

NSLP Seamless Summer Option

Julie McCord Child & Adult Nutrition Services



Seamless Summer Overview



Purpose

- Provide meals during summer vacation periods
- Seamless Summer Option combines features of the National School Lunch, School Breakfast and Summer Food Service programs. The same National School Lunch and School Breakfast program rules apply for meal service.

Why use the seamless option?

- Personnel are familiar with NSLP/SBP

- Meal pattern
- Meal service
- Claim forms
- USDA Foods/commodities

- Generally claim all children free
- Shorter application (Must be approved before operation can be reimbursed.)
- One monitoring visit of each site operating during the summer





Sponsor Eligibility

- Sponsoring Agency must already participate in NSLP or SBP (sponsor also called LEA or SFA)
 - A site may be a non-school site.
- Meals must be open to children from the community
 - Sites that serve summer school only would stay on NSLP/SBP.



Site types – Area eligible

Area Eligible - *Area eligibility is based on the percentage of enrolled children approved for free or reduced price meals as of the last day of operation of the most recent school year or other month designated by the State agency or other data as approved by Child & Adult Nutrition Services. SD generally uses Oct site survey data.*



Site Types – Area Eligible Open

- Sponsor serves all children through age 18 at a site that is located within the geographical boundaries of a school attendance area that has at least 50% of its children approved for free or reduced price school meals or based on other data as approved by CANS. These children can be from anywhere in the nation.
- Meals reimbursed at free school meal rates for all attending children.



Site Types – Area Eligible

Restricted Open

Restricted Open Sites

- On a first-come, first-serve basis, the sponsor serves children through age 18 at a site that is located within the geographical boundaries of a school attendance area that has at least 50% of its children approved for free or reduced price school meals or based on other data as approved by CANS
 - Attendance is limited for reasons of security, safety, or control.
- Meals reimbursed at free school meal rates for all attending children.

Site Eligibility - Area eligible continued

- Area eligible sites must prove eligibility
 - Using NSLP data – once every five years.
 - Using census data – when new data is available.





Site Types – Enrolled

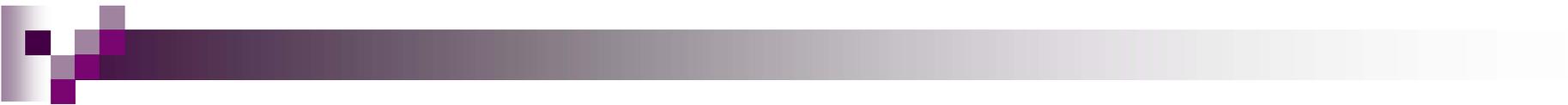
Sponsors of closed enrolled sites serve only children through age 18 in a specific program or activity serving only an **identified group of children**.
(Example – 21st Century Program)

- Meals are reimbursed for all children in attendance at the free school meals rates when the site has:
 - At least 50% of the children enrolled at the site's program approved for free or reduced price school meals.
 - If not 50% eligible – see camps slide for day camps
 - Enrolled children's eligibility status may be determined by:
 - Information obtained from schools
 - Direct certification conducted by the sponsor using applications



Site Type - Camps (Residential or Day Camps)

- Must offer regularly scheduled food service as part of an organized program for enrolled children.
- Eligibility must be established for each enrolled child.
- Only meals served to children through age 18 who are eligible for free or reduced price school meals
- Enrolled children's eligibility status determined by:
 - Information obtained from their schools;
 - Applications submitted and approved by the sponsoring school;
 - Direct certification conducted by the sponsoring school.
- Meals reimbursed at the free school meals rates for **ONLY** eligible children in attendance.
- Meals served to ineligible children are not reimbursed; camps may charge ineligible children for meals.



Site Types – Migrant

- Migrant sites primarily serve children through age 18 of migrant families, as certified by a school migrant coordinator.
- Meals reimbursed for all children in attendance at the free school meals rates.
- Other children may eat at migrant sites but the service must be primarily to children of migrant families.



