## USDA Meal Pattern



## AGENDA

## Virtual Training

 Webinars
## with

PowerPoint Presentations


## General Information

 CNP Directory, Organizational Char........................................................... Free \& Reduced Application Information, Acoessing MaterialsSetting Meal Prices, PLE, Reimbursement Rates
Severe Need, Safety Net, Cost Centers
Meal Accountability, ............................... Counting \& Claiming, POS Systems, Scho Review Forms - Breakfast, Lunch, Snack Meal Pattern....................................................................................... Food Production ................................................................................ Production Records/Record Keeping.

HACCP
Memos, Civil Rights, Bid Laws
Professional Standards
aining Requirements, CNP Director Qualficationons
CNP Online Application.................................................... User Accounts, Site Data, Plate Cost, Openings and Closings

## Wellness.

Human Resources
Summer Programs
Financial Management
Procurement
Food Distribution/Statewide Procurement
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ALSDE Chid Nutrition Program

Click on the link below to access the recorded training: https://alsde.webex.com/alsde/lsr.php?RCID=6b56a827fb254bacb3767557fiob33e4

# Healthy Hunger Free Kids Act 2010 (HHFKA) 

Changes to the School Breakfast Program (SBP) and National School Lunch Program (NSLP) were to address obesity and nutrition issues

## School Breakfast Program

| Food Components | Grade K - 5 | Grade 6-8 | Grade 9-12 |
| :---: | :---: | :---: | :---: |
| Milk | 5 cups/week <br> (1 cup daily) | 5 cups/week <br> (1 cup daily) | 5 cups/week <br> (1 cup daily) |
| Meat or Meat Alternates <br> None required but may substitute 1 oz equivalent of meat /meat alternate for 1 oz equivalent grains after minimum daily grain is met |  |  |  |
| Vegetables <br> May be substituted for fruits, but the first 2 cups/week must be from a subgroup other than starchy (dark green, red/orange, legumes, other) |  |  |  |
| Fruits <br> -Daily / Weekly minimum | 5 cups/week <br> (1 cup daily minimum) | 5 cups/week (1 cup daily minimum) | 5 cups/week (1 cup daily minimum) |
| Grains / Breads <br> -Daily / Weekly minimum <br> -All whole grain rich | 7 oz equivalent/week <br> (1 oz daily minimum) | 8 oz equivalent/week (1 oz daily minimum) | 9 oz equivalent/week (1 oz daily minimum) |
| Minimum - Maximum Calories (kcal) Weekly average | $350-500$ | $400-550$ | 450-600 |
| Saturated Fat (\% of total calories) <br> Weekly average | <10\% | <10\% | <10\% |
| Sodium* <br> Weekly average | $\leq 540 \mathrm{mg}$ | $\leq 600 \mathrm{mg}$ | $\leq 640 \mathrm{mg}$ |
| Trans Fat | 0 grams/serving | 0 grams/serving | 0 grams/serving |

## Meal Components

- Fruits
- Grains/Meat-Meat Alternatives
- Fluid Milk


Offer vs Serve (OVS)

- Optional for all grade levels
- Must offer 4 items from the 3 required components

Serve

- Optional for all grade levels
- Must serve 4 items from the 3 required components
- May serve additional components if desired


## OVS(Offer vs Serve): What Must Be Taken

- Students must choose three items and one must be a:
- $1 / 2$ cup of fruit OR
- $1 / 2$ cup of vegetable


## BREAKFAST <br> Offer Versus Serve



- Choose at least three (3) of the items offered
- Must choose at least $1 / 2$ cup fruit or vegetable.





vavix



## Fruits

- A daily serving must be offered at breakfast
- At breakfast only, vegetables may be offered in place of fruits
- If serving a starchy vegetable, you must serve 2 cups/week from the dark green, red/orange, beans and peas, or other vegetable subgroups


## Fruits (cont.)

- Fruit requirement of 1 cup for all age groups
- Minimum of $1 / 8$ cup serving can count towards the 1 cup
- No more than half of fruit may be 100\% fruit juice
- Pureed fruit served in smoothie must credit as juice


## Grains

- Offer the daily and weekly serving minimums of grains at breakfast
- Must offer 1 ounce grain equivalent before a meat/meat alternate can be offered
- Schools may credit meat/meat alternate as grains once daily grains minimum is met


