

# Crediting Soups in the Summer Food Service Program

This guidance applies to meals and snacks served in the U.S. Department of Agriculture’s (USDA) Summer Food Service Program (SFSP). For information on the SFSP meal patterns and the vegetables/fruits component, visit the “[Meal Patterns](#)” section of the Connecticut State Department of Education’s (CSDE) SFSP webpage and refer to the CSDE’s [Requirements for the Vegetables/Fruits Component of the Summer Food Service Program Meal Patterns](#). For information on the crediting requirements, visit the CSDE’s [Crediting Foods in the Summer Food Service Program](#) webpage and [Crediting Documentation for the Child Nutrition Programs](#) webpage.



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# Crediting Soups in the Summer Food Service Program

## Meal Pattern Contribution of Commercial Soups

Commercial vegetable soups credit based on the yields in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG). One cup of an allowable commercial vegetable soup credits as  $\frac{1}{4}$  cup of the vegetables/fruits component. One cup of a commercial bean, pea, or lentil soup credits as  $\frac{1}{2}$  cup of the vegetables/fruits component.

Effective July 1, 2024, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changed the name of the previous “legumes (beans and peas)” vegetable subgroup to the “beans, peas, and lentils” vegetable subgroup.

Table 1 shows the types of commercial vegetable soups that credit as the vegetables/fruits component based on the FBG. The 1-cup serving refers to the amount of the ready-to-eat cooked soup, e.g., heated canned or frozen ready-to-serve soup, reconstituted dried soup, and reconstituted condensed soup.

To credit an allowable commercial vegetable soup differently from the FBG yields, SFSP sponsors must obtain a product formulation statement (PFS) from the manufacturer that states the specific contribution of each vegetable subgroup in the serving (refer to “[Crediting commercial soups not listed in FBG](#)” in this document).

**Table 1. Allowable commercial vegetable soups**

<b>Vegetable soups</b>	<b>Bean, pea, and lentil soups</b>
<b>1 cup = <math>\frac{1}{4}</math> cup of vegetables/fruits</b>	<b>1 cup = <math>\frac{1}{2}</math> cup of vegetables/fruits</b>
Minestrone soup	Bean soup, e.g., black bean, navy bean, and mixed bean
Tomato soup	Pea soup, e.g., split pea
Tomato soup with other basic components such as rice	Lentil soup
Vegetable soup (contains only vegetables)	
Vegetable soup with other basic components such as meat or poultry	

## Crediting Soups in the Summer Food Service Program

### Crediting commercial soups not listed in FBG

Commercial soups not listed in the FBG require crediting documentation that states the specific contribution of each meal component per serving, such as vegetables, grains, and meats/meat alternates (MMA). Acceptable documentation includes a Child Nutrition (CN) label (available only for soups that provide at least ½ ounce equivalent of MMA per serving) or a manufacturer's PFS. For more information, refer to the CSDE's resources, [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#) and [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#).

SFSP sponsors must obtain a PFS for all commercial processed products without a CN label that are not found in the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG). This documentation must be obtained and verified for accuracy prior to purchasing, serving, and claiming the soup in reimbursable meals and snacks. Commercial soups without a CN label or PFS cannot credit.

SFSP sponsors must maintain all crediting documentation on file in accordance with the records retention requirements for the SFSP (refer to the CSDE's [Records Retention Requirements for the Summer Food Service Program](#)). This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the SFSP

For more information on crediting documentation, refer to the CSDE's resource, [Accepting Processed Product Documentation in the Summer Food Service Program](#), USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: *Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements*, and the USDA's resource, [Tips for Evaluating a Manufacturer's Product Formulation Statement](#).

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 the CSDE's Summer Meals annual training module, [Crediting Documentation for Summer Meals](#); Module 6: Meal Pattern Documentation, Part B – Crediting Commercial Processed Products of the CSDE's training program, [What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12](#); and the Institute of Child Nutrition's online training, [FBG Module 3: Product Formulation Statements](#).

## Crediting Soups in the Summer Food Service Program

### Serving size considerations for commercial vegetable soups

The served portion of a commercial vegetable soup must be sufficient to provide the vegetable subgroups being credited. Menu planners should consider the appropriateness of the serving size and container size used to serve the soup.

- **Meal pattern contribution:** The large serving needed for a commercial vegetable soup to provide the full vegetables/fruits component might be unreasonable, especially for younger children. For example, the SFSP lunch and supper meal pattern requires  $\frac{3}{4}$  cup of the vegetables/fruits component. This equals 3 cups of a commercial vegetable soup or  $1\frac{1}{2}$  cups of a commercial bean, pea, or lentil soup.

