May Monthly Call



May 7, 2024

Agenda

- Summer EBT
- Healthy Meals Incentive Initiative Recognition Awards
- Final Rule Summary
- SFSP Reminders
- CEP Reminders
- 2023 Equipment Grant Reminders
- Memos
- Health Inspection Reminders
- Upcoming Trainings



Summer EBT/SUN Bucks



This summer, there will be 3 ways to combat hunger in Louisiana:

- **Summer EBT/SUN Bucks**: grocery shopping benefits
- SFSP/SSO Meals: group onsite meals
- SFSP/SSO Meals **To-Go**: to-go or meal delivery in some rural areas







SUN Bucks: Grocery electronic benefit transfer (EBT) program for families with eligible school-aged children, sometimes referred to as Summer EBT (new in 2024)

SUN Meals: Traditional in-person congregate/group meals and snacks provided at sites in communities with high rates of poverty

SUN Meals To-Go: Meal service available in some rural communities for pick-up or home delivery (new since 2023)



What is Summer EBT/SUN Bucks?

Summer EBT is a NEW federal nutrition program that provides a grocery benefit during the summer months to families with children eligible for free or reduced price school meals.

- The Consolidated Appropriations Act, 2023 (P.L 117-328) authorized this permanent, nationwide program beginning in 2024.
- Summer EBT is designed to reduce childhood hunger.
- Beginning in summer 2024, Louisiana will participate in this new nationwide permanent Summer EBT program.
- Eligible children will receive a one-time benefit of \$120 per summer on an EBT card to purchase food.



Summer EBT/SUN Bucks Benefits in 2024

LDOE, in partnership with DCFS, will implement this program, with support from NSLP participating schools.

LDOE Roles (partnering agency)

- Provide support and information to LEAs related to Summer EBT
- Provide a call center to receive general FAQs

DCFS Roles (coordinating agency)

- Issues S-EBT benefits to ALL eligible students, beginning summer 2024
- Provide customer service to Summer EBT families regarding access and use of their benefits
- Collects data from school systems on enrollment and eligibility



Pathways for Eligibility

In general, students who are income-eligible for the National School Lunch Program are eligible for Summer EBT.

- 1. Streamline Certification: Families already identified as eligible through a directly certifiable program
- NSLP F/R Meal Applications: Non-CEP schools who have already collected eligibility documentation on all students
- Submission of a Summer EBT application: Primarily for CEP students who did not qualify for Direct Certification



Action for LEAs

- Provide information to families in end-of-year packets.
- Have data managers prepared to provide files to DCFS as instructed throughout the summer months.
- Spread the word to families in your community! Let households know about the new Summer EBT/SUN Bucks program.
- Encourage families who receive benefits through SNAP, FDPIR, TANF, or Medicaid (income eligible), to make sure their mailing address is up to date.
- Tell families who are automatically enrolled to watch for their card in the mail.
- Inform households that immigrant and non-U.S. citizens are eligible for Summer EBT/SUN Bucks. Participation does not impact immigration status.
- Encourage families who may have eligible children to apply.
- Alert families to fill out an application when available, and to have :Child's name, address, date of birth, school system, school name, and student ID.

Action for SFAs

SFAs may be required to provide eligibility data to Data Managers in certain instances.

SFAs may receive inquiries related to Summer EBT Benefits from households.

The vast majority of applications will be processed through USDA and Louisiana's agreement with NutriLink.



Summer EBT Eligibility: CEP Approved School

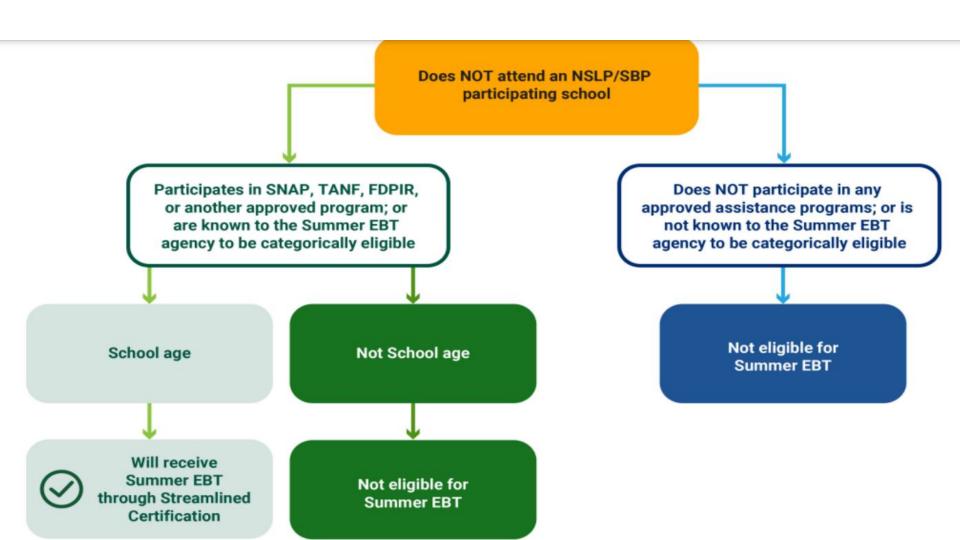
- Under the program requirements established by the United States Department of Agriculture (USDA) for Summer EBT, schools approved under the Community Eligibility Provision (CEP) require students who are not directly certified or categorically eligible, that wish to receive Summer EBT benefits, to reside in a household that is at or below the NSLP income threshold for reduced price meal benefits. (185% of the federal poverty level) AND complete a Summer EBT application.
- Summer EBT is being implemented is DIFFERENT than how Pandemic EBT (P-EBT) operated during the public health emergency.
 - Not all students enrolled in a CEP approved school are Summer EBT eligible.