## Grains (cont.)

- $50 \%$ of grains must be whole grain rich
- RTE cereals must be fortified
- No maximum servings of grains
- No separate meat/meat alternative component


## Is the product whole grain rich?

- Grain content is $\geq 50 \%$ whole grain by weight
- Contains $\geq 8$ grams of whole grain per oz equivalent serving
- Product has the FDA whole grain health claim "Diets rich in whole grain foods and other plant foods are low in total fat, saturated fat and cholesterol, may help reduce the risk of heart disease and certain cancers"


# Grains Creditability \& Whole Grain Rich Determination Is Made Based on Following Criteria 

- CN(Child Nutrition) Label
- Best/easiest confirmation method
- MPFS (Manufacturer Product Formulation Statement)
- Food Buying Guide
- Ingredient/Nutrition Fact Label



## Crediting Grains



# Whole Grain Resource for the <br> National School Lunch and School Breakfast Programs 

A Guide to Meeting the Whole Grain-Rich Criteria
https://fns-prod.azureedge.net/sites/default/files/WholeGrainResource.pdf

- Allowable milk options include:
- fat-free (unflavored or flavored)
- low-fat (unflavored or flavored)
- fat-free or low-fat (lactose-reduced or lactose free)
- Must offer at least two choices
- One choice must be unflavored milk
- Students may decline milk component under OVS
- Milk substitutes must provide the same nutritional content as cow's milk (e.g., soy beverages)

Milk Substitute Nutrition Standards

| Nutrient | Per Cup |
| :--- | :---: |
| Calcium | 276 mg |
| Protein | 8 g |
| Vitamin A | 500 IU |
| Vitamin D | 100 IU |
| Magnesium | 24 mg |
| Phosphorus | 222 mg |
| Potassium | 349 mg |
| Riboflavin | .44 mg |
| Vitamin B-12 | 1.1 mcg |

## Dietary Specifications

- Weekly average requirements
- Calories
- Sodium
- Saturated fat
- Daily requirements
- Trans fat


## the <br> Scȟol Day just got Healthier

National School Lunch Program

National School Lunch Meal Pattern

| Food Components | Grade K - 5 | Grade 6-8 | Grade 9-12 |
| :---: | :---: | :---: | :---: |
| Milk | 5 cups/week <br> (1 cup daily) | 5 cups/week <br> (1 cup daily) | 5 cups/week <br> (1 cup daily) |
| Meat or Meat Alternates -Daily / Weekly minimum | 8 oz equivalent/week (1 oz daily minimum) | 9 oz equivalent/week (1 oz daily minimum) | 10 oz equivalent/week <br> (2 oz daily minimum) |
| Vegetables (total) <br> -Daily / Weekly minimum | 33/4 cups/week <br> (3/4 cup daily minimum) | 33/4 cups/week <br> (3/4 cup daily minimum) | 5 cups/week <br> (1 cup daily minimum) |
| Dark Green Subgroup | 1/2 cup/wk | 1/2 cup/wk | 1/2 cup/wk |
| Red/ Orange Subgroup | 3/4 cup/wk | 3/4 cup/wk | 11/4 cup/wk |
| Legumes Subgroup | 1/2 cup/wk | 1/2 cup/wk | 1/2 cup/wk |
| Starchy Subgroup | 1/2 cup/wk | 1/2 cup/wk | 1/2 cup/wk |
| Other Subgroup | 1/2 cup/wk | 1/2 cup/wk | 3/4 cup/wk |
| Fruits <br> -Daily / Weekly minimum | 2½ cups/week <br> ( $1 / 2$ cup daily minimum) | 2½ cups/week <br> ( $1 / 2$ cup daily minimum) | 5 cups/week <br> (1 cup daily minimum) |
| Grains / Breads <br> -Daily / Weekly minimum <br> -All whole grain rich | 8 oz equivalent/week <br> (1 oz daily minimum) | 8 oz equivalent/week <br> (1 oz daily minimum) | 10 oz equivalent/week <br> (2 oz daily minimum) |
| ```Minimum - Maximum Calories (kcal) -Weekly average``` | 550-650 | 600-700 | 750-850 |
| Saturated Fat (\% of total calories) -Weekly average | < $10 \%$ | <10\% | <10\% |
| Sodium* <br> -Weekly average | $\leq 1230 \mathrm{mg}$ | $\leq 1360 \mathrm{mg}$ | $\leq 1420 \mathrm{mg}$ |
| Trans Fat | 0 grams / serving | 0 grams / serving | 0 grams / serving |