When the serving of commercial soup needed to provide the full vegetables/fruits component is too large, the CSDE recommends offering a smaller serving of soup and supplementing it with another food from the vegetables/fruits component. For example, a lunch menu could offer  $\frac{3}{4}$  cup of the vegetables/fruits component from 1 cup of a commercial tomato soup (credits as  $\frac{1}{4}$  cup) and  $\frac{1}{2}$  cup of broccoli (credits as  $\frac{1}{2}$  cup).

- **Container size:** A 1-cup container (8 fluid ounces) does not provide 1 cup of soup unless it is filled to the top, which is impractical. To prevent spills and ensure the served portion meets the meal pattern requirements, the container should be larger than the planned serving of soup. For example, SFSP sponsors could use a 10-fluid ounce bowl to hold 8 fluid ounces (1 cup) of soup and a 6-fluid ounce bowl to hold 4 fluid ounces ( $\frac{1}{2}$  cup) of soup.

Table 2 indicates the vegetables/fruits component contribution of different serving sizes of commercial soups.

**Table 2. Crediting commercial vegetable soups**

Vegetable soup serving	Bean/pea/lentil soup	Credits as
$\frac{1}{2}$ cup	$\frac{1}{4}$ cup	$\frac{1}{8}$ cup
1 cup	$\frac{1}{2}$ cup	$\frac{1}{4}$ cup
2 cups	1 cup	$\frac{1}{2}$ cup
3 cups	$1\frac{1}{2}$ cups	$\frac{3}{4}$ cup

# Crediting Soups in the Summer Food Service Program

## Crediting Soups Made from Scratch

Soups made from scratch credit based on the quantity of each meal component in one serving of the recipe. SFSP sponsors must determine the crediting information for each creditable soup ingredient based on the yields listed in the FBG. For information on standardized recipes, visit the “[Standardized Recipes](#)” section of the CSDE’s [Crediting Documentation for the Child Nutrition Programs](#) webpage.

To credit toward the meal patterns, one serving of the recipe must contain at least the minimum creditable amount of a meal component ( $\frac{1}{8}$  cup for vegetables/fruits and  $\frac{1}{4}$  ounce for grains and MMA). Menu planners must ensure that vegetable soups served in reimbursable meals and snacks meet the applicable SFSP meal pattern crediting requirements.

For guidance on the meal pattern requirements, refer to the CSDE’s [Crediting Foods in the Summer Food Service Program](#) webpage. Training on the crediting requirements for the meal components is available in the CSDE’s Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns](#).



# Crediting Soups in the Summer Food Service Program

## Resources

Accepting Processed Product Documentation in the Summer Food Service Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/accepting\\_processed\\_product\\_documentation\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/accepting_processed_product_documentation_sfsp.pdf)

Accepting Product Documentation (CSDE's Crediting Documentation for the Child Nutrition Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/accepting-product-documentation>

Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit\\_beans\\_peas\\_lentils\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/credit_beans_peas_lentils_sfsp.pdf)

Crediting Documentation for the Child Nutrition Program (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs>

FBG Module 3: Product Formulation Statements (Institute of Child Nutrition):

<https://theicn.docebosaas.com/learn/courses/139/fbg-module-3-product-formulation-statements-pfs>

Food Buying Guide for Child Nutrition Programs (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>

Product Formulation Statements (CSDE's Crediting Documentation for the Child Nutrition Programs webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/product-formulation-statements>

Records Retention Requirements for the Summer Food Service Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/records\\_retention\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/records_retention_sfsp.pdf)

Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/standardized-recipes>

Summer Meals Annual Training Module: Crediting Documentation for Summer Meals ("Annual Training" section of CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training#CreditingDocumentation>

## Crediting Soups in the Summer Food Service Program

Summer Meals Annual Training Module: Crediting Foods in the Summer Food Service Program Meal Patterns: Part 5: Vegetables/Fruits Component ("Annual Training" section of CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training#CreditingFoods>

USDA Final Rule: Child Nutrition Programs: Meal Patterns Consistent with The 2020-2025 Dietary Guidelines For Americans (89 FR 31962):

<https://www.federalregister.gov/documents/2024/04/25/2024-08098/child-nutrition-programs-meal-patterns-consistent-with-the-2020-2025-dietary-guidelines-for>

Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/cn\\_labels\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/cn_labels_sfsp.pdf)

Using Product Formulation Statements in the Summer Food Service Program (CSDE):

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/product\\_formulation\\_statements\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/product_formulation_statements_sfsp.pdf)

Vegetables and Fruits Component (CSDE's Crediting Foods in the Summer Food Service Program webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program/vegetables-and-fruits>



## Crediting Soups in the Summer Food Service Program

For more information, visit the CSDE's [Crediting Foods in School Nutrition Programs](#) webpage or contact the [Summer Meals 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/credit\\_soups\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_soups_sfsp.pdf).

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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](mailto:program.intake@usda.gov)

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