Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

This guidance applies to the U.S. Department of Agriculture's (USDA) meal patterns for grades K-12 and preschool (ages 1-5) in the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Afterschool Snack Program (ASP) of the NSLP. The Seamless Summer Option (SSO) of the NSLP follows the NSLP, SBP, and ASP meal patterns.

For information on the meal patterns for the school nutrition programs, visit the Connecticut State Department of Education's (CSDE) Meal Patterns for Grades K-12 in School Nutrition Programs webpage, Meal Patterns for Preschoolers in School Nutrition Programs webpage, and the "Meal Patterns and Crediting" section of the ASP webpage. For information on the crediting requirements, visit the CSDE's Crediting Foods in School Nutrition Programs webpage and Crediting Documentation for the Child Nutrition Programs webpage.

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Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Definition of Noncreditable Foods

Noncreditable foods are foods and beverages that do not count toward the meal components for reimbursable meals and afterschool snacks in the USDA's meal patterns for the school nutrition programs. The five meal components include meats/meat alternates (MMA), grains, vegetables, fruits, and milk.

Noncreditable foods include the two categories below.

1. **Foods and beverages served in amounts too small to credit:** These are foods and beverages that are less than the minimum creditable amount for each meal component, such as 1 tablespoon of applesauce or ⅛ ounce of cheese. The minimum creditable amounts are ¼ ounce equivalent (oz eq) for the grains component and MMA component, ⅛ cup for the fruits component and vegetables component, and 1 cup for the milk component, except for smoothies. The minimum creditable amount of milk in smoothies is ¼ cup.

2. **Foods and beverages that do not belong to any meal component:** These are foods and beverages that do not meet the crediting requirements for any meal component. Some examples include potato chips, pudding, ice cream, gelatin, cream cheese, bacon, condiments (e.g., syrup, jam, ketchup, mustard, mayonnaise, and butter), and water.

The "Examples of Noncreditable Foods" list in this document includes many examples of noncreditable foods for the NSLP, SBP, and ASP meal patterns for grades K-12. This list is not all-inclusive.

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Allowable Noncreditable Foods

School food authorities (SFAs) may serve certain noncreditable foods in addition to the meal components to add variety, help improve acceptability of meals and afterschool snacks, and satisfy appetites. Examples include maple syrup on pancakes, salad dressing on tossed greens, and condiments such as ketchup or mustard on sandwiches and other entrees.

To ensure that meals and afterschool snacks meet children's nutritional needs, the CSDE encourages SFAs to use discretion when serving noncreditable foods. Noncreditable foods typically contain few nutrients and are higher in added sugars, saturated fat, and sodium. Menu planners should read labels, be aware of the ingredients in foods, and limit the frequency and amount of less nutritious choices.

Noncreditable Foods Count Toward NSLP and SBP Weekly Dietary Specifications for Grades K-12

Noncreditable foods offered as part of reimbursable breakfasts and lunches for grades K-12 count toward the weekly dietary specifications (nutrition standards) for school meals. Noncreditable foods cannot cause the breakfast menu or lunch menu to exceed the weekly limits for calories, saturated fat, and sodium.

For information on the dietary specifications, refer to the CSDE's *Guide to the Dietary Specifications for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12* and visit the "Dietary Specifications" section of the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage.

The weekly dietary specifications do not apply to the ASP meal pattern for grades K-12 or to the NSLP, SBP, and ASP preschool meal patterns.

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Federal and State Laws for A La Carte Sales of Foods and Beverages

Federal and state laws prohibit schools from offering certain noncreditable foods in the school nutrition programs or as a la carte sales (separately from reimbursable meals and afterschool snacks). Some examples include candy, soda, coffee, tea, and sports drinks. SFAs must ensure that all noncreditable foods and beverages offered to students comply with all federal and state requirements. A brief overview of some applicable laws is provided below.

A la carte foods

All foods available for sale to students separately from reimbursable breakfasts, lunches, and afterschool snacks must meet the Connecticut Nutrition Standards (CNS) or the USDA Smart Snacks nutrition standards, depending on the type of school. Most noncreditable foods do not comply with the CNS or Smart Snacks.

