

North Carolina

# School Nutrition Weekly Update

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## ***\*REMINDER\* Procurement Checklist***

Are you certain that you have dotted all of the “i’s” and crossed all of the “t’s” to insure that you have procured goods, equipment, supplies and services, etc. properly? We always want your answer to be “Yes” so to assist with your procurement activities we strongly encourage all SFAs to utilize North Carolina’s Procurement Checklist when preparing solicitation documents, conducting informal and formal procurements, evaluating bids and proposals and executing contracts that involve the use of School Nutrition Funds. This checklist is a highly valuable tool that is designed to guide SFAs through the procurement process and most importantly, help insure that the procurement process is consistent with Federal and State regulations. The revised Procurement Checklist is available for download on the [Procurement](#) page of the SN website.

As a best practice, we suggest that you print the checklist and attach it to your procurement records as documentation of your intent to follow the federal and state procurement rules. Please remember... it is not a requirement to use the checklist; however, it is highly recommended.

We are here to help, so if you need additional assistance, please don’t hesitate to contact the Operations & Management Consultant for your district.

## ***Golden Key Achievement Award SY 2015-16***

The Golden Key Achievement Award information has been updated for the 2015-16 school year. The awards summary is due by **April 15, 2016**. In addition, School Food Authorities may submit the one best plaque entry for consideration of the state-wide award that is presented for first, second, and third place at the School Nutrition Association of North Carolina annual conference and recognized at the North Carolina School Nutrition Administrator Conference.

Additional information along with the Golden Key Award Criteria Guide and the Award Summary Form are available on the [Awards and Recognition Opportunities](#) page of SN website.

## ***Meal Signage Samples – Asheville City Schools***

Asheville City Schools has shared their meal signage examples. All are posted in the SFA Signage Examples section on the [Marketing](#) page of the SN website.

## ***Webinar – Food Temperatures: Cooling and Storage***

This webinar is the sixth in a planned series of monthly ongoing continuing education for North Carolina school nutrition staff to support the School Nutrition professional development requirements.

For more information about this webinar and registration details visit:

<http://calendars.ncpublicschools.gov/calendar/webinars/food-temperatures-cooling-and-storage>

## Q&As – HACCP/Food Safety

QUESTION	ANSWER
<b>May cups be placed beside a hand washing sink in the cafeteria to provide student access to drinking water during school meals?</b>	No. The North Carolina Food Code states “A HANDWASHING SINK may not be used for purposes other than handwashing”. The Food Code definition of a handwashing sink is: “a lavatory, a basin or vessel for washing, a wash basin, or a PLUMBING FIXTURE especially placed for use in personal hygiene and designed for the washing of the hands”; therefore, the school must devise another method of providing access to drinking water. Consider dispensers, pitchers, or water fountains as alternatives.
<b>Should hot foods be placed in the freezer to speed the cooling process?</b>	No. Reach-in and walk-in freezers commonly used in school kitchens are designed to hold frozen foods at the correct temperature not to cool quantities of hot foods. Freezers do not promote optimal cold air circulation so placing portioned foods (e.g. slices of pizza, chicken patties, fish nuggets, etc.) in shallow pans and placing in the cooler with good air circulation will provide more efficient cooling. If available, commercial ice packs may also be placed on top of these portioned food items to reduce cooling time.  Some general best practice methods of cooling for a variety of foods include using an ice bath with frequent stirring, spreading foods in thin layers on pans and placing in the refrigerator with good air circulation, and using a blast chiller.

### **\*SURVEY REMINDER\* Smarter Meals - Smarter Students**

The School Nutrition Services Section is excited to inform you about a new initiative that is intended to support School Nutrition Administrators as you plan school meals that meet meal pattern and dietary standards. This research-based initiative, called “**Smarter Meals – Smarter Students**”, will support school nutrition program(s) through sample menus, recipes that meet current nutritional guidelines with step-by-step photographs, along with hands-on culinary workshops and web-based culinary demonstrations. The workshops will be designed in a teach-the-leader format to maximize the impact of these valuable skills to enhance North Carolina’s School Nutrition Programs.