## Meal Components

- Meat-Meat Alternates
- Grains
- Fruits
- Vegetables
- Fluid milk


## Serving Options

OVS

- Mandatory for grades 912
- Must offer all 5 components

Serve

- Optional for grades K-8
- Must serve all 5 components


## OVS for NSLP: What Must Be Taken

- Students must choose at least three components and one must be a:
- $1 / 2$ cup of fruit OR
- $1 / 2$ cup of vegetable


## LUNCH <br> Offer Versus Serve



- Choose at least three (3) of the components offered.
- Must choose at least $1 / 2$ cup fruit or vegetable.


## Meat/Meat Alternate

- Separate component at lunch

| Lunch Meal Pattern |  |  |  |
| :--- | :---: | :---: | :---: |
|  | Grades K-5 | Grades 6-8 | Grades 9-12 |
| Meal Pattern | Amount of Food Per Week (Minimum Per Day) |  |  |
| Meat or Meat <br> Alternates (oz) | $8(1)$ | $9(1)$ | $10(2)$ |

## Meat/Meat Alternate

## Sources

- beef, poultry, fish

- Eggs and cheese
- Nuts or seeds may be used to meet one-half of the component and must be paired with another M/MA to meet the full requirement.
- Two tablespoons of nut and/or seed butters equals one ounce of requirement.
- $1 / 4$ cup of drained beans/peas/legumes equals one ounce of requirement.
- Both tofu and soy yogurt will be allowable as meat alternates.


## Meat/Meat Alternate

Soy \& Tofu

- 2.2 ounces ( $1 / 4$ cup) of commercially prepared tofu, containing at least 5 grams of protein, is creditable as 1.0 ounce equivalent meat alternate.
- $1 / 2$ cup (4.0 fluid ounces) of soy yogurt is creditable as 1.0 ounce equivalent meat alternate.


## Substitutions

## Points to Remember

- When substituting, replace items that:
- Are breaded similarly (e.g. chicken nuggets with a chicken patty).
- Credit similarly (e.g. roasted chicken that credits 2 oz . with grilled chicken patty that credits 2 oz .).
- Are nutritionally similar (e.g. sausage links with sausage patties).


## Fruits \& Vegetables

## Fruits

- Fruit choices:
- Fresh/cut (preferred)
- Frozen without added sugar
- Canned in juice/light syrup
- Dried ( $1 / 4$ cup of dried fruit $=1 / 2$ cup fruit)
- No more than half of fruit offerings may be juice.
- 100\% juice only.
- Utilize the Food Buying Guide for whole fruit crediting.


## Fruits

| Lunch Meal Pattern |  |  |  |
| :--- | :--- | :--- | :--- |
| Grades K-5 | Grades 6-8 | Grades $9-12$ |  |
| Meal Pattern | Amount of Food Per Week (Minimum Per Day) |  |  |
| Fruits (cups) | $2.5(1 / 2)$ | $2.5(1 / 2)$ | $5(1)$ |

## Vegetables

- Weekly minimums of all vegetable subgroups are required.


## Lunch Meal Pattern

Grades K-5
Grades 6-8
Grades 9-12
Meal Pattern
Amount of Food Per Week (Minimum Per Day)

| Vegetables (cups) | $3.75(0.75)$ | $3.75(0.75)$ | $5(1)$ |
| :--- | :---: | :---: | :---: |
| Dark green | 0.5 | 0.5 | 0.5 |
| Red/Orange | 0.75 | 0.75 | 1.25 |
| Beans and peas (legumes) | 0.5 | 0.5 | 0.5 |
| Starchy | 0.5 | 0.5 | 0.5 |
| Other | 0.5 | 0.5 | 0.75 |
| Additional Veg to Reach Total | 1 | 1 | 1.5 |

## IL Vegetables - Dark Green

## Dark Green

- Bok Choy
- Broccoli
- Chard
- Collard Greens
- Dark Green Leaf Lettuce
- Kale
- Mesclun
- Mustard Greens
- Romaine Lettuce
- Spinach
- Turnip Greens
- Watercress


## Breakfast

Not required
Lunch
Grades K-5: $1 / 2$ cup/week Grades 6-8: $1 / 2$ cup/week Grades 9-12: $1 / 2$ cup/week Larger amounts may be served

## 1 Vegetables - Dark Green

- Crediting Leafy Greens
- Raw leafy green vegetables count as $1 / 2$ of the measured amount.
- 1 cup of raw leafy greens counts as $1 / 2$ cup vegetable.
- $1 / 2$ cup cooked greens counts as $1 / 2$ cup vegetable.



