

Cafeteria Managers' Section

Notes

THE MANAGEMENT OF CHILD NUTRITION PROGRAMS

School nutrition professionals continue to make school meals the healthiest meals children eat in a day! Nutritious school meals are an investment in our children's futures, and we all share the common goal of helping them reach their full potential.

The Dietary Guidelines for Americans are revised every five years and are based on the latest scientific evidence related to diet and health.

MEAL PATTERNS

A. Overview

1. Final Rule: Child Nutrition Programs

Research shows that school meals are the most nutritious food source for American schoolchildren—thanks in large part to the work of school nutrition professionals, parents, school meal partners, the food industry, and U.S. Department of Agriculture (USDA) to make school meals healthier over the past decade.

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, which is the next step in continuing the science-based improvement of school meals and other USDA child nutrition programs (CNP), as well as advancing USDA's commitment to nutrition security. 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 rule makings. USDA took a multi-step approach in supporting schools to give kids the best chance at a healthy future.

a. Meal Patterns consistent with the Dietary Guidelines for Americans 2020-2025.

- (1) Limits **added sugar** for breakfast cereals, yogurt, and flavored milk in NSLP and SBP with an implementation date of July 1, 2025. A weekly 10% limit for added sugars in NSLP and SBP with an implementation date of July 1, 2027.
- (2) Maintains current whole grain requirements
- (3) Maintains current **sodium limit**, Sodium Target 1A. A 15% sodium reduction from the current limit for school lunch and a 10% reduction for school breakfast which schools must implement by July 1, 2027.
- (4) Allows schools to offer two grains, two meat/meat alternates, or a combination of both at breakfast.
- (5) A vegetable variety requirement for schools that choose to substitute vegetables for fruits at breakfast more than one day per school week. *See page CM-10 for more information on the vegetable variety.*
- (6) Allows school food authorities and schools that are tribally operated, operated by the Bureau of Indian (BIA) Education, and that serve primarily American Indian or Alaska Native children to serve vegetables to meet the grains requirement.
- (7) After School Snack Program (ASSP) aligns NSLP afterschool snack standards with the CACFP snack standards. There is a weekly (rather than daily) juice limit and whole grain-rich requirement to NSLP snacks.

- (8) Allows beans, peas, and lentils offered toward the meat/meat alternates meal component to also count toward the weekly vegetable subgroup requirement.
- (9) Allows nuts and seeds to credit for 100% of the meat/meat alternates component.
- (10) Changes the name of the “legumes (beans and peas)” vegetable subgroup to “beans, peas, and lentils.”

B. Menu Planning Option

1. Food-Based Menu Planning (Refer to the School Meal Requirements on **pages CM-6 and CM-7.**)
 - a. ***A single food-based menu-planning approach is required*** for school breakfast and lunch.
 - b. The benefits of using food-based menu planning include:
 - (1) Simplified management training and monitoring is expected to result in program savings.
 - (2) Serves as a teaching tool to help children choose a balanced meal.
 - (3) Ensures students have access to key food groups recommended by the Dietary Guidelines.
 - (4) Easier for schools to communicate the meal improvements to parents and the community-at-large.
 - c. ***Lunch:*** Schools must use food-based menu planning for lunch. (Refer to Lunch Meal Pattern on **page CM-6.**)
 - d. ***Breakfast:*** Schools must use food-based meal pattern breakfast requirements. (Refer to **page CM-7.**)
2. Identification of the Reimbursable Meal at the Beginning of the Food Service Line (Reference United States Department of Agriculture [USDA] Regulation §210.10[a][2] and §220.8[h] and [j])
 - a. Schools are required to have signage that identify the foods that are part of the reimbursable meal near or at the beginning of the serving line. This seeks to ensure that students understand the components of the reimbursable meal and do not make unintentional purchases of à la carte foods.
 - b. Schools have discretion as to how to identify the foods that are part of the reimbursable meal. For example, the items in a reimbursable meal might be posted in signage near the beginning of the line.
3. Three Grade Groups Are Required for Breakfast and Lunch
 - a. The requirements include ***grade group classifications***. They are more narrow to provide for the ***age-appropriate nutrition needs*** of students. The rule requires schools to ***use the same grade groups for planning both lunch and breakfast meals***.
 - b. The ***meal patterns for the K-5 and 6-8 grade groups overlap***; therefore, a single menu can be used to meet the needs of children in Grades K-8. However, the ***dietary specifications for each grade group must also be met***. This will ***require careful planning***. In other words, the meal pattern would include the food quantities that overlap in each of the groups. In addition, the maximum caloric limits cannot be exceeded for the younger students.

Lunch Meal patterns do not overlap for Grades 6-8 and 9-12. For this reason, ***one single menu with the same amounts of food will not work.*** Schools that consist of both grade/ groups must develop menus accordingly to meet needs of these two separate groups. Most usually, these will ***only include differences in serving sizes rather than different food items.***

- c. The rule does allow ***some flexibility.*** A school site that includes Grades K-8 may use the K-8 meal pattern.
- d. The meal patterns do not allow for schools with a grade configuration with one grade above or below the grade grouping to follow the predominant grade group requirements (as was previously allowable).
- e. The three grade groups are:
 - Grades K-5
 - Grades 6-8
 - Grades 9-12
 - Additional grade groups that can be used due to overlapping requirements:
 - *Breakfast:* Grades K-12
 - *Lunch:* Grades K-8

Grade Group Differences		
Grade Level: K-5 Calorie Ranges Breakfast: 350-500 Lunch: 550-650	Grade Level: 6-8 Calorie Ranges Breakfast: 400-550 Lunch: 600-700	Grade Level: 9-12 Calorie Ranges Breakfast: 450-600 Lunch: 750-850
Caloric Overlaps B: 400-500 L: 600-650		Caloric Overlaps B: 450-550 L: NO OVERLAP

LUNCH MEAL PATTERN

	Grades K-5		Grades 6-8		Grades 9-12	
Meal Pattern Requirements	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)^b	½	2 ½	½	2 ½	1	5
Vegetables (cups)^{b,c,e}	¾	3 ¾	¾	3 ¾	1	5
Dark Green ^c		½		½		½
Red/Orange ^c		¾		¾		1 ¼
Beans, Peas, Lentils ^c		½		½		½
Starchy ^c		½		½		½
Other ^{c,d}		½		½		¾
Additional Veg to Reach Total		1		1		1 ½
Grains (oz eq)^f	1	8	1	8	2	10
Meat/Meat Alternates (oz eq)	1	8	1	9	2	10
Fluid Milk (cups)^g	1	5	1	5	1	5
Min-Max Calories ^h	550-650		600-700		750-850	
Saturated Fat (% Of total calories) ^h	<10		<10		<10	
Sodium (mg) ^{h,i}	≤1110		≤1225		≤1280	

- ^a Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.
- ^b 1/4 cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength.
- ^c Larger amounts of these vegetables may be served.
- ^d This category consists of *Other Vegetables* as defined in §210.10(c)(2)(ii)(E). For the purposes of the NSLP, the *Other Vegetables* requirement may be met with any additional amounts from the dark green, red/orange, and beans, peas, and lentils vegetable subgroups as defined in 210.10(c)(2)(ii).
- ^e Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.
- ^f 80% of the all the grains offered throughout the course of the week must be whole grain-rich.
- ^g All fluid milk must be lowfat (1 percent or less, unflavored or flavored) or fat-free (unflavored or flavored) for ages 6 and older. Children 5 and under are only allowed unflavored milk, unless comingled (SP37-2017). Operators are **required** to offer unflavored fluid milk at each meal service. **Flavored milk must contain no more than 10 grams of added sugar per 8 ounces.**
- ^h Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, or sodium. Foods of minimal nutritional value (FMNV), and fluid milk with fat content greater than 1 percent are not allowed.
- ⁱ Target 1A Sodium is required per the interim specifications in 210.10(f)(3). **A 15% sodium reduction from the school lunch must implemented by July 1, 2027.**
- ^j Yogurt must contain no more than 12 grams of added sugar per 6 ounce.
- ^k By July 1, 2027, schools must meet the weekly dietary specification for added sugars. . **Discretionary sources of calories may be added to the meal pattern if within the dietary specifications.**

BREAKFAST MEAL PATTERN

	Grades K-5		Grades 6-8		Grades 9-12	
Meal Pattern Requirements	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)^b	1	5	1	5	1	5
Vegetables (cups)^{b,c}		0		0		0
Dark Green ^c		0		0		0
Red/Orange ^c		0		0		0
Beans, Peas, Lentils ^c		0		0		0
Starchy ^c		0		0		0
Other ^{c,d}		0		0		0
Additional Veg to Reach Total		0		0		0
Grains (oz eq)^{e,k,l} and/or Meat/Meat Alternates^{e,j}	1	7	1	8	1	9
Fluid Milk (cups)^f	1	5	1	5	1	5
Min-Max Calories ^g	350-500		400-550		450-600	
Saturated Fat (% Of total calories) ^h	<10		<10		<10	
Sodium (mg) ^{h,i}	≤540		≤600		≤640	

- ^a Food items included in each group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.
- ^b 1/4 cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength.
- ^c Vegetables may be offered in place of fruit up to two days per week. Vegetables must be offered from at least two different vegetable subgroups if serving vegetables more than one day per week.
- ^d 80% of the all the grains offered throughout the course of the week must be whole grain-rich.
- ^e Schools may serve two grains, two meat/meat alternate, or a combination of both/ The grains served must meet the minimum daily grains requirement.
- ^f All fluid milk must be lowfat (1 percent or less, unflavored or flavored) or fat-free (unflavored or flavored) for ages 6 and older. Children 5 and under are only allowed unflavored milk, unless comingled (SP37-2017). Operators are **required** to offer unflavored fluid milk at each meal service. **Flavored milk must contain no more than 10 grams of added sugar per 8 ounces.**
- ^g The average daily calories for a 5-day school week must be within the range (at lease the minimum and no more than the maximum values).
- ^h Discretionary sources of calories may be added to the meal pattern if within the specifications for calories, saturated fat, or sodium.
- ⁱ Maintain Target 1A Sodium is required per the interim specifications in 210.10(f)(3). **A 10% reduction for school breakfast must be implemented by July 1, 2027.**
- ^j Yogurt must contain no more than 12 grams of added sugars per 6 ounces.
- ^k Breakfast cereals must contain no more than 6 grams of added sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
- ^l By July 1, 2027, schools must meet the weekly dietary specification for added sugars. Discretionary sources of calories may be added to the meal pattern if within the dietary specifications.

4. Multiple Serving lines.

Schools that choose to offer a variety of reimbursable lunches or provide multiple serving lines ***must make all required food components available to all students on every lunch line*** in at least the minimum required amounts.

Each line is required to have a separate Production Record and ensure all weekly vegetables subgroups have been met.

5. Schools receive the same per meal reimbursement whether the minimum requirements are met or exceeded. (SP 38-2019)

6. Desserts

- Schools may count ***no more than 2 oz equivalent grains-based dessert servings per week*** toward the grains requirement in the Lunch program.
- Desserts need to be whole grain-rich.
- The After School Snack Program (ASSP) does not allow grain-based desserts to be served. Grain-based desserts are indicated in red on the ASSP Grain Chart.

C. Components

1. Fruit

- a. Fruits and vegetables are two separate components.
- b. Fruits must be offered/served daily at breakfast and lunch.
 - Students must be offered 1/2 to 1 cup of fruit. The quantities depend upon the grade group.
 - At breakfast only: Vegetables may be offered in place of fruits up to two times per week. If vegetables are served twice, the vegetables offered for the week must come from two separate subgroups. Refer to Vegetable Subgroups on, **page CM-10**.
- c. May select from fresh, frozen with or without added sugar, canned in juice/light syrup, or dried fruit options
 - No more than 50% of fruit offered per meal service may be in the form of juice per week.
 - Juice must be 100 percent juice
 - 1/4 cup of dried fruit = 1/2 cup of fruit
 - Refer to Food-Buying Guide for crediting information

2. Vegetables

- a. At ***breakfast only***: Vegetables may be offered in place of fruits. Vegetables may be offered in place of fruits up to two times per week. If vegetables are served twice, the vegetables offered for the week must come from two separate subgroups. Refer to Vegetable Subgroups on, **page CM-10**.
- b. At **Lunch**, vegetables must be offered/served ***daily*** and should reflect a variety over the week. 3/4 to 1 cup of vegetable must be offered at lunch. The quantities depend upon the grade group. Weekly subgroups are required to be met in each serving line.
- c. Schools that are tribally operated, operated by the Bureau of Indian Education, and that serve primarily ***American Indian or Alaska Native children to serve vegetables to meet the grains requirement***.

d. **Weekly** requirements for Vegetable Subgroups (see **page CM-6-7 & CM-10**):

- Dark Green (e.g., broccoli, collard greens, spinach)
- Red/Orange (e.g., carrots, sweet potatoes, tomatoes)
- Beans, Peas, Lentils (e.g., kidney beans, lentils, chickpeas)
- Starchy (e.g., corn, green peas, white potatoes)
- Other (e.g., onions, green beans, cucumbers)
- Additional vegetables to meet 5 cups for 9-12 grade group and 3 $\frac{3}{4}$ cups for K-8

****Beans, peas, and lentils offered toward the meat/meat alternates meal component will also count toward the weekly vegetable subgroup requirement.***

e. Variety of preparation methods available:

- Fresh, frozen, canned
- USDA Foods offers a variety of no-salt added or lower-sodium products

f. Crediting leafy greens - One cup of raw leafy greens equals 1/2 cup of vegetable

g. Foods from the beans, peas, and lentils subgroup may be credited as a vegetable **OR** a meat alternate, but not as both in the same meal.

h. Pasta products made of 100% vegetable flour(s) may credit toward the appropriate vegetable subgroup (SP 26-2019)

i. If the school has multiple serving lines, each line is required to serve all required subgroups for the week for lunch.

Vegetable Subgroups for Child Nutrition Programs

Dark Green Vegetables	Red/Orange Vegetables	Beans, Peas, and Lentils	Starchy Vegetables	Other Vegetables
Grades K-5: 1/2 Cup/Week Grades 6-8: 1/2 Cup/Week Grades 9-12: 1/2 Cup/Week	Grades K-5: 3/4 Cup/Week Grades 6-8: 3/4 Cup/Week Grades 9-12: 1 1/4 Cups/Week	Grades K-5: 1/2 Cup/Week Grades 6-8: 1/2 Cup/Week Grades 9-12: 1/2 Cup/Week	Grades K-5: 1/2 Cup/Week Grades 6-8: 1/2 Cup/Week Grades 9-12: 1/2 Cup/Week	Grades K-5: 1/2 Cup/Week Grades 6-8: 1/2 Cup/Week Grades 9-12: 3/4 Cup/Week
Bok choy (Chinese cabbage) Broccoli Collard greens Dark green leafy lettuce Kale Musclun Mustard greens Romaine lettuce Spinach Turnip greens Watercress Beet greens Chicory Escarole endive Grape leaves Parsley Swiss chard	Acorn squash Butternut squash Carrots Cherry peppers Hubbard squash Pimientos Pumpkin Red/orange peppers Salsa Sweet potatoes Tomatoes Tomato products	Bean products Black beans Black-eyed peas (mature, dry, canned) Edamame Garbanzo beans (chickpeas) Green peas, dry Great Northern beans Kidney beans Lentils Lima beans (dry, mature) Mung beans Navy beans Pink beans Pinto beans Refried beans Small red beans Soy beans (dry, mature) Split peas White beans	Black-eyed peas (not dry, fresh, frozen) Breadfruit Cassava Corn Green bananas Green peas Jicama (yam bean) Lima beans (canned, fresh, or frozen) Mixed vegetables Parsnips Plantains Poi Piqueou peas Taro Water chestnuts White potato products Yautia (tannier)	All other fresh, frozen, and canned; cooked or raw vegetables, including: Artichokes Asparagus Avocado Bamboo shoots Bean sprouts Beets Bell or chili peppers Brussels sprouts Cabbage, green or red Cactus (napales) Cauliflower Celery Chayote Chinese snow peas Cucumbers Eggplant Green beans Green peppers Iceberg lettuce Kohlrabi Mushrooms Okra Olives Onions Parsnips Pepperoncinini Pickles Radishes Rutabagas Sauerkraut Seaweed Sugar snap peas Tomatillos Turnips Wax beans Yellow squash Zucchini

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

Grades K-5: 3/4 cup daily and 3 3/4 cups for the week; **Grades 6-8:** 3/4 cup daily and 3 3/4 cups for the week; **Grades K-8:** 3/4 cup daily and 3 3/4 cups for the week; **Grades 9-12:** 1 cup daily and 5 cups for the week.

3. Grains

- a. There are daily minimum **and** weekly minimum quantities of grains for grade groups.
- b. 80% of the all the grains offered throughout the course of the week must be whole grain-rich.
 - All grains offered for the week are included in the eighty percent. ***There are no extra grains.***
 - The weekly whole grain-rich requirements is per meal service.

- c. Breakfast cereals may have no more than 6 grams of added sugars per dry ounce.

Breakfast Cereal Serving Size	Added Sugars Allowed
12-16 grams	0-3 grams
26-30 grams	0-6 grams
31-35 grams	0-7 grams
36-40 grams	0-8 grams
41-44 grams	0-9 grams
45-49 grams	0-10 grams
55-58 grams	0-12 grams
59-63 grams	0-13 grams
74-77 grams	0-16 grams

- d. Schools that are tribally operated, operated by the Bureau of Indian Education, and that serve ***primarily American Indian or Alaska Native children to serve vegetables to meet the grains requirement.***
- e. Schools must offer the daily and weekly minimum servings of whole grain-rich products at lunch. While maximums on Grains have been relaxed, calorie maximums remain the same. (Refer to **page CM-6-7.**)
 - ***Whole grain-rich*** food items must contain **50 to 100 percent** whole grains to be considered whole grain-rich. The other grains needs to be enriched grains.
- f. Criteria for whole grain-rich foods:
 - Meet the serving size requirements using the chart on **page CM-41-42** in the Grains Instruction
 - AND**
 - Meet at least **ONE** of the following:
 - Whole grains per serving must be ≥ 8 grams
 - Product includes Food and Drug Administration's (FDA's) whole-grain health claim statement or stamp on its packaging
 - Whole grain must be listed as the first ingredient on the product label
 - Must be the appropriate weight for the specific grade groups needed
- g. Refer to **page CM-41-42 Grains Chart (Exhibit A)** (Whole Grain-Rich Ounce Equivalency Requirements)
- h. Grain-Based Desserts
 - A maximum of 2oz equivalent of creditable grain-based desserts allowed at lunch per school week

i. Grains: Breakfast

- Offer the daily and weekly servings of grain items at breakfast
- 80% of all the grains offered throughout the course of the week at breakfast must be whole grain-rich. (*Note: All grains served are included in the 80%*)
- Schools can offer two grains, two meats/meat alternates, or a combination of both at breakfast.
- Meat/meat alternates served at breakfast do not count towards the 80% whole grain-rich rule. Only the grain products offered throughout the course of the week at breakfast are required to be 80% whole grain-rich.
- Formulated grain-fruit products cannot be used to meet grain or fruit components at breakfast
- Formulated grain-fruit products consist of grain-type products that have grain as the primary ingredient and grain-fruit-type products that have fruit as the primary ingredient. They are heavily fortified, high in solid fats and added sugars (e.g., fortified pastries).
- The term *formulated grain-fruit products* does **NOT** apply to granola bars or fortified cereals.

4. Meat/Meat Alternates

- Although there are no daily or weekly maximums for each grade group*, menu planners must not exceed the caloric limits. In addition, *using lowfat preparation methods and specifying lowfat and low-sodium commercially prepared meat/meat alternates* will be helpful in meeting the dietary specifications for fat and sodium.
- Schools can offer two grains, two meat/meat alternates, or a combination of both at breakfast.
- There is a daily 2 oz eq requirement for students in Grades 9-12 at lunch
- There is a daily 1 oz eq requirement for students in Grades K-8 at lunch
- Beans, peas, and lentils offered toward the meat/meat alternates meal component can also count toward the weekly vegetable subgroup requirement
- Yogurt may have no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce).

Yogurt Serving in Ounces	Yogurt Serving in Grams	Added Sugars Allowed
2 oz.	57 grams	0-4 grams
3 oz.	85 grams	0-6 grams
4 oz.	113 grams	0-8 grams
5.3 oz.	150 grams	0-10 grams
6 oz.	170 grams	0-12 grams
8 oz.	227 grams	0-16 grams

**Uses ounces for yogurt. If ounces is not indicated, then use grams.*

- A variety of meat/meat alternate is encouraged
- Foods from the beans, peas, and lentils subgroup may be credited as a vegetable **OR** a meat alternate, but not as both in the same meal service.

- i. Tofu and soy yogurt is allowable as a meat alternate (Refer to the Food Buying Guide for item equivalency.)
- j. Nuts and seeds served can be credited for the full meats/meat alternates component.
- k. Chicken and seafood from China is **PROHIBITED** to be served.

5. Fluid Milk

- a. Schools **MUST** offer students fluid pasteurized milk in **at least two choices** from the following:
Unflavored milk must be one of the choices offered at each meal service.
 - Unflavored or flavored fat-free (skim)
 - Unflavored or flavored lowfat (1%)
 - Lactose-reduced lowfat (1%) or fat-free (skim)
 - Lactose-free lowfat (1%) or fat-free (skim)
 - Acidified milk, such as acidified kefir milk and acidified acidophilus milk (1%) or fat-free (skim)
 - Cultured milk, such as cultured buttermilk, cultured kefir milk, and cultured acidophilus milk (1%) or fat-free (skim); and
 - Ultra High Temperature (UHT) Milk (1%) or fat-free (skim)

b. Added Sugar Requirement in Flavored Milk

If flavored milk is served, it must meet the added sugar requirements.