- **Healthy Food Certification (HFC) public schools:** Foods sold to students separately from reimbursable meals and afterschool snacks and foods offered in the ASP must comply with the CNS. SFAs must use the CSDE's List of Acceptable Foods and Beverages webpage to identify allowable commercial foods. For foods made from scratch, SFAs must maintain documentation that the serving with its accompaniments (e.g., butter, syrup, and condiments) complies with the CNS. This documentation includes a standardized recipe with the nutrition information per serving and the applicable completed CSDE CNS Worksheet. For more information, refer to the CSDE's resource, *How to Evaluate Purchased Foods for Compliance with the Connecticut Nutrition Standards*, and visit the "Commercial Products" section in the "Evaluating Foods for CNS Compliance" section of the CSDE's CNS webpage.

- **Non-HFC public schools, private schools, and residential child care institutions (RCCIs):** All foods sold to students separately from reimbursable meals and afterschool snacks during the school day must comply with the USDA's Smart Snacks nutrition standards. The foods listed on the CSDE's List of Acceptable Foods and Beverages webpage also comply with Smart Snacks.

Local educational agencies must ensure that all schools follow the applicable requirements for a la carte foods.

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Beverages in public schools

All beverages available for sale to students as part of and separately from reimbursable meals and afterschool snacks in public schools must comply with the state beverage requirements of Section 10-221q of the Connecticut General Statutes (C.G.S.). In addition, a la carte beverages available for sale to students in public schools during the school day must comply with the USDA Smart Snacks beverage standards. The CSDE's List of Acceptable Foods and Beverages webpage identifies commercial beverages that comply with the state beverage statute and Smart Snacks

Beverages in private schools and RCCIs

Beverages sold separately from reimbursable meals and afterschool snacks during the school day must comply with the USDA Smart Snacks beverage standards.

Additional requirements

In addition to the required nutrition standards for a la carte foods and beverages, other federal and state laws determine what and when foods and beverages may be sold or given to students on school premises, and where the income from sales must accrue. The resources below provide guidance on these requirements.

- Requirements for Competitive Foods in HFC Public Schools (CSDE): https://portal.ct.gov/-/media/sde/nutrition/hfc/requirements_competitive_foods_hfc.pdf
- Requirements for Competitive Foods in Non-HFC Public Schools (CSDE): https://portal.ct.gov/-/media/sde/nutrition/hfc/requirements_competitive_foods_nonhfc.pdf
- Requirements for Competitive Foods in Private Schools and Residential Child Care Institutions (CSDE): https://portal.ct.gov/-/media/sde/nutrition/hfc/requirements_competitive_foods_private_rcci.pdf

For more information, visit the CSDE's Competitive Foods in Schools webpage and Beverage Requirements webpage.

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Examples of Noncreditable Foods

The foods and beverages listed below do not credit in the NSLP, SBP, and ASP meal patterns for grades K-12 or preschool. Some foods and beverages are noncreditable only for certain school nutrition programs or age groups. The crediting restrictions for these foods and beverages are indicated in *italics*.

This list is not all-inclusive. For additional guidance, refer to "Menu Planning Notes" in this document.

- Acorns
- Almond flour
- Almond milk [1]
- Alternate protein products (APPs) that do not meet the USDA requirements specified in appendix A of the NSLP regulations (7 CFR 210) and appendix A of the SBP regulations (7 CFR 220)
- Bacon (pork)
- Bacon bits, regular or imitation
- Banana chips
- Bread products that are not whole grain-rich (WGR) or enriched [2]
- Breakfast cereals (ready-to-eat and cooked) that are not whole grain-rich, enriched, or fortified [3]
- Breakfast cereals (ready-to-eat and cooked) that contain more than 6.99 grams of noncreditable grains per portion (refer to the CSDE's resource, *Noncreditable Grains for the School Nutrition Programs and the Connecticut Nutrition Standards*)
  Applies to the NSLP, SBP, and ASP meal patterns for grades K-12
- Breakfast cereals (ready-to-eat and cooked) that contain more than 6 grams of added sugars per dry ounce [3]
- Brownies, frosted
- Brownies, plain [4]
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Butter
- Cakes and cupcakes [4]
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Candy

