

## The School Lunch Tray: February 23, 2022

Dear School Sponsors of Child Nutrition Programs:

The School Lunch Tray contains the Connecticut State Department of Education's (CSDE) weekly email notifications for the U.S. Department of Agriculture's (USDA) school nutrition programs. This week's topics are listed below.

### **Action Items**

- None

### **Need to Know**

- Updated Meal Pattern and Crediting Resources for the SFSP
- New CSDE Resource: Crediting Summary Charts for the Summer Food Service Program
- Updated Connecticut Nutrition Standards (CNS) Worksheets for Evaluating Foods for Compliance: School Years 2021-22 and 2022-23
- Data on Healthy Food Certification (HFC) Participation for School Year 2021-22
- Submitting Comments on the USDA's Final Rule for Transitional Standards for Milk, Whole Grains, and Sodium: Due March 24, 2022
- New USDA Resource: Maintaining Integrity in School Meals Served Outside the Cafeteria
- Resource Roundup: Requirements for Procedural Safeguards for Meal Modifications in School Nutrition Programs

### **Good to Know**

- Institute of Child Nutrition (ICN) STAR Webinar: Strategies for Leading a Heart-Healthy Lifestyle, February 24, 2022
- USDA Webinar: Modifications to Accommodate Disabilities in School Meals Programs, March 2, 2022
- Institute of Child Nutrition (ICN) Webinar: Batch Cooking Success Stories for Quality and Efficiency, March 3, 2022
- Win a Refrigerated Milk Cooler: New England Dairy's Chill Out with Cold Milk Temperature Survey Contest Deadline is March 15, 2022
- New England Dairy Webinar: Real Facts about Real Dairy in School Meals, March 16, 2022

Please review and share with appropriate staff members. For previous versions of the School Lunch Tray, visit the CSDE's [School Lunch Tray and Table Talk](#) webpage.



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## Action Items

None

## Need to Know

### Updated Meal Pattern and Crediting Resources for the Summer Food Service Program (SFSP)

The CSDE recently updated the SFSP meal patterns and menu planning resources, including guidance for meal modifications and crediting foods, menu planning forms, and production records. The webpages where these documents are available are highlighted in yellow below and the direct links to each document are also provided. *Please discard any previous versions dated prior to February 2022 and replace with these updated versions.*

**Note:** An extensive list of resources and websites to assist sponsors with meeting the SFSP meal patterns is available in the CSDE's [Resources for the SFSP Meal Patterns](#).

### *Meal Patterns and Menu Planning*

#### **Meal Patterns** (SFSP webpage)

- [Meal Patterns for the SFSP](#)

#### **Meal Modifications for Special Diets** (SFSP webpage)

- [Guidance for Meal Modifications in the SFSP](#)
- Medical Statement: [Request for Meal Modifications in the SFSP](#)

#### **Menu Forms** (SFSP webpage)

- [Breakfast Menu Form for the SFSP](#)
- [Lunch/Supper Menu Form for the SFSP](#)
- [Snack Menu Form for the SFSP](#)

#### **Production Records** (SFSP webpage)

- [Production Records for the Summer Food Service Program](#)
- [SFSP Production Record for Breakfast and Lunch/Supper](#)
- [SFSP Production Record for Breakfast and Snack](#)
- [SFSP Production Record for Lunch/Supper and Snack](#)
- [SFSP Production Record for Meal Pattern Components](#)

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## ***Crediting Foods***

### **Crediting Commercial Processed Products** (“Documents/Forms” section of SFSP webpage)

- [Accepting Processed Product Documentation in the SFSP](#)
- [CN Labeling Program](#)
- [Noncreditable Foods in the SFSP](#)
- [Product Formulation Statements](#)

### **Crediting Foods Made from Scratch** (“Documents/Forms” section of SFSP webpage)

- [Standardized Recipe Form for the SFSP](#)

### **Meat/Meat Alternates Component** (“Documents/Forms” section of SFSP webpage)

- Overview: [Requirements for the Meat/Meat Alternates Component of the SFSP Meal Patterns](#)
- [Crediting Commercial Meat/Meat Alternate Products in the SFSP](#)
- [Crediting Deli Meats in the SFSP](#)
- [Crediting Legumes in the SFSP](#)
- [Crediting Nuts and Seeds in the SFSP](#)
- [Crediting Yogurt in the SFSP](#)
- [Requirements for Alternate Protein Products in the SFSP](#)

### **Vegetables/Fruits Component** (“Documents/Forms” section of SFSP webpage)

- Overview: [Requirements for the Vegetables/Fruits Component of the SFSP Meal Patterns](#)
- [Crediting Juice in the SFSP](#)
- [Crediting Legumes in the SFSP](#)
- [Crediting Smoothies in the SFSP](#)

### **Grains/Breads Component** (“Documents/Forms” section of SFSP webpage)

- Overview: [Requirements for the Grains/Breads Component of the SFSP Meal Patterns](#)
- [Calculation Methods for Grain Servings in the SFSP](#)
- [Crediting Breakfast Cereals in the SFSP](#)
- [Crediting Enriched Grains in the SFSP](#)
- [Crediting Whole Grains in the SFSP](#)
- [Servings for Grains/Breads in the SFSP](#)