Summer EBT ELigibility: NSLP Participating **Schools**

- Continue to process School Nutrition Programs household eligibility/Summer EBT applications through the end of the school year.
- Please be prepared to upload eligible student data, including student mailing addresses to DCFS, pending further instruction.
- After the school year ends, a statewide application for Summer EBT will be available (likely after July 1).







Q&A on Summer EBT



Promoting Healthy Meals Incentive Initiative Recognition Awards

Melissa Campbell
USDA Southwest Regional Office



Trailblazer Awards

Breakfast



Breakfast Trailblazer



Small and/or Rural SFA Breakfast Trailblazer

Lunch





Small and/or Rural SFA Lunch Trailblazer



Innovative Practices Awards



Innovative School Lunch Makeover



Innovation in the Cultural Diversity of School Meals



Innovation in the Preparation of School Meals



Innovation in Nutrition Education



Breakfast Trailblazer Award





Small/Rural Breakfast Trailblazer

School breakfast menu has limited added sugars

Criteria

Within the last 12 months

Strategies to reduce added sugars
 Student engagement techniques

(not required for small/rural SFAs)



Breakfast Trailblazer Strategies





- Only unflavored milk
- Cereals contain less than or equal to 6 grams of added sugar
- Yogurts have less than or equal to 12 grams of added sugar
- No grain-based desserts
- Added sugars in weekly breakfast menus are less than 10 percent of the calories

Lunch Trailblazer Award





School lunches are lower in sodium

Criteria

Within the last 12 months:

Strategies to reduce sodium

Student engagement techniques

(not required for small/rural SFAs)



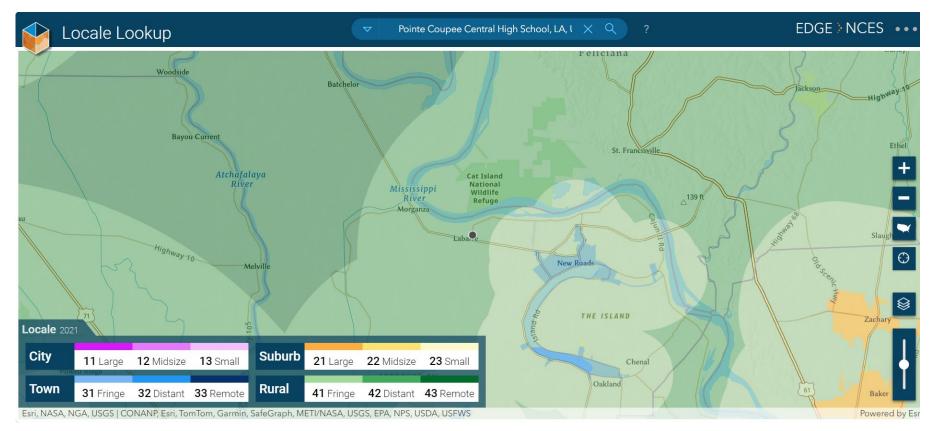
Lunch Trailblazer Strategies



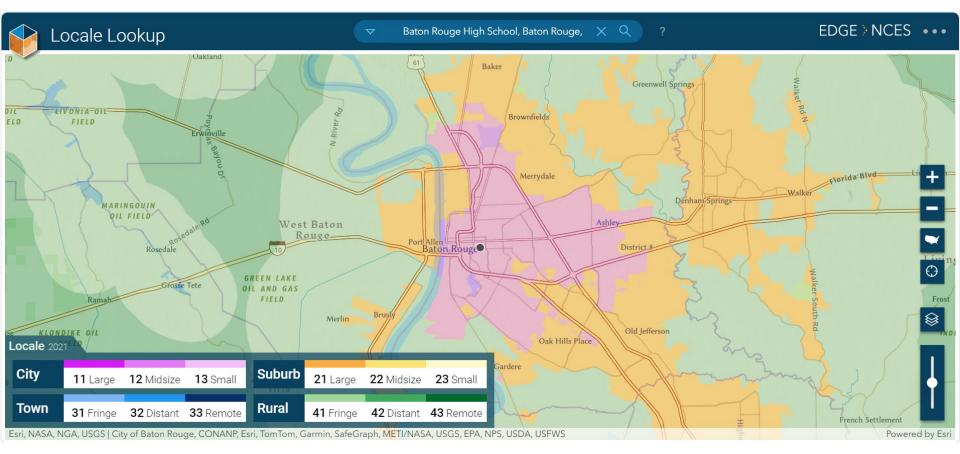


- Incorporating fresh or frozen poultry, fish, pork, beef, and lean meat
- Serving fresh vegetables and/or frozen and canned vegetables with no salt
- Purchasing lower sodium forms of products from vendors
- Using natural flavor substitutes to reduce the amount of sodium
 - Garlic, citrus juice, salt-free seasoning, herbs, or spices

National Center for Education Statistics Locale Lookup https://nces.ed.gov/programs/maped/LocaleLookup/



National Center for Education Statistics Locale Lookup https://nces.ed.gov/programs/maped/LocaleLookup/