- Candy-coated popcorn
- Cashew milk [1]
- Cereal bars [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Chestnuts
- Chili sauce
- Chocolate milk-based drinks, e.g., Yoo-Hoo
- Cinnamon buns or rolls [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Cobbler/crisp topping in fruit cobblers and crisps [4]
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Coconut flour
- Coconut milk [1]
- Coffee (regular, decaffeinated, and iced)
- Commercial processed products without a Child Nutrition (CN) label or product formulation statement (PFS), e.g., entrees like pizza and chicken nuggets, smoothies, hummus, and breaded vegetables [5]
- Condiments, e.g., ketchup, mustard, relish, barbecue sauce
- Cookies, all types [4], except animal crackers and graham crackers
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Cranberry cocktail drink
- Cream cheese
- Cream, half and half
- Dehydrated vegetables used for seasoning
- Drinkable or squeezable yogurt and yogurt drinks [5]
- Egg whites without the yolk
- Eggnog
- Flavored milk in preschool meals
- Flavored milk with more than 10 grams of added sugars per 8 fluid ounces served as part of reimbursable meals and afterschool snacks for grades K-12
  Applies to the NSLP, SBP, and ASP meal patterns for grades K-12

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

- Flavored milk sold as a competitive food in middle and high schools that contains more than 15 grams of added sugars per 12 fluid ounces
  Applies to the NSLP, SBP, and ASP meal patterns for grades K-12
- Frozen yogurt
- Fruit drink, fruit beverage, powdered fruit drink mix
- Fruit leathers (100 percent fruit)
- Fruit punch (not 100 percent juice)
- Fruit snacks, e.g., fruit roll-ups, wrinkles, and twists
- Gelatin, regular and sugar free
- Grain products in groups A-G of Exhibit A that contain more than 3.99 grams of noncreditable grains per portion (refer to the CSDE's resource, *Noncreditable Grains for the School Nutrition Programs and the Connecticut Nutrition Standards*)
  Applies to the NSLP, SBP, and ASP meal patterns for grades K-12
- Grain products in groups H-I of Exhibit A that contain more than 6.99 grams of noncreditable grains per portion (refer to the CSDE's resource, *Noncreditable Grains for the School Nutrition Programs and the Connecticut Nutrition Standards*)
  Applies to the NSLP, SBP, and ASP meal patterns for grades K-12
- Grain products that are not whole grain-rich (WGR) or enriched [2]
- Grain-based desserts that exceed 2 oz eq per week [4]
  Applies to the NSLP, SBP, and ASP meal patterns for grades K-12
- Grain-based desserts, e.g., cookies, sweet piecrusts, doughnuts, cereal bars, granola bars, sweet rolls, pastries, toaster pastries, cake, and brownies [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Granola bars [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Home-canned products, e.g., vegetables and fruits
- Honey
- Hot chocolate
- Ice cream and ice cream novelties
- Ice milk
- Iced coffee
- Iced tea
- Imitation cheese

- Jam
- Jelly
- Ketchup
- Lemonade
- Limeade
- Liquid egg substitutes
- Maple syrup
- Margarine
- Marshmallow cereal treats [4]
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Marshmallows
- Mayonnaise
- Milk for age 1 in the preschool meal patterns: unflavored or flavored reduced fat (2%); unflavored or flavored low-fat (1%) milk; and unflavored or flavored fat-free milk
- Milk for ages 2-5 in the preschool meal patterns: flavored milk
- Milk for the meal patterns for grades K-12: flavored milk served as part of reimbursable meals or afterschool snacks that contains more than 10 grams of added sugars per 8 fluid ounces; and flavored milk sold as a competitive food in middle and high schools that contains more than 15 grams of added sugars per 12 fluid ounces
- Milk reconstituted from dry milk powder (section 7 CFR 210.10(d)(3)(ii) of the NSLP regulations allows reconstituted milk only with approval from the state agency when there is a continuing emergency that prevents fluid milk from being available)
- Mustard
- Nectar drinks
- Nondairy milk substitutes that do not meet the USDA's nutrition standards for fluid milk substitutes [1]
- Nutrition supplement beverages, e.g., Abbott's Pediasure
- Oat milk that does not meet the USDA's nutrition standards for fluid milk substitutes [1]
- Pastries [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Pickle relish

- Pies, e.g., coconut, fruit, pecan [4]
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Pita chips, sweet, e.g., cinnamon sugar, [4]
  Applies to the SBP and ASP meal patterns for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Popsicles (not 100 percent juice)
- Potato chips
- Powdered milk beverages, e.g., Nestle's NIDO
- Probiotic dairy drinks
- Pudding
- Pudding pops
- Puffs, fruit and vegetable
- Reconstituted milk powder (refer to "Milk reconstituted from dry milk powder")
- Rice milk [1]
- Salad dressings
- Salt pork
- Scones, sweet, e.g., blueberry, raisin, or orange cranberry [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Scrapple
- Sherbet
- Smoothies that contain dietary or herbal supplements
- Soda, regular and diet
- Soups, commercial cream of vegetable, e.g., cream of broccoli, cream of mushroom, and cream of celery
- Soups, commercial non-vegetable, e.g., beef barley, beef noodle, turkey or chicken noodle, and turkey or chicken rice
- Sour cream
- Soy milk that does not meet the USDA's nutrition standards for fluid milk substitutes [1]
- Sports drinks, regular and diet
- Spreadable fruit
- Syrup
- Tea, regular, herbal, and iced

