- Wellness Policy



SMI AUDIT

One week of menus are selected

A nutrient analysis is completed to verify:

- Meals meet USDA standards & targets
- Program is following the Dietary Guidelines of America



Audit Results

- One application verification error.
- Production record error.
- Site Monitoring
- Wellness Policy
- Sodium too high

GREAT SUCCESS!





HEALTHY, HUNGER-FREE KIDS ACT OF 2010

Highlights of the Law

- S.3307/ PL111-296 signed into law 12/13/10
- Proposed rule for new meal pattern published in Federal Register 1/13/11 with 90 day comment period
- Changes in Integrity, program expansion, eligibility, and nutrition.

INTEGRITY

- Sec 207: Consolidate CRE and SMI and conduct a review every 3 years
- ✓ Sec 302: Food safety requirements
- ✓ Sec 308: Improve food safety
- Sec 307: Directs USDA to identify allowable charges to school food service accounts
- ✓ Sec 143: Requires a review of local policies on meal charges and the provision of alternate meals to children without funds to purchase a meal.



INTEGRITY

Effective July 1, 2011:

- ✓ Sec 205: Requires school districts to gradually raise paid meal prices to be at parity with free meal reimbursements
- ✓ Sec 206: Requires all non-reimbursable meal foods sold by school food service to generate revenue at least equal to their cost



EXPANSION

- ✓ Sec 101: Improves direct certification
- ✓ Sec 102: Makes foster children categorically eligible for free meals
- ✓ Sec 103 : \$5 million for a pilot to test and implement Medicaid for direct certification
 - Sec 104: Use of community eligibility methods in place of individual applications for counting and claiming meals
 - Sec 105: Authorizes appropriations for grants to State agencies to maintain or expand School Breakfast Program

ELIGIBILITY

- ✓ Sec 301: Requires (allows) last 4 digits of SSN and removes verification
- ✓ Sec 304: Requires a 2nd level independent review of all free and reduced price applications before notifying households of their eligibility status



NUTRITION



- Sec 201: Adds 6 cents increase in lunch reimbursement
- ✓ Sec 202: Requires schools to offer fluid milk that is consistent with the Dietary Guidelines
- ✓ Sec 203: Requires fresh water be available for free at meal times

NUTRITION

- ✓ Sec 204: Requires USDA to establish regulations for local wellness policy
- ✓ Sec 208: Requires USDA to establish national nutrition standards for all food sold and served in schools at any time during the school day
- ✓ Sec 209: Requires a report on the “school nutrition environment” to USDA and to the public
 - food safety inspections
 - local wellness policies
 - school meal program participation
 - nutritional quality of program meals

NUTRITION

- Sec 242: Directs USDA to develop model product specifications for processed foods offered in commodities. This also directs the Secretary to purchase healthy commodities (to fit new meal pattern)
- Sec 243: Starting Oct 1, 2012, provides \$5 million/year USDA competitive grants for farm-to-school activities



New Meal Pattern

	Proposed Breakfast Meal Pattern			Proposed Lunch Meal Pattern		
	grades k -5	Grades 6-8	Grades 9-12	grades k -5	Grades 6-8	Grades 9-12
Meal Pattern	Amount Of food Per Week (Minimum Per Day)					
Fruit (cups)	5 (1)	5 (1)	5 (1)	2.5 (0.5)	2.5 (0.5)	5(1)
Vegetables (cups)	0	0	0	3.75(.75)	3.75(.75)	5 (1)
Dark Green	0	0	0	0.5	0.5	0.5
Orange	0	0	0	0.5	0.5	0.5
Ligumes	0	0	0	0.5	0.5	0.5
Starchy	0	0	0	1	1	1
Other	0	0	0	1.25	1.25	2.5
Grains (oz)				9-10(1)	9-10(1)	12-13(2)
Meat/Meat Alternate (oz)	5 (1)	5 (1)	7-10(1)	8-10(1)	9-10(1)	10-12(2)
Milk (cups)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5 day week						
Min-Max Calories (% of total calories)	350-500	400-550	450-600	550-650	600-700	750-850
Saturated Fats (% of total calories)	<10	<10	<10	<10	<10	<10
Sodium (mg)	< 430	<470	< 500	< 640	<710	<740
Trans Fats	Nutrition label and product specification MUST indicate zero grams of trans fats per serving.					

What does this mean?

- Higher cost for Fruits and Vegetables
- Higher cost for Whole Grains
- Possible increased labor costs
 - Manufacturers do not decrease sodium levels in commodities
 - District moves towards scratch cooking