Flavored Milk Ounces	Added Sugar
8 ounces	10 grams added sugar
10 ounces	15 grams of added sugar

- c. Smoothies that contain at least 1/4 cup (2 oz) of fluid milk per serving can count toward the milk component. If the smoothie contains less than 8 oz of fluid milk, additional fluid milk must be offered to meet the 8 oz requirement.
 - Milk used in preparation of menu items other than smoothies does not credit towards the fluid milk requirement
- d. Milk substitutions (e.g., soy beverages) (see **page CM-107**)
- e. The provision for **milk substitution beverages** for students with dietary limitations has not changed. (Refer to milk substitution form on **page CM-109**.)
- f. Milk substitution beverages can be offered to students with special dietary needs (not disabilities) in place of milk. The request must be in writing and from the parent or authorized state licensed healthcare professional. Substitutions are made on a case-by-case basis. **Milk substitution beverages are not intended for general consumption.** The milk substitutes must meet Nutrition Standards for nondairy substitutes, including nine specific nutrients (calcium, protein, vitamin A, vitamin D, magnesium, phosphorus, potassium, riboflavin, and vitamin B₁₂) (**page CM-107**).
- g. Water does not substitute for fluid milk. However, in accordance with the Healthy and Hunger-Free Kids Act of 2010, **water must be available to students during meal service. Operators may not offer water in competition with milk, as water is not considered part of the reimbursable meal. Schools who have a water fountain in the dining room area are meeting this requirement** (Reference Memo SP-41-2015)

D. Dietary Specifications—Calories, Saturated Fat, Sodium, and Added Sugar

The dietary specifications were established for each grade group and are meant to be *met, on average, over the week*.

1. Calorie Ranges

a. Minimum and maximum daily calorie (kcal) levels

Grades	Lunch	Breakfast
K-5	550-650	350-500
6-8	600-700	400-550
9-12	750-850	450-600
K-8	600-650	400-500

2. Saturated fat

a. Limit saturated fat

- Less than 10 percent of total calories (current regulatory standard)

b. There is no total fat standard

3. Sodium

a. The sodium levels in this table reflect the targets for the current school year.

Daily amount based on the average over a 5-day week				
	K-5 Grades	6-8 Grades	K-8 Grades	9-12 Grades
Breakfast	≤ 540 mg	≤ 600 mg	≤ 540 mg	≤ 640 mg
Lunch	≤ 1110 mg	≤ 1225 mg	≤ 1230 mg	≤ 1280 mg

4. Added Sugar

Beginning July 1, 2025, added sugars limits must be met for breakfast cereals, yogurt, and flavored milk served at school breakfast or lunch. In 2027-2028, USDA will limit added sugars to less than 10% of total calories across the week for both lunches and breakfasts

a. **Breakfast Cereals:** Limited to 6 grams of added sugars per dry ounce.

b. **Yogurt:** Limited to 12 grams of added sugars per 6-ounce serving (2 grams per ounce).

c. **Flavored Milk:** Limited to 10 grams of added sugars per 8-ounce serving.

- Middle and high schools can offer flavored milk with up to 15 grams of added sugars per 12-ounce serving when sold as a competitive food.

d. Sugars listed on the Nutrition Facts Label

(1) **Total sugar** includes both natural sugars that are found in fruits, vegetables, and milk, and sugar added during processing. If a grain or meat/meat alternate product has only total sugars listed, this indicates the total amount is **ADDED SUGAR**.

Reference the sugar chart on **page CM-11** to determine if this cereal meets requirements.

Breakfast cereal example:

Total Sugars 9g	→	The districts will use 9 grams to determine if this item meets the added sugar requirement
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Note:In May 2020, added sugar was added to labels. If your meat/meat alternate or grain item does not have added sugar listed, contact the vendor for an updated label.

- (2) **Added sugars** are sugars added to a product during the processing. The sugar listed in the added sugar section does not contain naturally occurring sugars that are found in fruits, vegetables, or milk. The label below indicates this flavored milk has 10 grams of added sugars and 11 grams of naturally occurring sugar. Reference the sugar chart on **page CM-13** to determine if this flavored milk meets requirements.

Flavored milk example

Total Sugars 21g	→	The districts will use 10 grams to determine if this item meets the added sugar requirement
Added Sugar 10g		

- (3) **Includes added sugar** on the Nutrition Facts label clarifies that added sugars are included in the total sugars listed. This helps distinguish between naturally occurring sugars found in fruits, vegetables, or milk, and sugar that has been added during processing. The label below indicates this yogurt has 7 grams of added sugars and 8 grams of naturally occurring sugar. Reference the sugar chart on **page CM-12** to determine if this yogurt meets requirements.

Yogurt example

Total Sugars 15g	→	The districts will use 7 grams to determine if this item meets the added sugar requirement
Includes 7g Added Sugars		

MENU PLANNING

A. Preschool Meal Patterns and Menu Planning

On April 25, 2016, USDA's FNS published the final rule *Child and Adult Care Food Program: Meal Pattern Provisions Related to the Healthy, Hunger-Free Kids Act of 2010* (81 FR 24348) to update the School Meal Programs' meal pattern requirements for preschoolers under Parts 7 CFR 210.10 and 220.8. Schools serving meals to preschool students must comply with CACFP meal pattern requirements. (Reference CACFP Meal Patterns on **pages 115-117.**)

However, FNS recognizes that some schools serve meals to preschoolers and Grades K-5 students in the same service area at the same time. These co-mingled situations may create counting and claiming issues because it may be challenging to determine during a meal service if a child is in preschool or K-5, and the meal pattern requirements for preschoolers and K-5 students are slightly different. For example, children may arrive on the same bus and enter the cafeteria for breakfast together. In this situation, it may be difficult for meal service staff to determine which children are in preschool or K-5.

With these potential issues and the operational challenges, schools that serve meals to preschoolers and K-5 students in the same service area at the same time is considered co-mingling and may choose to follow the grade-appropriate meal patterns for each grade group or serve the K-5 meal pattern under 7 CFR 210.10 and 220.8 to both grade groups.

1. Consider the following factors when planning menus for Preschools when using the CACFP meal patterns. Refer to CACFP Breakfast or CACFP Lunch Meal Patterns located on page **CM-120-121** or in Other Documents under Meal Pattern Requirements section.

The following items are differences in the CACFP meal patterns and the NSLP meal patterns:

- Grain-based desserts cannot be served. These items are indicated in red on the CACFP and ASSP Grains Chart located on **page C-114-115** or in Other Documents.
- A whole grain-rich item must be served in at least one meal service a day.
- There are no calorie, sodium, or vegetable subgroup requirements for Pre-K.
- Flavored milk is not allowed to children 5 and under.
- A variety of milk is not required to be offered.
- Offer vs Serve is not allowable.

B. Head Start and Day Cares in a School Requirements

Schools serving meals to a head start program or a child care center **MUST** comply with CACFP meal pattern requirements. (Reference CACFP Meal Patterns on **pages 115-117.**)

If children in a day care or head start are served at the district, **co-mingling is NOT ALLOWED.** Co-mingling is only allowable for preschool children who are enrolled in the school district.

C. Menu Planning for the School Lunch and Breakfast Program

1. Consider the following factors when planning menus:

- Utilize menu-planning tool for lunch on **pages CM-18** through **CM-20** for each grade group. See **pages CM-21** through **CM-23** for Breakfast Menu-Planning Tool.
- 80% of the all the grains offered throughout the course of the week must be whole grain-rich.
- Calorie, sodium, and fat maximums for all age groups.
- No more than 2 oz equivalent grain-based desserts per week.
- Include all vegetable subgroups over the week for each serving line. (Refer to subgroup on **page CM-10**.)
- Offer a variety of milk. One offering must be unflavored at each meal service.
- Limit amount of processed food.
- Use USDA recipes (<http://www.fns.usda.gov/usda-standardized-recipe>).
- Stay within the added sugar requirements for yogurt, breakfast cereal, and flavored milk.
- Consider condiments (calories, fat, sodium).
- Offer a variety of each component such as meat alternates
- Adapt menus according to grade group.
- Refer to charts on short and long weeks on **pages CM-24-27**.
- Refer to Breakfast or Lunch Meal Patterns on **pages CM-6** and **CM-7**.

2. USDA has a Menu Planner tool guidance manual for schools. This manual can be found at <https://fns-prod.azureedge.us/sites/default/files/resource-files/menuplanner.pdf> or in Other Documents.

Menu-Planning Tool— Lunch Menus for Grades K-5

Instructions: Plan 1 week of school meals for Grades K-5 to meet both daily and weekly requirements. Indicate calorie amounts for each planned item that is being served per day. Record total calories in bottom box for each day.

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Totals
Meat/Meat Alternates: 1 oz/daily, 8/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Grains: 1 oz/daily, 8/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Vegetables: 3/4 cup/daily, 3 3/4 cups/weekly						
Dark Green Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Red/Orange Vegetable: 3/4 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Beans, Peas, & Lentils: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Starchy Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Other Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Fruits: 1/2 cup/daily, 2 1/2 cups/weekly	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Milk, 2 varieties: 1 cup/daily	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Noncreditable Food Items	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Calories: 550-650 Sodium: < 1,110 mg	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Menu-Planning Tool—Lunch Menus for Grades 6-8

Instructions: Plan 1 week of school meals for Grades 6-8 to meet both daily and weekly requirements. Indicate calorie amounts for each planned item that is being served per day. Record total calories in bottom box for each day.

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Totals
Meat/Meat Alternates: 1 oz/daily, 9/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Grains: 1 oz/daily, 8/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Vegetables: 3/4 cup/daily, 3 3/4 cups/weekly						
Dark Green Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Red/Orange Vegetable: 3/4 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Beans, Peas, & Lentils: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Starchy Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Other Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Fruits: 1/2 cup/daily, 2 1/2 cups/weekly	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Milk, 2 varieties: 1 cup/daily	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Noncreditable Food Items	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Calories: 600-700 Sodium: < 1,225 mg	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Menu-Planning Tool—Lunch Menus for Grades 9-12

Instructions: Plan 1 week of school meals for Grades 9-12 to meet both daily and weekly requirements. Indicate calorie amounts for each planned item that is being served per day. Record total calories in bottom box for each day.

LUNCH	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Totals
Meat/Meat Alternates: 2 oz/daily, 10/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Grains: 2 oz/daily, 10/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Vegetables: 1 cup/daily, 5 cups/ weekly						
Dark Green Vegetable: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Red/Orange Vegetable: 1 1/4 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Beans, Peas, & Lentils: 1/2 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Starchy Vegetable: 3/4 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Other Vegetable: 3/4 cup/week	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Fruits: 1 cup/daily, 5 cups/ weekly	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Milk, 2 varieties: 1 cup/daily	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Noncreditable Food Items	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Calories: 750-850 Sodium: < 1,280 mg	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Breakfast Menu-Planning Worksheet for Grades K-5

(NOTE: Vegetables may substitute fruit up to two times a week at breakfast. If the vegetable substitutes the fruit more than one day, two different subgroups are require to be offered)

Instructions: Plan 1 week of school meals for Grades K-5 to meet both daily and weekly requirements. Indicate caloric amounts for each planned item that is being served per day. Record total calories in bottom box for each day.

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Totals
Fruit (1 cup daily, 5 cups weekly)						
Vegetables						
Dark Green						
Red/Orange						
Beans/Peas/Lentils						
Starchy						
Other Vegetables						
Grains (1 oz. daily, 7 servings for the week)						
Meat/Meat Alternate (<i>can be substituted for one or both grains</i>)						
Milk, 2 Varieties: one must be white milk (1 cup daily)						
Noncreditable Food Items						
Sodium ≤540 mg						
Calories 350-500						

Breakfast Menu-Planning Worksheet for Grades 6-8

(NOTE: Vegetables may substitute fruit up to two times a week at breakfast. If the vegetable substitutes the fruit more than one day, two different subgroups are require to be offered)

Instructions: Plan 1 week of school meals for Grades 6-8 to meet both daily and weekly requirements. Indicate caloric amounts for each planned item that is being served per day. Record total calories in bottom box for each day.

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Totals
Fruit (1 cup daily, 5 cups weekly)						
Vegetables						
Dark Green						
Red/Orange						
Beans/Peas/Lentils						
Starchy						
Other Vegetables						
Grains (1 oz. daily, 8 servings for the week)						
Meat/Meat Alternate <i>(can be for substituted one or both grains)</i>						
Milk, 2 Varieties: one must be white milk (1 cup daily)						
Noncreditable Food Items						
Sodium \leq 600 mg						
Calories 400-550						

Breakfast Menu-Planning Worksheet for Grades -9-12

(Note: Vegetables may be substituted for the full fruit serving up to two times a week at breakfast. If the vegetable substitutes the fruit more than one day, two different subgroups are required to be offered)

Instructions: Plan 1 week of school meals for Grades 9-12 to meet both daily and weekly requirements. Indicate caloric amounts for each planned item that is being served per day. Record total calories in bottom box for each day.

BREAKFAST	Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Totals
Fruit (1 cup daily, 5 cups weekly)						
Vegetables						
Dark Green						
Red/Orange						
Beans/Peas/Lentils						
Starchy						
Other Vegetables						
Grains (1 oz. daily, 9 servings for the week)						
Meat/Meat Alternate (can be substituted for one or both grains)						
Milk, 2 Varieties: one must be white milk (1 cup daily)						
Noncreditable Food Items						
Sodium \leq 640 mg						
Calories 450-600						

Short and Long Week Calculations

- Calculations are rounded to the nearest 0.5 oz eq and 0.25 cup.
- Calculations apply to schools who **regularly** operate on a shorter or longer weekly cycle.
- Since the dietary specifications are based on average daily amounts, these are unaffected by varying week lengths (average over length of week, whether consisting of 3 to 7 days).
- Due to size of weekly vegetable subgroup requirements, the 20 percent adjustment is not practical. Therefore, adjustments are primarily made to the *Additional Vegetable* category only—which in turn allows increased or decreased offering amounts of any of the subgroups to meet this requirement.

Three-Day School Week Meal Component Adjustments

3-Day School Week Breakfast Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	1	3	1	3	1	3	1	3
Grain (oz eq), Meat/Meat Alternate, or a combination of both	1	4	1	5	1	5	1	5 ½
Fluid Milk (cups)	1	3	1	3	1	3	1	3

3-Day School Week Lunch Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	½	1 ½	½	1 ½	½	1 ½	1	3
Vegetables (cups)	¾	2 ¼	¾	2 ¼	¾	2 ¼	1	3
Dark Green		½		½		½		½
Red/Orange		½		½		½		1
Beans/Peas/Lentils		½		½		½		½
Starchy		½		½		½		½
Other		¼		¼		¼		½
Additional Veg to Reach Total		0		0		0		0
Grain (oz eq)	1	5	1	5	1	5	2	6
Meat/Meat Alternate (oz eq)	1	5	1	5 ½	1	5 ½	2	6
Fluid Milk (cups)	1	3	1	3	1	3	1	3

Four-Day School Week Meal Component Adjustments

4-Day School Week Breakfast Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	1	4	1	4	1	4	1	4
Grain (oz eq), Meat/Meat Alternate, or a combination of both	1	5 ½	1	6 ½	1	6 ½	1	7
Fluid Milk (cups)	1	4	1	4	1	4	1	4

4-Day School Week Lunch Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	½	2	½	2	½	2	1	4
Vegetables (cups)	¾	3	¾	3	¾	2 ¼	1	3
Dark Green		½		½		½		½
Red/Orange		¾		¾		¾		1 ¼
Beans/Peas/Lentils		½		½		½		½
Starchy		½		½		½		½
Other		½		½		½		¾
Additional Veg to Reach Total		¼		¼		¼		½
Grain (oz eq)	1	6 ½	1	6 ½	1	6 ½	1	8
Meat/Meat Alternate (oz eq)	1	6 ½	1	7	1	7	2	8
Fluid Milk (cups)	1	4	1	4	1	4	1	4

Six-Day School Week Meal Component Adjustments

6-Day School Week Breakfast Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	1	6	1	6	1	6	1	6
Grain (oz eq), Meat/Meat Alternate, or a combination of both	1	8 ½	1	9 ½	1	9 ½	1	9 ½
Fluid Milk (cups)	1	6	1	6	1	6	1	6

6-Day School Week Lunch Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	½	3	½	3	½	3	1	6
Vegetables (cups)	¾	4 ½	¾	4 ½	¾	4 ½	1	6
Dark Green		½		½		½		½
Red/Orange		¾		¾		¾		1 ¼
Beans/Peas/Lentils		½		½		½		½
Starchy		½		½		½		½
Other		½		½		½		¾
Additional Veg to Reach Total		1 ¾		1 ¾		1 ¾		2 ½
Grain (oz eq)	1	9 ½	1	9 ½	1	9 ½	2	12
Meat/Meat Alternate (oz eq)	1	9 ½	1	9 ½	1	9 ½	2	12
Fluid Milk (cups)	1	6	1	6	1	6	1	6

Seven-Day School Week Meal Component Adjustments

7-Day School Week Breakfast Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	1	7	1	7	1	7	1	7
Grain (oz eq), Meat/Meat Alternate, or a combination of both	1	10	1	11	1	11	1	12 ½
Fluid Milk (cups)	1	7	1	7	1	7	1	7

7-Day School Week Lunch Requirements	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (cups)	½	3 ½	½	3 ½	½	3 ½	1	7
Vegetables (cups)	¾	5 ¼	¾	5 ¼	¾	5 ¼	1	7
Dark Green		½		½		½		½
Red/Orange		¾		¾		¾		1 ¼
Beans/Peas/Lentils		½		½		½		½
Starchy		½		½		½		½
Other		½		½		½		¾
Additional Veg to Reach Total		2 ½		2 ½		2 ½		3 ½
Grain (oz eq)	1	11	1	11	1	11	2	14
Meat/Meat Alternate (oz eq)	1	11	1	12 ½	1	12 ½	2	14
Fluid Milk (cups)	1	7	1	7	1	7	1	7

OFFER VERSUS SERVE

- A. Offer versus Serve (OvS) was established by USDA regulations in order to reduce plate waste by giving students the option to decline food items. The SFA decides whether to implement Offer versus Serve and in what grades.
- B. Offer versus Serve is required **at lunch** in senior high schools and optional for all other grades. Offer versus Serve is not required for any grade if the institution is a residential child care institution (RCCI). Boarding schools must implement OvS at the high school level.
- C. If a district participates in Offer versus Serve, it must be reported on the annual contractual agreement with the State agency.
- D. Annual training on Offer versus Serve is required for districts that utilize OvS.
 - For K-8 district's that do not utilize Offer vs Serve, training is not required.
- E. Offer versus Serve—Lunch
 - 1. Schools must offer five food components (grains, meat/meat alternate, fruit, vegetable, and milk).
 - 2. Students **MUST** take at least three of the five food components.
 - 3. Students **MUST** select at least one-half cup fruit and/or vegetable. This requirement can be met if the student selects one-fourth cup of fruit and one-fourth cup of vegetable.
 - 4. Students **MAY** decline the milk component under Offer versus Serve.
 - 5. The meal must be priced as a unit.
 - 6. Students must take the **full planned servings** for food components to count toward a reimbursable meal (except students are required to take one-half cup of fruit and/or vegetable).
 - 7. Students may decline any food component, including the main dish or milk. However, the student must take one-half cup fruit and/or vegetable.
 - 8. **The five components offered at lunch include:**
 - Meat/Meat Alternate (M/MA)
 - Grains (G)
 - Fruits (F)
 - Vegetables (V)
 - Milk (MK)

For example, if a student in Grades 9-12 selects just milk, fruit, and vegetables, the student may take one-half cup of the vegetable but must take the full one-cup offering of the fruit. However, if the student takes another full component, such as a grains component or meat/meat alternate, the student may take a smaller portion of the fruit because the fruit is no longer being counted as the third component in the reimbursable meal.
- F. Offer versus Serve—Breakfast
 - 1. Schools must offer at least the minimum serving sizes for the appropriate grade group of four food items from three food components.

2. Students must select at least three food items in at least the minimum serving size for the appropriate grade group.
3. Students are required to take at least one-half cup fruit.
4. Students *MAY* decline the milk component under Offer versus Serve.
5. Breakfast must be priced as a unit.
6. Students must take 1/2 cup fruit as one of the 3 food items.
7. **The breakfast components offered include:**
 - Milk (Mk)
 - Juice/Fruit/Vegetable (V/F)
 - Grains (G) and/or Meat/Meat Alternate (M/MT)
 - Additional food item from any component
8. **The four food items offered at breakfast are:**
 - 1 serving of Milk
 - 1 serving of Juice/Fruit/Vegetable
 - 1 servings of Grains and/or Meat/Meat Alternate
 - Additional item such as a grain, juice/fruit/vegetable, or a meat/meat alternate.
9. Schools may substitute 1 oz eq of meat/meat alternate for 1 oz eq of grains *AFTER* the minimum *DAILY* Grains requirement is met.

H. School Nutrition Staff Roles Relating to Offer versus Serve

1. **Menu Planners**
 - Use cycle menus.
 - Plan consistent number of menu items daily.
 - Use forecasting to plan food quantities.
 - Communicate menus to other staff.
 - Educate students and teachers about OvS.
2. **Servers**
 - Display food choices clearly, attractively.
 - Encourage students to select a complete meal via:
 - Enthusiastic comments.
 - Age-appropriate merchandising.
3. **Cashiers (This may not be the cashier, but the person who is monitoring students' trays to ensure reimbursable meals.)**
 - Review the planned menu:
 - Menu items
 - Serving sizes
 - Reimbursable meals

- Remind students of choices and unit price.
- Practice!

4. **Cooks**

- Prepare foods according to standardized recipes.
- Portion foods accurately.
- Keep accurate menu production records.

I. Teaching Students About Offer versus Serve

1. **Concerns**

- Number of components to select
- Portion sizes
- Pricing

2. **Strategies**

- Encourage students to select complete meals.
- Use age-appropriate materials (posters, table tents, other signs) at the point of service.
- Promote consistent, key messages.
- Give hands-on demonstrations.
- Enlist teachers' help.
- Remind them again and again.

3. **Signage**

Schools are required to identify the foods that are part of the reimbursable meal with signage near or at the beginning of the serving line. This seeks to ensure that students understand the components of the meal and select the required food items and quantities. Hopefully, this will prevent students from making unintentional purchases of à la carte foods. (Refer to **pages CM-31-32** for an example of Offer versus Serve signage).



