

Nutrition News

Summer Food Service Program



March 5, 2020

SUMMER FOOD SERVICE PROGRAM SUMMIT

Together,
We Can Feed
Georgia's Children.

FEB.25 2020 | HELMS COLLEGE | MACON GA



2020 SFSP Summit: *Together We Can Feed Georgia's Children*

DECAL recently hosted a statewide Summer Food Service Program (SFSP) Summit in Macon, GA, for experienced sponsors and those organizations that have an interest in getting involved in the program. This year's summit featured speakers, workshops and a panel presentation focused on how we can all work together to feed Georgia's children.

DECAL's Nutrition Team congratulates the following SFSP sponsors who were recognized for their work in serving nutritious meals to Georgia's children last summer. Representatives of these organizations received certificates during the awards presentation at the Summit.

Most SFSP Meal Sites:

Angie Johnson, America's Second Harvest of Coastal, GA, Inc. (not pictured)

Newcomer Award:

Kristen Brogden, YMCA of Moultrie, GA (not pictured)



Most Innovative SFSP Site:
Donna Martin, Burke Co. Schools



Newcomer Award:
Doreen Simmons,
Allen Jordan Johnson Foundation



We thank all of our sponsors for the work you do to feed Georgia's hungry children!

Best SFSP Partner:
Phyllis Oliver,
Chattooga County
Schools

Newcomer Award:
Almonica Harper and
Antonio Herron,
YMCA of Metropolitan
Atlanta

Door Prize Winners

If you missed the Summit, you missed the opportunity to win some great prizes! DECAL gave away three bundles of branded promotional materials that can be used to help promote meal sites.

Congratulations to the three lucky sponsors who each won a banner, directional sign, door tags and post cards:



Summit Workshop Presentations

The Summit offered a variety of resourceful workshops that were designed to spark fresh ideas and help you prepare for an effective and compliant operation this summer. If you attended the Summit and found yourself torn between which session to see, or if you missed the Summit altogether, the good news is the presentations are available online. If you would like to connect with a workshop presenter, please email [Cindy Kicklighter](mailto:Cindy.Kicklighter@dec.state.ga.us). Click on the blue links below to view.

[Child Hunger in Georgia: Filling the Summer Nutrition Gap](#)
Clarissa Hayes, FRAC

[Nontraditional Sites, Donna Martin, Burke County Schools](#)
[Part 1: The Case for Mobile](#)
[Part 2: Mobile Sites](#)
[Part 3: Menus & More](#)

[Promotion Strategies, Molly Heinlein, DECAL](#)

[Congregate Feeding, LaShawn Robinson, USDA/SERO](#)

[How to Ace a SFSP Review, Aleisha Golden, DECAL](#)

[Incorporating Local Foods in Summer Meals](#)
LaMonika Jones & Abby Tennebaum

[Partnerships: Read and Feed](#)
Rhonda Fuller & Jennifer Smith, Meriwether County

[Serving High Quality, Tasty Meals without Breaking the Bank](#)
Chef Nancy Campbell, Radiant Health

- [Ranchera Sauce](#)
- [Seasoned Black Beans & Dip](#)
- [Lacquered Carrots with Coriander](#)
- [Brined Baked Chicken Breast](#)
- [How to freeze fruits and vegetables](#)

Farm to Summer

Abbie Chaddick & Kimberly Koogler, Georgia Organics

Part 1: Why Farm to Summer

Part 2: Gardening

Part 3: Cooking & Tasting Local Foods

FY 2020 SFSP Reminders

Planning and training for Summer 2020 has begun! Please see a list of action items below to ensure your organization is prepared for the summer season.

- Register and attend 2020 SFSP training session
 - Experienced sponsors are required to register and attend both web-based AND face-to-face training this year.
- Enroll in Program Year FY 2020
- Complete Annual Certification Statements
- Review all revised SFSP **Forms** and **Policy Guidance** which can be found here, **FY 2020 SFSP Revised Forms-Documents-Policies Chart**
- Review and update the FY 2020 Application, which may include:
 - Review of entire application or Revision to Management Plan
 - Submission of annual Budget
 - Review and revision of site applications
 - Submission of annual documents

Note: Dual sponsors that have already enrolled in FY 2020 CACFP do not have to re-enroll and do not need to complete annual certification statements.

Expanding Meal Sites to Feed More Children

There are more than 500,000 low-income children in Georgia, who do not have access to summer meals, even though, they depend on lunch and breakfast served at school, during most of the year.

If your organization has the capacity to expand the number of meal sites this summer, focus on areas where you see the greatest potential impact on childhood hunger. A data-driven approach to expansion can help to ensure your summer meal programs reach the right populations and that your resources are placed where they are needed most.

Expanding in areas open to productive collaboration and new partnerships can strengthen your impact and enhance program sustainability. Always work to maintain the integrity of your program when expanding.