## Vegetables - Red \& Orange

## Red / Orange

- Acorn Squash
- Butternut Squash
- Carrots
- Hubbard Squash
- Pumpkin
- Red Peppers
- Sweet Potatoes
- Tomatoes
- Tomato Juice


## Breakfast

Not required
Lunch
Grades K-5: 3/4 cup/week
Grades 6-8: 3/4 cup/week
Grades 9-12: 11/4 cups/week
Larger amounts may be served

## Vegetables - Beans and Peas

## Legumes

- Black Beans
- Black-eyed Peas (mature)
- Edamame
- Garbanzo Beans (chickpeas)
- Kidney Beans
- Lentils
- Navy Beans
- Pinto Beans
- Soy Beans
- Split Peas
- White Beans

Breakfast
Not required
Lunch
Grades K-5: 1/2 cup/week Grades 6-8: $1 / 2$ cup/week Grades 9-12: 1/2 cup/week

Larger amounts may be served

## Vegetables - Starchy

## Starchy

- Cassava
- Corn
- Black-eyed peas (not dry)
- Green Bananas
- Green Peas
- Green Lima Beans
- Jicama
- Plantains
- Potatoes
- Taro
- Water Chestnuts


## Breakfast

Not required

## Lunch

Grades K-5: 1/2 cup/week
Grades 6-8: $1 / 2$ cup/week
Grades 9-1 2: $1 / 2$ cup/week
Larger amounts may be served

## Vegetables - Other

## Other

- Artichokes
- Asparagus
- Avocado
- Bean Sprouts
- Beets
- Brussels Sprouts
- Cabbage
- Cauliflower
- Celery
- Cucumbers
- Eggiplant
- Green Beans
- Green Bell Peppers
- Iceberg (Head) Lettuce
- Mushrooms
- Okra
- Onions
- Parsnips
- Turnips
- Wax Beans
- Zucchini


## Breakfast

Not required

## Lunch

Grades K-5: 1/2 cup/week
Grades 6-8: 1/2 cup/week Grades 9-1 2: 3/4 cup/week

Larger amounts may be served
This sub group may be met with items from the dark green, red-orange or beans/peas sub groups

## Additional Vegetables

|  | Total Weekly <br> Vegetable <br> Requirement | Minimum <br> Weekly <br> Subgroup <br> Requirements | Additional <br> Vegetables to <br> Reach Total |
| :---: | :---: | :---: | :---: |
| Grades <br> K-5 | $3^{3 / 4}$ cups | $2^{3 / 4}$ cups | $1^{\text {cup }}$ |
| Grades <br> 6-8 | $3^{3 / 4}$ cups | $2^{3 / 4}$ cups | 1 cup |
| Grades <br> $9-12$ | $5^{\text {cups }}$ | $3^{1 / 2}$ cups | $1^{1 / 2}$ cups |

- Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.


## Fruits and Vegetables

- Serving Sizes
- What needs to be provided?
- $1 / 8$ cup?
- $1 / 4$ cup?
- $1 / 2$ cup?
- More?
- Any of the above can work if you have enough of each option.
- $1 / 8$ cup is the minimum creditable amount!
- You must serve enough vegetables to meet the full $3 / 4$ cup or 1 cup offering.


## Fruits and Vegetables

- Salad Bars/Garden Bars
- Excellent way to offer a variety of fruits/vegetables
- Must be monitored
- Must be before the POS or have State approval


## Fruits and Vegetables

- Multiple Serving Lines
- Each serving line must offer all the vegetable subgroups weekly.
- Vegetable subgroups can be offered multiple times each week in various serving sizes ( $1 / 8$ cup minimum), however:
- The minimum weekly serving sizes must be met AND
- The full daily minimum must be offered, based on grade grouping.
- There are no maximums on fruit and vegetable subgroups, as long as the calories are not exceeded.