Lunch Meal

OFFER VS SERVE: THE CHOICE IS YOURS

OFFER 5 FOOD COMPONENTS

STUDENT MUST TAKE 2 COMPONENTS + 1/2 CUP FRUIT OR VEGETABLE

Meat/Meat Alternate or Main Dish

Vegetables

1 or more of your choice

Fruits

1 or more of your choice

Grain

1 or more of your choice

Fat-Free or Low-Fat Milk

1/2 Pint of Flavored or Unflavored milk

(Unflavored must be offered)



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Breakfast Meal

OFFER VS SERVE: THE CHOICE IS YOURS
OFFER 4 FOOD ITEMS INCLUDING MILK

STUDENT MUST TAKE 3 OF THE 4 ITEMS
STUDENT MUST TAKE 1/2 CUP FRUIT OR VEGETABLE

Fruits

1 or more your choice

Bread and/or Meat/Meat Alternate
2 Items

Fat-Free or Low-Fat Milk
1/2 Pint Flavored or Unflavored Milk
(unflavored must be offered)

Additional Food Item
Another Fruit and/or
Vegetable or Grain serving OR
Meat/Meat Alternate



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CREDITING OF FOOD

A. Food Buying Guide

The USDA Food-Buying Guide provides menu planners with information regarding crediting food items that have a Standard of Identity toward the meal pattern requirements. It should be used to determine how much food to purchase or prepare.

1. To obtain The Food-Buying Guide
 - Download a PDF copy at <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>
 - CARS - Other Documents in the Food Buying Guide section.
 - Interactive/electronic copy at <https://foodbuyingguide.fns.usda.gov/>
 - Download the app on your smart phone or smart devices (available on IOS and Android)
2. Foods are grouped in the Food-Buying Guide in the following sections:
 - Section 1: Meats and Meat Alternates
 - Section 2: Vegetables
 - Section 3: Fruit
 - Section 4: Grains
 - Section 5: Milk
 - Section 6: Other Foods (*the foods in this section do not meet any of the requirements for any components in the meal patterns*)
3. The Food-Buying Guide is divided into yield tables using a six-column format:

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
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Column 1—Food As Purchased, AP: Tells you the name of the food item and the form(s) in which it is purchased. Individual foods are arranged in alphabetical order by type of food.

Column 2—Purchase Unit: Tells you the basic unit of purchase for the food. For most foods, the guide lists *Pound* as the purchase unit.

Column 3—Servings Per Purchase Unit, EP (Edible Portion): Shows the number of servings of a given size (found in Column 4) from each purchase unit (found in Column 2). It is based on average yields from good-quality foods prepared in ways that result in a minimum of waste.

Column 4—Serving Size Per Meal Contribution: Describes a serving by weight, measure, or number of pieces or slices. Sometimes both measure and weight are given or the measure and number of pieces or slices.

For foods specified in the meal patterns, the serving size given in this column can be credited toward meeting the meal pattern requirements. For many fruits and vegetables, both pieces and 1/4-cup servings are included.

Column 5—Purchase Units for 100 Servings: Shows the number of purchase units you need for 100 servings. This number was calculated using the purchase unit listed in Column 2 and the serving size (by weight) listed in Column 4. Numbers in Column 5 have been rounded up to help ensure enough food is available for 100 servings.

Column 6—Additional Information: Provides other information to help you calculate the amount of food you need to purchase and/or prepare.

For many food items, this column shows the quantity of ready-to-cook or cooked food you will get from a pound of food as purchased.

The data in the yield tables can help you in a variety of ways as you plan menus, make purchasing decisions, and check to make sure meals will meet CNP requirements.

4. Calculating how much food you need for a given number of servings:
 - Foods are most often purchased in case lots. Keep in mind that the purchase amount may differ from the calculated amount to prepare a menu item.
 - Always **round up** when calculating *how much food to buy*.
 - Always **round down** when calculating the *creditable component* toward meeting a meal pattern requirement.
5. To calculate how much of any food to purchase, you should begin by asking yourself the following questions:
 - How many servings will I need?
 - Will different serving sizes be used for various age/grade groupings?
 - What is my planned serving size for this food?
 - In what form will I purchase this food?
 - What serving size is listed in Column 4?
 - Is the listed serving size the same as my planned serving size?
 - How many purchase units of the food will I need to buy?

Example 1

You are planning to serve 1/4 cup of raw, unpeeled fresh apples. You will be purchasing fresh, whole apples, case count 125-138. How many pounds of fresh, whole apples will you need to buy?

1. Estimate the number of servings of the prepared food you will need.

You estimate that you will need **200** 1/4-cup servings of fresh, unpeeled apple.

2. Locate the food in the *Food-Buying Guide* in the form you intend to serve.

Section 3—Fruits

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
APPLES					
Apples, fresh <i>125-138 count</i> <i>Whole</i>	Pound	14.8	1/4 cup raw, unpeeled fruit (about 1/4 apple)	6.8	1 lb AP = 0.91 lb (3 2/3 cups) ready-to cook or -serve raw, cored, unpeeled apple

3. Check the serving size listed in Column 4. Compare this to your planned serving size.

Column 4 reads: 1/4 cup raw, unpeeled fruit (about 1/4 apple)

This is the same as your planned serving size to all students, so no conversion is needed.

4. Refer to Column 2 to find the purchase unit. Refer to Column 3 for the number of servings you will get per purchase unit.

Column 2 reads: Pound

Column 3 reads: 14.8

5. Divide the number of servings needed by the number of servings you will get per purchase unit (Column 3).

Number of servings needed = 200

Servings per purchase unit = 14.8

200 divided by 14.8 = 13.51

6. Round up to 14.0 pounds to ensure enough food is available.

ANSWER: You will need 14.0 pounds of fresh, unpeeled apples for 200 1/4-cup servings

Example 2

You are planning to serve ground beef tacos with no more than 20 percent fat to 600 students of different grade levels. How many pounds of ground beef will you need?

1. Estimate the number of servings and the serving size of the prepared food for each age/grade.

You estimate that of the 600 planned servings, 200 will be served 1 1/2 ounces each and 400 will be served 2 ounces each.

2. Locate the food in the *Food-Buying Guide* in the form you intend to serve.

Section 1—Meat/Meat Alternates

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
Beef, Ground, fresh or frozen ^{7,8} no more than 20% fat includes USDA commodity (Like IMPS #136)	Pound	11.8	1 oz cooked lean meat	8.5	1 lb AP = 0.74 lb cooked, drained lean meat
	Pound	7.89	1 1/2 oz cooked lean meat	12.7	

3. Check the serving sizes listed in Column 4. Compare this to your planned serving sizes.

Column 4 reads: 1 ounce cooked lean meat *and* 1 1/2 ounces cooked lean meat

Since there is no serving size for 2 ounces of cooked lean meat, *a conversion is needed*.

4. Calculate the total ounces of cooked lean meat needed.

200 servings X 1.5 ounces = 300 ounces

400 servings X 2.0 ounces = 800 ounces

1,100 ounces total cooked lean meat

You need a total of 1,100 ounces of cooked lean meat. Since this total is in units of 1 ounce, you can now use the serving size of 1 ounce cooked lean meat as found in Column 4.

5. **Refer to Column 2 to find the purchase unit. Refer to Column 3 for the number of servings you will get per purchase unit.**

Column 2 reads: Pound

Column 3 reads: 11.8

6. **Divide the total number of ounces needed by the number of servings you will get per purchase unit (Column 3).**

Number of total ounces needed = 1,100

Servings per purchase unit = 11.8

1,100 divided by 11.8 = 93.22

7. **Round up to 94 pounds to ensure enough food is available.**

ANSWER: You will need 94 pounds of raw ground beef for the required serving sizes for 600 people.

NOTE:

- Green leafy vegetables include 1-cup quantity credit to a 1/2-cup vegetable credit.
- One-fourth cup of dried fruit counts as 1/2 cup.

B. Grains

1. All grain items, including those that are part of battered and/or breaded products offered must be counted toward the weekly grains requirement.
2. 80% of all the grains offered throughout the course of the week must be whole grain-rich. The 80% rule applies to each meal service - NSLP and SBP
3. Whole grain-rich items include, but are not limited to, whole-wheat flour, oatmeal, whole cornmeal, and brown rice. (See **page CM-40** for a list of whole grains)
4. There are three *different* ways to identify whole grain-rich products.

- a. Whole grain product will be listed as the *first ingredient on the ingredient label*. This indicates that the product is at least 50 percent whole grain.

NOTE: *Water can be the first ingredient.*

INGREDIENTS: WHOLE GRAIN OATS, MODIFIED CORN STARCH, CORN STARCH, SUGAR, SALT, CALCIUM CARBONATE, OAT FIBER, TRIPOTASSIUM PHOSPHATE, WHEAT STARCH, VITAMIN E (MIXED TOCOPHEROLS) ADDED TO PRESERVE FRESHNESS

- b. An *individual* grain *serving* must provide **8 grams OR MORE of whole grain** per serving.
 - c. Whole grain-rich servings *may* be specified on the CN label.
5. Labels that verify the whole grain-rich contribution must be maintained to document that the requirement was met.
 6. **Grain-based desserts** can be used for the grain requirement, but must be limited to a total of 2 oz equivalents per week.
 7. **Fortified** grain products *cannot* be used to meet the grains requirement.
 8. Once the bread item is determined to meet the whole grain-rich requirement, then the food item must meet **portion size** requirements. (Refer to the Grains Requirements for Child Nutrition Programs on **page CM-40-41** or the USDA Food-Buying Guide.)
 9. Grains Chart (Exhibit A in the Food Buying Guide)

SFAs and program operators refer to:

- Section 4: Grains of the Food-Buying Guide for Child Nutrition Programs.

All whole grain-rich products must be credited based on per-ounce equivalent (oz eq) standards. Refer to **page CM-40-41** for the Grains Requirements for Child Nutrition Programs using 16 grams per serving.

The oz eq for grains may be determined by using either the weights or volumes listed in Exhibit A, or the SFA may require documentation from a manufacturer certifying the grams of creditable grains per portion for determining the oz eq from a given product.

10. Calculating Ounce Equivalents

The contribution of grains in a recipe or product formulation statement for items listed in Exhibit A, Groups A-G, may be calculated to determine the number of oz eq grains the recipe provides.

Note: 16.0 grams of creditable grains = one full oz eq for Groups A–G of Exhibit A and 28.0 grams of creditable grains = one full oz eq for Groups H and I of Exhibit A

Total Grams of Creditable Grains in ONE portion

÷

**16.0 grams or 28.0 grams
= the number of oz eq grains per portion**

- 11. Homemade baked goods.** If 50-100% of the grain used in the homemade product, the item is considered whole-grain. ***Make sure the recipe shows the amount of whole-grain ingredient is used as this will be looked at during the Administrative Review.***

LIST OF WHOLE GRAINS

While this list is extensive, it is *NOT* comprehensive and therefore may not contain all possible representations of whole-grain ingredient listed on food labels.

WHEAT (RED)—The Most Common Kind of Wheat in the United States

- wheat berries
- whole-grain wheat
- cracked wheat or crushed wheat
- whole-wheat flour
- bromated whole-wheat flour
- stone ground whole-wheat flour
- toasted, crushed whole wheat
- whole-wheat pastry flour
- entire wheat flour
- whole durum flour
- whole durum wheat flour
- whole-wheat flakes
- sprouted wheat
- sprouted wheat berries
- bulgur (cracked wheat)
- whole bulgur
- whole-grain bulgur

WHEAT (WHITE)

- whole white flour whole white-wheat flour

OATS

- whole oats
- oat groats
- oatmeal or instant oatmeal
- rolled oats
- whole-oat flour
- steel cut oats
- quick cooking oats
- old-fashion oats

BARLEY

- whole barley
- whole-grain barley
- whole barley flakes
- dehulled barley
- dehulled barley flour

CORN

- whole corn
- whole-corn flour
- whole-grain corn flour
- whole-grain cornmeal *or* whole cornmeal
- whole-grain grits
- popcorn
- nixtamalized corn
- ground corn treated with Lime
- hominy *or* hominy groats
- corn masa
- masa harnia

BROWN RICE

- brown rice
- brown-rice flour

WILD RICE

- wild rice
- wild-rice flour

RYE

- whole rye
- rye berries
- whole-rye flour
- whole-rye flakes
- rye groats

LESS COMMON WHOLE GRAINS:

- sprouted einkorn, whole grain einkorn flour *or* sprouted einkorn
- Kamut®
- emmer (farro)
- teff *or* teff flour
- triticale or triticale flour
- spelt berries or sprouted spelt
- buckwheat, sprouted buckwheat, buckwheat groats, *or* buckwheat flour
- amaranth or amarath flour
- sorghum (milo) *or* sorghum flour
- millet *or* millet flour
- quinoa
- graham flour

GRAINS CHART

EXHIBIT A: GRAIN REQUIREMENT FOR CHILD NUTRITION PROGRAMS^{1,2}

GROUP A	OZ EQ FOR GROUP A
<ul style="list-style-type: none"> • Bread-type coating • Breadsticks (hard) • Chow mein noodles • Savory crackers (saltines and snack crackers) • Croutons • Pretzels (hard) • Stuffing (dry) <p><i>Note: Weights apply to bread in stuffing.</i></p>	<p>1 oz eq = 22 gm or 0.8 oz</p> <p>3/4 oz eq = 17 gm or 0.6 oz</p> <p>1/2 oz eq = 11 gm or 0.4 oz</p> <p>1/4 oz eq = 6 gm or 0.2 oz</p>
GROUP B	OZ EQ FOR GROUP B
<ul style="list-style-type: none"> • Bagels • Batter-type coating • Biscuits • Breads (sliced whole-wheat, French, Italian) • Buns (hamburger and hot dog) • Sweet crackers (graham crackers—all shapes, animal crackers) • Egg roll skins • English muffins • Pita bread (whole-wheat or whole grain-rich) • Pizza crust • Pretzels (soft) • Rolls (whole-wheat or whole grain-rich) • Tortillas (whole-wheat or whole-corn) • Tortilla chips (whole-wheat or whole-corn) • Taco shells (whole-wheat or whole-corn) 	<p>1 oz eq = 28 gm or 1.0 oz</p> <p>3/4 oz eq = 21 gm or 0.75oz</p> <p>1/2 oz eq = 14 gm or 0.5 oz</p> <p>1/4 oz eq = 7 gm or 0.25oz</p>
GROUP C	OZ EQ FOR GROUP C
<ul style="list-style-type: none"> • Cookies (plain—includes vanilla wafers) • Cornbread • Corn muffins • Croissants • Pancakes • Pie crust (dessert pies, cobbler, fruit turnovers, and meat/meat alternate pies) • Waffles 	<p>1 oz eq = 34 gm or 1.2 oz</p> <p>3/4 oz eq = 26 gm or 0.9 oz</p> <p>1/2 oz eq = 17 gm or 0.6 oz</p> <p>1/4 oz eq = 9 gm or 0.3 oz</p>
GROUP D	OZ EQ FOR GROUP D
<ul style="list-style-type: none"> • Doughnut (cake and yeast-raised, unfrosted) • Cereal bars, breakfast bars, granola bars (plain) • Muffins (all except corn) • Sweet roll (unfrosted) • Toaster pastry (unfrosted) 	<p>1 oz eq = 55 gm or 2.0 oz</p> <p>3/4 oz eq = 42 gm or 1.5 oz</p> <p>1/2 oz eq = 28 gm or 1.0 oz</p> <p>1/4 oz eq = 14 gm or 0.5 oz</p>

¹ The following food quantities from Groups A-G must contain at least 16 grams of whole grain or can be made with 8 grams of whole grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

² Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

³ Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K-12) as specified in §210.10. Considered a grain-based dessert and cannot count towards the grains component in CACFP preschool meals or in Afterschool snacks as specified in §226.20(a)(4) and §210.10.

GROUP E	OZ EQ FOR GROUP E
<ul style="list-style-type: none"> • Cereal bars, breakfast bars, granola bars⁴ (with nuts, dried fruit, and/or chocolate pieces) • Cookies³ (with nuts, raisins, chocolate pieces, and/or fruit purees) • Doughnuts⁴ (cake and yeast-raised, frosted or glazed) • French toast • Sweet rolls⁴ (frosted) • Toaster pastry⁴ (frosted) 	1 oz eq = 69 gm or 2.4 oz 3/4 oz eq = 52 gm or 1.8 oz 1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz
GROUP F	OZ EQ FOR GROUP F
<ul style="list-style-type: none"> • Cake³ (plain, unfrosted) • Coffee cake⁴ 	1 oz eq = 82 gm or 2.9 oz 3/4 oz eq = 62 gm or 2.2 oz 1/2 oz eq = 41 gm or 1.5 oz 1/4 oz eq = 21 gm or 0.7 oz
GROUP G	OZ EQ FOR GROUP G
<ul style="list-style-type: none"> • Brownies³ (plain) • Cake³ (all varieties, frosted) 	1 oz eq = 125 gm or 4.4 oz 3/4 oz eq = 94 gm or 3.3 oz 1/2 oz eq = 63 gm or 2.2 oz 1/4 oz eq = 32 gm or 1.1 oz
GROUP H	OZ EQ FOR GROUP H
<ul style="list-style-type: none"> • Cereal grains (barley, quinoa, etc.) • Breakfast cereals^{5,6} (cooked) • Bulgur or cracked wheat • Macaroni (all shapes) • Noodles (all varieties) • Pasta (all shapes) • Ravioli (noodle only) • Rice (enriched white or brown) 	1 oz eq = 1/2 cup cooked or 1 oz (28 g) dry
GROUP I	OZ EQ FOR GROUP I
<ul style="list-style-type: none"> • Ready-to-eat breakfast cereal^{5,6} (cold, dry) 	1 oz eq = 1 cup or 1 oz for flakes and rounds 1 oz eq = 1.25 cups or 1 oz for puffed cereal 1 oz eq = 1/4 cup or 1 oz for granola

⁴ Allowable in NSLP (up to 2.0 oz eq grain-based dessert per week for grades K-12) as specified in §210.10. May count towards the grains component in SBP (grades K-12). Considered a grain-based dessert and cannot count towards the grains component in the CACFP and NSLP/SBP infant and preschool meals as specified in §226.20(a)(4) and §210.10.

⁵ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP and meals served to children aged one through five and adult participants in the Child and Adult Care Food Program (CACFP). Breakfast cereals are traditionally served as a breakfast menu item, but may be served in meals other than breakfast.

⁶ Cereals must be whole grain or whole grain and enriched or whole grain and fortified cereal.

C. Food Items Not Found in the Food Buying Guide

Many purchased, preprocessed foods will **not** be found in the Food-Buying Guide. These foods **do not have a Standard of Identity** and include, but are not limited to, pizzas, burritos, egg rolls, and breaded meats. The school **must obtain documentation** from the **food manufacturer** to know how to credit the food item toward the meal pattern requirement. The documentation **must be referenced on the food production record** and **maintained** in a retrievable manner to document that the planned menu met meal pattern requirements.

1. CN Labeling

The USDA's Agricultural Marketing Service (AMS) has published a list of manufacturers that have met the FNS's Quality Control Program requirements for the Child Nutrition (CN) Labeling Program. AMS has provided a list of authorized CN labels issued to these manufacturers since January 2005. These lists will be updated monthly and posted to the FNS CN Labeling Program Web site at: <www.fns.usda.gov/cnd/cnlabeling/authorized.htm>.

The information in these lists will be provided in a search-capable Portable Document Format (PDF) and limited to the following information: **CN Identification Number, Federal or Equal to Federal (ETF) Establishment (EST) Number, Product Description, Label Approval Expiration Date, and Company Name** (on separate directory list). (Reference USDA Memo TA-05-2010)

- a. Items that can be CN-labeled:
 - Purchased combination-type foods that contribute significantly to the meal, but creditability data cannot be determined by the ingredient label.
- b. Yield data from the **Food-Buying Guide for Child Nutrition Programs** (FBG), is used for calculating a CN-labeled product's contribution toward meal pattern requirements. (Using yields from the FBG will help ensure that various meat/meat alternate items, regardless of cooking methods used or the addition of other ingredients, will be nutritionally equivalent.)
- c. CN-labeled product will have the following information printed on the principal display panel on the box:
 - Product name
 - Ingredient listing in descending order of predominance by weight for all ingredients
 - Establishment number (for meat, poultry, and seafood items only)
 - Manufacturer's or distributor's name and address
 - CN label statement
- d. CN label statement must be an integral part of the product label and must include the following information:
 - CN logo, which is a distinctive border around the CN statement
 - A six-digit product identification number that will appear in the upper right-hand corner of the CN label statement
 - The statement of the product's contribution toward meal pattern requirements for the CNP
 - A statement specifying that the use of the logo and CN label statement is authorized by USDA/FNS
 - The month and year the label was approved by USDA/FNS

e. Advantage of using CN-labeled products:

CN labeled products carries a USDA warranty. If an SFA purchases such a product ***and uses it according to directions***, the SFA will not have an audit claim filed against it should state or federal reviewers find that the CN-labeled product does not actually meet the meal pattern requirements claimed on the label.

f. What a CN label does ***NOT*** do:

- Guarantee that the ***FULL*** requirement will be met (the product's contribution toward the meal pattern requirements is specified in the CN label statement)
- Assure that a product is ***good for children***
- Assure that children will like the product
- Suggest that products without a CN label are inferior or that CN-labeled products are superior

g. SFA responsibilities concerning CN labels:

- Assure that product received meets specifications and has correct CN number (Provide site managers with appropriate information; e.g., copy of label, dates product will be)
- Provide site managers with serving sizes/crediting information
- If a half-iceberg/half-spinach mix is served and counted as a ***dark green vegetable***, there must be a statement as such on the label

h. Acceptable documentation using CN labels are:

(1) CN-Labeled Products

- The CN label provides a warranty against audit claims when the product is used according to the manufacturer's direction.
 - ***Program operators may submit an original CN label or a photocopy or photograph of the original CN label during an AR as acceptable and valid documentation.*** If using a photocopy or photograph of the CN label, please be sure to follow the criteria below:
 - Photocopies of the CN label must be shown attached to the original product carton.
- OR***
- Photographs of the CN label must be shown attached to the original product carton. (CN labels that are photocopied or photographed must be visible and legible.)