Eligible Participants

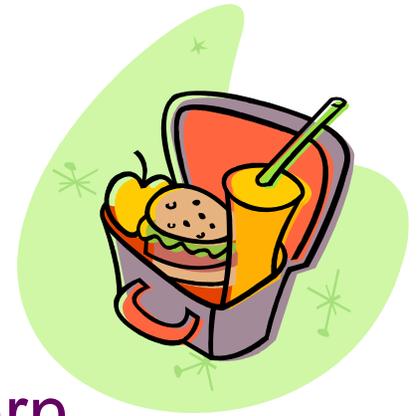
- Children in low-income areas 18 years or younger. A person 19 or older that meets the state definition of having a physical or mental disability is eligible.
- Children that are normally eligible for SFSP are eligible under Seamless Summer Option.
- Any children may come to eat at open sites.
 - May be from anywhere in the community, the surrounding area, or just visiting the community.
 - Children from day care centers and homes may eat but the center or home cannot also claim reimbursement for their meals.



Menu Plans and OvS

- School Breakfast Program menu plan
 - Traditional food-based
 - Enhanced food-based
- May implement offer versus serve as usual – if you did during the school year, your choice to continue it or not
- Indicate on application if doing Offer versus Serve.

Menu Plans and OvS



- National School Lunch Program
 - NEW Lunch food-based menu pattern
 - -Must serve vegetable sub-groups
- May implement offer versus serve as usual – if you did during the school year, your choice to continue it or not
- Indicate on application if doing OvS and remember the ½ cup fruit or vegetable is requirement for reimbursable meal.

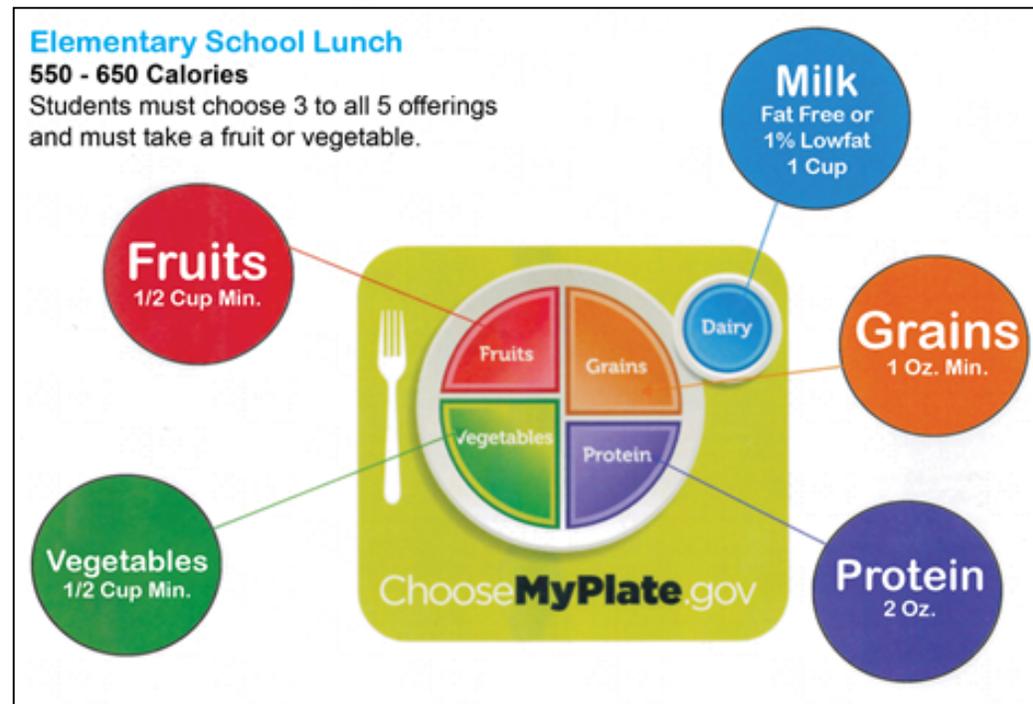


NSLP OVS Requirements

- Full, planned amount of each component must be offered to all students
- Student's choice to decline components
 - Food service personnel cannot choose components to decline
- Students must take at least 3 components
 - Or, students can decline as many as 2 components
 - 1 component must be ½ cup fruit/veg, the other 2 components must be the full, planned serving size
- See NSLP/SBP Webinars at <http://doe.sd.gov/cans/cnr.aspx>

NSLP OVS Requirements

- Students must take at least 3 components
 - 1 component must be $\frac{1}{2}$ cup fruit/veg
 - **the other 2 components must be the full, planned serving size**