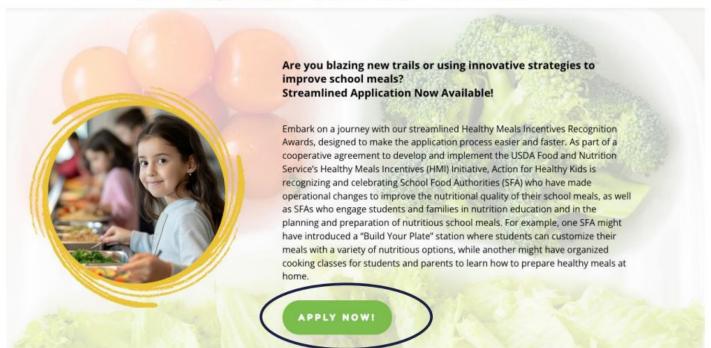
How to Apply





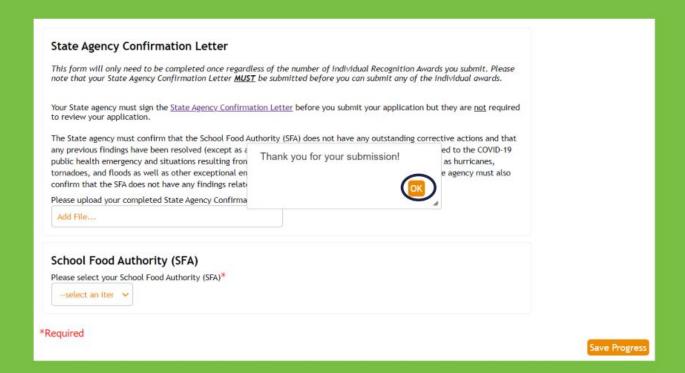
Recognition Awards ~

Subscribe



Recognition Awards Application





Recognition Awards Application

Lunch Trailblazer - Application

Within the past 12 months, the SFA has reduced sodium in school lunch.

1. At least half (≥50 percent) of the schools within the SFA that participate in the NSLP must meet the criteria, and all grade levels must be represented.

Upload a list detailing names and corresponding grade levels for each school in the district participating in the National School Lunch Program (indicating which schools were used to qualify for the award).*

Add File...

 Within the past 12 months, the SFA has changed their reimbursable school lunch menus to reduce sodium, using at least TWO strategies.

The following list includes example strategies that the SFA can use to reduce sodium in their lunch menus (additional strategies can also be used):

- Fresh or frozen poultry, fish, pork, beef, and lean meat (with no saline or salt solution added) are incorporated to reduce the offerings of cured, salted, smoked, and other processed meats.
- · Vegetables are fresh, frozen, or canned with no salt added.
- Lower sodium forms of products from vendors are purchased. For tips, check out the Institute of Child Nutrition's Sodium Swaps: Utilizing Product Substitutions available at the Shaking It Up website.
- Natural flavor substitutes are used to replace or reduce the amount of sodium in main dishes and/or sides, such as garlic, citrus juice, salt-free seasonings, herbs, or spices.

Please provide a description of each strategy selected including:

· How it was implemented;

Recognition Awards Application

Step 3: Recognition Award applications

Select icon to access application.

Trailblazer Award Series



Breakfast Trailblazer

School breakfast can be the foundation to student success. The Breakfast Trailblazer fuels a student's day by providing a nutritious breakfast with limited added sugars and engages students in planning breakfast menus that are fun and enjoyable. Download Award Criteria



Small and/or Rural SFA Breakfast Trailblazer

School breakfast can be the foundation to student success. The Small and/or Rural SFA Breakfast Trailblazer fuels a student's day by

Innovation Award Series



Innovative School Lunch Makeover

Innovative School Lunch Makeover recognizes improvement in the nutritional quality of a school lunch meal while maintaining student acceptance. Download Award Criteria



Innovation in the Cultural Diversity of School Meals

Innovation in the Cultural Diversity of School Meals recognizes nutritious school meal menu options that reflect the different

My SFA received an award! What does it include?



- Recognition Awardee Toolkit
- Stipend for travel expenses to attend a Healthy Meals Summit
- National and local recognition and media opportunities
- A list of celebratory ideas for recognizing the school nutrition team

Summary of Provisions in the Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans Final Rule

Final Rule Summary

- On April 25, 2024, USDA's Food and Nutrition Service (FNS) published the final rule titled, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans
- The changes are based on a comprehensive review of the Dietary Guidelines for Americans, 2020-2025, robust stakeholder input on the CNP meal patterns, and lessons learned from prior rulemakings
- Effective July 1, 2024
- USDA is gradually phasing in required changes over time.
- Program operators are not required to make any changes to their menus until school year 2025-2026 at the earliest



USDA Webinar for School Food Authorities on the Final Rule

May 9th at 1:00 PM

The registration link for the webinar can be found at: https://www.zoomgov.com/webinar/register/WN_oJQkESVkTIynil5enHGsGg#/registration

FNS will share a webinar recording in the future for those that could not attend.

The webinar recording will be shared on the final rule page here: https://www.fns.usda.gov/cn/school-nutrition-standards-updates



NUTRITION REQUIREMENTS

- Added Sugars
- Milk
- Whole Grains
- Sodium



IMPLEMENTATION TIMELINE FOR UPDATING THE SCHOOL MEAL STANDARDS FINAL RULE

Fall 2024

Flavored Milk

No changes to flavored milk standards.

Additional Menu Options

Make it easier for schools to offer local, vegetarian, and culturally appropriate menu items.



Fall 2027

Added Sugars

No more than 10% of the weekly calories.

Sodium

10% reduction for breakfast. 15% reduction for lunch.



USDA issues final rule on long-term school nutrition standards after listening to public feedback and following recommendations from the most recent Dietary Guidelines for Americans.



Fall 2025

Added Sugars mit on added sugars i

Limit on added sugars in cereals, yogurt, and milk.