SAMPLE CN LABEL STATEMENT

CN		000000
CN	Each 4.5 oz Chicken Stir-Fry Bowl provides 1.5 oz equivalent meat, 1.0 serving of WGR Grains, 1/4 cup dark green vegetable, 1/4 cup red/orange vegetable, and 1/8 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/25.)	CN
CN		

(2) Watermarked CN Labels

- A CN label with a watermark is used when the CN logo and contribution statement are used on product information other than the actual product carton and is presented as a separate document.
- If the original CN label or the valid photograph or photocopy of the original CN label is **NOT** available, program operators may provide the Bill of Lading (invoice) containing the product name **AND**:
 - A hard copy of the CN label copied with a watermark displaying the product name and CN number provided by the vendor**OR**
 - An electronic copy of the CN label with a watermark displaying the product name and CN number provided by the vendor.

2. Product Formulation Statement (PFS)

- a. A product formulation is a statement prepared and certified by a manufacturer of a prepared product declaring appropriate ingredient and crediting information. If a company provides a product formulation statement, a school food authority (SFA) may wish to use the product to meet USDA meal pattern requirements. However, USDA does not monitor product formulation statements for compliance with the product formulation or the Child Nutrition Programs (CNP) meal pattern requirements. The product formulation statement does not carry a USDA warranty, and should state or federal reviewers find that the product did not actually meet meal pattern requirements, an overclaim can be established. Signed product formulation statements could provide the SFA legal recourse with the company should the product contribution be challenged or found to be in error.
- b. USDA Foods (commodities) that have been processed by USDA do not need a product formulation statement.
 - The information USDA provides for these products is either in a product information sheet or on the packaging of the product.
 - The product information sheet may be obtained by going to **<https://www.fns.usda.gov/usda-fis/usda-foods-product-information-sheets>**. On the left-hand side, under Search FNS, type Commodity Fact Sheet and select NSLP Commodity Fact Sheets Report or DHS may be contacted at 405-521-3581.
- c. CNP directors should not let their desire to offer children a commercially prepared product outweigh their need to obtain proper documentation for the product. If vendors understand that the program will not purchase a product without proper documentation, they will be more accommodating in providing sufficient information.
- d. ***SFAs should be careful not to mistake vendor advertising literature for a product formulation statement.*** Advertising literature provided by a company may contain valuable information, but it may not be used to support the contribution that a product makes toward the USDA meal pattern requirements.

- e. A product formulation statement must satisfy all the following **REQUIREMENTS**: (See sample forms on **pages CM-48-57**)
- Be on the company's letterhead.
 - Provide the product name, as written on the label, and provide other identifying information, such as product code number, portion size/weight, pack, case weight.
 - Contain a crediting statement; i.e., a declaration of the contribution of one portion of the cooked product toward meeting USDA meal pattern requirements. This may be combined with the certification statement.
 - Contain a certification statement. For example, the certification or crediting statement may read, "I certify that the above information is true and correct and that a 3.25-ounce serving of the above product [ready for serving] contains two ounces of cooked lean meat/meat alternate when prepared according to product directions."
 - Provide sufficient information for purchaser to determine the reasonableness of the crediting statement.
 - For meat/meat alternates, the following must also be included:
 - Description of creditable ingredients per Food-Buying Guide.
 - Ounces per raw portion of creditable ingredient.
 - Food-Buying Guide yield/creditable amount.
 - Information concerning alternate protein product (APP), if applicable.
 - Be signed and dated by a legally authorized representative of the company.
- f. SFA responsibilities concerning product formulation statements:
- Prior to purchase, carefully review the product formulation statement to determine the reasonableness of information provided by the manufacturer. There is no easy way to verify the accuracy of information on a product formulation statement.
 - Ensure that proper documentation is maintained on each prepared product used to meet USDA meal pattern requirements.
 - Assure that product received meets specifications and has correct code number. Provide site managers with appropriate information; e.g., copy of label, product formulation statement, dates product will be used, serving sizes, or crediting information.

NOTE: A commercially prepared meat, poultry, or seafood product combined with alternate protein product (APP) to meet all or part of the meat/meat alternate requirement must include the following statement on the label: "This item contains alternate protein product(s) authorized as an alternative food in the Child Nutrition Programs."

3. Nutrition Facts label: In order for the State agency to conduct a nutrient analysis or formulation, a Nutrition Facts label (refer to **page CM-58**) is required on every product. This does not replace the CN label or product formulation statement because there is no crediting information available.

CHECKLIST FOR EVALUATING A MANUFACTURER'S PRODUCT FORMULATION STATEMENT (PFS)

(If *N* is checked for any question below, contact the manufacturer to request the information)

Y	N	Is the PFS on signed company letterhead? The signature on the PFS can be handwritten, stamped, or electronic.
Y	N	Does the PFS include product name, product code number, and serving/portion size?
Y	N	Do the creditable ingredients* listed on the PFS match or have a similar description as the ingredients listed on the product label? For example, if the PFS lists <i>ground beef (not more than 20% fat)</i> , the product label should also list <i>ground beef (not more than 20% fat)</i> .
Y	N	Do the creditable ingredients* listed on the PFS match or have a similar description to a food item listed in the <i>Food-Buying Guide</i> (FBG) (available at http://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs)?
Y	N	If the product is a meat/meat alternate, does it contain an Alternate Protein Product (APP) such as soy concentrate? If <i>Yes</i> , does the manufacturer provide supporting documentation that meets USDA's APP requirements? Specific requirements for APP products and examples of supporting documentation are available at http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry .
Y	N	Does the PFS demonstrate how creditable ingredients* contribute toward the meal pattern requirement(s) (i.e., provides information to calculate crediting)?
Y	N	Are the manufacturer's calculations correct and verified?

- The total creditable amount should **NEVER** be rounded up. The total creditable amount must **round down** to the nearest 0.25 oz (e.g., total creditable amount of 0.99 oz must **round down** to 0.75 oz.).
- The meat/meat alternate credit cannot exceed the total serving size of the product (e.g., a 2.15-oz beef patty may not credit more than 2.00 oz meat/meat alternate).
- Fruits and vegetables (including purees) credit on the volume served (cup servings).

The only exceptions are:

- Tomato paste and tomato purée are credited based on their whole food equivalency using the percent natural tomato soluble solids in the paste or purée. Refer to the Food Buying Guide for additional information on calculated volume.
- Dried fruits credit on the volume served (e.g., 1/4 cup raisins credit as 1/2 cup fruit).
- Raw leafy vegetables credit as half the volume served (e.g., 1 cup raw spinach credits as 1/2 cup vegetable). All other CN programs credit as volume served.
- A PFS may include crediting information for more than one meal component. For instance, a cheese pizza may credit toward the meat/meat alternate, grains, and the vegetable group. The crediting information for each meal component may be documented on the same PFS.

PFS templates for each meal component are available on the CN labeling Web site at <http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>. Manufacturers may use PFS templates as a guide to help develop a PFS; however, they are not required to use the same format as the USDA's template, but they must present the same information on their company letterhead.

- * A **creditable ingredient** is a food/ingredient that contributes to one of the food components of USDA's meal pattern requirements.

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE AND ALTERNATE PROTEIN PRODUCT CALCULATIONS

Provide a copy of the label in addition to the following information on company letterhead signed by an official representative of the company.

Product Name: _____ Code Number: _____

Manufacturer: _____ Case/Pack/Count/Portion/Size: _____

I. Meat/Meat Alternate (M/MA)

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate.

Description of Creditable Ingredients Per Food-Buying Guide	Ounces Per Raw Portion of Creditable Ingredient	Multiply	Food-Buying Guide Yield	Creditable Amount*
		X		
		X		
		X		
A. Total Creditable Amount¹				

*Creditable Amount—Multiply ounces per raw portion of creditable ingredient by the Food-Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, Manufacturer's Name, and Code Number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X	%	÷ by 18	
		X	%	÷ by 18	
		X	%	÷ by 18	
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					

*Percent of protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of dry APP multiplied by the percent of protein as-is divided by 18.

¹ Total Creditable Amount must be rounded **DOWN** to the nearest 0.25 oz (1.49 would round down to 1.25 oz meat equivalent). Do **NOT** round up. If you are crediting both M/MA and APP, you do not need to round down in Box A until after you have added the creditable APP amount from Box B.

Total weight (per portion) of product as purchased: _____

Total creditable amount of product (per portion): _____
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a _____-ounce serving of the above product (ready for serving) contains _____ ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service (FNS) Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation (Attachment A).

Signature: _____ Title: _____

Printed Name: _____ Date: _____ Phone Number: _____

ATTACHMENT A

Company Name: _____

APP Product: _____

- A. _____ certifies that _____ meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- B. _____ certifies that _____ has been processed so that some portion of the nonprotein constituents have been removed by fractionating. This product is produced from _____.
- C. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for _____ is _____. The PDCAAS is required to be greater than 0.8 (80 percent of casein).
- D. The protein level of _____ is at least 18 percent by weight when fully hydrated at a ratio of _____ parts water to one part product.
- E. The protein level of _____ is certified to be at least _____ on an as-is basis for the as-purchased product. **Note: Protein is often provided on a moisture-free basis (MFB), which is not the information Food and Nutrition Service (FNS) requires.**

All of the above information is required for APP.

EXAMPLE OF CREDITABLE AMOUNTS USED IN PRODUCT FORMULATION STATEMENT

1. Meat/Meat Alternate (M/MA)

Description of Creditable Ingredients Per Food-Buying Guide	Ounces Per Raw Portion of Creditable Ingredient	Multiply	Food-Buying Guide Yield	Creditable Amount*
Beans, black (turtle), dry, canned, whole	1.0 oz	X	27.8/110	0.252
Beans, black (turtle), dry, canned, whole, drained (Column 6 conversion)	1.0 oz	X	27.8/62.0	0.44
Beans, kidney, dry, whole	1.0 oz	X	24.8/16	1.55
Beef, ground (not more than 18% fat), raw	1.0 oz	X	0.74	0.74
Beef brisket without bone, practically free of fat, raw	1.0 oz	X	0.69	0.69
Cheese mozzarella	1.0 oz	X	16/16	1.0
Cheese, cottage	1.0 oz	X	8/16	0.5
Chicken, boneless, fresh	1.0 oz	X	0.70	0.7
Chicken, drumstick with bone, fresh, skin on	2.0 oz	X	0.49	.098
Egg, frozen whole, pasteurized liquid	1.0 oz	X	18/16	1.125
Egg, whole, dried	0.25 oz	X	64/16	1.0
Fish fillet, fresh	1.0 oz	X	0.70	0.7
Ham, water added	1.0 oz	X	0.82	0.82
Nuts, almond	1.0 oz	X	16/16	1.0
Peanut butter	1.0 oz	X	14.4/16	0.9
Pork, ground (not more than 30% fat)	1.0 oz	X	0.70	0.7
Tuna, chunk-style, water-packed	1.0 oz	X	51.2/66.5	0.769
Tuna, chunk-style, drained (Column 6 conversion)	1.0 oz	X	51.2/51.2	1.0
Turkey, cooked diced, light and dark meat in natural proportions (no skin, wing meat, neck meat, giblets, or kidneys)	1.0 oz	X	16/16	1.0
Turkey ham, fully cooked	1.0 oz	X	0.70	0.7
Turkey ham, 15% water added	1.0 oz	X	0.59	0.59
Yogurt, plain	1.0	X	8/32	0.25

*Creditable amount—Multiply ounces per raw portion of creditable ingredient by the Food-Buying Guide yield.

II. Alternate Protein Product (APP)

Products containing APP must also provide the documentation described in Attachment A.

Description of APP, Manufacturer's Name, and Code Number	Ounces Per Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Soy flour, ABComp 1234	0.25 oz	X	52.0*	÷ by 18	0.72
Soy protein concentrate, ABComp 45	0.25 oz	X	64.8*	÷ by 18	0.9
Soy protein isolate XY-Comp 333	0.25 oz	X	85.0*	÷ by 18	1.18
Whey protein concentrate, Dairy 3	0.25 oz	X	45.0*	÷ by 18	0.625
Nonfat dry milk, Dairy 789	0.25 oz	X	21.0*	÷ by 18	0.29

*Percent of protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully dehydrated.

***Creditable amount of APP equals ounces of dry APP multiplied by the percent of protein As-Is divided by 18.

EXAMPLE
Soy Company X
Soy Protein Concentrate
Product Y

ATTACHMENT A

Documentation for Company X Products Used as Alternate Protein Products (APP) for Child Nutrition Programs:

- A. Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- B. Company X certifies that Product Y has been processed so that some portion of the nonprotein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other nonprotein constituents.
- C. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. The PDCAAS is required to be greater than 0.8 (80 percent of casein).
- D. The protein level of Product Y is at least 18 percent by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- E. The protein level of Product Y is certified to be at least 61.8 percent on as **As-Is** basis for the As-Purchased produced. **Note: Protein is often provided on a moisture-free basis (MFB), which is not the information Food and Nutrition Service (FNS) requires.**

All of the above information is required for APP and must be presented for approval.

Note: It is also helpful to have the ingredients statement for Product Y. For example, if the product is uncolored and unflavored, the ingredients statement might be soy protein concentrate or if the product is colored and textured, the ingredients statement might be textured vegetable protein (soy flour, caramel color).

*(Place information on company letterhead with signature
of a legally authorized representative of the company.)*

**PRODUCT FORMULATION STATEMENT
FOR PREPARED FRUIT OR PREPARED VEGETABLE**

Product Name: _____ Code Number: _____

Case/Pack/Count/Portion/Size: _____

Volume and Weight of One Serving of Product: _____

- Weight of Total Product Per Batch: _____
- Number of Portions/Servings Per Batch: _____

I certify that the above information is true and correct and that one _____ serving (specify serving volume/weight) of the above product (ready to eat) contains _____ servings of fruit/vegetable** for the Child Nutrition Programs.

SIGNATURE

TITLE

PRINTED NAME

DATE

TELEPHONE NUMBER

* CNP requires 16 grams of whole-grain flour or meal, bran or germ, or an equivalent amount of cereal as provided in FNS Instruction 783-1, Rev. 2, to equal 1 serving Grains/Breads. Grains/breads may be credited in 1/4-serving increments.

** CNP requires a minimum of 1/8 cup fruit/vegetable to be counted toward meal requirements.

EXAMPLE

**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE
AND ALTERNATE PROTEIN PRODUCT CALCULATIONS**

JOJO'S GOOD TIME TREATS, INC.

2211 Savory Taco Drive

Flower Shop, Texas 75000

1-800-555-9999

Provide a copy of the label in addition to the following information on company letterhead signed by an official representative of the company.

Product Name: Treat Time Combination Burrito® Code Number: 123456

Manufacturer: Treat Time Case/Pack/Count/Portion/Size: 72 ct/6.61 oz

I. Meat/Meat Alternate (M/MA)

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate.

Description of Creditable Ingredients Per Food-Buying Guide	Ounces Per Raw Portion of Creditable Ingredient	Multiply	Food-Buying Guide Yield	Creditable Amount*
<i>Beef, ground, frozen, 30% fat</i>	<i>1.25 oz</i>	X	<i>.70</i>	<i>.875 oz</i>
<i>Beans, pinto, dry, canned</i>	<i>1 oz</i>	X	<i>1</i>	<i>1.00 oz</i>
<i>Cheese, Cheddar, natural</i>	<i>.19 oz</i>	X	<i>1</i>	<i>.19 oz</i>
A. Total Creditable Amount¹				2.065 oz

*Creditable Amount—Multiply ounces per raw portion of creditable ingredient by the Food-Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, Manufacturer's Name, and Code Number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X	%	÷ by 18	
		X	%	÷ by 18	
		X	%	÷ by 18	
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					

*Percent of protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of dry APP multiplied by the percent of protein as-is divided by 18.

¹ Total Creditable Amount must be rounded **DOWN** to the nearest 0.25 oz (1.49 would round down to 1.25 oz meat equivalent). Do **NOT** round up. If you are crediting both M/MA and APP, you do not need to round down in Box A until after you have added the creditable APP amount from Box B.

Total weight (per portion) of product as purchased: 6.61 oz

Total creditable amount of product (per portion): 2.065 oz
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 6.61 -ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service (FNS) Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation (Attachment A).

Signature: Happy Empanada Title: Compliance Manager

Printed Name: Happy Empanada Date: MM/DD/YY Phone Number: 999-555-5555

Product Formulation Statement for Grains in School Meals

*(Crediting Standards Based on Revised Exhibit A
Weights Per Oz Equivalent)*

School food authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. The crediting standards for grains (as outlined in Policy Memorandum SP 30-2012).

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. Does the product meet the Whole Grain-Rich Criteria: Yes _____ No _____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain noncreditable grains: Yes _____ No _____ **How many grams:** _____
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H, or Group I. (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)
Indicate which Exhibit A Group (A-I) the Product Belongs: _____

Description of Product Per Food-Buying Guide	Portion Size of Product As Purchased A	Weight of One-Ounce Equivalent as Listed in SP 30-2012 B	Creditable Amount A ÷ B
Total Creditable Amount ¹			

¹Total Creditable Amount must be rounded **DOWN** to the nearest quarter (0.25) oz eq. Do **NOT** round up.

Total weight (per portion) of product as purchased _____
Total contribution of product (per portion) _____ oz equivalent

I further certify that the above information is true and correct and that a _____ - ounce portion of this product (ready for serving) provides _____ oz equivalent Grains. I further certify that noncreditable grains **ARE NOT** ☐ or **ARE** ☐ above 0.24 oz eq per portion (please check one box). SFAs should include totals of noncreditable grains in weekly maximum if above 0.24 oz eq.

Signature

Title

Printed Name

Date

Phone Number

EXAMPLE

Product Formulation Statement for Grains in School Meals

(Crediting Standards Based on Revised Exhibit A
Weights Per Oz Equivalent)

School food authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. The crediting standards for grains (as outlined in Policy Memorandum SP 30-2012).

Product Name: Wheat Smile Pancakes Code No.: 14005

Manufacturer: ABC Bread Company Serving Size: 2 pancakes 50 g (1.75 oz)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain noncreditable grains: Yes No X
How many grams:
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable grains cannot be credited using Exhibit A weights. Please use template for crediting using amount of creditable grains.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H, or Group I. (Please be aware that different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: C

Description of Product Per Food-Buying Guide	Portion Size of Product As Purchased	Weight of One-Ounce Equivalent as Listed in SP 30-2012	Creditable Amount
	A	B	A ÷ B
Pancakes	50 grams	34 grams	1.47
Total Creditable Amount ¹			1.25

¹Total Creditable Amount must be rounded **DOWN** to the nearest quarter (0.25) oz eq. Do **NOT** round up.

Total weight (per portion) of product as purchased 50 g
Total contribution of product (per portion) 1.25 oz equivalent

I further certify that the above information is true and correct and that a 1.75 - ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that noncreditable grains **ARE NOT** ☐ or **ARE** ☐ above 0.24 oz eq per portion (please check one box). SFAs should include totals of noncreditable grains in weekly maximum if above 0.24 oz eq.

Happy Empanada

Signature

Compliance Manager

Title

Happy Empanada

Printed Name

MM/DD/YY

Date

999-555-5555

Phone Number

EXAMPLE
Product Formulation Statement for Grains in School Meals

(Crediting Standards Based on Grams of Creditable Grains)

School food authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. The crediting standards for grains (as outlined in Policy Memorandum SP 30-2012).

Product Name: Wheat Smile Pancakes Code No.: 14005

Manufacturer: ABC Bread Company Serving Size: 2 pancakes 50 g (1.75 oz)

(Raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the Whole Grain-Rich Criteria:** Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. Does the product contain noncreditable grains:** Yes No **How many grams:**
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable grains cannot be credited using the amount of creditable grains only.)
- III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H, or Group I.** *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate which Exhibit A Group (A-I) the Product Belongs: C

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient Per Portion ¹ A	Gram Standard of Creditable Grain Per Oz Equivalent (16 g or 28 g) ² B	Creditable Amount A ÷ B
Whole-wheat flour (47%)	23.5	16	1.4687
Enriched flour (22%)	11	16	.6875
			2.15
Total Creditable Amount³			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding group in Exhibit A.

³Total Creditable Amount must be rounded ***DOWN*** to the nearest quarter (0.25) oz eq. Do ***NOT*** round up.

Total weight (per portion) of product as purchased 50 g (1.75 oz)

Total contribution of product (per portion) 2.00 oz equivalent

I further certify that the above information is true and correct and that a 1.75 - ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that noncreditable grains ***ARE NOT*** ☐ or ☒ ***ARE*** above 0.24 oz eq per portion (please check one box). SFAs should include totals of noncreditable grains in weekly maximum if above 0.24 oz eq.

Happy Empanada
Signature

Compliance Manager
Title

Happy Empanada
Printed Name

MM/DD/YY
Date

999-555-5555
Phone Number

Product Formulation Statement for Grains in School Meals

(Crediting Standards Based on Grams of Creditable Grains)

School food authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. The crediting standards for grains (as outlined in Policy Memorandum SP 30-2012).

Product Name: _____ Code No.: _____

Manufacturer: _____ Serving Size: _____

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes _____ No _____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain noncreditable grains:** Yes _____ No _____
How many grams: _____
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G and 6.99 grams for Group H of noncreditable grains cannot be credited using the amount of creditable grains only.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H, or Group I.** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate which Exhibit A Group (A-I) the Product Belongs: _____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient Per Portion ¹ A	Gram Standard of Creditable Grain Per Oz Equivalent (16 g or 28 g) ² B	Creditable Amount A ÷ B
Total Creditable Amount ³			

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding group in Exhibit A.

³Total Creditable Amount must be rounded **DOWN** to the nearest quarter (0.25) oz eq. Do **NOT** round up.

Total weight (per portion) of product as purchased _____
Total contribution of product (per portion) _____ oz equivalent

I further certify that the above information is true and correct and that a _____ - ounce portion of this product (ready for serving) provides _____ oz equivalent Grains. I further certify that noncreditable grains **ARE NOT** ☐ or ☐ **ARE** above 0.24 oz eq per portion (please check one box). SFAs should include totals of noncreditable grains in weekly maximum if above 0.24 oz eq.

Signature

Title

Printed Name





Date

Phone Number


EXAMPLE NUTRITION FACTS LABEL

This label is only a sample. Exact specifications are in the final rules. Source: Food and Drug Administration, 2004.

Sample Label for Macaroni and Cheese

The title signals that the label contains the required information.    

More consistent serving sizes in both household and metric measures, replacing those that used to be set by manufacturers.