TODAY'S SCHOOL LUNCH

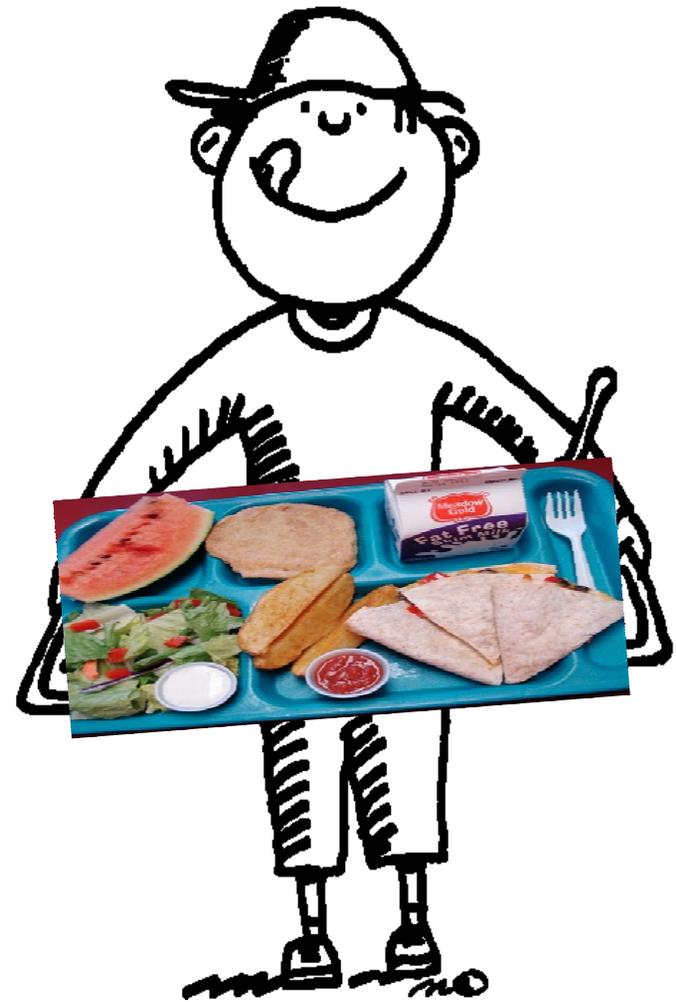


Fruit Medley
A variety of colorful fruits are offered each day in cafeterias, supplying an array of essential nutrients that are critical for growth and development.

LUNCH REQUIREMENTS

Lunch Meal Components

- Fruits
- Vegetables
- Grains
- Meat/Meat Alternate
- Milk



Lunch Meal Pattern

Meal Pattern	Lunch Meal Pattern		
	Grades K-5	Grades 6-8	Grades 9-12
	Amount of Food ^a Per Week (Minimum Per Day)		
Fruits (cups) ^b	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^b	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^c	0.5	0.5	0.5
Red/Orange ^c	0.75	0.75	1.25
Beans and peas (legumes) ^c	0.5	0.5	0.5
Starchy ^c	0.5	0.5	0.5
Other ^{c,d}	0.5	0.5	0.75
Additional Veg to Reach Total ^e	1	1	1.5
Grains (oz eq) ^f	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^g	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week			
Min-max calories (kcal) ^h	550-650	600-700	750-850
Saturated fat (% of total calories) ^h	< 10	< 10	< 10
Sodium (mg) ^{h,i}	≤ 640	≤ 710	≤ 740
Trans fat ^h	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.		

Fruits (Lunch)

Weekly Daily

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food ^b Per Week (Minimum Per Day)		
Fruits (cups)	2.5 (0.5)	2.5 (0.5)	5 (1)

Fruits (Lunch)

- Fruits and vegetables separated into two components
- A daily serving at lunch of
 - Fresh
 - Frozen without added sugar
 - Canned in juice/light syrup
 - Dried fruit
 - 100% juice
- Use Food Buying Guide to determine crediting
<http://www.fns.usda.gov/tn/Resources/foodbuyingguide.html>



Fruits (Lunch)

- No more than half of the **weekly** fruit offerings may be in the form of juice
 - 100% juice only
- $\frac{1}{4}$ cup of dried fruit = $\frac{1}{2}$ cup of creditable fruit
 - *Credits as double the volume served.*
- Through SY 13-14 may use frozen fruit with added sugar (see USDA memo 20-2012)
- Minimum of $\frac{1}{8}$ cup creditable toward total amount