Please let us know if your organization has an interest in expanding the number of meal sites this summer. Please email **Cindy Kicklighter**.

SFSP Reimbursement Rates for Summer 2020

Meal Type	Rural or Self Prep	Other Types of Sites
Breakfast	\$2.3750	\$2.3300
Lunch/Supper	\$4.1525	\$4.0875
Snack	\$0.9775	\$0.9550

DECAL seeks waivers for recently rescinded program policies

In accordance with the United States Department of Agriculture (USDA) Food Nutrition Services (FNS) policy memorandum, CACFP12-2018, SFSP05-2018 - *Child Nutrition Program Waiver Request Guidance and Protocol-Revised*, May 24, 2018, the Georgia Department of Early Care and Learning (DECAL) sought to waive statutory and/or regulatory Program requirements that were recently rescinded.

DECAL issued four (4) waiver requests* to the USDA FNS Southeast Regional Office (SERO) for the Summer Food Service Program (SFSP). In the waivers, DECAL requested continued use of the following:

- (1) Area Eligibility in Closed Enrolled Sites (7 CFR 225.15(f))
- (2) Meal Service Times (7 CFR 225.16(c)) **(Approved by USDA)**
- (3) First Week Site Visits (7 CFR 225.15(d)(2))
- (4) Unanticipated school closure waiver request (7 CFR 225.6(d)(1)(iv)) **(Approved by USDA)**

**DECAL is awaiting approval for the remaining two requests and will notify SFSP sponsors once additional information is received. DECAL is currently in the process of revising policy guidance to reflect all approvals.*

Copies of the official requests can be found here:

- [SFSP Waiver Request - Closed Enrolled Sites - January 2, 2020](#)
- [SFSP Waiver Request - First Week Site Visits - January 2, 2020](#)
- [SFSP Waiver Request - Meal Service Times - January 2, 2020](#)
- [SFSP Waiver Request - Unanticipated School Closure - January 13, 2020](#)

For additional information, please contact [Kate Alexander](#), Policy Administrator.

Looking for Families to Share their SFSP Experience

The Nutrition Division is searching for Georgia families that are willing to share their experiences with the Summer Food Service Program. Do you know a parent or family that would be willing to tell their story on video? For more information, please contact [Cindy Kicklighter](#).

It's Never too Early to Start Planning for Summer 2020

Providing summer meals is a year-round effort. At any point throughout the year, there are things you can do to prepare for next summer! Click [here](#) for more information on proactive planning for sponsors.

MARCH/APRIL

- Review sites and ensure you are aware of their locations, operational hours, staff, and dates for monitoring.
 - Think about how meals will be delivered to the sites and how many will be served.
 - Complete pre-operational site visits.
 - Ensure administrative staff are trained.
 - Finish application and renewal forms.
 - Contract with a food service management company, if necessary.
 - Check with DECAL to determine if there are any potential sites lacking sponsors or areas lacking sites and sponsors and consider extending service to those areas.
-

Don't Miss Out on SFSP Training

Watch your email for training registration information.

March 10

Experienced Sponsor Training: Atlanta

(If you miss the last Experienced Sponsor Training, you will have to attend one of the 2-Day New Sponsor Training sessions listed below.)

March 16

Memo Monday: The following memorandum(s) will be discussed during the March Memo Monday webinar.

1. *Federal Micro-Purchase and Simplified Acquisition Thresholds for Procurement, Applying the Simplified Acquisition Threshold in the National School Lunch Program, Child and Adult Care Food Program, and Summer Food Service Program Procurement Standards, and School Food Authority Operations*
2. *Excess Funds in the CACFP and SFSP (v.3)*
3. *Automatic Revocation of Tax-Exempt Status (v2)*

March 18 & 19

New Sponsor Training: Atlanta

March 26:

Budget Readiness: Atlanta (Announcement forthcoming)

April 7 & 8

New Sponsor Training: Macon

April 9

Procurement Readiness: Webinar (Announcement forthcoming)

April 21 & 22

New Sponsor Training: Warner Robins

April 28 & 29

New Sponsor Training: Columbus

Procurement & Bid Procedures

Updated Invitation for Bid Templates

As you prepare for the Summer Food Service Program, please be sure to utilize the updated State Agency approved templates: Invitation for Bid: Food Service Management Companies and Invitation for Bid: Food Item Vendors. Links to both documents have been posted below.

[SFSP: Invitation for Bid \(FSMC\)](#)

[SFSP: Invitation for Bid \(Food Vendor Company\)](#)

Procurement Tips and Hints:

Contract Termination

While not always necessary, sometimes as Sponsors and Institutions you will find yourself in situation where it is necessary to terminate the contract or an agreement in place with your vendor. When it is necessary to do so, these are a few steps you should follow:

1. Review the customer agreement/terms and conditions you signed with your vendor.
2. For a formal contract, review the termination clause in place. *Is this a termination for cause, convenience or both?*
3. For an agreement, there are no termination procedures. Agreements to furnish Meals and Foods for SFSP are non-legally binding. *You may cease purchasing from a chosen vendor at any time.*
4. Document the termination proceedings (reasons for termination, communication between you and vendor, etc.)
5. Be sure to have vendor sign and date contract termination documents.