Nutrients required on nutrition panel are those most important to the health of today's consumers, most of whom need to worry about getting too much of certain items (fat, for example) rather than too few vitamins or minerals, as in the past. 

Nutrition Facts

Serving Size 1 cup (228g)

Servings Per Container 2

Amount Per Serving

Calories 250 Calories From Fat 110

% Daily Value*

Total Fat 12g **18%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 30mg **10%**

Sodium 470mg **20%**

Total Carbohydrates 31g **10%**

Dietary Fiber 0g **0%**

Sugars 5g

Vitamin A 4%

Vitamin C 2%


Calcium 20%


Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.
Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories from fat are now shown on the label to help consumers meet dietary guidelines that recommend people get no more than 30 percent of the calories in their overall diet from fat.

% Daily Value shows how a food fits into the overall daily diet. 

Daily values are also something new. Some are maximums, as with fat (65 grams or less); others are minimums, as with carbohydrate (300 grams or more). The daily values for a 2000-calorie and a 2500-calorie diet must be listed on the label of larger packages 

STANDARDIZED RECIPES

Standardized recipes are an important part of any well-managed food service program. They are essential to ensure that the planned serving sizes of food items are provided to students. SFAs must develop and use standardized recipes.

A. Definition of Standardized Recipe:

A standardized recipe may be defined as one that has been tested and adapted for use by a given food service operation and found to produce the same good results, yield, and nutrients every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.

B. Benefits of Standardized Recipes Include:

1. Quality control.
2. Portion and yield control.
3. Cost control.
4. Creativity.
5. Accurate nutrient analysis.
6. Hazard Analysis and Critical Control Points (HACCP) requirements.

C. When is a Standardized Recipe Required?

Anytime a food item contains more than one ingredient that contributes to the nutrient content of the meal. This includes added margarine or butter, salt, seasoned salt, etc. Examples of food items needing recipes include toast, seasoned vegetables, scrambled eggs, sandwiches, and salad bars.

D. Each Standardized Recipe Must Include: *(See example on **pages CM-60 and CM-62**)*

1. Yield
2. Serving size
3. Crediting information
4. Ingredient information, including form (fresh, frozen, canned, etc.), fat content, packing medium (water, syrup, fruit juice, etc.)
5. Correct measures, weights, and/or pack
6. Complete preparation and serving procedures
7. CCPs—Critical Control Points
8. Process numbers (optional)

E. Modifications to Developed Recipes

Modifications can be made to any recipe including USDA recipes. Any changes must be documented. A new recipe must be written with the modifications.

F. USDA standardized recipes can be found online at:

- Institute of Child Nutrition Recipe box: <https://theicn.org/cnrb/>
- Healthy Schools Recipes: <https://healthyschoolrecipes.com/>

EXAMPLE

Recipe: CORN CHIP PIE Category: Meat/meat alternate

Process Number: 2 Grains

Ingredients	Yield <u>100</u>		Directions
	Weight	Measure	
Pinto beans	2 #10 Cans		1. Drain beans.
Raw ground beef, 80/20 Onions, chopped	6 Lb 1 Lb		2. Brown ground beef and onions together.
Tomatoes, canned, crushed Flour	1 1/2 #10 Cans 3 Tbsp		3. Drain juice from tomatoes. Make paste of flour and tomato juice. Add crushed tomatoes; add flour/juice paste to beef mixture. Simmer 30 minutes.
Salt Chili powder Garlic salt	2 Oz 2 Oz 3 Tsp		4. Add beans and remainder of seasonings. Stir. CCP = heat to 155°F or higher for at least 15 seconds. 5. Portion into 12"x20"x2" serving pans. Heat to 155°F or higher for at least 15 seconds.
Whole corn chips Reduced-fat cheddar cheese, grated	7 Lb 3 1/2 Lb		6. To serve, place whole corn chips on plate or tray; top with 1/2 cup (no. 8 Dish) chili mixture, and sprinkle with grated cheese. 7. Ccp = hold for hot service at 135°F or higher.

CCP: Cook to 155°F for 15 seconds, and hold at 135°F or higher

Crediting Information: 1/2 Cup chili mixture and .9 Oz whole corn chips, sprinkle with cheese

Serving Sizes: 1 Portion provides 2 oz meat/meat alternate, 1 ounce whole grain, and 1/8 cup (rov) vegetable

Mt—Meat/Meat Alternate	Vegetable:
GB—Grain	DGV—Dark Green Vegetable
WGR—Whole Grain-Rich	ROV—Red/Orange Vegetable
F—Fruit	BV—Beans, Peas, and Lentils Vegetable
Mk—Milk	SV—Starchy Vegetable
X—Extra Foods/Condiments	OV—Other Vegetable

Key for crediting information.

Recipe: _____ Category: _____
 Process Number: _____

Ingredients	Yield _____		Directions
	Weight	Measure	

CCPs: _____

Crediting Information: _____

Serving Sizes: _____

Mt—Meat/Meat Alternate G—Grains WGR—Whole Grain-Rich F—Fruit Mk—Milk X—Extra Foods/Condiments	Vegetable: DGV—Dark Green Vegetable ROV—Red/Orange Vegetable LV—Beans, Peas, and Lentils Vegetable SV—Starchy Vegetable OV—Other Vegetable
--	---

Key for crediting information.

EXAMPLE Recipe Analysis

Recipe Name: **CORN CHIP PIE**

Portions per Recipe: **100**

Ingredients	Quantity of Ingredients As Purchased	Purchase Unit	Servings Per Purchase Unit in Food-Buying Guide	Meat/Meat Alternate	Grains	Fruits	Vegetables DGV—Dark Green Vegetables ROV—Red/Orange Vegetables BV—Bean, Peas, and Lentils Vegetables SV—Starchy Vegetables OV—Other Vegetables				
(1)	(2)	(3)	(4)	(5)	(6)	(7)	DGV	ROV	BV	SV	OV
PINTO BEANS, CANNED, DRAINED GROUND BEEF, 80/20 REDUCED-FAT CHEDDAR CHEESE, GRATED TOMATOES, CANNED, CRUSHED ONIONS, DICED, READY-TO-USE WHOLE CORN CHIPS	2 6LB 3.5 LB 1.5 1 LB 7 LB	#10 CAN LB LB #10 CAN LB LB	37.2 11.8 16 46.6 12.6 15	74.4 70.8 56	105			69.9			12.6
NOTES			TOTALS	201.2	105		0	69.9	0	0	0
<ul style="list-style-type: none"> Oz to lb conversion chart is on page I-36 in the Food-Buying Guide Remember to convert ready-to-use products to their As Purchased amount The values for Columns 5, 6, 7, and 8 are found by multiplying the value in Column 2 by the value in Column 4 Remember to divide the total 1/4 cup of vegetables and fruits by 4 to get the cups of vegetables and fruits Grains in portions of a cup: Convert all needed servings into the same portion of a cup; use the corresponding yield data for that same size Grains in numbers of servings: Use the yield data provided for 1 Grains serving Separate vegetables into subgroups, using the subcolumns of 8 Keep recipe analysis with standardized recipes for reference 				Total of M/MA divided by Total # Portions	Total of Grains divided by Total # Portions	(1) Total of Fruits divided by 4 to convert to cups; (2) Divide cups by Total # Portions	(1) Total of DGV divided by 4 to convert to cups; (2) Divide cups by Total # Portions	(1) Total of ROV divided by 4 to convert to cups; (2) Divide cups by Total # Portions	(1) Total of LV divided by 4 to convert to cups; (2) Divide cups by Total # Portions	(1) Total of SV divided by 4 to convert to cups; (2) Divide cups by Total # Portions	(1) Total of OV divided by 4 to convert to cups; (2) Divide cups by Total # Portions
Calculations				oz M/MA	Oz. Equiv. Grains	cups Fruits	cups DGV veg	cups ROV veg	cups BV veg	cups SV veg	cups OV veg
Each Portion Contains				2 oz	1 serv	0 c	0 c	1/8 c	0 c	0 c	0 c

Recipe Analysis

Recipe Name: _____ Portions per Recipe: _____

Ingredients (1)	Quantity of Ingredients As Purchased (2)	Purchase Unit (3)	Servings Per Purchase Unit in Food- Buying Guide (4)	Meat/Meat Alternate (5)	Grains (6)	Fruits (7)	Vegetables DGV—Dark Green Vegetables ROV—Red/Orange Vegetables BV—Beans, Peas, and Lentils Vegetables SV—Starchy Vegetables OV—Other Vegetables (8)				
							DGV	ROV	BV	SV	OV
NOTES			TOTALS								
											c

FOOD PRODUCTION RECORDS

A. Purpose

1. The CNP production record is a required record that documents compliance with the meal requirements. SFAs must maintain documentation that demonstrates how meals offered to students meet meal pattern requirements. Production records must be complete and accurate. SFAs are required to document that reimbursable meals are offered.
2. The SFA/school district may elect to use a different format that better meets its needs; but it must contain, at a minimum, the required information and be approved by your program specialist.
3. Besides meeting federal record-keeping requirements, several other valuable management tools are available from the proper use of this form:
 - a. Determining trends in student acceptability of the menu items
 - b. Projecting student participation levels
 - c. Forecasting quantities of food to purchase
 - d. Effectively managing menu planning and the scheduling of labor and work assignments

B. Records Retention

All records concerning the CNP, including the Food Production Record (or equivalent) and supporting documentation (e.g., CN labels, product formulation statements, nutrition labels, and Nutrient Data Forms), must be retained for a period of three years plus the current year. The records must be retained beyond the three-year period if audit findings have not been resolved.

C. Preparation

Use of food production records should begin prior to meal preparation for the purpose of planning the menu. The records must be completed daily after meal service at the food preparation site to reflect what was actually prepared, including quantities prepared and served, and any menu changes and/or modifications. Records must include all information necessary to support the claiming of reimbursable meals.

If a site has extensive menu offerings and/or multiple serving lines, modifying the form or preparing separate records for each serving line may be necessary.

D. Multiple Lines

If a school has multiple serving lines, a daily production record must be maintained for each.

- Each serving line must offer all vegetable subgroups and meet minimum and maximum of all required food components.

E. Lines With Multiple Main Dishes

Lines with multiple main dishes may be recorded on one daily food production record if the same fruits and vegetables are available to students on that line.

- See example on **page CM-72** for K-5 grade grouping for meat/meat alternate and grains/breads. The fruit and vegetable items that are offered are the same for each option.

FOOD PRODUCTION RECORD INSTRUCTIONS

NOTE: *Each item served is recorded on a separate line.*

School Site: Record the name of the eating site.

Date: Record the date (month, day, and year) of the meal service.

Meal Type: Select Breakfast, Lunch, or At-Risk Supper

Offer versus Serve and Grades Participating:

Indicate if the eating site participates in Offer versus Serve. Record the grades that participate in Offer versus Serve at the eating site.

Actual Number of Meals Served:

Record the grade group and the number of meals served to students, adults, and any contract meals.

Item A: **Menu or Food Item Used**

Record each menu or food item used and the form of the item (e.g., sliced, chopped, shredded, fresh, frozen, canned, raw), the packing medium (e.g., canned in juice or light syrup, frozen with added sugar or plain), and the method of preparation (e.g., baked or boiled). All offerings, choices, milk, substitutions, condiments, and noncreditable items must be listed to facilitate an accurate nutrient analysis of the menu.

Item B: **Recipe Number, Product Brand, and CN Label Number**

Record the recipe number of the menu item if the menu item is made from a recipe. Any menu item that has more than two ingredients combined to make the item must have a standardized recipe (e.g., seasoned or buttered corn, tossed salad, lasagna, rolls, fruit salad, cookies). If the item has been purchased, record the product brand, and/or CN label number, if applicable.

Item C: **Total Quantity of All Food Prepared**

Record the quantity of each menu or food item prepared for all students, adults, à la carte, and contract meals. Indicate the unit size in very specific terms (i.e., pounds, #10 cans, number of recipe servings).

Item D: **Indicate the Meal Contribution of Each Menu Item**

- Meat/Meat Alternate (Mt)
- Fruit (F)
- Vegetable: Dark Green (DGV); Red/Orange (ROV); Beans, Peas, and Lentils (BV); Starchy (SV); Other (OV)
- Grains (G)—Whole grain-rich (WGR)
- Milk (Mk)
- Extra Foods/Condiments (X)

Items E and F: Indicate the internal temperatures of hot and cold foods **AND the times they were taken.**

Items G, H, I, and Pre-K:

Grade Group

Indicate the Grade Group being served.

Planned Number of Meals

Indicate the total number of reimbursable student meals planned. These figures will be used to conduct a nutrient analysis and, therefore, should not include any cafeteria workers, adults, contract, or à la carte numbers.

Planned Serving Size

Record the serving size of the menu/food item to be served. **NOTE: The planned serving size must be the same as the portion size required to be served—descriptive and measurable.**

Planned Number of Servings

Record the total number of servings planned for each menu/food item to be served. If seconds are routinely planned, they are to be recorded in this column and will be included in the nutrient analysis.

Item J: **Adult, À la Carte, and Contract Meals**

Any adult meal, à la carte, or contract meals served must be recorded here.

Item K: **Leftovers/Comments**

Enter the quantity of each menu item left at the end of the meal service. Record if the food was discarded, given out as seconds, or stored for future use. The menu planner may also use this column to record comments about the menu.

Food Production Record

Site Name: _____ Modine PS _____ Date: 10/14/XX

Meal Type	Breakfast	<input type="checkbox"/>	Offer versus Serve	Yes	<input checked="" type="checkbox"/>	Grades Participating	2-12
	Lunch	<input checked="" type="checkbox"/>		No	<input type="checkbox"/>		

Meal Type	At-Risk - Supper	<input type="checkbox"/>
-----------	------------------	--------------------------

Meals Served	
Grade Group	Actual Number Served
Pre-K	23
K-8	241
9-12	168
Adult Meals	21
Contract Meals	0

A Menu or Food Item Used or Served	B Recipe # or Product Brand and CN Label #	C Total Quantity of All Food Prepared	D Meal Con- tribu- tion*	E Time and Temp I	F Time and Temp 2	G Grade Group: <u>K-8</u> Planned # Reimbursable Meals for Students: <u>250</u>	H Grade Group: <u>9-12</u> Planned # Reimbursable Meals for Students: <u>175</u>		I Grade Group: _____ Planned # Reimbursable Meals for Students: _____		J À La Carte, Adults, Contract Meals	K Leftovers/ Comments
							Planned Serving Size**	Planned # Servings (Including Planned Seconds)	Planned Serving Size**	Planned # Servings (Including Planned Seconds)		
Spaghetti & Meat Sauce	USDA D-35A	475				1 cup	1 cup	175		1 cup	25	30 servings leftover - served out
Ground Beef (raw) 85/15	USDA Foods	55 lbs	MT									
Ground Pork (raw) 85/25		29 lbs	MT									
Spaghetti Noodles	Noodl-O's	30 lbs	G									
Tomato Puree	USDA Foods	47.5 lbs	ROV									
Carrots, shredded	Red Carrot Company	12 lbs	ROV									
Broccoli Florets	USDA Foods	53 lbs	DGV			1/2 cup	1 cup	100		1/2 cup	25	30 servings leftover - discarded
Salad Mix, Lettuce	Greens A Go Go	46 lbs	OV			1 cup					15	
Mixed Fruit	Vendor Brand	20/#10 can	F			1/2 cup	1 cup	100		1/2 cup	25	20 servings leftover - served out
WG Bread Stick	Bakers Bread Company	600/ 1oz	WGR			1 each	2 each	150		1 each	25	
Salad Bar***			X				1/2 cup	125			25	
Milk 1% White	Dairy Mart	60	Mk			1/2 PT	1/2 PT	15	1/2 PT	1/2 PT	5	
Milk FF Chocolate	Dairy Mart	265	Mk			1/2 PT	1/2 PT	75	1/2 PT		5	

* Meal Contribution—Meat/Meat Alternate (Mt); Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans/Peas/Lentils (BV), Starchy (SV), Other (OV); Grains (G); Whole Grains (WGR); Milk (MK); Extra Foods/Condiments (X). ** The planned serving size must be the same as the portion size served. *** A salad bar production record is required when a salad bar is offered.

Food Production Record

Site Name:		Date:							
Meal Type	Breakfast	<input type="checkbox"/>	<table border="1"> <tr> <th rowspan="2">Offer versus Serve</th> <th>Yes</th> <th>No</th> <th rowspan="2">Grades Participating</th> </tr> <tr> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </table>	Offer versus Serve	Yes	No	Grades Participating	<input type="checkbox"/>	<input type="checkbox"/>
	Offer versus Serve	Yes			No	Grades Participating			
		<input type="checkbox"/>		<input type="checkbox"/>					
Lunch	<input type="checkbox"/>								
At-Risk - Supper	<input type="checkbox"/>								
		Adult Meals							
		Contract Meals							

A Menu or Food Item Used or Served	B Recipe # or Product Brand and CN Label #	C Total Quantity of All Food Prepared	D Meal Con- tribu- tion*	E Time and Temp I	F Time and Temp 2	G Grade Group: _____ Planned # Reimburs- able Meals for Stu- dents: _____		H Grade Group: _____ Planned # Reimburs- able Meals for Stu- dents: _____		I Grade Group: _____ Planned # Reimburs- able Meals for Stu- dents: _____		PRE-K CACFP Meal Patterns Planned # Reimburs- able Meals for Stu- dents: _____		J À La Carte, Adults, Contract Meals	K Leftovers/ Comments
						Planned Serving Size**	Planned # Servings (including Planned Seconds)	Planned Serving Size**	Planned # Servings (including Planned Seconds)	Planned Serving Size**	Planned # Servings (including Planned Seconds)	Planned Serving Size**	Planned # Servings (including Planned Seconds)		
Milk -			Mk		1/2 PT			1/2 PT			1/2 PT				
Milk -			Mk		1/2 PT			1/2 PT			1/2 PT				

* Meal Contribution—Meat/Meat Alternate (Mt); Fruit (F); Vegetable—Dark Green (ROV), Beans/Peas/Lentils (BV), Starchy (SV), Other (OV); Grains (G); Whole Grains (WGR); Milk (MK); Extra Foods/Condiments (X) ** The planned serving size must be the same as the portion size served. ***A salad bar production record is required when a salad bar is

F. Salad and Food Bars

1. **A school may offer a daily salad or food bar line that offers multiple vegetable subgroups every day as a way to meet the weekly vegetable subgroup requirement.**

This is acceptable ONLY if the salad/food bar is available before the point of service or is monitored by the site to ensure a child took the correct amount of vegetable for a reimbursable meal. The salad bar must offer all the weekly subgroups. If salad bar that is AFTER the point of service or is not being monitored, it is considered an extra and DOES NOT meet the required weekly subgroups over the course of the week. *See Item 5 below.*

2. **The vegetable subgroups offered on a daily salad or food bar need to be itemized on the production records. All of these items need to be listed on the menu.**

Section 210.10(a)(3) of the regulations requires that production and menu records for the meals show how the meals offered contribute to the required food components and food quantities. These records must be examined by the State agency during the administrative review to ensure the meals offered are reimbursable.

3. **Schools that offer salad or food bars are not required to use specific size serving utensils to meet quantity requirements.**

Schools are not required to use specific serving size utensils, but may do so to encourage children to take appropriate food amounts. However, regardless of the serving utensils used, food service staff must ensure that the portions on the student's tray meet the meal pattern requirements. This may be done by training the cashiers to visually identify the correct portions or by preportioning the food items.

4. **Salad Bars and Point of Service (PoS)**

SP-10-2012 (v.9) August 3, 2015: Questions and Answers on the Final Rule, *Nutrition Standards in the National School Lunch and School Breakfast Programs*, page 9, Number 24

5. **May a salad bar with fruits and vegetables offered as part of the reimbursable meal be located after the point of service?**

As stated in the memorandum on salad bars (SP-31-2013), the PoS should be stationed after the salad bar. If a school is not able to position the salad bar in a location prior to the PoS, the State agency may authorize alternatives to the PoS lunch counts, such as stationing staff at the end of the salad bar to ensure each student leaves with a reimbursable meal. If the fruits and vegetables are located in an approved location beyond the PoS, there must be a system in place to ensure that each reimbursable meal selected by the student includes a fruit or a vegetable, and that the total of any fruit or vegetable item selected under OvS equals at least 1/2 cup. Unmonitored salad bars after the PoS are considered extra foods that do not contribute toward the reimbursable meal and need to be considered with regard to the weekly dietary specifications.

6. **If the salad or food bar is designated to provide a complete reimbursable meal, the production record *MUST* be maintained on the FULL meal Food Production Record forms.**

7. **Do the vegetable subgroups offered on a daily salad or food bar need to be itemized on the production records? Do all of these items need to be listed on the menu?**

Yes. Section 210.10(a)(3) of the regulations requires that production records and menu records for the meals shows how the meals offered contribute to the required food components and food quantities. These records must be examined by the State agency during the AR to ensure the meals offered are reimbursable.

Salad/Food Bar Production Record Instructions

Follow these instructions when the salad/food bar is planned as a menu item or extra offerings rather than a reimbursable meal.

Date: Record the date.

Planned Number of Students and Adults for Salad/Food Bar:

Indicate the total number of students and adults eating from the salad/food bar.

Meal Contribution:

Check the *Vegetable and/or Fruit Component* box when it is being used as a component toward a reimbursable meal.

Note: Salad/food bar must be monitored when contributing to any part of the reimbursable meal.

Comments/Leftovers: Note comments or what was done with those leftovers.

Item A: Food Item Prepared, Recipe Number or Product Brand

Record each menu or food item to be prepared. Record the form of the item (i.e., sliced, chopped, shredded, fresh, frozen, canned, raw), the packing medium (e.g., canned in juice or light syrup, frozen with added sugar or plain), and the method of preparation. ***Note: Indicate the description of food items based on the Food-Buying Guide, when applicable.***

Record the recipe name and number of the menu item if the menu item is made from a recipe. Any menu item that has more than two ingredients combined to make the item must have a standardized recipe (e.g., seasoned or buttered vegetables, potato salad). If the item has been purchased, record the product brand and Child Nutrition (CN) label, when applicable.

Item B: Record times and temperatures according to your local HACCP plan.

