USDA Meal Pattern







AGENDA

New Directors' Training

Summer 2020



Alabama State Department of Education

presented by

	General Information CNP Directory, Organizational Chart, Food & Nutrition Resource List, Technical Assistance Request Form, Job Tasks Timeline Calendar, Free & Reduced Application Information, Accessing Materials	Robbie Scott, Education Specialist ALSDE, Child Nutrition Program
Virtual Training Webinars	SDE Accounting Functions Setting Meal Prices, PLE, Reimbursement Rates, Severe Need, Safety Net, Cost Centers	LaKecia Love, Education Specialist ALSDE, Food Distribution
with	Meal Accountability Counting & Claiming, POS Systems, School Review Forms - Breakfast, Lunch, Snack	Devin Williamson, Nutritionist ALSDE, Child Nutrition Program
with	Meal Pattern Reimbursable Meals/Afterschool Snacks/Fundraisers/Smart Snacks	Chad Langston, Senior Nutritionist ALSDE, Child Nutrition Program
PowerPoint Presentations	Food Production Food Buying Guide, CN Labels, Standardized Recipes, Menu Planner	Sharon Allison, Education Specialist ALSDE, Child Nutrition Program
Fresentations	Production Records/Record Keeping	Devin Williamson, Nutritionist ALSDE, Child Nutrition Program
	НАССР	LaKecia Love, Education Specialist ALSDE, Child Nutrition Program
	Memos, Civil Rights, Bid Laws	Robbie Scott, Education Specialist ALSDE, Child Nutrition Program
	Professional Standards Training Requirements, CNP Director Qualifications	LaKecia Love, Education Specialist ALSDE, Child Nutrition Program
	CNP Online Application Schedule A Revisions, Updating Information, Annual Agreement	Chad Langston, Senior Nutritionist ALSDE, Child Nutrition Program
SUD NUTRITICE	User Accounts, Site Data, Plate Cost, Openings and Closings	Sharon Allison, Education Specialist ALSDE, Child Nutrition Program
CNP	Wellness	Julie Autrey, Education Specialist ALSDE, Child Nutrition Program
A THE WAY	Human Resources	Julie Autrey, Education Specialist ALSDE, Child Nutrition Program
	Summer Programs	Kim Ruggles, Education Specialist ALSDE, CACFP Section
	Financial Management	Debbie Harris, Auditor ALSDE, Child Nutrition Program
	Procurement	Joel Evans, Auditor ALSDE, Child Nutrition Program
	Food Distribution/Statewide Procurement	Brantley Tucker Surplus Commodity Administrator ALSDE, Child Nutrition Program
	Equipment Review	June Barrett, Program Coordinator ALSDE, Child Nutrition Program

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

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



School Breakfast Meal Pattern

Food Components	Grade K - 5	Grade 6 – 8	Grade 9 - 12
Milk	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)
Meat or Meat Alternates None required but may substitute 1 oz equivalent of meat /meat alternate for 1 oz equivalent grains after minimum daily grain is met			
Vegetables 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 -Daily / Weekly minimum	5 cups/week (1 cup daily minimum)	5 cups/week (1 cup daily minimum)	5 cups/week (1 cup daily minimum)
Grains / Breads -Daily / Weekly minimum -All whole grain rich	7 oz equivalent/week (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) Weekly average	<10%	<10%	<10%
Sodium* Weekly average	≤ 540 mg	≤ 600 mg	≤ 640 mg
Trans Fat	0 grams/serving	0 grams/serving	0 grams/serving

Meal Components

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





Serving Options

Offer vs Serve (OVS)

- Optional for all grade levels
- Must <u>offer</u> 4 <u>items</u> from the 3 required components

Serve

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

OVS(Offer vs Serve): What Must Be Taken

- Students must choose three <u>items</u> and one must be a:
 - ½ cup of fruit OR
 - ½ cup of vegetable



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 <u>></u> 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







United States Department of Agriculture

Whole Grain Resource for the 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

Fluid Milk

- Allowable milk options include:
 - fat-free (unflavored or flavored)
 - low-fat (unflavored or <u>flavored</u>)
 - 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