## Grains

- No association with meat/meat alternate at lunch

| Lunch Meal Pattern |  |  |  |
| :--- | :---: | :---: | :---: |
|  | Grades K-5 | Grades 6-8 | Grades 9-12 |
| Meal Pattern | Amount of Food per Week (Minimum Per Day) |  |  |
| Grains (oz eq) | $8(1)$ | $8(1)$ | $\mathbf{1 0}(\mathbf{1})$ |

## Fluid Milk

- Same as breakfast pattern

| 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) | $5(1)$ | $5(1)$ | $5(1)$ |

Afterschool Snack
Program

## Meal Components

- Fluid milk
- Fat-free(unflavored or flavored) or lowfat(unflavored)
- Meat/meat alternate
- Fruit/Vegetable/10o\% juice
- Whole grain or enriched bread/cereal

Chart 2: National School Lunch Program Meal Pattern for Afterschool Snacks Service

## Meal Pattern

- https://www.fns.usda.gov/school-meals/afterschool-snacks
- https://foodbuyingguide.fns.usda.gov/Content/Table sFBG/Chart2_FBG.pdf

| Select two of the four components for a reimbursable meal |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Meal Components ${ }^{1}$ |  | Children Ages 1-2 | Children Ages 3-4 | Children Ages 6-12 ${ }^{1}$ |
| Milk | Fluid milk | $4 \mathrm{fl} \mathrm{oz} \mathrm{( } 1 / 2$ cup) | $4 \mathrm{fl} \mathrm{oz} \mathrm{(1/2} \mathrm{cup)}$ | $8 \mathrm{fl} \mathrm{oz} \mathrm{(1} \mathrm{cup)}$ |
| Vegetables or Fruit ${ }^{2}$ | Juice ${ }^{2}$, fruit, and/or vegetable | 1/2 cup | 1/2 cup | 3/4 cup |
| Grains/Breads ${ }^{3,4}$ (Select one) | Bread | 1/2 slice | 1/2 slice | 1 slice |
|  | Combread/biscuit/roll/muffin | 1/2 serving | 1/2 serving | 1 serving |
|  | Cold dry cereal ${ }^{4}$ | $1 / 4$ cup or $1 / 3$ oz | $1 / 3$ cup or $1 / 202$ | $3 / 4$ cup or 1 0z |
|  | Cooked cereal grains | 1/4 cup | 1/4 cup | 1/2 cup |
|  | Pasta/noodles | 1/4 cup | 1/4 cup | 1/2 cup |
| Meats/Meat Alternates ${ }^{5,6,7}$ (Select one) | Meat/poultry/fish ${ }^{5}$ | 1/2 0z | 1/2 02 | 10 z |
|  | Alternate protein products ${ }^{6}$ | 1/2 oz | 1/2 oz | 10 z |
|  | Cheese | 1/20z | 1/2 02 | 10 z |
|  | Egg (large) | 1/2 large egg | 1/2 large egg | 1/2 large egg |
|  | Cooked dry beans/peas | 1/8 cup | 1/8 cup | 1/4 cup |
|  | Peanut/other nut/seed butters | 1 Tbsp | 1 Tbsp | 2 Tbsp |
|  | Nuts and/or seeds ${ }^{7}$ | $1 / 20 z^{7}$ | $1 / 20 z^{7}$ | 10 z |
|  | Yogurt ${ }^{\text {B }}$ | 2 oz (1/4 cup) | 20 L (1/4 cup) | $40 z$ (1/2 cup) |

[^0]
## QUESTIONS?


ps://www.fns.usda.gov/school-meals/nutrition-standards-school-meals

# SMART SNACKS AND FUND RAISING IN SCHOOLS 

## HEALTHY HUNGER FREE KIDS ACT OF 2010

-Law made significant changes to reimbursable meals served in schools
-Number of changes rolled out over last 9 years -Smart Snack changes enacted 2014

Sections 203 and 208 of Public Law 111-296, HHFKA 2010

# NUTRITION GUIDELINES FOR FOOD \& BEVERAGES SOLD IN SCHOOLS 

Food \& beverage sold to students on campus during school day should meet regulations for:
-Reimbursable School Meal standards
-Smart Snacks in schools