Item C: Indicate the meal contribution and serving size. Vegetables must be reported by subgroups.

Use the following abbreviations:

Meat/Meat Alternate (Mt), Fruit (F), Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans, Peas, and Lentils (BV), Starchy (SV), Other (OV), Milk (Mk), Extra Foods/Condiments (X). The planned serving size must also be indicated.

Item D: Total Quantity of Food Prepared

Record the exact quantity of each food item to be prepared. Indicate the unit size in very specific terms (i.e., pounds, #10 cans, dozen).

Item E: Quantity Used on the Salad/Food Bar

Subtract Item D from Item C, and record quantity.

Item F: Quantity of Food Left Over

Enter the quantity of each food item leftover at the end of the meal service. Indicate leftovers in a standardized measure.

Item G: Comments

Record if the food was discarded or stored for future use. The menu planner may also use this column to record comments about the food item.

Example

SALAD/FOOD BAR PRODUCTION RECORD

Date: 10/1/YYYY Planned Number of Students and Adults for Salad/Food Bar: 100

Meal Contribution	
<p><i>NOTE: Use this form ONLY when the salad/food bar is planned as a menu item or extra offerings rather than a reimbursable meal. Salad bar items will be counted in total meal contribution dietary specifications.</i></p>	
<input type="checkbox"/> Vegetable Component	EXTRA
<input type="checkbox"/> Fruit Component	EXTRA

(A) Food Item Prepared, Recipe Number, or Product Brand	(B) Time and Temp	(C) Meal Contribution and Serving Size	(D) Total Quantity of Food Prepared (lb or qty)	(E) Quantity of Used on the Salad Bar (lb or qty)	(F) Quantity Food Left Over (lb or qty)	(G) Leftovers/ Comments
Romaine	10:30 AM	X	10 lb	5 lb	5 lb	Use next day
	40°					
Tomatoes	10:30 AM	X	5 lb	0	5 lb	
	40°					
Carrots, baby	10:30 AM	X	3 lb	1 lb	2 lb	Use next day
	40°					
Cucumber	10:30 AM	X	5 lb	4 lb	1 lb	Discarded
	39°					
Broccoli	10:30 AM	X	3 lb	0	3 lb	
	39°					
Light Ranch	10:30 AM	X	1/2 gal	1/4 gal	1/4 gal	Use next day
	39°					
Italian Dressing	10:30 AM	X	1/4 gal	1/8 gal	1/8 gal	Use next day
	39°					
Pears, diced	10:30 AM	X	1 #10 can	0	1 #10 can	
	40°					
Strawberries	10:30 AM	X	5 lb	4 1/2 lb	1/2 lb	Discarded
	40°					

Meal Contribution: Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans, Peas, and Lentils (BV), Starchy (SV), Other (OV), Extra Foods/Condiments (X)

SALAD/FOOD BAR PRODUCTION RECORD

Date: _____ Planned Number of Students and Adults for Salad/Food Bar: _____

Meal Contribution

NOTE: Use this form *ONLY* when the salad/food bar is planned as a menu item or extra offerings rather than a reimbursable meal. Salad bar items will be counted in total meal contribution dietary specifications.

☐ Vegetable Component _____

☐ **Fruit Component** _____

[illegible]

Meal Contribution: Fruit (F); Vegetable—Dark Green (DGV), Red/Orange (ROV), Beans, Peas, and Lentils (BV), Starchy (SV), Other (OV), Extra Foods/Condiments (X)

Line With Multiple Main Dishes

K-5 Meal Pattern

Component	Food Item		Serving Size	Total Servings—Sample Menu	
	Option 1	Option 2		Option 1	Option 2
Meat/Meat Alternate 8 ounce equivalent (oz eq) weekly/ 1 ounce equivalent (oz eq) daily	M <i>Chicken Burger</i>	M <i>Grilled Cheese</i>	Mon 2 oz, 1 oz	2 oz eq Chicken	1 oz eq Cheese
	T <i>Marinara With Beef</i>	T <i>Lowfat Yogurt</i>	Tues 2 oz, 4 oz	2 oz eq Beef	1 oz eq Yogurt
	W <i>Chicken Fajita</i>	W <i>Beef Burrito</i>	Wed 2 oz, 2 oz	2 oz eq Chicken	2 oz eq Beef
	Th <i>Ginger Chicken With Citrus Glaze</i>	Th <i>Braised Tofu</i>	Thurs 2 oz, 2 oz	2 oz eq Chicken	2 oz eq Tofu
	F <i>Cheese Pizza</i>	F <i>Chef's Salad</i>	Fri 2 oz, 2 oz	2 oz eq Cheese	2 oz eq C Salad
				TOTAL: (MAX) 10 oz eq	TOTAL: (MIN) 8 oz eq

Component	Food Item		Serving Size	Total Servings—Sample Menu	
	Option 1	Option 2		Option 1	Option 2
Grains 8 ounce equivalent (oz eq) weekly/ 1 ounce equivalent (oz eq) daily	M <i>Whole Grain-Rich Bun</i>	M <i>Whole-Wheat Bread</i>	Mon 1 ea, 2 slices	2 oz eq Bun	1 oz eq Bread
	T <i>Whole Grain-Rich Noodles</i>	T <i>Whole Grain-Rich Roll</i>	Tues 1/2 cup, 1 ea	2 oz eq Noodles	1 oz eq Roll
	W <i>Tomato-Basil Tortilla</i>	W <i>Whole Grain-Rich Tortilla</i>	Wed 1 ea, 1 ea	2 oz eq Tortilla	2 oz eq Tortilla
	Th <i>Whole Grain-Rich Rice</i>	Th <i>Whole Grain-Rich Roll</i>	Thurs 1/2 cup, 1 ea	2 oz eq Rice	2 oz eq Roll
	F <i>Pizza Crust, Whole Grain-Rich</i>	F <i>Whole Grain-Rich Roll</i>	Fri 1 ea, 1 ea	2 oz eq Crust	2 oz eq Roll
				TOTAL: (MAX) 10 oz eq	TOTAL: (MIN) 9 oz eq

Component	Food Item	Serving Size	Total Servings—Sample Menu
Fruits 2 1/2 cups weekly/ 1/2 cup daily	M <i>Fresh banana or raisins (1/4 cup raisins = 1/2 cup)</i>	Mon 1/2 cup	1/2 cup
	T <i>Fresh orange or sliced peaches</i>	Tues 1/2 cup	1/2 cup
	W <i>Fresh, seedless grape bunches or sliced pears</i>	Wed 1/2 cup	1/2 cup
	Th <i>Fresh apple slices or pineapple juice</i>	Thurs 1/2 cup	1/2 cup
	F <i>Fresh kiwi or pineapple</i>	Fri 1/2 cup	1/2 cup
			TOTAL: 2 1/2 cups

Component	Food Item	Serving Size	Total Servings—Sample
Vegetables 3 3/4 cups weekly/ 3/4 cup daily	M <i>Baked beans or sweet potato fries</i>	Mon 3/4 cup	Dark Green 1 1/2 cups
	T <i>Cooked spinach or green peas</i>	Tues 3/4 cup	Red/Orange 1 1/2 cups
	W <i>Roasted herb corn or cole slaw</i>	Wed 3/4 cup	Beans/Peas 3/4 cup
	Th <i>Steamed broccoli or celery sticks</i>	Thurs 3/4 cup	Starchy 3/4 cup
	F <i>Fresh carrots or green beans</i>	Fri 3/4 cup	Other 2 1/4 cups
			TOTAL: 6 3/4 cups

Component	Food Item	Serving Size	Total Servings—Sample
Milk 5 cups weekly/ 1 cup daily	Fat-free milk, flavored or unflavored each day	8 ounces (1 cup)	5 cups weekly

APPROVED NUTRIENT ANALYSIS SOFTWARE

CN Central

(former name: inTEAM Menu Compliance Tool+)

inTEAM Associates LLC

Phone: (866)457-4705

eTriton

Harris School Solutions

Phone: (716) 402-2492

Health-e Pro Meal Planner

Water Walkers, Inc dba Health-e-Pro

Phone: (800) 838-4856 x5

MCS Edison Menus & Inventory

Heartland School Solutions

Phone: (800) 724-9853

Meals Plus, a LINQ Solution

(web version)

LINQ, Inc.

Phone: (800) 541-8999

Mosaic Menu Planning

Heartland School Solutions

Phone: (800) 724-9853

NUTRIKIDS: Menu Planning & Nutritional Analysis

Heartland School Solutions

Phone: (800) 724-9853

OneSource—Menu Planning and Nutrient Analysis

Horizon Software International

Phone: (800) 741-7100

PRIMA Web

Aramark

Phone: (215) 238-3000

PrimeroEdge—Menu Planning Module

Cybersoft Technologies , Inc.

Phone: (866) 510-2525

SchoolCafe Menu Planning & Nutritional Analysis

Cybersoft Technologies , Inc.

Phone: (866) 510-2525

TITAN, a LINQ Solution

LINQ, Inc.

Phone: (800) 541-8999

TrakNOW—Nutrition and Inventory

PCS Revenue Control Systems, Inc

Phone: (800) 247-3061; (201) 568-8300

FOOD SAFETY/HACCP

If you have questions regarding Food Safety, contact your local health department.

A. Required Food Safety Training

Food Safety training is required for Child Nutrition Directors. Eight hours of food safety training must be completed every 5 years or within 30 days of the director's start date. This training is to be completed by the Health Department or by the Institute of Child Nutrition (ICN).

B. Hazard Analysis and Critical Control Point (HACCP) System (Reference All State Directors' Memo 2005-SP-21)

1. Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended Section 9(h) of the Richard B. Russell National School Lunch Act by requiring SFAs to implement a food safety program for the preparation and service of school meals served to children. The program must be based on HACCP principles and conform to guidance issued by USDA. All SFAs must have had a fully implemented food safety program. (Reference USDA Guidance on Developing a School Food Safety Program Based on the Process Approach to HACCP Principles—June 2005)

HACCP is a food safety program designed to reduce the risk of food-borne hazards by focusing on each step of the food production process—receiving, storing, preparing, cooking, cooling, reheating, holding, assembling, packaging, transporting, and serving. The purpose of a school food safety program is to ensure the delivery of safe foods to children in the school meals program by controlling hazards that may occur or be introduced into foods anywhere along the flow of the food from receiving to service (food flow).

2. Two Types of Hazards:

- (a) Ones specific to the preparation of the food, such as improper cooking for the specific type of food (beef, chicken, eggs, etc.); and
- (b) Nonspecific ones that affect all foods, such as poor personal hygiene. Specific hazards are controlled by identifying CCPs and implementing measures to control the occurrence or introduction of those hazards. Nonspecific hazards are controlled by developing and implementing Standard Operating Procedures (SOPs).

- C. Section 302 of the Act amends Section 9(h)(5) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1758[h][5]) by requiring that the school food safety program based on HACCP principles be applied to any facility or part of a facility in which food is stored, prepared, or served for the purposes of the NSLP, SBP, or other FNS program. The school food safety program addresses food safety in all aspects of school meal preparation, ranging from procurement through service. (Reference: USDA Policy Memo SP-37-2011)

Food safety programs must be reviewed to ensure standard operating procedures for safe food handling are updated to include any facility or part of a facility where food is stored, prepared, or served, such as on school buses, in hallways, school courtyards, kiosks, classrooms, or other locations outside the cafeteria. This requirement applies to child nutrition programs.

D. Requirements for a Food Safety Program

The SFA is responsible for developing a comprehensive food safety program, including a plan for every school food preparation and service site.

1. Develop, Document, and Implement Standard Operating Procedures (SOPs)

SOPs lay a strong foundation for your overall school food safety program. SOPs are step-by-step written instructions for routine food service tasks that affect the safety of food (***NONSPECIFIC*** hazards), such as proper dishwashing procedures, or for tasks that are a part of the HACCP-based plan (specific hazards), such as proper cooking procedures. Each SOP should include instructions on monitoring, documentation, corrective actions, and periodic review of the procedures they cover. Adherence to SOPs allows food service managers and employees to effectively control and prevent hazards.

If SFAs do not have SOPs, ICN has developed a series of SOPs applicable to schools. The final versions of these SOPs are posted on the Institute of Child Nutrition Web site. Log on to **<https://theicn.org/icn-resources-a-z/standard-operating-procedures/>**. Scroll down to **Food Safety Standard Operating Procedures** and select the SOP desired. These SOPs include critical limits, monitoring, corrective action, verification, and record-keeping procedures. They may be customized to your foodservice operation.

The main categories of SOPs with example topics are listed on the following pages.

a. General Safety Considerations

- Prohibit bare hand contact with ready-to-eat (RTE) foods.
- Store chemicals away from food and food-related supplies.

b. Personnel

- Require hand washing after restroom use, sneezing, coughing, or after performing any cleaning activity.
- Develop a policy for restricting or excluding ill employees from food production or preparation areas.

c. Product Procurement

- Follow recommendations for selecting vendors such as those found in state distributing agency vendor certification procedures
- Develop buyer product specifications

d. Receiving

- Reject all cans with swollen sides or ends, flawed seals and seams, rust, or dents.
- Put perishable foods into the refrigerator or freezer immediately.

e. Storing

- Store all food and paper supplies six to eight inches off the floor.
- Label all food with name of the school and delivery date.

f. Transporting

- Preheat transfer carts prior to use.
- Limit transport travel time to a maximum of two hours.

g. Holding

- Keep hot foods hot (above 135°F [Oklahoma Health Department requirement]) and cold foods cold (below 41°F).

h. Preparation

- Do not keep food in the ***danger zone*** (between 41°F and 135°F) for more than four hours.
- Handle food with utensils; clean, gloved hands; or clean hands. (Bare-hand contact with food during preparation should be limited. Bare-hand contact with ready-to-eat (RTE) foods should be prohibited.)

i. Cleaning/Sanitizing

- Use clean water, free of grease and food particles.
- Keep wiping cloths in sanitizing solution while cleaning.

j. Cooking and documenting temperatures

- Record all temperatures when they are taken.
- Use only a clean and sanitized thermometer when taking internal temperatures of foods.

k. Cooling

- Cool rapidly by storing food in small batches in individual containers; cover loosely so that heat can escape quickly.
- Keep cold foods cold by prechilling ingredients for salads.

l. Reheating

- Transfer reheated food to hot-holding equipment only when the food reaches the proper temperature.
- Use only cooking ranges, ovens, steamers, and microwave ovens to reheat foods.
- Use hot-holding equipment only to maintain temperature and not for rapidly heating food

2. A Written Food Safety Plan at Each School Site Preparing and Serving Meal

a. Assigning menu items in the appropriate HACCP process category

USDA recommends using the ***Process Approach*** to HACCP to give flexibility to create a program suitable for a variety of situations. The Process Approach categorizes food preparation into three categories based on how many times each menu item moves through the temperature danger zone as shown below.

Does the menu items have a no cook step involved, undergo a cook step for same-day service, or receive additional cooling and reheating following a cook step? Place each menu item into the appropriate process. Identify the number of times each menu item goes up (heating) or comes down (cooling) through the ***danger zone*** (41°F — 135°F), and classify items into the following food preparation processes:

- **Process 1—No Cook**

The menu item does not go completely through the danger zone in either direction.

- **Process 2—Same-Day Service**

The menu item takes one complete trip through the danger zone (going up during cooking) and is served.

- **Process 3—Complex Food Preparation**

The menu item goes through both heating and cooling, taking two or more complete trips through the danger zone.

Document the appropriate process for each menu item. This can be done by writing the process number directly on the recipe or developing a list of menu items in each of the processes.

- b. Identifying control measures and critical control points (CCPs)

The control measures that are essential and must be applied at key points, known as CCPs, during the food preparation process to control specific hazards (physical, chemical, or biological). A CCP is a key point where a step can be taken to prevent, eliminate, or reduce a food safety hazard to an acceptable level.

Document the CCPs and critical limits for each process approach category in your food safety program at each site. Each of the three processes in the process approach has specific CCPs (such as cooking, cooling, hot holding, cold holding, and reheating). The CCPs for each of the processes will remain the same regardless of the menu item. The critical limits will vary, depending upon the menu item and the recipe used to prepare each item.

Critical limits for cooking, hot holding, and reheating are demonstrated on the *Temperature Rules* chart below.

TEMPERATURE RULES! Cooking for Food Service

Minimum Temperatures and Holding Times

165°F (15 seconds)

- Poultry—chicken, turkey, duck, goose—whole, parts, or ground
- Soups, stews, stuffing, casseroles, mixed dishes
- Stuffed meat, poultry, fish, and pasta
- Leftovers (to reheat)
- Food, covered, cooked in microwave oven (hold cover **2 minutes** after removal)

160°F (15 seconds)

- Hamburger, meatloaf, and other ground meats
- Eggs, any type

145°F (15 seconds)

- Beef, corned beef, pork, ham—roasts (hold 4 minutes)*
- Beef, lamb, veal, pork—steaks or chops
- Fish and shellfish, any type
- Fresh shell eggs—broken, cooked, and served immediately

140°F (15 seconds)

- Ham, cooked—packaged in USDA-inspected plants—to reheat (all others to 165°F)
- Fruits and vegetables that are cooked

***Reheat Foods to the Proper Temperature!**

- Reheat food within 2 hours to an internal temperature of 165°F for 15 seconds.
- Discard foods not reheated to 165°F within 2 hours.

Hold All Hot Food at 135°F or Above After Cooking!

The following are CCPs, related to each food preparation process:

- **For Process 1—No Cook**

- Cold holding or limiting time in the danger zone to inhibit bacterial growth and toxin production (e.g., limiting time would be holding at room temperature for four hours and then discarding)

- **For Process 2—Same-Day Service**

- Cooking to destroy bacteria and other pathogens
- Hot holding or limiting time in the danger zone to prevent the outgrowth of spore-forming bacteria

- **For Process 3—Complex Food Preparation**

- Cooking to destroy bacteria and other pathogens
- Cooling to prevent the outgrowth of spore-forming bacteria
- Hot and cold holding or limiting time in the danger zone to inhibit bacterial growth and toxin formation
- Reheating for hot holding, if applicable

USDA's *Recipes for Schools* include CCPs and critical limits. USDA recipes are available on several website located on **page CM-59**. Having the recipes on file and following the recipes exactly will fulfill the requirement for documenting CCPs and critical limits within the process approach specifically for these recipes. Any other recipes, local or must have CCPs and critical limits.

c. Monitoring food safety procedures

Employees must be trained in what is required by HACCP. Control measures, including CCPs and SOPs, must be monitored, controlled, and documented in writing. Monitoring involves making direct observations or taking measurements to see that the food safety program is being followed. Monitoring will also identify when there is a loss of control so that corrective action can be taken. Monitors must review the school food safety programs at least annually or when any significant changes occur in the operations.

In establishing your monitoring procedures, consider the following questions:

- How will the SFA monitor CCPs and SOPs?
- When and how often will the SFA monitor?
- Who will be responsible for monitoring?
- Who will be responsible for documenting the Food Safety Checklist, if applicable per district's HACCP plan. See *Food Safety Checklist* on **page CM-81-84**.

d. Corrective Action—Food Safety

Whenever a critical limit is not met, a corrective action must be carried out immediately. A corrective action may be simply continuing to heat food to the required temperature. Other corrective actions may be more complicated, such as rejecting food items that were not delivered at the right temperature or discarding food that has been held without temperature

control too long. The food safety program must include corrective actions. Employees must know what these corrective actions are and be trained in making the right decisions.

e. Record keeping

Certain written records or documentation is needed to verify the food safety program is working. These records will normally involve:

- The food safety plan for each preparing and serving site;
- Monitoring forms;
- Corrective action, if applicable; or
- Calibration records produced in the operation of the food safety program based on HACCP principles.

Record keeping provides a basis for periodic reviews of the overall food safety program. In the event your operation is implicated in a food-borne illness, documentation of activities related to monitoring and corrective actions can provide proof that reasonable care was exercised in the operation of your facility.

Maintain records of cooking, cooling, and reheating temperatures and other CCPs in the food preparation process. Keep documentation as simple as possible to make record keeping easy for employees. It does not necessarily mean new records need to be developed. For example, you may use existing paperwork such as delivery invoices for documenting product temperature when receiving food items. Determine what records must be kept, where to keep them, and which staff members will be responsible for maintaining them.

Types of records that should be maintained include:

- Records documenting the SOPs
- Time and temperature monitoring records
- Corrective action record
- Verification or review records
- Calibration records
- Training logs
- Receiving logs

f. Review and revise periodically

Review and revise the site's food safety program at least annually or as often as necessary to reflect changes in your facility. This may include new equipment, new menu items, reports of illness or comments on health inspections, or other factors that indicate how well your food safety program is working. Determine who will review the current plan, when it will be done, and how it will be documented.

D. Developing a School Food Safety Program

1. Before developing a food safety program, review the food service operations within your SFA and describe the facility, functions, and standard procedures for each. Some basic information to consider when doing this initial review includes:

- Types of facilities in your SFA
 - Existing SOPs
 - Number and type of employees at each site
 - Types of equipment
 - Processes for food preparation
 - Menu items
2. Three essential points to developing this program: (**Any questions regarding Food Safety, contact your local health department**)
 - a. **Sanitation**—Be sure that all of your food preparation areas are clean and sanitary, such as workers' hands, utensils, and food contact surfaces. Avoid cross contamination.
 - b. **Temperature control**—Be sure to keep cold foods cold and hot foods hot. Cook to proper temperatures, and hold at proper temperatures; be sure to record those temperatures. A basic, properly calibrated food thermometer (digital or dial) is all you need to check for proper temperatures.
 - c. **Standard Operating Procedures (SOPs)**—They can be used both for sanitation and to verify that proper temperatures are being observed as well as other aspects of a foodservice operation. The Institute of Child Nutrition (ICN) has a template available for SOPs.
 3. An example of a Food Safety Program plan can be found in the USDA HACCP Guidance. Go to CARS - Other Document under the *Food Safety* section.