Flavored Milk

Allow flavored milk with limits on added sugars.



No required changes; schools can voluntarily continue to gradually reduce amount of added sugars and sodium.





FINAL RULE FOR SCHOOL MEAL STANDARDS: Key Provisions



Whole Grains

Schools may continue to offer a variety of nutrient-rich whole grains with options for some enriched grains (no changes in standard)





Milk

Continue to allow flavored and unflavored milk (no changes in standard) with new limits on added sugars





Added Sugars

Limit using a phased approach:

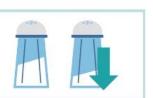
- Phase 1: Limits on specific high-sugar products (cereals, yogurt, flavored milk)
- · Phase 2: Overall weekly limits





Sodium

Gradually phase in one reduction of weekly limit





Added Sugars – Current Requirements

- There are no added sugars limits in the school meal programs, and schools may choose to serve some menu items and meals that are high in added sugars, provided they meet weekly calorie limits.
- CACFP currently has requirements for total sugars, rather than added sugars.
- In CACFP, breakfast cereals must contain no more than 6 grams of total sugars per dry ounce and yogurt must contain no more than 23 grams of total sugars per 6 ounces.



Added Sugars - Changes in the Final Rule

- Establishes the following added sugars limits in the school lunch and breakfast programs.
 - Product-based limits to be implemented by school year 2025-2026 (beginning July 1, 2025):
 - **Breakfast cereals** may have no more than 6 grams of added sugars per dry ounce.
 - Yogurt may have no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce).
 - Flavored milk may have no more than 10 grams of added sugars per 8 fluid ounces or, for flavored milk sold as a competitive food for middle and high schools, 15 grams of added sugars per 12 fluid ounces.
 - Weekly dietary limits to be implemented by school year 2027-2028 (beginning July 1, 2027):
 - Limiting added sugars to less than 10 percent of calories across the week in the school lunch and breakfast programs.

Milk - Current Requirements

- Schools may currently offer fat-free and low-fat (1 percent fat) milk, flavored and unflavored, in reimbursable school lunches and breakfasts and for sale as a competitive beverage.
- Unflavored milk must be offered at each school meal service.



Milk - Changes in the Final Rule

USDA decided to maintain the current requirement for milk in school meals

- All schools continue to have the option to offer fat-free and low-fat milk, flavored and unflavored, to K-12 students, and to sell fat-free and low-fat milk, flavored and unflavored, à la carte.
- Unflavored milk must be offered at each school lunch and breakfast meal service.
- Flavored milk offered to K-12 students in school lunch and breakfast and sold to students à la carte during the school day must comply with the product-based added sugars limit in this rule, to be implemented by school year 2025-2026 (beginning July 1, 2025).
- Flavored milk must contain no more than 10 grams of added sugars per 8 fluid ounces, or for flavored milk sold à la carte in middle and high schools, 15 grams of added sugars per 12 fluid ounces.

Whole Grains – Current Requirements

- At least 80 percent of the weekly grains offered in the school lunch and breakfast programs must be whole grain-rich, meaning that a product must contain at least 50 percent whole grains;
- Any grain ingredients that are not whole grain must be enriched, bran, or germ.
- The remaining grain items offered must be enriched.



Whole Grains - Changes in Final Rule

The final rule maintains the current whole grains requirement

- At least 80 percent of the weekly grains offered in the school lunch and breakfast programs are whole grain-rich.
- This requirement is a minimum standard, not a maximum, and schools may choose to increase whole grain-rich offerings beyond 80 percent.
- USDA also added a definition of "whole grain-rich" in Federal regulations to clarify that: Whole grain-rich is the term designated by FNS to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.



Sodium – Current Requirements

- Schools to meet Sodium Target 1A for school lunch and Sodium Target 1 for school breakfast.
- These limits apply to meals on average over the school week

Current National School Lunch Program Sodium Limits:

Age/Grade Group	Target 1A: Effective July 1, 2023	
Grades K-5	≤1,110 mg	
Grades 6-8	<1,225 mg	
Grades 9-12	≤1,280 mg	

Current School Breakfast Program Sodium Limits:

Age/Grade Group	Target 1: Effective July 1, 2022	
Grades K-5	<u><</u> 540 mg	
Grades 6-8	≤ 600 mg	
Grades 9-12	<u><</u> 640 mg	



Sodium – Changes in Final Rule

- Provides schools with plenty of time to gradually reduce sodium in school meals by instituting one achievable sodium reduction.
- Through school year 2026-2027 (until June 30, 2027)
 - Schools will maintain current sodium limits (Sodium Target 1A for lunch and Sodium Target 1 for breakfast).
- By school year 2027-2028 (beginning July 1, 2027)
 - Schools will implement an approximate 15 percent reduction for lunch and an approximate 10 percent reduction for breakfast from current sodium limits.
- These limits apply to the average amount of sodium in lunch and breakfast menus offered during a school week.
- Sodium limits do not apply per day, per meal, or per menu item.
- USDA encourages schools to gradually reduce sodium at lunch and breakfast prior to the implementation deadline by adjusting food preparation methods and purchasing lower sodium foods.

