

North Carolina School Nutrition Weekly Update



Week of August 18-22, 2014

Issue No. 2014.8-2

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Have Questions? Need Assistance?

Please remember to always contact your regional consultants first for any questions or assistance unless directed otherwise.

***NEW* Waivers for Whole Grain Pasta**

In May, 2014, the USDA issued guidance that allows SFAs to request waivers from whole grain pasta for the coming year. The waivers would allow the service of enriched pasta products in the school meals program for the 2014 – 2015 school year in lieu of whole grain-rich pasta products. However, each SFA must formally request a waiver in order to be eligible to serve enriched pasta products. If you have not submitted a formal waiver request, please contact the Nutrition Specialist and/or Regional Consultant for your area for specific instructions about applying for a waiver.

***NEW* Non-Discrimination Statement Approved for NC**

Attached is the Non-Discrimination Statement that has been approved by SERO for use in North Carolina. SFAs should include this statement on websites and all public documents. If spacing is an issue on documents then SFAs may use the short version.

Additionally, both Civil Rights PowerPoint presentations have been updated with the new statement. The powerpoints will be distributed in a separate email later today and will replace those currently posted on the website within the next week.

[nondiscrimination.doc](#)

***NEW* NFSMI Training Sessions**

NFSMI has scheduled two training sessions in Hattiesburg, Mississippi, during the month of October, 2014.

- ***Nutrition 101: A Taste of Food and Fitness***

Date/Time: October 22, 2014 (8:00 a.m. – 5:00 p.m.)

Location: Trent Lott Center in Hattiesburg, Mississippi.

Registration: <http://forms.nfsmi.org/nutrition-101-a-taste-of-food-and-fitness-october-22-2014-registration/>

- ***Managing Food Allergies in School Nutrition Programs Brand New***

Date/Time: October 23, 2014 (8:00 a.m. – 3:00 p.m.)

Location: Trent Lott Center in Hattiesburg, Mississippi

Registration: <http://forms.nfsmi.org/managing-food-allergies-october-23-2014-registration/>

Materials and lunch will be provided each day. Participants are responsible for their own travel arrangements and expenses. Hotel rooms have been blocked at the Courtyard Marriott located at 119 Grand Drive in Hattiesburg, Mississippi, 39401 for \$99 per night. Call 601.268.3050 to reserve a room at the special rate.

If you have questions or need more information, please contact Lisa Rogers (Training Coordinator) at ltrogers@olemiss.edu or 800.321.3054.

***NEW* Employee Health Policy and Employee Health Interactive Tool Update**

The **Employee Health Policy** has been revised and is attached for your convenience. This revised policy will replace the document currently on the NCDPI SN website in the HACCP/Food Safety>Commercial Kitchen section.

Also, the **Employee Health Interactive Tool** is now available on the US Food and Drug Administration website at:

<http://www.fda.gov/food/guidanceregulation/retailfoodprotection/industryandregulatoryassistanceandtrainingsresources/ucm266434.htm> .

If you have any questions about the health policy or the interactive tool please contact your Nutrition Services Consultant.

employee health policy.doc

***NEW* What's New on the Web?**

Time as a Public Health Control (TPHC)

3-Slide Handout and PowerPoint

<http://childnutrition.ncpublicschools.gov/information-resources/haccp-food-safety/commercial-kitchen/commercial-kitchen/training-aids>

HACCP Plan – Central Warehouse

The revised files for the Central Warehouse HACCP Plan have been posted on the website at:

<http://childnutrition.ncpublicschools.gov/information-resources/haccp-food-safety/haccp-food-safety/central-warehouse>

If you have any questions please contact your Nutrition Services Consultant.

***NEW* Weekly Q&A – Breakfast and Lunch Schedules and Required Seat Time**

QUESTION #1

What time are schools required to schedule breakfast and lunch?

ANSWER #1

Federal regulations require schools to schedule lunch between the hours of 10 a.m. and 2 p.m. There are no specific time requirements for breakfast; federal regulations define breakfast as a meal which is served to children at or near the beginning of the school day.

References: Breakfast - Federal Register 7 CFR 220.8 (Section (l.)(1))
Lunch - Federal Register 7 CFR 210.10 (Section (l.)(1)).

QUESTION #2

How much seat time is required for breakfast and for lunch?

ANSWER #2

The Annual Agreement signed each year specifies that a SFA will provide sufficient meal periods that are long enough to give all students adequate time to consume breakfast and lunch meals or a minimum of fifteen (15) minutes of seat time to consume breakfast and a minimum of twenty (20) minutes of seat time to consume lunch.

Reference: Annual Agreement 2014-15, section B. 3. K.