Vegetables (Lunch)

Weekly Daily

	Lunch Meal Pattern		
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Vegetables (cups)	3 ³ / ₄ (3 ³ / ₄)	3 ³ / ₄ (3 ³ / ₄)	5 (1)
Dark Green	1/2	1/2	1/2
Red / Orange	3/4	3/4	1 1/4
Beans/Peas (Legumes)	1/2	1/2	1/2
Starchy	1/2	1/2	1/2
Other	1/2	1/2	3/4
Additional Veg to Reach Total	1	1	1 1/2



Vegetables (Lunch)

- A daily serving that reflects variety over the week
- Variety of preparation methods available
 - Fresh, frozen, and canned products
- Minimum of 1/8 cup creditable toward total amount



Vegetables (Lunch)

- Changes in crediting of uncooked leafy greens
 - *Credits as half the volume served.*
 - 1 cup romaine lettuce served = ½ cup dark green vegetable subgroup credit
- Foods from the beans/peas (legumes) subgroup may be credited as a vegetable OR a meat alternate

Dark Green Vegetable Subgroup



bok choy
broccoli
collard greens
dark green leafy
lettuce
kale
mesclun
mustard greens
romaine lettuce
spinach
turnip greens
watercress



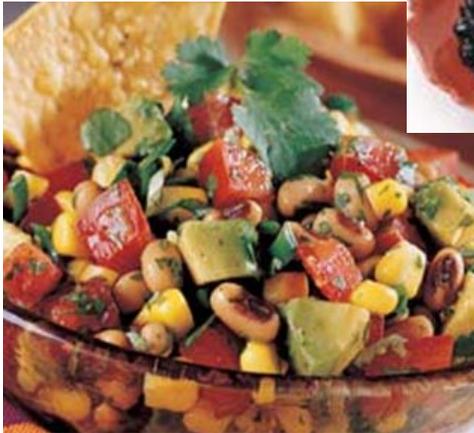
Red & Orange Vegetable Subgroup



acorn squash
butternut squash
carrots
hubbard squash
pumpkin
red peppers
sweet potatoes
tomatoes
tomato juice



Dry Beans/Peas (Legumes) Veg. Subgroup



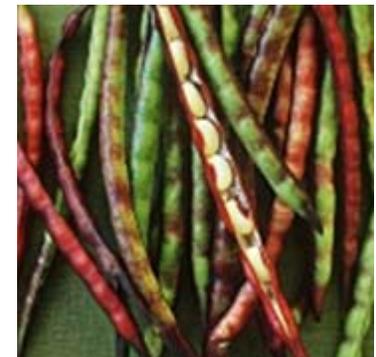
black beans
black-eyed peas
(mature, dry)
garbanzo beans
(chickpeas)
kidney beans
lentils
navy beans
pinto beans
soy beans
split peas
white beans



Starchy Vegetable Subgroup



cassava
corn
fresh cowpeas, field
peas, or black-eyed
peas (not dry)
green bananas
green peas
green lima beans
plantains
potatoes
taro
water chestnuts



Other Vegetable Subgroup



artichokes
asparagus
avocado



cucumbers
eggplant
green beans
green peppers
iceberg (head)



bean sprouts
beets



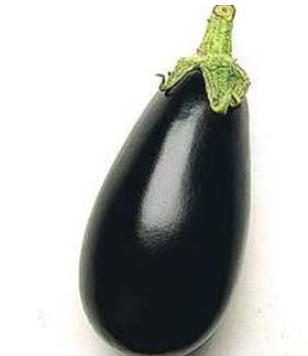
lettuce
mushrooms
okra



cabbage
cauliflower
celery
radishes
Brussels sprouts



onions
parsnips
turnips
wax beans
zucchini



Additional Vegetables

- This is NOT a vegetable subgroup.
- Additional vegetables can come from any subgroup.