For questions regarding procurement, please email [LaMonika Jones](#), Procurement Compliance Office.

Important Reminder for Experienced Sponsors Annual Year End Reconciliation Form

To ensure SFSP sponsors are using SFSP reimbursement funds for allowable costs, maintaining a non-profit food service account, and identifying potential excess funds, DECAL requires all sponsors to complete the *Annual Year End Reconciliation Form* **no later than (15) days after the final claim is submitted and no later than October 31** of the applicable year. The sponsor must also upload the bank statement and/or general ledger supporting the ending balance reported on the year end reconciliation. The *Annual Year End Reconciliation Form* and the required bank statement and/or general ledger must be uploaded to GA ATLAS. The form along with instructions on how to complete it can be accessed on DECAL's website, located at [here](#).

Now available! Additional Capabilities for Registered Users of the Food Buying Guide Mobile App!

The latest update has been released to the Food Buying Guide (FBG) Mobile App. Now registered users with an eAuthentication account are able to access any saved information in the FBG Web Tool, such as a completed Recipe Analysis

Workbook (RAW) or Product Formulation Statement (PFS) on the Mobile App. Registered users can also create and save a “Favorite Foods List,” a “Shopping List,” and analyze a grain item on the Exhibit A Grains Tool on the Mobile App, and then access these items on other mobile devices as well as the FBG Web Tool.

The FBG Mobile App is available on the Apple App Store and the Google Play Store (<https://www.fns.usda.gov/tn/food-buying-guide-mobile-app>). Check to ensure you have the most current version of the app on your mobile devices.

Local Sourcing Spotlight



Color Me Kumquat!

Kumquats are fruit-bearing citrus plants native to China but grown and harvested locally in warmer climates such as Georgia. Peak season is generally November through March. The kumquat or “golden orange” is known for its sweet, edible peel and tart flesh. This is an interesting way to introduce children

to fruit they may have never tried as well as tastes with contrasting flavors.

Where to buy?

If you are interested in incorporating kumquats into your meal planning, this is may be an opportunity to visit [The Fruit Factory in Pavo, GA](#). Ask to try the Nagami Kumquat which is the most common variety. If you are unable to make a trip to The Fruit Factory, you can purchase directly from [The Common Market](#).

Nutrition ED Nook

Mushroom Madness

Did you know that there are over 50,000 varieties of edible mushrooms? Portobello, lion’s mane, and shiitake, oh my! Mushrooms are an edible fungus that are inexpensive and grown year-round.

They’re packed with B vitamins for cell growth, vitamin D for strong bones, and potassium for muscle and heart health.

Mushrooms have a meaty texture and are best used in soups, stews, stir fries, omelets, or quesadillas. When purchasing mushrooms, look for ones that are dry and firm without visible damage. For best quality, mushrooms should be stored in the fridge in the same purchasing container or a brown paper bag for no more than a week.

NOTE: Certain mushroom varieties are poisonous. Never pick mushrooms and never encourage children to pick mushrooms. Mushrooms should only be sourced from a grocery store, vendor, farmers market, or local farmer.

Include mushrooms in your menu cycle today with this delicious kid-approved [Chicken Ratatouille recipe](#).



Chicken Ratatouille

This is the perfect one-dish dinner when the garden is in full swing. It is a traditional French stew, originating in an area that is present day Nice. It is a delicious dish that can be served hot or cold.

CACFP CREDITING INFORMATION

$\frac{3}{4}$ cup (No. 10 scoop) provides 1 $\frac{1}{2}$ oz equivalent meat and $\frac{1}{4}$ cup vegetable.

SOURCE

Team Nutrition CACFP Multicultural Recipe Project.

NEW Episode of DECAL Download on Path2College 529 Plan

It's never too early to be thinking about your child's college education, even if your child is four years old! That's the idea behind the Path from Pre-K to College Sweepstakes happening during March and sponsored by DECAL, Path2College 529 Plan, and Georgia Student Finance Commission.

Four lucky Pre-K students will be randomly selected to win \$1,529 and give a little boost to their college tuition. But you need to register! Joining us to talk about the sweepstakes is **Mitch Seabaugh**, Executive Director of the Path2College 529 Plan. *(To be eligible for the sweepstakes, you must have a child or relative in Pre-K.)*



DECAL Download
Podcast with Commissioner
Amy M. Jacobs



Georgia Dept
of Early Care
and Learning
BRIGHT FROM THE START

You can find DECAL Download [here](#) or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!



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BRIGHT FROM THE START

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Molly Heinlein

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