### **Milk Component** (“Documents/Forms” section of SFSP webpage)

- Overview: [Requirements for the Milk Component of the SFSP Meal Patterns](#)
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### **New CSDE Resource: Crediting Summary Charts for the Summer Food Service Program**

The CSDE's new resource, [Crediting Summary Charts for the SFSP Meal Patterns](#), provides quick access to information about the crediting and documentation requirements for the SFSP meal patterns. This document includes an overview chart of the crediting and documentation requirements, and individual charts that summarize the crediting requirements and methods for each of the four meal pattern components, including milk, meat/meat alternates, vegetables/fruits, and grains/breads.

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### **Updated Connecticut Nutrition Standards (CNS) Worksheets for Evaluating Foods for Compliance: School Years 2021-22 and 2022-23**

The CSDE's CNS worksheets for school years 2021-22 and 2022-23 are now available in the "[How To Evaluate Foods for CNS Compliance](#)" section of the CSDE's CNS webpage. Public schools that participate in Healthy Food Certification (HFC) must use these worksheets to evaluate 1) recipes for foods made from scratch; and 2) commercial food products that are not listed on the [CSDE's List of Acceptable Foods and Beverages](#) webpage. For more information on the CNS, visit the CSDE's [CNS](#) webpage.

*Please discard any previous worksheets and replace with these versions dated February 2022.* If you need assistance or experience any glitches with the worksheets, please contact Susan Fiore at [susan.fiore@ct.gov](mailto:susan.fiore@ct.gov).

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### **Data on Healthy Food Certification (HFC) Participation for School Year 2021-22**

Healthy Food Certification (HFC) is in its sixteenth year of implementation with school year 2021-22 and has the highest participation since HFC began in school year 2006-07. The data below summarizes HFC participation for school year 2021-22.

- 184 school districts/schools (95.8% of eligible districts/schools)
- 6 new districts/schools
- 100% recertification rate
- 1.7% increase in HFC participation from school year 2020-21
- 88.6% increase from the first year (2006-07) to the current school year

The CSDE's handout, [Healthy Food Certification Participation for School Year 2021-22](#), includes a list of participating districts and schools, comparison charts of HFC participation from last year to this year, and a year-to-date summary. You can find additional information on the CSDE's [Healthy Food Certification](#) webpage, including a [color-coded map](#) of the towns implementing HFC, and a [HFC Data presentation](#) about current HFC participation data.

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### **Submitting Comments on the USDA’s Final Rule for Transitional Standards for Milk, Whole Grains, and Sodium: Due March 24, 2022**

On February 7, 2022, the USDA published the final rule, *Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium*. This rule provides schools and their industry partners with the certainty needed for the next two school years, while the USDA works collaboratively on permanent standards that will build on the progress that has been made over the past decade. The USDA is inviting comments on this final rule to provide insight while working toward developing permanent, science-based meal standards for the long-term. Comments can be submitted in writing using one of the methods below.

1. Visit the [Federal eRulemaking Portal](#) and follow the online instructions for submitting comments.
2. Mail comments to Tina Namian, Chief, School Programs Branch, Policy and Program Development Division—4th Floor, Food and Nutrition Service, 1320 Braddock Place, Alexandria, VA 22314.

Comments must be submitted by **March 24, 2022**.

The Final Rule is available in the [Federal Register](#) and as a [PDF](#). For more information about the Transitional Standards, visit the USDA’s [Building Back Better with School Meals](#) webpage.

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### **New USDA Resource: Maintaining Integrity in School Meals Served Outside the Cafeteria**

The USDA Food and Nutrition Service’s (FNS) Office of Program Integrity (OPI) recently released a tip sheet, [Maintaining Integrity in School Meals Served Outside the Cafeteria](#), based on information collected from schools. This resource assists school nutrition programs in strengthening integrity during meal services held in locations other than the cafeteria. It provides a list of suggested practices that program operators may adopt to assist with proper meal counting and claiming when meals are served in alternative locations.

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### **Resource Roundup: Requirements for Procedural Safeguards for Meal Modifications in School Nutrition Programs**

The USDA requires that local educational agencies (LEAs) include procedural safeguards for meal modifications to accommodate a child's disability in the school nutrition programs. These requirements are part of the USDA's nondiscrimination regulations and civil rights protections. The CSDE's resource, [\*Requirements for Procedural Safeguards for Meal Modifications in School Nutrition Programs\*](#), summarizes the procedural safeguards requirements.

For more resources on meal modifications, visit the CSDE's [Special Diets in School Nutrition Programs](#) webpage.

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### Good to Know

#### **Institute of Child Nutrition (ICN) STAR Webinar: Strategies for Leading a Heart-Healthy Lifestyle, February 24, 2022**

In observance of American Heart Month, the February STAR webinar will feature the American Heart Association (AHA). AHA will highlight practices to lead a heart-healthy lifestyle and provide tips and resources to promote healthy eating in school nutrition programs. This webinar will also feature best practices to aid school nutrition professionals with implementing sodium reduction strategies in school nutrition operations.