Grains (Lunch)

Weekly

Daily

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food ^b Per Week (Minimum Per Day)		
Grains (oz eq)	8-9 (1)	8-10 (1)	10-12 (2)





Grains (Lunch)

- Schools must offer the daily and weekly serving ranges of grains
- At least $\frac{1}{2}$ of grains offered during the week must be whole grain-rich
- Beginning in SY 2014-15, all grains offered must be whole grain-rich
- “Whole grain-rich” foods must contain at least 50 percent whole grains
- Minimum of 0.25 oz eq is creditable toward total amount



Criteria for Whole Grain-Rich Foods

- Product includes FDA's whole grain health claim on its packaging
- Product ingredient listing lists whole grain first (HUSSC criteria)
- If the first ingredient is water, a whole grain may be listed as the second ingredient and still meet our whole grain-rich criteria

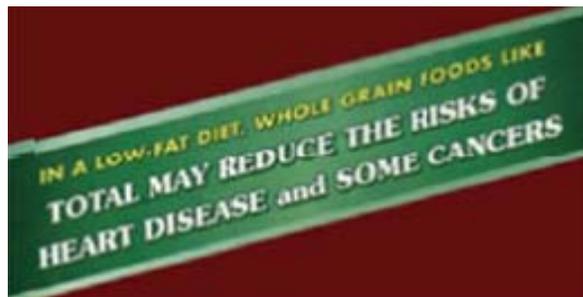
Criteria for Whole Grain-Rich Foods



Recipe: 002263 WHOLE GRAIN Bread Stick-ELEM
 Recipe Source:
 Recipe Group: GRAINS & BREADS

Alternate Recipe Name:
 Number of Portions: 300
 Size of Portion: 1OZ

050401 FLOUR, WHOLE WHEAT.....	5 LB + 4 OZ
050395 FLOUR, ALL PURPOSE, ENRICHED, WHITE, UNBLEACH...	4 LB + 12 OZ
075151 WATER, HOT.....	3 QT + 1 1/2 CUP
950063 MARGARINE, COMMODITY PROCESSED VALUED.....	3 CJP
000054 MILK, NONFAT DRY, POWDER (INSTANT).....	2 CJP
000992 YEAST, Active Dry.....	1 CJP
075090 SUGAR, GRANULATED.....	2 CJP + 3/4 CUP
089630 SALT.....	1/4 CUP
075015 GARLIC POWDER.....	2 TBSP
901095 ITALIAN SEASONING.....	1 TBSP
950063 MARGARINE, COMMODITY PROCESSED VALUED.....	3 TBSP
115860 CHEESE, PARMESAN, GRATED.....	3 TBSP



Grains (Lunch)

- Crediting Whole Grain-Rich Ounce Equivalency (Oz Eq) Requirements
 - Memo SP 30-2012 for updated Grain/Bread chart
 - In SY12-13 SFA's are not required to count breaded items

**EXHIBIT A: SCHOOL LUNCH AND BREAKFAST
WHOLE GRAIN-RICH OUNCE EQUIVALENCY (OZ EQ) REQUIREMENTS FOR
SCHOOL MEAL PROGRAMS^{1,2}**

GROUP A	OZ EQ FOR GROUP A
<ul style="list-style-type: none"> • Bread type coating • Bread sticks (hard) • Chow mein noodles • Savory Crackers (saltines and snack crackers) • Croutons • Pretzels (hard) • Stuffing (dry) Note: weights apply to bread in stuffing. 	1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm or 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz

Grains (Lunch)



- Grain-Based Desserts

- **Total of 2 oz. equivalent per week**

- These items are a major source of solid fats and added sugars per DGA 2010

Meats/Meat Alternates (Lunch)

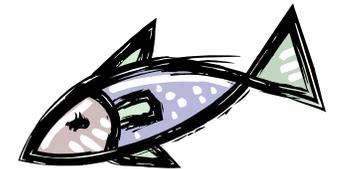
Weekly Daily

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)

Meats/Meat Alternates

(Lunch)

- Daily and weekly requirements for lunch only
 - 1 oz eq. daily minimum for grades K-8
 - 2 oz eq. daily minimum for grades 9-12
- A variety of meat/meat alternates is encouraged





Grain and Meat/Meat Alternate (Lunch)



- For SY 12-13 only, the grain and the meat/meat alternate maximums for have been removed. (SP Memo 11-2013)
- This is to allow time for implementation and to add flexibility in menu planning for grain and meat/ meat alternate maximums
- **Calorie range and all other requirements must be followed**

Milk (Lunch)

Weekly

Daily

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Fluid milk (cups) ¹	5 (1)	5 (1)	5 (1)