MENU PLANNING FLEXIBILITIES

- Meats/Meat Alternates At Breakfast
- Substituting Vegetables For Fruits At Breakfast
- Traditional Indigenous Foods
- Substituting Vegetables For Grains In Tribal Communities
- Afterschool Snacks
- Beans, Peas, And Lentils At Lunch
- Nuts And Seeds
- Competitive Foods: Bean Dip Exemption



Meats/Meat Alternates At Breakfast – Current Requirements

- Three required meal components are fruits, grains, and fluid milk
- Meats/meat alternates are not a required meal component at breakfast
- Schools may substitute a 1.0 ounce equivalent of meats/meat alternates for the same quantity of grains, after meeting the daily minimum grains requirement



Meats/Meat Alternates At Breakfast – Changes in Final Rule

- Establishes a combined grains and meats/meat alternates meal component
- Removes the requirement for schools to offer 1.0 ounce equivalent of grains each day at breakfast
- Schools may offer grains, meats/meat alternates, or a combination of both to meet the minimum ounce equivalent in this combined meal component requirement



Substituting Vegetables For Fruits At Breakfast – Current Requirements

- Allows schools to substitute vegetables for fruits at breakfast, provided that the first two cups per week are from the dark green, red/orange, beans and peas (legumes), or other vegetable subgroups.
- However, in recent years, through Federal appropriations, Congress has provided schools the option to substitute any vegetable for fruits at breakfast, with no vegetable subgroup requirements.



Substituting Vegetables For Fruits At Breakfast – Changes in Final Rule

- Continues to allow schools to substitute vegetables for fruits in the School Breakfast Program and simplifies the vegetable variety requirement:
 - Schools choosing to offer vegetables at breakfast <u>one day per school</u> week have the option to offer a vegetable from any of the vegetable subgroups
 - Schools choosing to substitute vegetables for fruits at breakfast on two or more days per school week are required to offer vegetables from at least two different subgroups.*
 - *Note: For school year 2024-2025, Congress has provided schools the option to offer any vegetables in place of fruits at breakfast (no subgroup requirements)



Traditional Indigenous Foods

- Current Requirements
 - Traditional Indigenous foods may be served in reimbursable school meals in accordance with USDA food crediting guidance and policy guidance issued in 2023, although this is not explicitly included in Program regulations.
- Change in Final Rule
 - Specifically states in regulation that traditional Indigenous foods may be served in reimbursable school meals.
 - The regulations include the definition of traditional foods from the Agricultural Improvement Act of 2014, which defines traditional food as "food that has traditionally been prepared and consumed by an [American] Indian tribe."



Substituting Vegetables For Grains In Tribal Communities

- Current Requirements
 - Allows schools in American Samoa, Puerto Rico, and the U.S. Virgin Islands to serve vegetables to meet the grains component in school meals
 - For schools, this option is intended to accommodate cultural food preferences and to address product availability and cost concerns in these areas
- Change in Final Rule
 - Clarifies that any creditable vegetable can be substituted for grains or breads and expands the vegetables-for-grains substitution to:
 - School food authorities and schools that are Tribally operated, operated by the Bureau
 of Indian Education, and that serve primarily American Indian or Alaska Native children
 - SFSP and CACFP sponsors, sites, institutions, and facilities that serve primarily American Indian or Alaska Native participants
 - All schools, sponsors, sites, institutions, and facilities in Guam and Hawaii



Afterschool Snacks

- Current Requirements
 - K-12 snacks must contain two of the following four components: fluid milk, meats or meat alternates, vegetables or fruits, or whole-grains or enriched breads (or equivalent products)
 - Preschoolers ages 1 through 4 snacks must include the food components and quantities required in the snack meal pattern established for the CACFP, which require snacks to include two of the following five components: fluid milk, vegetables, fruits, grains, or meats/meat alternates
- Changes in Final Rule
 - To be implemented by July 1, 2025, NSLP afterschool snacks meal pattern requirements for K-12 children to align with CACFP snack requirements
 - This rule does not change requirements for afterschool snacks served to preschoolers; existing requirements for afterschool snacks served to preschoolers remain in effect.

Beans, Peas, and Lentils At Lunch

Current Requirements

- Schools to offer vegetables from all five vegetable subgroups at lunch each school week
- For the beans, peas, and lentils vegetable subgroup, schools must offer ½ cup at lunch over the course of the week to meet the vegetable subgroup requirement
- Schools may credit foods in this subgroup toward the meats/meat alternates component or the vegetable component, but not both components in the same meal

Changes in Final Rule

- Maintains the current requirements allowing schools to count beans, peas, and lentils offered as meats/meat alternates at lunch toward the weekly beans, peas, and lentils vegetable subgroup requirement
- Menu planners may determine whether to count beans, peas, and lentils toward the vegetables or meats/meat alternates component
- Schools are still required to offer a separate vegetable to count toward the daily and weekly vegetable component requirements when offering beans, peas, and lentils as meats/meat alternates
- Changes the name of the "legumes (beans and peas)" vegetable subgroup and reference "beans and peas (legumes)" to "beans are "in Federal regulations".

Nuts And Seeds

- Current Requirements
 - Nuts and seeds may be served as meats/meat alternates
 - In some cases, the regulations limit nut and seed crediting to 50 percent of the meats/meat alternates component
- Changes in Final Rule
 - Allows nuts and seeds to credit for the full meats/meat alternates component in all meals (breakfast, lunch, and supper)
 - Serving nuts and seeds is an option, not a requirement
 - Program operators are not required to make any changes to their menus to comply with this provision
 - Operators may choose to offer nuts and seeds to meet the full component or a portion of it, alongside other meats/meat alternates