- *Date and time:* February 24, 2022, from 3:00 – 4:00 p.m.
- *Registration:* [https://theicn.zoom.us/webinar/register/WN\\_Ha4-63DkRMe13o3CZ8O-RQ](https://theicn.zoom.us/webinar/register/WN_Ha4-63DkRMe13o3CZ8O-RQ)
- *SNA Key Areas:* 1 – Nutrition
- *USDA Professional Standards Codes:* 1200 – Nutrition Education
- *Learning Objectives:* Recall healthy lifestyle tips and resources that contribute to a heart-healthy lifestyle; recall best practices for adopting healthy eating in school nutrition programs; and recall best practices for implementing sodium reduction strategies in school nutrition operations.

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#### **USDA Webinar: Modifications to Accommodate Disabilities in School Meals Programs, March 2, 2022**

The USDA's Food and Nutrition Service (FNS) Civil Rights Division is providing webinar-based training on *Modifications to Accommodate Disabilities in School Meals Programs*.

- *Date and time:* Wednesday, March 2, 2022, from 3:00 – 4:00 p.m.
- *Registration:* <https://usda-fns.webex.com/usda-fns/j.php?RGID=rb4ef225c2bc3bf211fd68f83a0e615do>  
**Note:** Registration by **February 28, 2022**, is required to ensure you receive an attendee link.

### **Institute of Child Nutrition (ICN) Webinar: Batch Cooking Success Stories for Quality and Efficiency, March 3, 2022**

The ICN's Culinary Institute of Child Nutrition (CICN) is presenting a webinar on *Batch cooking Success Stories for Quality and Efficiency*. Batch cooking is a production practice that can help us protect food quality and reduce waste. As a follow-up to the January 2022 CICN Webinar on Kitchen Efficiency, the ICN is taking a deeper dive into batch cooking (or cooking to the line) to explore its many advantages. Hear success stories from a panel of child nutrition operators on how batch cooking helps them optimize production efficiency and exceed customer expectations.

- *Date and time:* Thursday, March 3, 2022, from 3:00 – 4:00 p.m.
- *Registration:* [https://theicn.zoom.us/webinar/register/WN\\_czj-9CBgQzCAKFA9Rhjjqw](https://theicn.zoom.us/webinar/register/WN_czj-9CBgQzCAKFA9Rhjjqw)
- *SNA Key Areas:* 1 – Nutrition, 2 – Operations
- *USDA Professional Standards Codes:* 1100 – Menu Planning, 2100 – Food Production, 2200 – Serving Food
- *Learning Objective:* Identify strategies for effectively implementing batch cooking in routine menu production.

Registration: [https://theicn.zoom.us/webinar/register/WN\\_czj-9CBgQzCAKFA9Rhjjqw](https://theicn.zoom.us/webinar/register/WN_czj-9CBgQzCAKFA9Rhjjqw)

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### **Win a Refrigerated Milk Cooler: New England Dairy's Chill Out with Cold Milk Temperature Survey Contest Deadline is March 15, 2022**

The final deadline for New England Dairy's *Chill Out with Cold Milk Temperature Survey* contest is **March 15, 2022**. All Connecticut schools that submit a completed milk temperature survey during the 2021-22 school year are eligible to win an 8- or 12-crate cow spot wrapped milk cooler. Surveys can be submitted online or emailed to [info@newenglanddairy.com](mailto:info@newenglanddairy.com). Additional details and official rules are available at [NewEnglandDairy.com](http://NewEnglandDairy.com). Funding for this project was provided by the Connecticut Milk Promotion Board and New England Dairy.

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### **New England Dairy Webinar: Real Facts about Real Dairy in School Meals, March 16, 2022**

Dairy foods play an important role in Child Nutrition Programs due to their unique nutrient package, however students are not meeting the recommended servings of dairy. This webinar will explore the nutritional contributions of dairy foods to student health, and answer common questions related to dairy alternatives and flavored milk. Register for the *Real Facts About Real Dairy in School Meals* webinar and learn why you can feel good about encouraging your students to choose dairy.

- *Date and time:* Wednesday, March 16, 2022, from 2:00 – 3:00 p.m.
  - *Registration:* [https://zoom.us/webinar/register/WN\\_IT3FCNgRSSyJUv\\_tSfF\\_Ew](https://zoom.us/webinar/register/WN_IT3FCNgRSSyJUv_tSfF_Ew)
  - *Continuing Professional Education (CPE) credits:* Approval pending for 1.0 hour of CPE pending from the School Nutrition Association (SNA) and Commission on Dietetic Registration (CDR)
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For more information, visit the Connecticut State Department of Education's (CSDE) [School Lunch Tray and Table Talk](#) webpage, or contact the [school nutrition programs staff](#) in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at [https://portal.ct.gov/-/media/SDE/Nutrition/SLT/2022/SLT\\_02\\_23\\_2022.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/SLT/2022/SLT_02_23_2022.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;
- (2) fax: (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

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