Milk (Lunch and Breakfast)



- Allowable pasteurized, fluid milk options:
 - Fat-free (unflavored or flavored)
 - Low-fat (unflavored only)
 - Lactose-reduced or lactose-free (fat-free or low-fat)
- Must offer at least **two** choices
- Does not alter nutrition standards for milk substitutes (e.g., soy beverages)
- Milk provisions also apply to children ages 3-4

Meal types

- Meal types:
 - Breakfast (before 10 am)
 - Lunch (between 10 am – 2 pm)
 - Snack (evenly spaced between other meals)
 - Supper (must start before 7 pm and end by 8 pm)
- All meals must be consumed on-site.



Off-site meals



- Field trip meals do **not** need to be preapproved by CANS; just like during regular NSLP.
- Records of the meal details (menu, serving size, food safety plan, date, number attending, etc.) need to be kept with production records at school site – main site must be kept open on day of field trip.
- Actual meals served on trip should be included with number of reimbursable meals for claim.

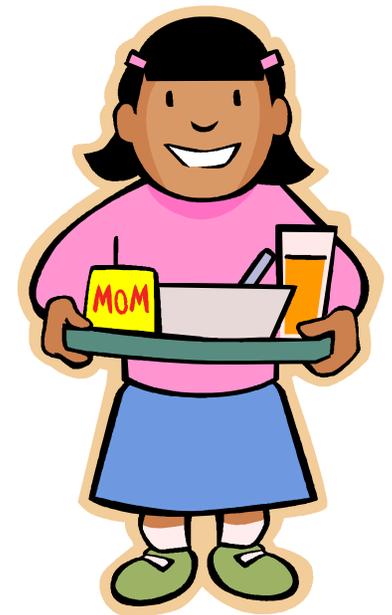
Meals offered depend upon site type

- Know your site type
- Know the site's capabilities
- Know the activities in the area
- Know what the children need/desire and their habits



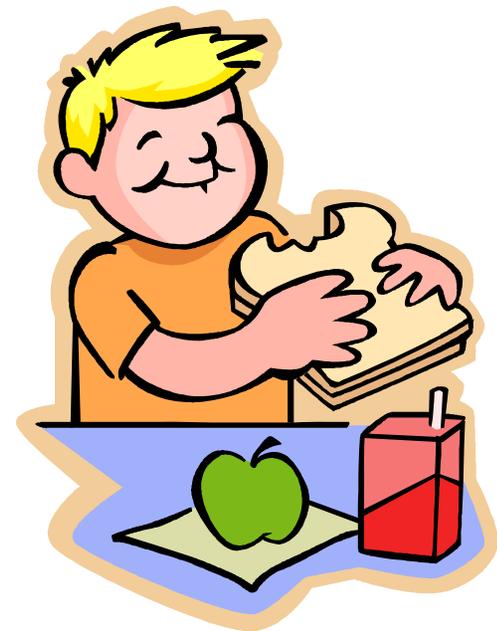
Meal types – Open or Closed Enrolled

- Serve one meal or any combination of two meals per day except lunch and supper.
- Use the regular NSLP/SBP meal pattern guidelines
- Follow the NSLP/SBP rules
- Second meals are **not** reimbursable in the Seamless Summer Option at lunch or snack and may not be claimed for reimbursement.



Meal types – Camp and Migrant

- Serve one, two or any combination of three meals per day.
- Use the regular NSLP/SBP meal patterns.
- Follow the NSLP/SBP rules.





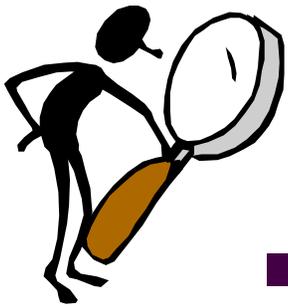
Recordkeeping

- Program application
- Copy all advertising
- Menus
- SBP and/or NSLP
Production records
- SOPs & Temp logs
- Meal counts
- NSLP/SBP claim
- One monitoring visit

Timeframe

- Return by April 8 or
minimum 3 weeks
prior desired start.
- Clippings/letterhead
- Monthly plans
- Complete daily
- Signed - log daily
- Point of service
- Submit claim monthly
- During first 3 weeks

School Required Monitoring



- Complete a minimum of one required Seamless Summer Monitoring visit at each Seamless Summer site during program operation.
- It is recommended in first three weeks, submit planned date on annual application.
- When conducting early, new staff will be monitored and assist you in determining issues.
- Seamless Monitoring Form is on CANS summer website
<http://doe.sd.gov/cans/sfsp.aspx> under Documents.