E. Emergency Procedures—Food Loss

1. During a power outage, a freezer temperature of 10°F or below is still considered a hard freeze. Therefore, if the freezer temperature stays below 10°F, food may still be kept in the freezer and used at a later date.
2. Most freezers will lose one degree per day without power if the freezer door stays shut. Sites must continue to check the temperature daily to avoid using foods not kept at the correct temperature.
3. If the temperature of the freezer rises above 10°F, then the food should be moved to a refrigerator and used within seven days.
4. When a site has food it feels should not be used, contact the Food Sanitation Office of the Oklahoma State Health Department at 405-271-5243 and the Food Distribution Agency at 405-521-3581. The Health Department can schedule a county official to come out to the site and help the site dispose of the food and document the amount of food lost. This will give the site the documentation necessary for commodity replacement and insurance purposes for purchased foods.

FOOD SAFETY CHECKLIST

(At least annually or more frequently if determined by your HACCP plan)

Date: _____ Observer: _____

Name of Site: _____

***Directions:** Use this checklist according to the instructions in your SOPs, if applicable. Determine areas in your operations requiring corrective action. Record corrective action taken, and keep completed records in a notebook for future reference.*

PERSONAL HYGIENE

	Yes	No	Corrective Action
• Employees wear clean and proper uniform, including shoes.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Effective hair restraints are properly worn.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Fingernails are short, unpolished, and clean (no artificial nails).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Jewelry is limited to a plain ring such as a wedding ring, a watch, and no bracelets.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hands are washed properly, frequently, and at appropriate times.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Burns, wounds, sores or scabs, or splints and bandages on hands are completely covered with a glove while handling food.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Eating, drinking, chewing gum, smoking, or using tobacco are allowed only in designated areas away from preparation, service, storage, and all washing areas.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees use disposable tissues when coughing or sneezing and then immediately wash hands.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employees appear in good health.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hand sinks are unobstructed, operational, and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hand sinks are stocked with soap, disposable towels, and warm water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• A hand washing reminder sign is posted.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Employee restrooms are operational and clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____

FOOD PREPARATION

	Yes	No	Corrective Action
• All food stored or prepared in facility is from approved sources.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food preparation, equipment, and food contact surfaces are properly washed, rinsed, and sanitized before every use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Frozen food is thawed under refrigeration, cooked to proper temperature from frozen state, or in cold running water.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thawed food is not refrozen.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Preparation is planned so ingredients are kept out of the temperature danger zone to the extent possible.	<input type="checkbox"/>	<input type="checkbox"/>	_____

FOOD PREPARATION (Continued)

	Yes	No	Corrective Action
• Food is tasted using the proper procedure.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Procedures are in place to prevent cross-contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is handled with suitable utensils, such as single-use gloves or tongs.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is prepared in small batches to limit the time it is in the temperature danger zone.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Clean, reusable towels are used only for sanitizing equipment surfaces and not for drying hands, utensils, floor, etc.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is cooked to the required safe internal temperature for the appropriate time. The temperature is tested with a calibrated food thermometer.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• The internal temperature of food <i>being cooked</i> is monitored and documented.	<input type="checkbox"/>	<input type="checkbox"/>	_____

HOT HOLDING

	Yes	No	Corrective Action
• Hot holding unit is clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is heated to the required safe internal temperature before placing in hot holding. Hot holding units are not used to reheat potentially hazardous foods.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Temperature of hot food <i>being held</i> at or above 135°F.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Hot holding unit is preheated before hot food is placed in unit.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is protected from contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____

COLD HOLDING

	Yes	No	Corrective Action
• Temperature of cold food being held is at or below 41°F.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is protected from contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____

REFRIGERATOR, FREEZER, AND MILK COOLER

	Yes	No	Corrective Action
• Refrigerator and freezer units are clean and neat.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Temperature is appropriate for piece of equipment.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is stored 6 inches off floor in walk-in cooling equipment.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are available and accurate.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Proper chilling procedures are used.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food is properly wrapped, labeled, and dated.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• The FIFO (First In, First Out) method of inventory is practiced.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• A temperature form is maintained to document storage temperatures daily.	<input type="checkbox"/>	<input type="checkbox"/>	_____

FOOD STORAGE AND DRY STORAGE

	Yes	No	Corrective Action
• Temperature of dry storage area is between 50°F and 70°F or state public health department requirement.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food and paper supplies are stored six to eight inches off the floor.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All food is labeled with name and delivery date.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is stored in original container or a food grade container.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Open bags of food are stored in containers with tight-fitting lids and labeled with common name.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• The FIFO method of inventory management is used.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There are no bulging or leaking canned goods.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food is protected from contamination.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• All surfaces and floors are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Labeled chemicals are stored away from food and food-related supplies.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There is a regular cleaning schedule.	<input type="checkbox"/>	<input type="checkbox"/>	_____

CLEANING AND SANITIZING

	Yes	No	Corrective Action
• Three-compartment sink is properly set up for washing.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Dishwasher is working properly (such as gauges and chemicals are at recommended levels).	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Suds are visible in wash sink.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Water is clean and free of grease and food particles.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Water temperatures are correct for wash and rinse.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• If heat sanitizing, the utensils are allowed to remain immersed in 171°F water for 30 seconds.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• If using a chemical sanitizer, it is mixed correctly and a sanitizer test strip is used to test chemical concentration.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Smallware and utensils are allowed to air dry.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Wiping cloths are stored in sanitizing solution while in use.	<input type="checkbox"/>	<input type="checkbox"/>	_____

UTENSILS AND EQUIPMENT

	Yes	No	Corrective Action
• All small equipment and utensils, including cutting boards, are cleaned and sanitized between uses.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Small equipment and utensils are washed, sanitized, and air-dried.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Work surfaces and utensils are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Work surfaces are cleaned and sanitized between uses.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are cleaned and sanitized after each use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Thermometers are calibrated on a routine basis.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Can opener is clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Drawers and racks are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Clean utensils are handled in a manner to prevent contamination of areas that will be in direct contact with food or a person's mouth.	<input type="checkbox"/>	<input type="checkbox"/>	_____

LARGE EQUIPMENT

	Yes	No	Corrective Action
• Food slicer is clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Food slicer is cleaned and sanitized after each use.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Boxes, containers, and recyclables are removed from site.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Loading dock and area around dumpsters are clean and odor-free.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Exhaust hood and filters are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____

GARBAGE STORAGE AND DISPOSAL

	Yes	No	Corrective Action
• Kitchen garbage cans are clean and covered.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Garbage cans are emptied as necessary.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Boxes and containers are removed from site.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Loading dock and area around dumpster are clean.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• Dumpster is closed.	<input type="checkbox"/>	<input type="checkbox"/>	_____

PEST CONTROL

	Yes	No	Corrective Action
• Outside doors have screens, are well sealed, and are equipped with a self-closing device.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• No evidence of pests is present.	<input type="checkbox"/>	<input type="checkbox"/>	_____
• There is a regular schedule of pest control by a licensed pest control operator.	<input type="checkbox"/>	<input type="checkbox"/>	_____

USDA FOODS - COMMODITIES

- A. If SFAs have any questions about USDA Foods (i.e., perpetual inventory, transferring foods, lost USDA Foods, disposal of spoiled USDA Foods), they should contact the Department of Human Services (DHS) at **405-521-3581** and/or go to the following web site: **www.okdhs.org**.
- B. USDA Foods are allocated based on the total number of lunches served in the previous school year. USDA Foods are forecast a year in advance (in February). If there is an increase or decrease in the number of lunches served, this will be reflected in the next year's allocation.
- C. The maintenance of a refrigerator and/or freezer daily temperature log is required by the Food Distribution Unit of DHS for SFAs receiving USDA Foods. In the event that a refrigerator or freezer containing USDA Foods should malfunction and the contents be lost, USDA has deemed that the SFA must assume financial responsibility for the lost items unless a daily temperature log maintenance record can be produced. The daily temperature log maintenance record could possibly save the SFA from being placed in the unfortunate situation of having a claim filed by USDA for the value of USDA Foods lost. Refer to Food Distribution website for USDA Foods forms.
- D. A USDA Foods Commodity Product Comment Form developed by USDA is to provide local SFAs with a standardized method in which to document undesirable and/or inferior USDA Foods received by their SFAs. For the DHS Commodity Product Comment form, go to the OK Commodity Distribution website: <https://oklahoma.gov/okdhs/library/rpts/arhome6.html>.
- E. If any possible holds or recalls declared on USDA Foods, DHS requires a written system of accountability be developed for the USDA Foods received separately from other foods obtained by the SFA. USDA refers to this as a **perpetual inventory**. This is the complete and accurate record of the receipt, distribution, use, disposal, and inventory of USDA Foods. For the DHS perpetual inventory form, go to the OK Commodity Distribution website: <https://oklahoma.gov/okdhs/library/rpts/arhome6.html> or go to Other Documents under Interactive form for OK DHS Perpetual Inventory form.
- F. Sites are required to use USDA Foods for reimbursable meals. Districts may be used in the preparation of meals served in any child nutrition program that is operated in a site under the nonprofit CNP account; e.g., SBP, SMP, à la carte sales, and snacks. (Reference All State Directors' Memo 99-SNP-14)

Examples of **ACCEPTABLE** use of USDA Foods are:

- Repackaging and selling USDA Foods peanuts in the à la carte sales line.
- Serving USDA Foods beef patties at a school function banquet. The cost must be at least equal to or greater than the value of the USDA Foods contained in the meal. The USDA value of the USDA Foods must accrue to the nonprofit school food service account (SFSA).
- Using USDA Foods in baking items that are sold in the teachers' lounge as long as they are also sold/served to students.

Examples of **UNACCEPTABLE** use of USDA Foods are:

- Catering operations for sites not participating in the NSLP.
- Catering for child care centers not participating in the CACFP.
- Using USDA Foods in the preparation of meals served at a school function banquet where the USDA value of the USDA Foods is not returned to the nonprofit SFSA.
- Using donated products in baking items that are given/sold exclusively to faculty, parent organizations, or the public.

- Using USDA Foods in any nonstudent-related events such as catering banquets for civic groups, partisan political functions, or supplying refreshments for parent organizations. Further, SFAs are prohibited from increasing their orders for USDA Foods for the purpose of supporting school-related functions other than NSLP, SBP, etc.

G . USDA Foods/Commodity Processing

Schools can convert their USDA Foods into ready-to-use end products. Establishing the Nutrient Standards for processed end products, and sharing their standards with processors, is the responsibility of the SFA that orders the end product.

- Commodity processing allows state distributing agencies (DHS) and eligible SFAs to contract with commercial food processors to convert raw bulk USDA Foods into more convenient ready-to-use end products.
- USDA Foods that have been processed by USDA do not need a product formulation statement. The information USDA provides for these products is either in a product information sheet or on the packaging of the product. The fact sheets may be obtained by going to <https://www.fns.usda.gov/usda-fis/usda-foods-product-information-sheets> or <https://oklahoma.gov/okdhs/services/cd/commoditydistribution.html>. If you go to the DHS Commodity website, look to your right and you will see **Resources**. Under Resources click on **Commodity Fact Sheet**. If you have any question, contact Oklahoma Department of Human Services (DHS) Commodity Distribution at 405-521-3581 or 1-800-848-4019 or the following website <https://oklahoma.gov/okdhs/services/cd/commoditydistribution.html>.

1. USDA Foods/Commodity Processing Operations

USDA offers states an estimate of the dollars planned to support a particular commodity. Multiple forms of a commodity are available as ordering options, one of which is bulk for reprocessing. For more information about commodity processing, we suggest that you contact DHS. A list of these state contacts may be found on the Food Distribution Web site at <http://www.okdhs.org/services/cd/Pages/default.aspx>

- *Example*, funds to support the turkey market may be spent on turkey roasts, turkey ham, whole turkeys, or bulk pack turkeys. The bulk pack is specifically designed for efficient processing into end products such as sliced deli meat, hot dogs. DHS coordinates with school districts the best forms in which to order this commodity to meet school needs.

For raw bulk USDA Foods can be processed into selected end products, DHS or SFAs contract with commercial food processors to have USDA Foods converted to more usable forms.

A legally binding agreement (or processing agreement) allows the processor to receive USDA Foods like bulk chicken as an ingredient in the production of a finished end product like chicken nuggets or patties. In turn, the value of USDA Foods is passed through to the recipient agency in the form of a lower cost for the finished product. USDA purchases and delivers bulk donated foods to the designated processing location as ordered by DHS.

2. The USDA Foods/Commodity Value Passed on to SFA

Processors entering into these types of agreements must ensure that the full value of USDA Foods contained in the finished products is returned to the SFA. This value can be returned to the SFA by:

- a. Discounting the normal commercial price of a product.
- b. Paying a refund to the school.
- c. Charging a fee for service for converting the USDA Foods/Commodities.

End products made from meat or poultry are usually produced under fee-for-service agreements. Under this arrangement, the end products are sold at a processing fee, which represents the processor's costs for labor, packaging, other ingredients, and administrative overhead. With a fee for service, the value of the USDA Foods in the end products is not included in the price of the product.

3. Types of USDA Foods/Commodity Processing Agreement

Processing agreements can be between FNS, DHS, and a processor, or an SFA and a processor. There are four basic types of agreement:

- **National Processing Agreement (NPA).** To reduce costs and paperwork, FNS has taken on the role of holding the agreement with the processor, monitoring the bond and approving all of the end products manufactured under the agreement. For additional information on NPA, go to <https://www.fns.usda.gov/usda-fis/national-processing-agreement-npa-approved-processors>
- **State Master Agreement.** Under a state master agreement, DHS enters into an agreement with the processor and designated eligible SFAs may purchase end products from their processor.
- **State Agreement.** Under a state agreement, DHS negotiates bids and/or prices, selects the processor and the end products that will be produced, and enters into an agreement with the processor.
- **Recipient Agency Agreement.** Under a recipient agency agreement, the SFA enters into an agreement with the processor. This kind of arrangement requires the approval of DHS. Once approved, the SFA may purchase end products from that processor. A recipient agency agreement should be used after the SFA has completed its procurement process.

4. Procurement of Commodity Processing Services

Commodity processing is governed by regulations contained in 7 CFR §250.30. For a complete copy of 7 CFR §250 regulations, go to the Food Distribution Web site at <https://www.usda.gov/topics/food-and-nutrition/food-distribution>.

- a. When the district processing commodities, schools must use the Oklahoma USDA Foods Distribution list of approved processors as they are nationally approved and the State has obtained an agreement with them.
- b. Regardless of the type of agreement that is used, processing services must be procured following federal procurement regulations. There is no statewide contracts of processed products.
- c. Any FSMC contracting with a district for commodity processing, should properly procure the processed products for the SFA. If procurement was not contracted with the FSMC, then the SFA would have to properly procure the processed product.
- d. Specifications for commodity processing:
 - Specifications would be written like they would be for any other product. They will write the spec for the processed end product with a note on what bulk commodity they are using.
 - Information on products can be obtained directly from Processor Link, K12, or from the brokers and processors to help in writing "like product" specs.

5. USDA Foods and FSMC

USDA Foods belong to the district. Commodities are to remain with the district even if the contract is terminated. (FD-80)

DAILY TEMPERATURE LOG

NAME OF SITE _____

MONTH AND YEAR _____

☐ Walk-In Cooler ☐ Freezer ☐ Refrigerator ☐ Other: _____

No more than a two-day gap on breaks/holidays.

Date	Time	Temperature	Initials	Comments
1				
2				
3				
4				
5				
6				
7				
8				
9				
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11				
12				
13				
14				
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REFRIGERATOR/FREEZER DAILY TEMPERATURE LOG INSTRUCTIONS

The maintenance of a refrigerator and/or freezer temperature log is required by the Food Distribution Unit of the Department of Human Services (DHS) for any institution receiving commodities. In the event that a refrigerator or freezer containing United States Department of Agriculture (USDA) commodities should malfunction and the contents be lost, USDA has deemed that the institution must assume financial responsibility for the lost items unless a temperature log maintenance record can be produced. The temperature log maintenance record could possibly save the institution from being placed in the unfortunate situation of having a claim filed by USDA for the value of commodities lost. Refrigerators should be maintained at 40°F or below; freezers should be maintained at 0°F or below.

INSTRUCTIONS:

- Use one form per freezer and/or refrigerator unit.
- Record name of site and month and year.
- Indicate if it is a walk-in freezer, a regular freezer, or refrigerator, or other.
- Record a temperature reading of every unit each morning.
- Post the date, time, and temperature of each unit on the designated form for that unit.
- Initial form for the day the temperature of the unit was recorded.
- Add a comment, if applicable.

Document temperatures daily during operations. Record the temperatures late each Friday afternoon and early Monday morning if the institution is closed for the weekends. Record the temperature immediately after a known or suspected power loss. During holidays, record the temperature at least every other day, with no more than a two-day gap.

To obtain the USDA Foods/Commodities Temperature logs, go to Food Distribution website: <https://oklahoma.gov/okdhs/library/rpts/arhome6.html>

PROFESSIONAL STANDARDS AND HIRING STANDARDS

The goal of the training and hiring standards is to ensure the success of the National School Lunch Program (NSLP) and School Breakfast Program (SBP) by assisting school food authorities (SFAs) in:

- Recruiting, hiring, training, and retaining qualified school nutrition staff.
- Enhancing the image of school nutrition professionals and their influence in the community.
- Building skills and empowering staff to lead and efficiently operate school nutrition programs.

A. Standards for School Nutrition Employees, Directors, Managers, and Staff

1. Applies to all school nutrition employees, whether the SFA operates the school nutrition program or contracts with a Food Service Management Company (FSMC).

- Annual requirements apply to the 12 months between July 1 and June 30.
- Any excess annual training hours may be carried over to a subsequent school year.
- Directors are required to have at least 8 hours of Food Safety Training every five years.
- Compliance with the professional standards is a part of the Administrative Review.

2. Required Trainings

- a. **ABVM or District-wide Provision ABVM:** It is required at least one person from every district attend ABVM each year. It is offered annually, in-person throughout the state in July/August. It will be available on OSDE Connect after school is in session.

- *ABVM* is for district's or RCCIs that collect household applications for at least one site.
- *District-wide Provision ABVM* is for districts or an RCCI that **DOES NOT** collect Free and Reduced applications at **ANY** site.

- b. **Offer vs Serve Training** is required annually for CNP employees who work at sites that conduct offer vs serve. This training is offered multiple times a year on Zoom and available in OSDE Connect.

- c. **Civil Right Training** is required annually for any employee in a district who assist with any Child Nutrition duties. This training is offered on Zoom in August then will be available on OSDE Connect.

- d. **Procurement Training** is required annually for Child Nutrition Directors and any staff that procures items for Child Nutrition. This training is offered on Zoom three times a year and is available on OSDE Connect.

- e. **Food Safety** is only required for Child Nutrition Directors. Eight hours of food safety training must be completed every 5 years or within 30 days of the director's start date. ***This training is to be completed by the Health Department or by the Institute of Child Nutrition (ICN).***

3. Job Categories (See Table 1 below)

- a. **Directors** plan, administer, implement, monitors, and evaluates all district-wide aspects of the school nutrition program.
- (1) Every district **MUST** have a designated Director for Child Nutrition (SP-05-2020 #6) even if this role is shared between multiple people. The person designated as director performs these program duties on a daily, weekly, seasonal, or yearly basis:
- Facilities & Equipment Management;
 - Financial Management;
 - Food Production and Operation Management;
 - Sanitation & Safety;
 - Human Resources Management;
 - Marketing & Communication;
 - Menu & Nutrition Management;
 - Procurement & Inventory Management;
 - Program Management & Accountability; and
 - Technology & Information Systems
- (2) If a school uses a Food Service Management Company (FSMC), **BOTH** the district and FSMC must designate a Director and both must have 12 hours of Professional Development hours annually.
- b. **Managers** have direct responsibility for the day-to-day operations at one or more schools.
- c. **Staff** prepare and serve meals, process transactions at point of service, and review the free/reduced-price applications, along with other routine work.

Table 1: Summary of Annual Required Minimum Training Hours for School Nutrition Employees	
JOB CATEGORY	ANNUAL REQUIREMENTS*
Directors	12 hours
Managers	10 hours
Staff	6 hours
Part-time Staff (working less than 20 hours per week)	4 hours
Midyear Hires in All Categories (January 1 or later)	One-half of training requirement for each job category

*Annual requirements apply to the 12 months between July 1 and June 30. If a schools uses a Food Service Management Company (FSMC), both the district and FSMC must designate a Director and both must have 12 hours of Professional Development hours annually.

B. Training Topics by Key Areas

USDA has suggested job-specific training topics that align with four key areas: nutrition, operations, administration, and communications/marketing.

Table 2: Training Topics by Key Areas	
KEY AREAS	TRAINING TOPICS
Nutrition	Menu Planning Nutrition Education General Nutrition
Operations	Food Production Records Serving Food Cashier and Point of Service Purchasing/Procurement Receiving and Storage Food Safety and Hazard Analysis and Critical Control Point (HACCP)
Administration	Free and Reduced-Price Meal Benefits Program Management Financial Management Human Resources and Staff Training Facilities and Equipment Planning
Communications & Marketing	Communications and Marketing

See the FNS Professional Standards Web site for suggested learning objectives for each training topic:

<http://www.fns.usda.gov/school-meals/professional-standards>

C. Allowable Training Methods

- Online courses
- Structured, on-the-job training
- In-service training
- Local school nutrition organization educational events
- State agency-sponsored training
- Training you conduct for staff
- Meetings sponsored by food service partners (vendors and commodity groups), including exhibits (as allowed by your State Agency)
- CNP conferences such as the School Nutrition Association Conference: State and National
- College courses with job-specific content

D. Crediting Professional Development Hours

- A full 60 minutes of training counts as one training hour.
- Shorter periods of time are allowable. For example, four, 15 minute, in-service training sessions equal one training hour. Not all activities will count toward trainings they all must be job-specific.
- The State agency allows a 2 year period to complete training, but some training hours must be completed each year.
- **Excess Training Hours:** Any excess annual training hours may be carried over to a subsequent school year. This is intended to help provide flexibility while ensuring that the SFA employees receive a reasonable amount of training each school year.

E. Record-Keeping Requirements

- Records indicating the employee name, employer/school, training title, topic/objectives, training source, dates, and total training hours would be appropriate to demonstrate compliance with training requirements.
- Records must be maintained and made available to the State agency upon request. They may be kept electronically in a local database, in paper files, or through the State agency Tracking tool in CARS or the USDA Training Tracking Tool.
- Documentation of professional standards training is part of the AR, so while it is ideal for individual staff members to keep track of their own training, the school must ensure it is available for State agency review.