Competitive Foods: Bean Dip Exemption

- Current Requirements
 - To qualify as a Smart Snack, foods must meet nutrient standards for calories, sodium, fats, and total sugars
 - Total fat content must not exceed 35% of total calories and saturated fat must be less than 10% of total calories per item as packaged or served
 - The regulations also include a list of foods that are exempt from the total fat and saturated fat standards
- Changes in the Final Rule
 - Adds bean dip to the list of foods exempt from the total fat standard in the Smart Snacks regulations
 - This exemption applies to products marketed as hummus as well as bean dips made from any variety of beans, peas, or lentils
 - Bean dip will continue to be subject to the saturated fat standard for Smart Snacks, as well as all other Smart Snacks requirements
 - This change provides schools the option to sell bean dip, including hummus;
 Smart Snack

PROGRAM OPERATIONS

- Professional Standards: Hiring Exception For Medium and Large Local Educational Agencies
- Meal Modifications
- Geographic Preference
- Clarification On Potable Water Requirements
- Artificial Trans Fats
- Buy American



Professional Standards: Hiring Exception For Medium and Large Local Educational Agencies

- Current Requirements
 - Education requirements vary based on the size of the local educational agency (LEA) and are one important way of ensuring school nutrition program directors are prepared to manage the programs.
 - School nutrition directors in medium LEAs are currently required to have a bachelor's or associate's degree, and directors in large LEAs are required to have a bachelor's degree
- Changes in Final Rule
 - Allows State agencies the discretion to approve the hiring of a professional with 10 or more years of school nutrition program experience but who does not hold a bachelor's or an associate's degree to serve as a school nutrition program director in a medium or large LEA.
 - Directors hired under this exception must have a high school diploma or GED;

Meal Modifications

- Current Requirements
 - Meal substitutions for disability reasons must be supported by a written statement signed by a licensed physician
 - USDA updated its meal modification policy guidance that included permitting State licensed healthcare professionals to submit a medical statement on behalf of a participant with a disability
- Changes in Final Rule
 - Makes clear in regulations the existing policy guidance that State licensed healthcare professionals may write medical statements to request meal modifications
 - Defines a State licensed healthcare professional as an individual authorized to write medical prescriptions under State law and expands the authority to write medical statements to registered dietitians
 - Updates and reorganizes the regulatory text to distinguish between disability and non-disability requests more clearly, and encourages schools offering meals to meet participants' non-disability dietary proferences

Geographic Preference

- Current Requirements
 - Allows geographic preference but do not allow the preference for local to be used as a bid specification
 - Bidders located in a specified geographic area can be provided additional points or credit calculated during the evaluation of the proposals or bids received in response to a solicitation
- Changes in Final Rule
 - Allows "locally grown," "locally raised," or "locally caught" as procurement specifications for unprocessed or minimally processed food items
 - The final rule continues to allow State agencies and program operators to adopt their own definition of "local" and does not prescribe a Federal definition of "local" for the purpose of procuring local foods

Clarification On Potable Water Requirements

- Current Requirements
 - Schools must make potable (drinkable) water available and accessible to children at no charge during meal service
- Changes in Final Rule
 - Adds the word "plain" to the regulation and does not require schools to change menus or operations as a result
 - Schools may offer potable water with added fruits, vegetables, and herbs in addition to – but not instead of – plain water during meal service



Artificial Trans Fats

- Current Requirements
 - Artificial trans fats are prohibited in the NSLP and SBP and Smart Snacks
- Changes in Final Rule
 - The U.S. Food and Drug Administration (FDA)'s actions to eliminate artificial trans fat from the U.S. food supply have effectively eliminated artificial trans fats from foods made or sold in the U.S.
 - Removes the dietary specification prohibiting artificial trans fats in NSLP,
 SBP, and Smart Snacks in School
 - Under this change, schools would not have to comply with, and State agencies would not have to monitor, artificial trans fats requirements



Buy American

- **Current Requirements**
 - SFAs are required to purchase domestic commodities or products to the maximum extent practicable.
 - SFAs can use limited exceptions to this provision due to challenges with product availability and/or cost
- Changes in Final Rule
 - Adds the limited exceptions to the Buy American requirements related to product availability and/or cost to the regulations
 - Requires schools to maintain documentation to demonstrate the use of exceptions and allows schools to utilize an exceptions list when products are not available in sufficient and reasonably available quantities in the U.S.
 - Implements a cap on the amount of non-domestic food purchases a school may make when utilizing the exceptions, beginning in school year 2025-2026 (July 1, 2025)
 - USDA will use a phased-in approach to gradually reach the 5 percent cap on non-domestic food purchases
 - 10 percent cap beginning in SY 2025-2026 (July 1, 2025)
 - 8 percent cap beginning in school ve 39 (July 1, 2028)
 - 5 percent can beginning at 2 Vilv 1 2031)



Final Rule Resources

- Updates to the School Nutrition Standards
- Summary of Provisions in the Child Nutrition Programs: Meal
- <u>Final Rule-Child Nutrition Programs: Meal Patterns Consistent With the</u> 2020-2025 DGAs
- Comparison Chart of the 2023 Proposed and 2024 Final Rule Requirements for School Meal Programs
- 2024 Updates to the School Nutrition Standards Overview Video
- Implementation Timeline for Updating the School Meal Standards



SFSP Reminders



Timelines

Sponsor Type	New Sponsor Checklist (Pre-Application Process)	Summer Feeding Plan Survey	Non-Congregate Site Requests	Application Due
Prospective New Sponsor Checklist	March 15 th	N/A	N/A	May 31 OR >14 days before operations*
School Food Authorities	N/A	March 15 th	April 15 th	May 31 OR >14 days before operations*
Local/State Govt.	N/A	April 1st	April 30 th	May 31 OR >14 days before operations*
Indian Tribal Organizations (ITO)	N/A	April 8 th	May 15 th	May 31 OR >14 days before operations*
Private Non-Profit Organizations (PNP)	N/A	April 8 th	May 15 th	May 31 OR >14 days before operations*
All sponsor Congregate Applications	May 31 st or at least 14 days prior to start	N/A	N/A	May 31 OR >14 days before operations*