School Required Monitoring

- Check:
 - Menu planning
 - Meal service procedures
 - Public notice documentation
 - Production records
 - Sanitation/Food safety
 - SOP's and HACCP plans up to date and signed
 - Meal counts (point of service)
 - Claiming



Reimbursement-same forms used during school year

- Free rate for each child's meal
 - \$2.86 – lunch/supper
 - \$1.55 – breakfast
 - \$0.78 - snack
- Use severe need breakfast rate \$1.85 at previously eligible sites
- Use specially needy lunch rate \$2.88 if agency-eligible
- Those receiving the six cents will continue to receive that payment through the summer months.



Reimbursement Process

- Edit checks not required
- Submit regular NSLP/SBP claim for reimbursement.
- Combine claims when 10 days or less operation
- Cannot combine June and July
 - There are different rates
 - They are in different fiscal years



Reimbursement Process



- Regular school lunch and SSO should be submitted on same claim form in May and August
- Claims are due by the 10th of the month following operation each month.
 - May claim is due June 10
 - June claim is due July 10
 - July claim is due Aug 10
- If you miss the 10th deadline for a month, the final deadline is 60 days from the end of month being claimed.



Application/Agreement

- Review Part I, Combined Agreement
 - provide updates if needed i.e. staff changes or who is in charge this summer on page 2 in this section.

Combined Application

E. **PERSONNEL** - Place a (✓) in the narrow column if the not have to be repeated.

Authorized Representative (person to receive mail)

	National School Lunch/Breakfast	✓
Name		
e-mail		
Phone + Ext.		
Fax		
Mail		
City/Zip + 4		
2 nd Contact Name		
2 nd e-mail contact		

Claim Representative (person responsible for comp)

	National School Lunch/Breakfast	✓
Name		
Phone + Ext.		
Fax		
e-mail		

Food Service Director (person to receive nutrition/f)

	National School Lunch/Breakfast	✓
Name		
e-mail		
Mail		
City/Zip + 4		
Phone + Ext.		
Fax		

Applications Online



- Applications are on CANS Summer website: <http://doe.sd.gov/cans/sfsp.aspx> Scroll down in center section until see the appropriate heading for Seamless Summer.



Application/Agreement

- Fill out Part II, Seamless Summer Agreement with each site's information. Complete all sections in Part II and back this must be signed by authorized representative.
- Read Part III
- Part IV Send in copy of Public Release which includes the non-discrimination statement that you will send to appropriate media and the Disaster Plan

Agreement, continued

- Read Part III and keep for your records.
- If using FSMC or vended meal service, verify under contract for summer meal service dates.
- Approval for the seamless summer through August 2013.
- Submit the application to Child and Adult Nutrition Services by April 8 in order to have it processed before the beginning of your program.



Consider these factors as you set times and dates:

- Public Release / Advertising
 - Required as part of application
 - **NSLP requires summer meal advertising even of non-schools**
- Bussing kids to meals
- Transporting meals to kids
- Meal service times
- Special Events
- Partners



CHANGES – approved by CANS

- Meal service changes can be amended
 - Submit in writing
 - New public release will be required
 - Must be approved by Julie McCord
- Closures for any reason report to CANS immediately – can be called in or emailed to julie.mccord@state.sd.us or (605)773-3110.



Policies



- SP29-2011 Milk Serve 2 varieties Fat-free or 1% (Skim can be flavored.)
- SP28-2011 Water availability required at lunch. Recommend available at all meals.

SP 27-2009 Seamless Q & A

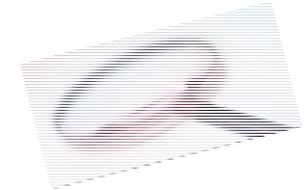


Program Reviews

- Program regulations will be reflective of any changes directed to NSLP.
- Program Reviews may be done on any sites receiving a complaint.