- Toaster pastries [4]
  Applies to the ASP meal pattern for grades K-12 and the NSLP, SBP, and ASP preschool meal patterns
- Tofu that is not easily recognizable as a meat substitute, e.g., tofu blended into other foods (like smoothies, soup, and sauces), tofu baked in desserts, and tofu that does not represent a meat substitute, such as tofu noodles [6]
- Tofu with less than 5 grams of protein in 2.2 ounces (weight) or ¼ cup (volume) [6]
- Water [7]
- Yogurt and soy yogurt that contain more than 12 grams of added sugars per 6 ounces (more than 2 grams of added sugars per ounce) [8]
- Yogurt products, e.g., drinkable or squeezable yogurt, frozen yogurt, yogurt bars, yogurt-covered breakfast bars, and yogurt-covered fruits and nuts

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Menu Planning Notes

[1] Milk substitutes for non-disability reasons must meet the USDA's nutrition standards for fluid milk substitutes. For more information, refer to the CSDE's resource, *Allowable Fluid Milk Substitutes for Non-disability Reasons in the School Nutrition Programs*, and visit the "Milk Substitutes" section of the CSDE's Special Diets in School Nutrition Programs webpage.

[2] Grains must be WGR or enriched. Bran and germ credit the same as enriched grains. For guidance on identifying creditable grains, refer to the CSDE's resources, *Crediting Whole Grains in the School Nutrition Programs* and *Crediting Enriched Grains in the School Nutrition Programs*. For guidance on meeting the WGR requirements for the meal patterns for grades K-12, refer to the CSDE's *Guide to Meeting the Whole Grain-rich Requirement for the Meal Patterns for Grades K-12 in the School Nutrition Programs*. For guidance on meeting the WGR requirements for the preschool meal patterns, refer to the CSDE's *Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program*.

[3] To credit in the meal patterns for grades K-12, breakfast cereals must be whole grain, enriched, or fortified; cannot exceed 6.99 grams of noncreditable grains per portion; and cannot exceed 6 grams of added sugars per dry ounce. To credit in the preschool meal patterns, breakfast cereals must be whole grain, enriched, or fortified, and cannot exceed 6 grams of added sugars per dry ounce. For guidance on creditable breakfast cereals, refer to the CSDE's resource, *Crediting Breakfast Cereals in the School Nutrition Programs*. For a detailed list of noncreditable grains, refer to the CSDE's resource, *Noncreditable Grains for the School Nutrition Programs and the Connecticut Nutrition Standards*.

[4] Grain-based desserts do not credit in ASP meal pattern for grades K-12 or the NSLP, SBP, and ASP preschool meal patterns. Creditable grain-based desserts are allowed in the NSLP and SBP meal patterns for grades K-12, but certain grain-based desserts do not credit in the SBP. Grain-based desserts at lunch for grades K-12 cannot exceed 2 oz eq per week. For more information, refer to the CSDE's resource, *Crediting Grain-based Desserts in the Meal Patterns for Grades K-12 in the School Nutrition Programs*.

[5] Commercial processed products do not credit in the school nutrition programs unless they are listed in the USDA's *Food Buying Guide for Child Nutrition Programs* or have a CN label or PFS. The USDA requires that SFAs must verify PFS forms for accuracy prior to purchasing, serving, and claiming the food product in reimbursable meals and afterschool snacks. For information on crediting documentation, refer to the CSDE's resources, *Using Child Nutrition (CN) Labels in the School Nutrition Programs*, *Using Product Formulation Statements in the School Nutrition Programs*, and *Accepting Processed Product Documentation in the School Nutrition Programs*. The USDA's guidance is provided in USDA

Memo SP 05-2025, CACFP 04-2025, and SFSP 02-2025: *Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements* and on the USDA's Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement webpage. Additional guidance is available on the CSDE's Crediting Documentation for the Child Nutrition Programs webpage. Training on the requirements for CN labels and PFS forms is available in Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products of the CSDE's training program, *What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

[6] Tofu and tofu products must be easily recognizable as a meat substitute and must contain at least 5 grams of protein in a 2.2-ounce serving by weight (¼ cup volume equivalent). For guidance on crediting tofu, refer to the CSDE's resource, *Crediting Tofu and Tofu Products in the School Nutrition Programs*.