Contact Information

For questions, contact Toya Porter 225-342-6337 Toya.Porter3@la.gov

Community Eligibility Provision (CEP) Reminders



Current USDA Guidance

- Community Eligibility Provision: Planning and Implementation Guidance Updated
- Community Eligibility Provision: Guidance and Updated Q&As
- Community Eligibility Provision: Implementing the New Minimum Identified Student Percentage
- CEP: Statutory Annual Notification and Publication Requirements and School Year 2024-25 Election Deadline

CEP Deadline Dates

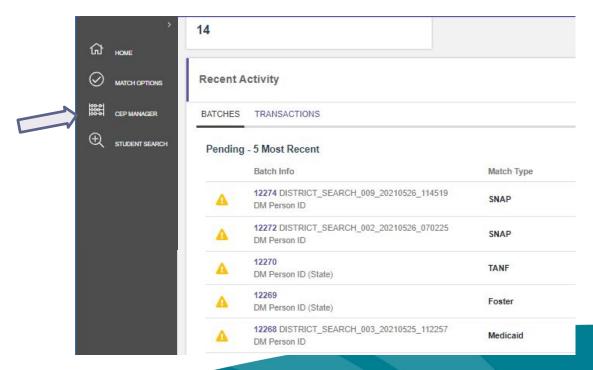
CEP Requirement	Deadline	
Data Used to Calculate ISP	As of April 1, 2024	
LEA Notification	April 15, 2024	
State Agency Notification	April 15, 2024	
State Agency Publication	May 1, 2024	
Elect CEP for Following SY	June 30, 2024	

By June 30, 2024: SFAs must make final elections regarding CEP participation for the 2024-2025 school year in eScholar CEP Manager.

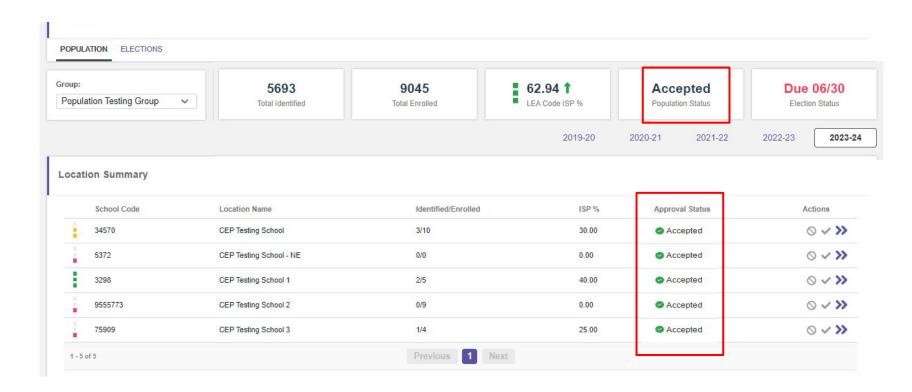
CEP Manager

The CEP Manager Icon is the abacus on the navigation panel.

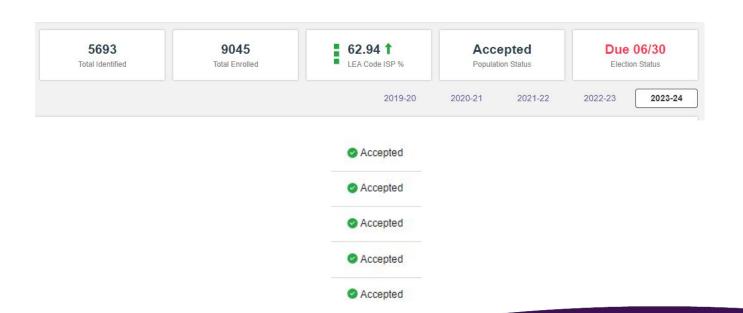
The icon will only appear if the user has rights to the CEP manager functions within Security Manager.





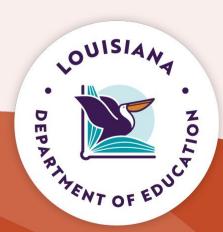


Once the state has accepted the submission, the district will see the accepted status indicator.





2023 Equipment Grant Reminders



Important Dates

- Notification of Awards were emailed on March 21, 2024
 - Amount of the grant
 - Detailed instructions on how to request funding
 - Sent to the Authroized Representative and Superintendent
- SFAs Must Obligate Funds by September 30, 2024 (Purchase Order or Invoice)
- SFAs Must Submit a Request for Reimbursement by October 21, 2024



Review: Expedite the Reimbursement Process

E-MAIL

(1) PURCHASE ORDER OR INVOICE for each piece of equipment awarded by site to stacie.griffin@la.gov

COMPLETE

(2) ONLINE REQUEST FOR FUNDING as soon as funds are obligated

CALL or EMAIL with questions if you are uncertain if your documents were received or if reimbursement was processed.

Important Notes:

- * Do <u>not</u> begin procurement activities or purchase equipment prior to receiving a notification of award.
- * SFAs must obligate award funds within <u>6 months</u> of award notification.
- * A <u>purchase order or invoice</u> is required as proof obligating funds to apply for reimbursement.