## SMART SNACKS IN SCHOOL NUTRITION STANDARDS



## ALABAMA STATE BOARD OF EDUCATION UPDATED ALABAMA HEALTHY SNACK STANDARDS TO . . .

ALABAMA'S IMPLEMENTATION OF USDA SMART SNACKS IN SCHOOL AND EXEMPT YUNDRAISERS



## 2014 TASK FORCE MADE RECOMMENDATIONS FOR UPDATES:

Task Force members were chosen by the Superintendent of Education and included:
-School Superintendents
-School Principals
-School Child Nutrition Directors

- ALSDE Nurse Administrator
-Representative - CLAS
- ADPH-Nutrition \& Physical Activity Director
-Representative - Alliance for a Healthier Generation

Help make the healthy choice the easy choice for kids at school

## A Guide to Smart Snacks in School

For School Year 2018-2019


## SMART SNACKS IN SCHOOL STANDARDS ADDRESS:

- Definition of School Day
- Foods of Minimal Nutritional Value
- Competitive Foods
- Fundraisers


## SCHOOL DAY

"Midnight before school day starts to 30 minutes after the end of the official school day
-Rules DO NOT APPLY to any food sold during non-school day, on weekends, off campus

## FOOD OF MINIMAL NUTRITIONAL VALUE

-Food that fits into specific categories defined in the Competitive Food Services regulation, in 7 CFR Parts 210.11 and 220.12 , along with Appendix B to Parts 210 and 220
-Foods that do not meet Smart Snack Standards

## COMPETITIVE FOODS

-Any foods sold or provided outside of CNP is not allowed:
-one hour before AND/OR
-one hour after reimbursable school meals are served

## GENERAL STANDARDS FOR COMPETITIVE FOODS

Whole Grain \begin{tabular}{c}
Fruit, <br>

| Vegetable, |
| :---: |
| Protein or |
| Dairy | <br>

\hline
\end{tabular}

```
Combination Food
(at least \(1 / 4 \mathrm{c}\). fruit
or vegetable)
```

MEETS ALL NUTRIENT STANDARDS

# TO MEET SMART SNACK STANDARDS, ALL COMIPETITIVE FOODS SOLD IN SCHOOLS MUST HAVE: 

-Calorie limits: $\leq 200$ calories
-Sodium Limits: $\leq 200 \mathrm{mg}$
-Fat Limits: Total fat $\leq 35 \%$ of calories Saturated fat < $10 \%$ of calories Trans fat - 0 grams

## Water

-Smart Snack Standards
-There is no portion limit for plain, unflavored, water for any age/grade group

## Flavored Water

-Smart Snack Standards
-No more than 20 oz portions of calorie-free, flavored water (with or without carbonation) for high school students

- Elementary and middle school students may not have flavored water


## Beverages

## -Smart Snack Standards

## Elementary School - up to 8 ounces

- Milk: Unflavored/flavored fat free and low-fat milk and milk alternatives
- Juice: 100\% fruit/vegetable juice with no added sweeteners
- 100\% fruit/vegetable juice diluted with water (with or without carbonation) and no added sweeteners


## Beverages

-Smart Snack Standards

## Middle and High School - up to 12 ounces

- Milk: Unflavored/flavored fat free and low-fat milk and milk alternatives
- Juice: 100\% fruit/vegetable juice with no added sweeteners


## Beverages

## -Smart Snack Standards

## High School

- Calorie-free beverages
- $\leq 10$ calories per 20 oz
- Lower-calorie beverages
- $\leq 40$ calories per 8 oz
- $\leq 60$ calories per 12 oz.


## ALL GRADES


(plain or flavored)

(plain or flavored)


## SERVING

 SIZE LIMITS: 8 oz. ES 12 oz. MS/HS
## HIGH SCHOOL ONLY


( $<5 \mathrm{kcal} / 8 \mathrm{oz}$. OR $\leq 10 \mathrm{kcal} / 20 \mathrm{oz}$.)


# TOOLS TO DETERMINE WHETHER FOODS MEET SMMRT SNHCKS STANDARDS 

Alliance for Healthier Generations
-Snack Calculator
-Product Navigator


## HTTPS:/ /FOODPLANNER.HEALTHIERGENERATION.ORG/

## SMART SNACKS

 PRODUCT CALCULATOR
## Product Information

Take the guess work out of your day! Answer a series of questions to see if your product meets the USDA's Smart Snacks in School nutrition standards*. Then save and print for your records!
*Results from this calculator have been determined by the U.S. Department of Agriculture to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools provided the information is not misrepresented when entered into the Calculator.