Fluid Milk

 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



National School Lunch Program

National School Lunch Meal Pattern

Food Components	Grade K - 5	Grade 6 – 8	Grade 9 - 12
Milk	5 cups/week (1 cup daily)	5 cups/week (1 cup daily)	5 cups/week (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 (2 oz daily minimum)
Vegetables (total) -Daily / Weekly minimum	3¾ cups/week (¾ cup daily minimum)	3¾ cups/week (¾ cup daily minimum)	5 cups/week (1 cup daily minimum)
Dark Green Subgroup	½ cup/wk	½ cup/wk	½ cup/wk
Red / Orange Subgroup	¾ cup/wk	¾ cup/wk	1¼ cup/wk
Legumes Subgroup	½ cup/wk	½ cup/wk	½ cup/wk
Starchy Subgroup	½ cup/wk	½ cup/wk	½ cup/wk
Other Subgroup	½ cup/wk	½ cup/wk	¾ cup/wk
Fruits -Daily / Weekly minimum	2½ cups/week (½ cup daily minimum)	2½ cups/week (½ cup daily minimum)	5 cups/week (1 cup daily minimum)
Grains / Breads -Daily / Weekly minimum -All whole grain rich	8 oz equivalent/week (1 oz daily minimum)	8 oz equivalent/week (1 oz daily minimum)	10 oz equivalent/week (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* -Weekly average	≤1230 mg	≤1360 mg	≤1420 mg
Trans Fat	0 grams / serving	0 grams / serving	0 grams / serving



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



OVS

- Mandatory for grades 9 Optional for grades K-8 12
- Must <u>offer</u> all 5 **components**

Serve

- Must <u>serve</u> all 5 <u>components</u>

OVS for NSLP: What Must Be Taken

- Students must choose at least three <u>components</u> and one must be a:
 - $-\frac{1}{2}$ cup of fruit OR
 - $-\frac{1}{2}$ cup of 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 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 = $\frac{1}{2}$ 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 F	ood Per Week (Minim	um 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 P	attern	
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Fo	ood Per Week (Minim	um 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

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

Vegetables - Dark Green

- Crediting Leafy Greens
 - Raw leafy green vegetables count as $\frac{1}{2}$ 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 9-12: 1/2 cup/week

Larger amounts may be served

Vegetables – Other

Other

- Artichokes
- Asparagus
- Avocado
- Bean Sprouts
- Beets
- Brussels Sprouts
- Cabbage
- Cauliflower
- + Celery
- Cucumbers
- Eggplant

- 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 9-12: 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 Vegetable Requirement	Minimum Weekly Subgroup Requirements	Additional Vegetables to Reach Total
Grades K-5	3 ³ ⁄4 cups	2 ³ ⁄4 cups	ı cup
Grades 6-8	3 ³ ⁄4 cups	2 ³ ⁄4 cups	ı cup
Grades 9-12	5 cups	3 ½ cups	1 ½ cups

• <u>Any</u> 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.



• No association with meat/meat alternate at lunch

Lunch Meal Pattern				
	Grades K-5	Grades 6-8	Grades 9-12	
Meal Pattern	Amount of Fo	od per Week (Mir	nimum Per Day)	
Grains (oz eq)	8(1)	8(1)	10(2)	



• Same as breakfast pattern

Lunch Meal Pattern				
	Grades K-5	Grades 6-8	Grades 9-12	
Meal Pattern	Amount of Fo	od per Week (Mir	nimum 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/100% juice
- Whole grain or enriched bread/cereal

Must serve at least 2 of the 4 components



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

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

Select two of the four components for a reimbursable meal

Meal Components ¹		Children Ages 1 - 2	Children Ages 3 - 4	Children Ages 6 - 12¹
Milk	Fluid milk	4 fl oz (1/2 cup)	4 fl oz (1/2 cup)	8 fl oz (1 cup)
Vegetables or Fruit ²	Juice ² , fruit, and/or vegetable	1/2 cup	1/2 cup	3/4 cup
	Bread	1/2 slice	1/2 slice	1 slice
	Combread/biscuit/roll/muffin	1/2 serving	1/2 serving	1 serving
Grains/Breads ^{3, 4} (Select one)	Cold dry cereal ⁴	1/4 cup or 1/3 oz	1/3 cup or 1/2 oz	3/4 cup or 1 oz
	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/fish5	1/2 oz	1/2 oz	1 oz
	Alternate protein products ⁶	1/2 oz	1/2 oz	1 oz
	Cheese	1/2 oz	1/2 oz	1 oz
	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 seeds7	1/2 oz ⁷	1/2 oz7	1 oz
	Yogurt ⁸	2 oz (1/4 cup)	2 oz (1/4 cup)	4 oz (1/2 cup)

1 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.

3 Grains/Breads must be whole grain or enriched, 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.

4 Either volume (cup) or weight (oz), whichever is less.

- 5 A serving consists of the edible portion of cooked lean meat or poultry or fish.
- Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.
- 7 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.

8 Yogurt may be plain or flavored, unsweetened or sweetened – commercially prepared.

QUESTIONS?