[7] The USDA requires that SFAs must make plain potable drinking water available to children at no charge during the meal and snack service. However, water is not a meal component and is not part of reimbursable meals or afterschool snacks. For more information, refer to the CSDE's Water Availability for School Nutrition Programs webpage. Training on the water requirement is available in Module 16: Water Availability During Meal Service of the CSDE's training program, *What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

[8] Yogurt and soy yogurt must meet the Food and Drug Administration's (FDA) standard of identity for yogurt (21 CFR 131.200) and cannot exceed 12 grams of added sugars per 6 ounces (no more than 2 grams of added sugars per ounce). For guidance on crediting yogurt, refer to the CSDE's resource, *Crediting Yogurt in the School Nutrition Programs*.

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Resources

Allowable Fluid Milk Substitutes for Non-disability Reasons in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/specdiet/milk_substitutes_snp.pdf

Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA webpage):
https://www.fna.usda.gov/cn/labeling/tips-evaluating-pfs

Commercial Processed Products (CSDE's Crediting Documentation for the Child Nutrition Program webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs#Commercial

Competitive Foods in Schools (CSDE webpage):
https://portal.ct.gov/sde/nutrition/competitive-foods

Connecticut Nutrition Standards (CSDE webpage):
https://portal.ct.gov/sde/nutrition/connecticut-nutrition-standards

Crediting Breakfast Cereals in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_cereals_snp.pdf

Crediting Documentation for the Child Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs

Crediting Enriched Grains in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_enriched_grains_snp.pdf

Crediting Foods in School Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs

Crediting Summary Charts for the Meal Patterns for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/crediting_summary_ charts_ snp.pdf

Crediting Guide for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/mpg/guide_crediting_snp.pdf

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

Crediting Tofu and Tofu Products in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_tofu_snp.pd

Crediting Whole Grains in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_whole_grains_snp.pdf

Crediting Yogurt in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_yogurt_snp.pdf

Food Buying Guide for Child Nutrition Programs (USDA):
https://www.fna.usda.gov/tn/fbg

Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/wgr_requirement_cacfp.pdf

Guide to Meeting the Whole Grain-rich Requirement for the Meal Patterns for Grades K-12 in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/guide_wgr_requirement_snp_grades_k-12.pdf

Healthy Food Certification (CSDE webpage):
https://portal.ct.gov/sde/nutrition/healthy-food-certification

List of Acceptable Foods and Beverages (CSDE webpage):
https://portal.ct.gov/sde/nutrition/list-of-acceptable-foods-and-beverages

Meal Pattern and Crediting Resources for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/meal_pattern/resources_school_meal_patterns_snp.pdf

Menu Planning Guidance for School Meals for Grades K-12 (CSDE webpage):
https://portal.ct.gov/sde/nutrition/menu-planning-guidance-for-school-meals

Noncreditable Grains for the School Nutrition Programs and the Connecticut Nutrition Standards (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/noncreditable_grains_snp.pdf

USDA Final Rule: Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans (89 FR 31962):
https://www.fna.usda.gov/cn/fr-042524

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

USDA Memo SP 01-2025: Fluid Milk Requirements for School Meals:
https://www.fna.usda.gov/cn/fluid-milk-requirements-schools

USDA Memo SP 05-2025, CACFP 04-2025, and SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements:
https://www.fna.usda.gov/cn/labeling/guidance-accepting-processed-product-documentation

Using Child Nutrition (CN) Labels in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/cn_labels_snp.pdf

Using Product Formulation Statements in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/product_formulation_statements.pdf

Water Availability for School Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/water-availability-for-school-nutrition-programs

What's in a Meal Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs):
https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module8

What's in a Meal Module 16: Water Availability During Meal Service (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs):
https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials#module16

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

For more information, visit the CSDE's Crediting Foods in School Nutrition Programs webpage or contact the school nutrition programs staff at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/noncreditable_foods_snp.pdf.

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Noncreditable Foods in the Meal Patterns for the School Nutrition Programs

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Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: https://www.usda.gov/sites/default/files/documents/ad-3027.pdf, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail: U.S. Department of Agriculture
   Office of the Assistant Secretary for Civil Rights
   1400 Independence Avenue, SW
   Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

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