***NEW* National School Lunch Week**

National School Lunch Week (NSLW) will be observed **October 13-17, 2014**. The theme is “*Get in the Game with School Lunch*”. The School Nutrition Association has provided information and a host of free tools and resources on the SNA website to help with planning NSLW celebrations in your schools. Visit the SNA National School Lunch Week webpage at: <http://www.schoolnutrition.org/nslw/>.



***REMINDER* Community Eligibility Provision Enrollment Period Extended**

Over 60 SFAs have signed on to participate in the Community Eligibility Provision (CEP) program for the coming year. As you know, the CEP will allow eligible schools to offer breakfast and lunch to students at no charge to the student/ parent. It's not too late to enroll to participate in the CEP as the deadline to enroll has been extended through **August 31, 2014**. If you are reconsidering enrollment, we will be happy to assist you and your school officials (Superintendent, Finance Officer, Title 1 Director, E-Rate Director, Principals or other

school personal) by conducting a webinar or conference call with those in the decision-making capacity to help address any concerns or issues pertinent to your LEA.

If you are reconsidering please contact Lynn Harvey or Janet Johnson. For additional information visit the Community Eligibility Provision webpage on the School Nutrition website at:

<http://childnutrition.ncpublicschools.gov/front-page/news-events/community-eligibility-provision>

Recall Notices

We are aware that the recall notifications we receive may or may not pertain to any public or charter schools in North Carolina. However, we strive to keep you as well informed as possible by posting any recalls that could potentially cause problems in your school meal programs. Please be sure to review the official recall notices at the web locations provided. Should a recall apply to items currently in your inventory, please follow the instructions provided in the recall notice.

- ***NEW* Voluntary Recall Notice of McCormick Ground Oregano Due to Possible Salmonella Risk**

McCormick & Company, Incorporated is initiating a voluntary recall of McCormick® Ground Oregano, 0.75 oz bottle, UPC 0-523561-6 with code dates BEST BY AUG 21 16 H and AUG 22 16 H due to possible contamination with Salmonella. This recall does not impact any other McCormick Ground, Whole or Oregano Leaves products. For more information visit:

http://www.fda.gov/Safety/Recalls/ucm410107.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

- **Wawona Packing Co. Expands Its Voluntary Recall of Fresh, Whole Peaches, Plums, Nectarines, and Pluots Because of Possible Health Risk**

Out of an abundance of caution, Wawona Packing Company of Cutler, California is expanding its voluntary recall from July 19, 2014, of whole white and yellow peaches, white and yellow nectarines, plums and pluots due to the potential of the products being contaminated with *Listeria monocytogenes*. For more information visit:

http://www.fda.gov/Safety/Recalls/ucm407600.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery

Smart Snacks Questions and Answers #2

We have received additional questions in response to the implementation of the Smart Snacks Rule and those questions have been compiled and along with responses in the attached document. This week's questions focus on the impact of the Smart Snacks on school fund raising. In addition, we've included a resource that provides information on (non-food) creative fund raising ideas. Please feel to share this with administrators. Also, USDA has developed a 2-page publication and info-graphic on Smart Snacks in School

that is attached for your convenience.

If you have questions, or would like further clarification of any of the questions previously addressed, please send the questions to your School Nutrition Regional Consultant or your Regional Nutrition Specialist.

[smart snacks q&a #2.pdf](#)

[fundraising.pdf](#)

[usda ss standards.pdf](#)

USDA Policy Memoranda

USDA requires state agencies to publish USDA policy memoranda in a timely manner as a means of keeping School Food Authorities informed of national policy. We will publish USDA policy memoranda in the week we receive them. It is quite possible that the policy memoranda will direct state agencies to take specific action or make specific decisions about the implementation of the policy within the state's school nutrition program.

Please note that in many instances NCDPI will release clarifying information about policy memoranda when indicated. If you have questions about the state's approach to a specific policy please contact your regional consultant. You will also receive additional information at your Regional Policy Update.

SP 10-2012v8

Questions and Answers on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs"

Attached are Questions & Answers (QAs) on the meal requirements for the National School Lunch Program (NSLP) and School Breakfast Program (SBP). Several QAs have been updated to reflect the meal pattern flexibilities announced by the Food and Nutrition Service over the past school year, the requirements that were phased-in on July 1, 2014, for School Year 2014-2015, and the new technical assistance resources available to schools.