CHECK OUT THE BLUE INFORMATION BUBBLES FOR ASSISTANCE! If unable to view, please update your browser or try a different browser. Please refer to USDA's Q\&A document for additional guidance on specific products

Enter product information as SOLD (as portioned and eaten, such as a beef patty on a bun with accompaniments)

NOTE: As of July 1, 2016, \%DV is no longer a qualifying standard for compliance.

## My Product is a

a) Snack (i)
b) Side (i)
c) Entree (3)
d) Beverage (i)

## My Product is a ...

( a) Snack (1)
b) Side $(1$
c) Entree 0
d) Beverage (

Is the first ingredient* of your product a ...a) Fruit (1)
b) Vegetable (i)
c) Dairy 0
d) Protein food (4)
( e) Whole Grain (i)
(C) None of the above
*Refer to the label's ingredient statement. If the first ingredient is water, is the second ingredient one of the options above.

Enter your product's nutrition information per amount SOLD (including all components and accompanimenits)*

*For 日ulk products only, enter servings per container as "1"- Do not enter the senvings per container for the entine bulk book or case.

## Your product is compliant!

Your whole grain product meets all nutrient standards for entrees or snack foods-

## for snacks.

## Brand

Quaker
Product
Chewy Granola Bar

| Serving Size |
| :--- |
| 24.00 g |

## First Ingredient

Granola(whole grain rolled oats)

The person or group nesponsible for the point of sale to stuclents on campus shoudi' wenify a prodercts complance aud prunt their own Calculator neselts for documentation intended for copmphance purposes fresults from this calculator have been determwned by the USDUA to be accumate in assessimg pmoduct coumpliance with fhe Federal
 Calceviator.

## 

Home Products

## Q Find a Product

Keyword
Enter Keywords Here

## Category

- Select - $\quad \checkmark$

Smart Snacks Compliant Only
$\square$
CACFP Compllant Only
NO

Q Search

## amazonbusiness Miccian Mit

Online store dedicated to selling Smart Snacks compliant products

FIND SNACKS FOR STUDENIS

## Products



SideKicks, BlueRaspberry-

## Lemon, 10




SideKicks, Kiwi-Strawberry, 100\% Fr



SideKicks, StrawberryMango, 100\% F



SideKicks, SourCherryLemon, 100\% F



Home - Products 120Z DR PEPPER TEN CN 12PKX2

## Q Find a Product

Keyword
Enter Keywords Here

## Category

- Select -

Smart Snacks Compllant Only No

CACFP Compliant Only
$\square$ No


Sometimes there may be different formulations in different markets for similar products. Therefore, when you go to purchase compliant foods or beverages, ensure you are purchasing the exact SKU and serving size listed in the Smart Food Planner

## $120 Z$ DR PEPPER TEN CN

 12PKX2Dr Pepper Seven Up
SKU: 10003730
Size: 12.0 OZ

EST. 1885. 10 BOLD TASTING CALORIES. SAME 23 AUTHENTIC FLAVORS. 10 CALORIES PER CAN. CAFFEINE CONTENT 41MG/12 FL OZ.

\section*{|  |
| :--- | :--- | Save To List $\quad \Theta$ Print <br> $\square$}

Related Categories: Beverages, Low Calorle Beverages (HS Only)


## FUNDRAISERS

-Food items that meet USDA Smart Snacks are not limited for sale as exempt fundraisers but cannot be sold in competition with reimbursable school meals.
-The standards do not apply during non-school day, on weekends, and at off-campus fundraising events.
-Non food items sold for fundraisers are not restricted -The State Agency allows 30 exempt fundraisers per year.

## ALLOWABLE FUNDRAISING OPTIONS ON SCHOOL CAMPUSES*

-Foods that meet the USDA Smart Snack standards (not sold in competition with school meals). Example: fruit
-Foods that do not meet the USDA Smart Snack standards but are not consumed at school). Example: cookie dough
-Non-food items. Example: school supplies

## EXEMPT FUNDRHISERS

Food items that:
-Do not meet USDA Smart Snacks standards and
-Are sold during the school day but
-Cannot be sold in competition with the school meals -

- one hour before reimbursable school meals service
- during service of reimbursable school meals or - one hour after service of reimbursable school meals


## EXEMPT FUNDRAISERS GUIDELINES

-Schools may sponsor a maximum of 30 exempt fundraisers per school year.
-Each fundraiser may be no more than 1 day in length. -Items may not be sold within l hour before, during, or l hour after reimbursable school meal periods

- Ex: breakfast served from 7am-8am, no exempt fundraiser between 6 am to 9 am.