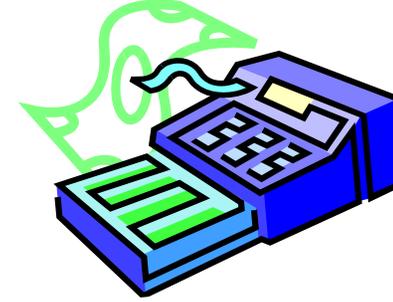


Seamless Summer Review



- Eligibility applications will be evaluated if an enrolled site or camp.
 - Sponsors of both residential and nonresidential camps **do not** have to establish area eligibility. Instead they must collect and maintain individual income eligibility forms - **income eligibility applications OR other documentation of Categorical Eligibility.**
 - Only meals served to children through age 18 who are eligible for free or reduced-price school meals **may be reimbursed.**

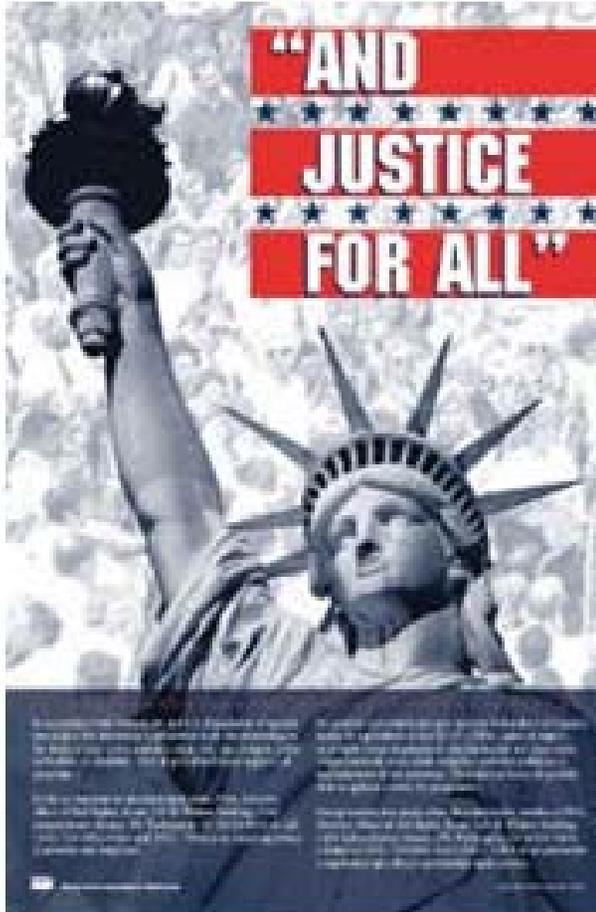
Scope of Review



Meal count -

- It is critical that site personnel and monitors understand the importance of accurate point-of-service meal counts. Meal counts should represent only the number of reimbursable meals actually served to children. That is, only complete meals served to eligible children can be claimed for reimbursement. Therefore, meals must be counted at the actual point-of-service.

Required Civil Rights – Justice for All Poster



- Poster required at each feeding site.
- Download from:
<http://www.fns.usda.gov/cr/justice-translations/475C.pdf>

Posters to Advertise



Hey Kids

Join us for
Nutritious Summer
Meals at No Charge



Location serving meals:

Time and days serving:

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age or disability.

To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992 (voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Services at (800) 877-8339 or (800)845-6136 (Spanish). USDA is an equal opportunity provider and employer.

- CANS Summer website – under Documents
- Seamless Summer Flyer

Advertise OPEN sites



- Register with 211 Helpline for South Dakota.
- Advertise with Why Hunger Hotline assists families in locating feeding sites.
- SFA to all families before school is out for the summer.
- CANS summer website will list feeding sites open to any child.



Resources

DOE – Child & Adult Nutrition Services

- <http://doe.sd.gov/cans/sfsp.asp>

USDA – Seamless Summer

- http://www.fns.usda.gov/cnd/Seamless_Summer.htm

Seamless Summer Q & A Memo SP27-2009

- http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2009/SP_27-2009_os.pdf

USDA – Team Nutrition

- www.fns.usda.gov/tn/



For further information

Julie McCord

Child & Adult Nutrition Services

800 Governors Drive

Pierre, SD 57501-2294

605-773-3110 – phone

605-773-6846 – fax

Website: <http://doe.sd.gov/cans/index.asp>



Thank You

Thank you for attending this session on the
Seamless Summer Option.