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







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 FUNDRAISERS



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



MEETS ALL NUTRIENT STANDARDS



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

 Calorie limits: ≤ 200 calories
 Sodium Limits: ≤200 mg
 Fat Limits: Total fat ≤ 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 <u>may not</u> have flavored water



Beverages

Smart Snack Standards

<u>Elementary School – up to 8 ounces</u>

- 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

<u>Middle and High School – up to 12 ounces</u>

- 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

<u>High School</u>

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







(with or without carbonation)

100% FRUIT OR VEGETABLE JUICE

(no added sweeteners)

100% FRUIT OR VEGETABLE JUICE DILUTED W/WATER

(plain or flavored)

(with or without carbonation)

(plain or flavored)

SERVING SIZE LIMITS: 8 oz. ES 12 oz. MS/HS

(milk, juice)

HIGH SCHOOL ONLY



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

 $(\leq 40 \text{ kcal/8 oz. OR} \leq 60 \text{ kcal/12 oz.})$



TOOLS TO DETERMINE WHETHER FOODS MEET SMART SNACKS STANDARDS

Alliance for Healthier Generations

- Snack Calculator
- Product Navigator



ALLIANCE FOR A HEALTHIER GENERATION		() HELP		REGISTER	Search	٩
Smart Foods Planner	Smart Snacks, Policy & More	Menu P	lans Re	ecipes Pr	oducts Calcul	ators About Us
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Products	Recipes			Menu	Plans	
Browse for products that fit the reimbursable meal patterns or for foods and beverages that meet the Smart Snacks in School nutrition standards.	Freshen up your menu with the recipe ideas.	se kid-frier	ndly	Check ou	t our collection of	great menu ideas.

HTTPS://FOODPLANNER.HEALTHIERGENERATION.ORG/







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 🜖			
🔵 b) Side 🜖			
🔵 c) Entree 🕚			
🔵 d) Beverage 🕦			
	START OVER	NEXT STEP	

https://foodplanner.healthiergeneration.org/calculator/









Is the first ingredient* of your product a ...

\bigcirc	a) Fruit 🕄
\bigcirc	b) Vegetable 🕄
\bigcirc	c) Dairy 🕄
\bigcirc	d) Protein food 🜖
Ø	e) Whole Grain 🚯
\bigcirc	f) 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 accompaniments)*

Nutrition Facts Serving Size oz (about g) 24 Servings Per Container 1					
Amount Per Serving					
Calories 100	Calories from Fat 20				
Total Fat (g) 2					
Saturated Fat (g) 0.5					
Trans Fat (g) 0					
Sodium (mg) 75					
Carbohydrates					
Sugars (g) 8					

*For BULK products only, enter servings per container as "1". Do not enter the servings per container for the entire bulk box or case.







Your product is compliant!				
Your whole grain product meets all nutrient standards for entrees or snack foods.				
for snacks.				
Brand	Serving Size			
Quaker	24.00 g			
Product	First Ingredient			
Chewy Granola Bar	Granola(whole grain rolled oats)			

The person or group responsible for the point of sale to students on campus should verify a product's compliance and print their own Calculator results for documentation intended for compliance purposes. Results from this calculator have been determined by the USDA 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.









ALLIANCE FOR A HEALTHIER GENERA	TION	() HELP	LOG IN	REGISTER	Search	Q
Smart Foods Planner	Smart Snacks, Policy & More	Menu F	Plans Re	ecipes Pr	oducts Calcu	lators About Us
Home - Products - 12OZ DR PEPPER TEN CN 12P	PKX2					
Category Select - Smart Snacks Compilant Only NO CACFP Compilant Only NO Category Category Category Smart Snacks Compilant Only NO Category Sometimes there may be different formulations in different markets for similar products. Therefore, when you go to purchase compilant foods or beverages, ensure you are purchasing the exact SKU and serving size listed in the Smart Food Planner.	<section-header><section-header><text><text><text><text></text></text></text></text></section-header></section-header>	ME 23 AUT	THENTIC		✓ f ¥	Low Calorie Beverages (HS Only) a - 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 FUNDRAISERS

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 1 hour before, during, or 1 hour after reimbursable school meal periods
 - Ex: breakfast served from 7am-8am, no exempt fundraiser between 6am 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



Alabama's Implementation of USDA Smart Snacks in School and Exempt Fundraisers Form

School Food Authority (SFA)______

School Name

Please check one: ____July 1 ____January 1

Form should be completed and signed by the principal before the fundraisers commence.

	Sponsoring Organization	Item Sold	Date of Sale
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			
23			
24			
25			
26			
27			
28			
29			
30			



Principal Signature

Date

EXEMPT FUNDRAISER 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

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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	



DATE:

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.

, 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

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 January1 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 <u>USDA Program Discrimination Complaint Form</u>, (AD-3027) found online at: <u>How to File a</u> <u>Complaint</u>, 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:

(1) 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.

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