Your participation in this important initiative is essential, and we request your input to customize this ***Smarter Meals-Smarter Students*** culinary endeavor. If you have not already done so, please complete the survey at: <https://www.surveymonkey.com/s/SmarterMeals-SmarterStudents> by **August 15, 2015**.

Thank you very much for your time to respond to the survey so we may tailor this special endeavor to meet your needs and the tastes of the students you serve!

If you have any questions, please contact Susan Thompson at [susan.thompson@dpi.nc.gov](mailto:susan.thompson@dpi.nc.gov) or 919-218-4090.

## ***Regional Policy Update Schedule***

We encourage each SFA to attend the Fall Policy Update within your most current (prior to July 1, 2015) regional assignment. Beginning with the Winter Policy Update, you will attend the Policy Update within your newly assigned zone.

<b>Click REGION to Register</b>	<b>Date</b>	<b>Location</b>
<a href="#"><u>REGION 1</u></a>	Sept 1	Hampton Inn – Edenton 115 Hampton Dr, Edenton, NC
<a href="#"><u>REGION 2</u></a>	Sept 17	New Bern Convention Center 203 S Front St, New Bern, NC
<a href="#"><u>REGION 3 Charter/RCCI</u></a>	Sept 8	NCSU McKimmon Center 1101 Gorman St, Raleigh, NC
<a href="#"><u>REGION 3 LEA</u></a>	Sept 9	NCSU McKimmon Center 1101 Gorman St, Raleigh, NC
<a href="#"><u>REGION 4</u></a>	Sept 4	Little River Golf and Resort 500 Little River Farm Blvd, Carthage, NC
<a href="#"><u>REGION 5 Charter/RCCI</u></a>	Sept 9	Deep River Event Center 606 Millwood School Rd, Greensboro, NC
<a href="#"><u>REGION 5 LEA</u></a>	Sept 8	Deep River Event Center 606 Millwood School Rd Greensboro, NC
<a href="#"><u>REGION 6</u></a>	Sept 11	Hilton Garden Inn – Concord 7831 Gateway Ln NW, Concord, NC
<a href="#"><u>REGION 7</u></a>	Sept 3	Hickory Metro Center 1960 13th Ave Dr SE, Hickory NC
<a href="#"><u>REGION 8</u></a>	Sept 29	Sheraton Four Points-Asheville 22 Woodfin St, Asheville, NC

# Important School Nutrition Dates

## August

Aug 15 (Sat)..... *Fresh Fruit & Vegetable Prog* - Deadline to submit claim for reimbursement (for July 2015)

## September

Sept 1 ..... Region 1 Policy Update

Sept 3 ..... Region 7 Policy Update

Sept 4 ..... Region 4 Policy Update

Sept 7 ..... Labor Day – State Offices Closed

Sept 8 ..... Region 3 (Charter/RCCI) Policy Update

Sept 8 ..... Region 5 (LEA) Policy Update

Sept 9 ..... Region 3 (LEA) Policy Update

Sept 9 ..... Region 5 (Charter/RCCI) Policy Update

Sept 10 (Thurs) ..... *NSLP/SBP/ASSP* - Deadline to submit claim for reimbursement (for Aug2015)

Sept 10 (Thurs)..... *SFSP/SSO* - Deadline to submit claim for reimbursement (for Aug2015)

Sept 11 ..... Region 6 Policy Update

Sept 15 (Tues) ..... *Fresh Fruit & Vegetable Prog* - Deadline to submit claim for reimbursement (for Aug 2015)

Sept 17 ..... Region 2 Policy Update

Sept 29 ..... Region 8 Policy Update

## October

Oct 1..... Verification Process Begins (SFAs begin pulling F&R Family Meal Applications)

Oct 10 (Thurs) .....*NSLP/SBP/ASSP* - Deadline to submit claim for reimbursement (for Sept 2015)

Oct 10 (Thurs) .....*SFSP/SSO* - Deadline to submit claim for reimbursement (for Sept 2015)

Oct 15 (Tues) ..... *Fresh Fruit & Vegetable Prog* - Deadline to submit claim for reimbursement (for Sept 2015)

Oct 28-30..... *Annual Conference for School Nutrition Administrators*

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Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

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