Contact Information

For questions, contact Stacie Griffin 225-342-3677 stacie.griffin@la.gov

Memos



Memos

- SFS-24-065 Manager Training
- SFS-24-066 CEP Population Data Deadline and Office Hours
- SFS-24-067-March 2024 Medicaid Free Lunch and Reduced Lunch files uploaded to eScholar DirectMatch
- SFS-24-068 May 2024 Trainings
- SFS-24-069 Manager Training REMINDER
- SFS-24-070 School Food Authority Webinar on Final Rule, CNP Programs-Meal Patterns Consistent with 2020-2025 Dietary Guidelines for Americans



SFS-24-065 & SFS-24-069 In Person Manager Training

July 8th - 10th at Pennington Biomedical Conference Center

July 8th and 9th

8:00 am - 4:30 pm

July 10th

8:30 am - 12:00 pm

1:30 pm – 4:00 pm (Assessment Quiz)

Registration Cost: \$60 (Limited to 40 attendees)



To register for this training, the following criteria must be met:

- Participants must have their own email address
- Participants must bring a laptop computer to take the Assessment Quiz on July 10th
- The Assessment will be computerized. Participants will be proctored LDOE or PBRC personnel.

SFS-24-066 CEP Population Data Deadline and Office Hours

CEP Requirement	Deadline	
Data Used to Calculate ISP	As of April 1, 2024	
LEA Notification	April 15, 2024	
State Agency Notification	April 15, 2024	

- Nutrition Support will be hosting CEP Office Hours on the following dates:
 - Thursday, April 11th at 1:00 PM



SFS-24-067-March 2024 Medicaid Free Lunch and Reduced Lunch files uploaded to eScholar DirectMatch

- The March Medicaid Free Lunch and Medicaid Reduced Lunch data have been loaded to eScholar DirectMatch.
- Districts should resolve any near matches in the batches below:
 - Public School Districts:
 - Medicaid Free Lunch # 7864
 - Medicaid Reduced Lunch # 7870
 - Non-Public Schools:
 - Medicaid Free Lunch # 7865
 - Medicaid Reduced Lunch # 7882

For assistance, please email Jayanthi.Sothirajah@la.gov



SFS-24-068 May 2024 Trainings

Date	Time	Topic	Description
Tuesday, May 7, 2024	1:00 PM	CNP Monthly Call/Zoom	State agency staff will discuss pertinent issues and announcements from USDA in this information-packed briefing.
Tuesday, May 21, 2024	1:00 PM	CEP Elections/Zoom	State agency staff will provide helpful resources to SFAs regarding submitting CEP Elections.
May 28-31, 2024	Times Vary Each Day	Manager Training/Zoom	Pennington Biomedical Center Staff (contracted) will provide virtual manager training.

Please register for each at www.LouisianaFitKids.com



SFS-24-070 School Food Authority Webinar on Final Rule, CNP Programs-Meal Patterns Consistent with 2020-2025 Dietary Guidelines for Americans

- On May 9, at 2:00 PM EST, FNS will host a webinar for School Food Authorities on the final rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans.
- FNS will share a webinar recording in the future for those that could not attend. The webinar recording will be shared on the final rule page here: https://www.fns.usda.gov/cn/schoolnutrition-standards-updates



Health Inspections Reminders

- School Food Authority (SFA) to request two food safety inspections from their local sanitarian office and document their efforts
- Fail to obtain the two mandatory food safety inspections, LDOE will request documentation from those sponsors to show that they have made every effort to comply with the federal requirements
- SFAs should document their requests in writing for proper documentation of their efforts to obtain the inspections



Health Inspections Reminders

March Claim for Reimbursement - a reminder will appear prior to submitting the claim asking if there are any current year health inspections that need reporting in the CNP website. A response must be provided.

April Claim for Reimbursement -Sponsor users will not be allowed to submit claims beginning in April until health inspection reporting has been done for each NSLP-approved site.



Upcoming Trainings



Upcoming LDOE Trainings

May

Monthly Call - May 7th CEP Elections - May 21st

<u>June</u>

Monthly Call – June 4th AMC and PLE – June 25th



USDA Webinar for School Food Authorities on the Final Rule

May 9th at 1:00 PM

The registration link for the webinar can be found at: https://www.zoomgov.com/webinar/register/WN_oJQkESVkTIynil5enHGsGg#/registration

FNS will share a webinar recording in the future for those that could not attend.

The webinar recording will be shared on the final rule page here: https://www.fns.usda.gov/cn/school-nutrition-standards-updates



Virtual Manager Training

May 28th – 31st Virtual (Zoom)

May 28th 1:00 pm - 4:30 pm

May 29th and 30th 8:30 am – 4:30 pm

9:00 am - 11:30 am (Assessment Quiz) May 31st

To register for this training, the following criteria must be met:

- Participants must have their own email address
- Participants must have a computer and reliable internet service at the training location. The computer must have both audio and video capability so that participants will be able to see, hear and participate in the training.
- The Assessment will be computerized. Participants are required to be proctored by the CNP director or designee. SFAs may wish to host the assessment in a computer lab onsite.









In Person Manager Training

July 8th – 10th at Pennington Biomedical Conference Center

July 8th and 9th

8:00 am - 4:30 pm

July 10th

8:30 am - 12:00 pm

1:30 pm – 4:00 pm (Assessment Quiz)

Registration Cost: \$60 (Limited to 40 attendees)

To register for this training, the following criteria must be met:

- Participants must have their own email address
- Participants must bring a laptop computer to take the Assessment Quiz on July 10th
- The Assessment will be computerized. Participants will be proctored by LDOE or PBRC personnel.







Questions

Contact the LDOE Division of Nutrition Support (225) 342-9661

childnutritionprograms@la.gov