[sp-10-2012v8.pdf](#)

SP 57-2014

Updated Offer versus Serve Guidance for the National School Lunch Program and School Breakfast Program in School Year 2014-2015

Attached is the updated guidance manual for OVS, which is optional at all grade levels for breakfast and required at the senior high school level only for lunch. As parts of the NSLP and SBP meal pattern requirements are being phased-in over multiple years, this guidance is for School Year (SY) 2014-2015 only. The guidance will be revised as needed to reflect new requirements as they are phase in.

[sp-57-2014.pdf](#)

[sp-57-2014a.pdf](#) (Offer vs. Serve Guidance)

SP 58-2014

2014 Edition of Eligibility Manual for School Meals

Attached is the August 2014 version of the Eligibility Manual for School Meals. This version replaces the August 2013 manual and incorporates clarifications requested by State agencies and FNS regional offices as well as applicable guidance issued since the last revision.

[sp-58-2014.pdf](#)

[sp-58-2014a.pdf](#) (Eligibility manual)

Fall Policy Update Schedule and Registration

Time for the Fall Policy Updates for School Nutrition Administrators is approaching quickly. Please select the session of your choice below and register soon.

Region 1	September 4	Hampton Inn in Edenton https://www.surveymonkey.com/s/Z6XV FYL
Region 2	September 11	New Bern Convention Center in New Bern https://www.surveymonkey.com/s/ZZV9 YCN
Region 3	September 18 (LEA)	McKimmon Conference & Training Center (Raleigh) https://www.surveymonkey.com/s/Z55M DDR
	September 10 (Charter Schools/RCCI's)	McKimmon Conference & Training Center https://www.surveymonkey.com/s/5K3K FWB
Region 4	September 18	Little River Golf and Resort in Carthage https://www.surveymonkey.com/s/58JTSZ J
Region 5	September 12	Deep River Event Center in Greensboro https://www.surveymonkey.com/s/58PGTYC
Region 6	September 12	Hilton Garden Inn in Concord https://www.surveymonkey.com/s/5LWQH XH
Region 7	September 9	Hickory Metro Center in Hickory https://www.surveymonkey.com/s/5VZYX WG
Region 8	September 19	Crown Plaza in Asheville https://www.surveymonkey.com/s/57YH57C

An evaluation link will be sent to attendees after the meeting. CEUs will be provided upon completion of the evaluation.

Allergen Continuing Education Resource

School Nutrition staff must be knowledgeable about allergens and be able to answer questions about the foods offered in the cafeteria. The Food Code contains requirements about the knowledge of person in charge and their ability to inform consumers about menu items containing allergens. A continuing education lesson for cafeteria staff is attached to help teach all school nutrition employees about responding to consumer questions appropriately. This lesson will also be posted on the website soon.

[allergen lesson.zip](#)

Vacancy Announcements

Charlotte-Mecklenburg Schools

Position Title: Director, Child Nutrition Operations

See attached vacancy announcement for details.

[char-meck cndir.pdf](#)

Union County

Position Title: Clinical Dietitian and Child Nutrition Marketing Specialist

See attached vacancy announcement for details.

[union dietitian.pdf](#)

Wake County

Title: Child Nutrition Supervisor (2 positions)

Visit the Wake County Schools website for more information or contact the Wake County Schools Child Nutrition office.

Weekly Q&A – Field Trips and Food Safety

Question: What are some best practices to keep food safe to eat on field trips?

Answer: School nutrition staff, teachers, other school staff, parents and volunteers must work together to ensure that field trip meals are safe to eat. Harmful bacteria multiply rapidly in the "Danger Zone" — the temperatures between 41°F and 135 °F. So, perishable foods and beverages won't stay safe long when being transported. Give the attached handout to adults picking up lunches for the trip and review procedures with them.

[field trip.pdf](#)

Important Dates

August 30.....	Deadline for Healthier US School Challenge Application
September 1	Labor Day (State offices closed)
September 4	Region 1 Policy Update
September 9	Region 7 Policy Update
September 10 (Wednesday)	Deadline for Submitting Claim for Reimbursement (for August 2014)
September 10	Region 3 Policy Update for Charter Schools/RCCIs
September 11	Region 2 Policy Update
September 12	Region 5 Policy Update
September 12	Region 6 Policy Update
September 15 (Monday)	Fresh Fruit & Vegetable Claim for Reimbursement Deadline (for August 2014)
September 18	Region 3 Policy Update for LEAs
September 18	Region 4 Policy Update
September 19	Region 8 Policy Update
October 1	Verification process begins. SFAs pull F&R apps for Verification
October 10	Deadline for Submitting Claim for Reimbursement (for September 2014)
October 13-17	National School Lunch Week
October 15	Fresh Fruit & Vegetable Claim for Reimbursement Deadline (for September 2014)
October 22-24	Annual Conference for School Nutrition Administrators

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