## EXEMPT FUNDRAISER GUIDELINES

Fundraiser food items are prohibited from being sold:
-As an a la carte item
-In vending machines
-In school stores
-Before school on the school campus

## EXEMPT FUNDRAISER PROCEDURES-PRINCIPALS

-Complete, approve and sign Alabama's Implementation of USDA Smart Snacks in School and Exempt Fundraisers Form
-Provide copy to CNP Director
-Provide documentation of approval upon request by Alabama State Department of Education (ALSDE) for audit review

School Food Authority (SFA)
School Name
Please check one: $\qquad$ _July 1 ___January 1
Form should be completed and signed by the principal before the fundraisers commence.

|  | Sponsoring Organization | Item Sold | Date of Sale |
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## EXEMPT FUNDRHISER PROCEDURES -SUPERINTENDENT

-Complete and sign Attestation of Compliance with Alabama Implementation of USDA Smart Snacks in Schools and Fundraising Activities form
-Provide to CNP Director's to support the annual online application renewal

## ANNUAL ONLINE APPLICATION AGREEMENT

10. Attestation Statements:

Snack and Fundraisers Attestation Statement: "As the Superintendent of this School Food Authority, do hereby attest that this SFA and all schools under its jurisdiction operating the National School Lunch Program authorized under the Richard B. Russell National School Lunch Act ( 42 U.S.C. 1751 et seq), and/or the School Breakfast Program authorized under the Child Nutrition Act of 1966 (42 U.S.C. 1773), are in compliance with the Alabama Implementation of USDA Smart Snacks in School and Fundraising Activities for this school year."SFA will comply with all sections of the Federal Bid Law.The signature authority is attesting that all schools for the SFA will comply with the USDA NSLP and SBP meal patterns.
Comments

Sponsor
Comments
State Comments

FROM: [School Food Authority Superintendent]
TO.
[State Agency Official and Title]
SUBJECT: Attestation of Compliance with Alabama Implementation of USDA Smart Snacks in School and Fundraising Activities

Instruction: The following statement must be signed by the school food authority (SFA) superintendent operating exempt food fundraisers in schools with National School Lunch and/or School Breakfast Programs, and filed as outlined in the Alabama Implementation of USDA Smart Snacks in School and Fundraising Activities.

I $\qquad$ as the superintendent of [SFA Name], do hereby attest that the aforementioned SFA and all schools under its jurisdiction operating the National School Lunch Program authorized under the Richard B. Russell National School Lunch Act (42 U.S.C. 1751 et seq), and/or the School Breakfast Program authorized under the Child Nutrition Act of 1966 ( 42 U.S.C. 1773), are in compliance with Alabama Implementation of USDA Smart Snacks in School and Fundraising Activities for School Year $\qquad$ -

I certify that this attestation is true and correct, and therefore, I believe
[SFA Name] is in compliance with Alabama Implementation of USDA Smart Snacks in School and Fundraising Activities.

In addition, I understand that Alabama Implementation of USDA Smart Snacks in School and Fundraising Activities Form must be completed semi-annually and filed by the following dates: July 1 and Januaryl of each School Year.

## USDA NON-DISCRIMINATION STATEMENT

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: How to File a Complaint, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:
(l) 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.

This institution is an equal opportunity provider.


[^0]:    Children age 12 and older may be served larger portions based on their greater food needs. They may not be served less than the minimum quantities listed in this column.
    2 Serve two or more kinds of vegetable(s) and/or fruit(s). Full-strength vegetable or fruit juice may be counted to meet not more than one-half
    of this requirement.
    Grains/Ereads must be whole grain or erriched, or made from whole grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole grain, enriched, or fortified
    Either volume (cup) or weight (oz), whichever is less.
    $A$ servin
    A serving consists or the edible portion of cooked lean meat or poultry or fish
    Nuts and seeds arr
    Nuts and seeds are generally not recommended to be served to children ages $1-3$ since they present a choking hazard. If served, nuts
    and seeds should be finely minced. nely minced.
    Yogurt may be plain or filavored, unsweetened or sweetened - commercially prepared.