F. Using the School Food Service Account for CNP Training

1. Cost related to training Child Nutrition personnel is an allowable use of the SFSA. Allowable cost include:
 - Printing materials for CNP trainings
 - The cost of registration for CNP trainings or conferences;
 - Mileage to get a training; or
 - Hotel accommodations
2. **Exception**—Child Nutrition funds **CANNOT** be used to meet the standards for hiring new personnel such as completion of a college degree.

G. Hiring Standards for School Nutrition Program Directors (See Table 3 on page C-94)

1. Every district **MUST** have a designated Director for Child Nutrition. (SP-05-2020 #6)
 - For districts using a FSMC, the designated FSMC Child Nutrition director must meet USDA's hiring standards.
2. Hiring standards for directors hired on or after July 1, 2015.
 - Hiring criteria depend on LEA enrollment size.
 - LEA's with enrollment less than 500, may acquire State agency approve to hire of a candidate with a HS diploma or GED with less than the required years of experience, if they are the best qualified candidate.
 - Directors hired prior to July 1, 2015 can remain in their current positions without meeting the hiring standards.

TABLE 3: MINIMUM HIRING STANDARDS FOR CHILD NUTRITION DIRECTORS

District's Student Enrollment	Small Districts 2,499 or Less	Medium Districts 2,500-9,999	Large Districts 10,000 or More
Minimum Hiring Standards	<p>Bachelor's Degree* in specific/related major** (experience preferred but not required)</p> <p>OR</p> <p>Bachelor's Degree* in any other major <i>and</i> state-recognized certificate for school nutrition program directors</p> <p>OR</p> <p>Bachelor's Degree* in any major <i>and</i> 1 year of relevant experience</p> <p>OR</p> <p>Associates Degree* in specific/related major** <i>and</i> 1 year Of relevant school nutrition experience</p> <p>OR</p> <p>High School Diploma (or GED) <i>and</i> 3 years*** Of relevant school nutrition experience</p>	<p>Bachelor's Degree* in specific/related major** (experience preferred but not required)</p> <p>OR</p> <p>Bachelor's Degree* in any other major <i>and</i> state-recognized certificate for school nutrition program directors</p> <p>OR</p> <p>Bachelor's Degree* in any major <i>and</i> 2 years of relevant experience</p> <p>OR</p> <p>Associates Degree* in specific/related major** <i>and</i> 2 years Of relevant school nutrition experience</p> <p>OR</p> <p>High School Diploma (or GED) <i>and</i> 10 years Of relevant school nutrition experience</p>	<p>Master's degree At least 1 year of child nutrition experience</p> <p>OR</p> <p>Bachelor's Degree* in specific/related major** (experience preferred but not required)</p> <p>OR</p> <p>Bachelor's Degree* in any other major <i>and</i> state-recognized certificate for school nutrition program directors</p> <p>OR</p> <p>Bachelor's Degree* in any major <i>and</i> 5 year of relevant experience</p> <p>OR</p> <p>High School Diploma (or GED) <i>and</i> 10 years Of relevant school nutrition experience</p>
Food Safety Training	At least 8 hours within 5 years prior to or within 30 days of start date		

* Or equivalent educational experience; consult your State agency for more information.

** Specific/related major: Academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field.

*** For LEA enrollments less than 500, the State agency may approve the hire of a candidate with a high school diploma or GED and less than the required years of experience, if this is the person best candidate. (Memo SP 05-2020)

ADDITIONAL INFORMATION

A. Food Leaving School Premises/Designated Eating Areas (Reference FNS Instruction 786-8, Rv. 1)

School meals given to children to take home are *NOT* reimbursable. Breakfast, lunch, and snacks ***SERVED* must be *CONSUMED* on school or school-related ground premises** to be reimbursable. The term PREMISES has been defined as those assigned eating areas for both students and adults. Guests must also eat their meals in the designated areas. **No food items—meals, leftover food, or USDA Foods—are to be carried away from the premises by any person, except for one vegetable, fruit, or grain item that may leave the premises.**

Meals taken on school-supervised field trips may be reimbursed if they meet meal pattern requirements and are served and consumed as part of a school-related function. These functions must be part of the curriculum, as defined by the State agency, and not extracurricular events. Meals served off-site should be subject to especially stringent sanitary and precautionary measures to avoid contamination and spoilage.

NOTE: USDA requires all food items necessary for a reimbursable meal be provided by the SFA. Therefore, any part(s) of a meal that is being provided by a parent, student organization, grandparent, or any other person or entity must not be claimed for reimbursement. (Reference 7 CFR §210.10)

B. Use of Leftover Foods (Reference USDA Policy Memo 89-SNP-7 and 96-SNP-28)

1. There has been a strict interpretation of regulations dealing with the use of foods produced and USDA Foods used in the school food service program.

At the same time, discarding unusable leftover food when there are needy people in the community and there are charitable nonprofit organizations in the community that can use the food to address that need is wasteful and violates humanitarian sensibilities.

2. A new policy will allow the state the flexibility to authorize SFAs to release leftover food to charitable nonprofit organizations under the following conditions:
 - a. Good meal production planning is followed to ensure that one meal per child is produced.
 - b. The leftover food cannot be used in the food service program and would otherwise be thrown away.
 - c. State and local health codes are followed.
 - d. There is an agreement on file at the SFA between the SFA and the nonprofit organization to include, at a minimum: (a) terms of the agreement; (b) duties of the district; (c) duties of the contractor; (d) nondiscrimination; (e) contractor not an officer, employee, or agent of the district; (f) liability; (g) hold harmless and indemnification; and (h) certification of liability insurance. An example of an agreement is on **page CM-110-111**.
 - e. Documentation must be maintained with food production records. This must include, at a minimum:
 - What food items
 - Quantities
 - Date

3. Share Table (SP 41-2016)

- a. Using “share tables” is an innovative strategy to encourage the consumption of nutritious foods and reduce food waste.
- b. All CNP operators must plan, prepare, and order food with the goal of providing one meal per child at each meal service. If a school has leftovers or unusable foods on a frequent basis, menu planning and production practices should be adjusted to reduce leftovers or unusable foods.
- c. FNS regulations require participating schools to provide reimbursable meals that meet specific meal pattern requirements. However, FNS recognizes that children may not always want to consume certain food or beverage items included in their meal. “Share tables” are tables or stations where children may return whole food or beverage items they choose not to eat, if it is in compliance with local and State food safety codes. These foods and beverage items are then available to other children who may want additional servings.
- d. Contact your local health department to ensure the district having a share table is allowable in your county.

C. Feeding Leftovers to Livestock

USDA has very strict regulations about the distribution of food garbage for the use of feeding animals. Contacted the Oklahoma Department of Agriculture at (405) 521-3864 for further information.

D. Sanitation/Health Inspections of Kitchens

1. Sanitation

Local, county, and state standards must be followed. It is recommended that a sample of each food served during the day be taken at each meal service and kept under refrigeration for at least 72 hours before discarding. The Oklahoma State Department of Health Food Service Establishment Regulations (Chapter 256) may be obtained through the Consumer Protection Division of Food Sanitation at 405-271-5243. This information may also be accessed at www.ok.gov/health.

2. Health Inspections of Kitchens

- a. Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265) amended Section 9(h) of the Richard B. Russell National School Lunch Act regarding health inspections required in schools participating in the NSLP or SBP.
- b. Each school must obtain at least two health inspections each school year. The inspections must be conducted by the Health Department.
 - Schools must post the most recent health inspection, in a publicly visible location,
 - Provide a copy of the health inspection report to a member of the public upon request.
 - If a school is not receiving the required two inspections per year, the school should contact the Health Department to request that the inspections be conducted; the date and name of the person spoken to concerning this matter should be documented.

- c. The Reauthorization Act also requires the State agency to annually submit a report on health inspections to the Secretary of Agriculture.
 - State agencies must annually collect and submit to FNS the number of schools within the state that meet the requirement for two health inspections; the number of schools that have only obtained one inspection; the number of schools that have not been able to obtain any inspections; and the number of schools that exceed the required number of inspections. (Reference USDA Policy Memo 2005-SP-10)
 - This report will be submitted through CARS by each school district prior to the submission of the September claim for reimbursement.
- d. Oklahoma Law Title 63 O.S. Sections 1-106.1(E) and 1-1118, and Title 75 O.S. Section 314(C)(1) requires institutions to pay an annual license renewal fees per site to the Oklahoma State Department of Health. This fee is necessary to support the continued operation of food sanitation programs, including facility inspections conducted by the Health Department.

E. Purchase or Sale of Branded Foods

There are several USDA rules and regulations that apply when commercially branded foods are purchased and sold by school food service programs.

1. Sales Agency Agreements

Sites may not enter into a sales agency agreement with a food vendor. **The vendor may not bring the food product into the site and make direct sales to the final consumer (students, teachers, etc.). SFAs must purchase the food items from the vendor and may then resell to students, etc.**

2. Food Safety and Inspection Service (FSIS) Requirements

USDA/FSIS requires food items to be inspected at the time of preparation if the food item is sold to sites through a vendor agreement. If the school food service program purchases a product (for example, burritos) from a local restaurant to resell in the food service program, then the food item must be inspected when it is being prepared at the local restaurant. Sites can purchase food ingredients in bulk (for example, whole grain-rich flour tortillas, cooked and seasoned ground beef, or refried beans) in the same form and packaging as the local restaurant and complete final preparation and/or assembly in the site kitchen. This requirement applies to both the reimbursable meal and à la carte programs. Sandwiches and pizzas have been exempted from this inspection requirement.

F. Smart Snacks in School/Competitive Foods

1. Items sold to students during the school day **MUST** be smart snack compliant on the entire school grounds not just during the meal service area. Smart Snack foods can be served at any time during the day even at the same time as a meal service.
2. A school site is not authorized any competitive foods unless the school district has adopted a **written policy**. If the food items offered are not smart snack compliant, the item cannot be served anywhere on the school grounds during the entire duration of the meal service time. This includes breakfast, lunch, and after school snack. ***Note: All competitive foods sold in a school district that does not have a written policy must meet the nutritional guidelines under Smart Snacks.***

3. USDA established Nutrition Standards for all foods and beverages sold to students in school during the school day, including foods sold outside of the meals served through the NSLP and the SBP. Smart Snacks in School Nutrition Standards help schools to make a healthy choice and the easy choice by offering students more of the foods and beverages we should be encouraging—whole grains, fruits and vegetables, leaner protein, lower-fat dairy—while limiting foods with too much sugar, fat, and salt.

4. Smart Snack Calculator

To assist districts in determining if a food meets the Smart Snack Rule, you will need to use the Smart Snack calculator using the product's nutrition facts label.

Go to <https://foodplanner.healthiergeneration.org/calculator/>

5. Definitions

- a. **School Day**—From midnight on any given day when school is in session to 30 minutes past when the last bell rings.
- b. **All Foods**—Any foods sold on school premises during the school day, no matter what fund purchased the food. **All foods** includes all foods in snack shops, student stores, vending machines, concession stands operating during the school day, etc.

6. Fundraisers: Exemption from Smart Snack Standards

A school site is not authorized to conduct or allow any exempt fundraisers unless the school district has adopted a written policy. If the food items offered are not smart snack compliant, the item cannot be served anywhere on the school grounds during the entire duration of the meal service time. This includes breakfast, lunch, and after school snack **All competitive foods sold in a school district that does not have such a written policy must meet the nutritional guidelines under Smart Snacks.**

A school district that wishes to conduct fundraisers exempt from the Smart Snack rules must adopt a written policy which shall be board-approved and provide the following:

- a. Each school site shall designate a Smart Snacks in School Exempt Fundraiser contact person who shall be responsible for maintaining up-to-date documentation regarding each fundraiser held at the school site. An example of the School Organization Fundraising Form can be found on **page CM-104** and in Other Documents on the CARS System.
- b. **A limit of 30 exempt fundraisers per semester may be held at each school site.** (Vending machines, snack shops, and student stores are all considered fundraisers.)
- c. Exempt fundraisers **are prohibited** from taking place during the entire meal service time to students under the NSLP or the SBP and while after-school snacks are being served to students under the ASSP.
- d. The maximum duration of any individual exempt fundraiser shall be 14 fundraising days.
- e. For each individual exempt fundraiser, documentation must be kept on file at the school site showing:
 - (1) The school organization, activity, class, or other group that benefits from the fundraiser.
 - (2) The date(s) the fundraiser is conducted, with the duration not to exceed 14 fundraising days per semester.

f. Fundraiser Exemptions (Limit of 30 per semester, per school site)

A school site is not authorized to conduct or allow any exempt fundraisers unless the school district has adopted a written policy that meets these requirements. All competitive foods sold in a school district that does not have such a written policy must meet the nutritional guidelines under Smart Snacks.

A school district that wishes to conduct fundraisers exempt from the Smart Snack rules must adopt a written policy which shall be board-approved and provide the following:

- (1) Each school site shall designate a Smart Snacks in School Exempt Fundraiser contact person who shall be responsible for maintaining up-to-date documentation regarding each exempt fundraiser held at the school site. Refer to **page CM-104** for an example of the School Organization Fundraising Form that schools may use.
- (2) A limit of 30 exempt fundraisers per semester may be held at each school site. ***This includes vending machines, snack shops, and student stores are all considered fundraisers.***
- (3) Exempt fundraisers ***are prohibited*** from taking place while meals are being served to students under the NSLP or the SBP and while after-school snacks are being served to students under the ASSP.
- (4) The maximum duration of any individual exempt fundraiser shall be 14 school days.
- (5) For each individual exempt fundraiser, documentation must be kept on file at the school site showing:
 - (a) The school organization, activity, class, or other group that benefits from the fundraiser.
 - (b) The date(s) the fundraiser is conducted, with the duration not to exceed 14 school days per semester.

7. Nutrient Standards for All Foods Sold in School

NUTRIENT STANDARDS FOR ALL FOODS SOLD IN SCHOOL		
Food/ Nutrient	General Standard	Exemptions to the Standard
General Standard for Competitive Food	<p>To be allowable, a competitive FOOD item must:</p> <ol style="list-style-type: none"> 1. The food must meet the nutrient standards for calories, sodium, fats, and total sugar; AND 2. Be a grain product that contains 50 to 100 percent or more whole grains by weight or have whole grains as the first ingredient*; OR 3. Have as the first ingredient a fruit, a vegetable, a dairy food, or a protein food (meats, beans, poultry, seafood, eggs, nuts, seeds, etc.); OR 4. Be a combination food that contains at least 1/4 cup fruit and/or vegetable. <p><i>* If water is the first ingredient, the second ingredient must be one of Items 2, 3, or 4 .</i></p>	<ul style="list-style-type: none"> • Fresh and frozen fruits and vegetables with no added ingredients except water are exempt from all Nutrient Standards. • Canned fruits packed in 100 percent juice, extra light syrup, or light syrup with no added ingredients except water or are exempt from all Nutrient Standards. • Canned vegetables (no salt/ low sodium), with no added fats are exempt from all Nutrient Standards.

NUTRIENT STANDARDS FOR ALL FOODS SOLD IN SCHOOL continued		
Food/ Nutrient	Nutrient Standard	Exemptions to the Standard
NSLP/SBP Entrée Items Sold à La Carte	Any entrée item offered as part of the lunch program or the breakfast program is exempt from all competitive food standards if it is sold as a competitive food on the day of service or the day after service in the lunch or breakfast program.	
Total Fats	Acceptable food items must \leq 35 percent calories from total fat as served	<ul style="list-style-type: none"> • Reduced-fat cheese (including part-skim mozzarella) is exempt from the total fat standard • Nuts and seeds and nut/seed butters are exempt from the total fat standard • Bean dip including hummus are exempt from the total fat standard • Products consisting of only dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats are exempt from the total fat standard • Seafood with no added fat is exempt from the total fat standard <p>Combination products are not exempt and must meet all of the Nutrient Standards.</p>
Saturated Fats	Acceptable food items must have \leq 10 percent calories from saturated fat as served	<ul style="list-style-type: none"> • Reduced-fat cheese (including part-skim mozzarella) is exempt from the saturated fat standard • Nuts and seeds and nut/seed butters are exempt from the saturated fat standard • Products consisting of only dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats are exempt from the saturated fat standard <p>Combination products are not exempt and must meet all of the Nutrient Standards.</p>
Calories	<p>Snack items and side dishes sold à la carte: \leq 200 calories per item as served, including any added accompaniment.</p> <p>Entrée items sold à la carte: \leq 350 calories per item as served, including any added accompaniments</p>	<ul style="list-style-type: none"> • Entrée items served as an NSLP or SBP entrée are exempt on the day of or day after service in the Program meal.

NUTRIENT STANDARDS FOR ALL FOODS SOLD IN SCHOOL continued		
Food/ Nutrient	General Standard	Exemptions to the Standard
Sodium	<p>Snack items and side dishes sold à la carte: \leq 230 mg sodium per item as served. Snack items and side dishes sold à la carte must be: \leq 200 mg sodium per item as served, including any added accompaniments.</p> <p>Entrée items sold à la carte: \leq 480 mg per item as served, including any added accompaniments.</p>	
Sugar	Acceptable food items must have \leq 35 percent of weight from total sugar as served	<ul style="list-style-type: none"> • Dried whole fruits or vegetables, dried whole fruit or vegetable pieces, and dehydrated fruits or vegetables with no added nutritive sweeteners are exempt from the sugar standard • Dried whole fruits or pieces with nutritive sweeteners that are required for processing and/or palatability purposes (i.e., cranberries, tart cherries, or blueberries) are exempt from the sugar standard • Products consisting of only exempt dried fruit with nuts and/or seeds with no added nutritive sweeteners or fats are exempt from the sugar standard
Caffeine	<p>Elementary and middle school: foods and beverages must be caffeine-free with the exception of trace amounts of naturally occurring caffeine substances.</p> <p>High school: foods and beverages may contain caffeine.</p>	
Accompaniments	Use of accompaniments is limited when competitive food is sold to students in school. The accompaniment must be included in the nutrient profile as part of the food item served and meet all proposed standards.	
Sugar-Free Chewing Gum	Sugar-free chewing gum is exempt from all competitive food standards.	

Food/ Nutrient	Beverage Standard
Beverages	<p>Elementary School</p> <ul style="list-style-type: none"> • Plain water or plain carbonated water (no size limit). • Lowfat milk, flavored or unflavored (≤ 8 fl oz). • Nonfat milk, flavored or unflavored (≤ 8 fl oz), including nutritionally equivalent milk alternatives as permitted by the school meal requirements. • 100 percent fruit/vegetable juice (≤ 8 fl oz). • 100 percent fruit/vegetable juice diluted with water (with or without carbonation) and no added sweeteners (≤ 8 fl oz). <p>Middle School</p> <ul style="list-style-type: none"> • Plain water or plain carbonated water (no size limit). • Lowfat milk, flavored or unflavored (≤ 12 fl oz). • Nonfat milk, flavored or unflavored (≤ 12 fl oz), including nutritionally equivalent milk alternatives as permitted by the school meal requirements. • 100 percent fruit/vegetable juice (≤ 12 fl oz). • 100 percent fruit/vegetable juice diluted with water (with or without carbonation) and no added sweeteners (≤ 12 fl oz). <p>High School</p> <ul style="list-style-type: none"> • Plain water or plain carbonated water (no size limit). • Lowfat milk, flavored or unflavored (≤ 12 fl oz). • Nonfat milk, flavored or unflavored (≤ 12 fl oz), including nutritionally equivalent milk alternatives as permitted by the school meal requirements. • 100 percent fruit/vegetable juice (≤ 12 fl oz). • 100 percent fruit/vegetable juice diluted with water (with or without carbonation) and no added sweeteners (≤ 12 fl oz). • Other flavored and/or carbonated beverages (≤ 20 fl oz) that are labeled to contain < 5 calories per 8 fl oz or ≤ 10 calories per 20 fl oz. • Other flavored and/or carbonated beverages (≤ 12 fl oz) that are labeled to contain ≤ 40 calories per 8 fl oz or ≤ 60 calories per 12 fl oz. <p>If flavored milk is served, it must meet the added sugar requirements.</p> <ul style="list-style-type: none"> • 8 ounces of flavored milk = 10 grams of added sugar • 10 ounces of flavored milk = 15 grams of added sugar

8. How to calculate Food Items to determine if it meets Smart Snack requirements.

How to calculate the percentage of calories from fat contained in an item?

To calculate using the calories from fat information, take the calories from fat listed on the label and divide by the total calories, then multiply by 100. Using the Nutrition Facts label example shown on the following page to calculate the calories from fat method, the calculation would be as follows: $50 \text{ calories} \div 140 \text{ calories} \times 100 = 35.7$ percent of calories from fat

To use the grams of total fat method, take the grams of fat on the label and multiply by 9 (the calories in each gram of fat), divide that result by the total calories, then multiply by 100. Using the Nutrition Facts label example on the following page, the calculation would be: $5 \text{ grams} \times 9 \text{ calories} \div 140 \text{ calories} \times 100 = 32.14$ percent of calories from fat.

These two methods may give different results when calculating the percentage of calories from fat. If so, which calculation should be used?

These two methods will often provide slightly different results because the FDA has different rounding rules for the labeling of each of these nutrients on the Nutrition Facts label. However, if either method results in less than or equal to 35 percent of calories from fat (do not round the result), the product will meet the total fat standard. The previous example could be sold since the result, using the grams of total fat, is less than or equal to 35 percent of calories from fat.

How to calculate the percentage of calories from saturated fat in an item?

To calculate the percentage of calories from saturated fat, take the grams of saturated fat and multiply by 9 (the calories in each gram of saturated fat), divide that result by the total calories, then multiply by 100. Using the

Nutrition Facts label, the calculation would be: $(0.5 \text{ grams} \times 9 \text{ calories}) \div 140 \times 100 = 3.2 \text{ percent}$. Do not round the result since the standard is less than 10 percent of calories from saturated fat. A product with up to 9.9 percent of calories from saturated fat will meet the standard.

How to calculate the percent of sugar by weight?

To calculate the percentage of sugar by weight, take the grams of sugar on the Nutrition Facts label and divide that by the total weight of the food in grams. Using the Nutrition Facts label, the calculation would be: $2 \text{ grams (grams of sugar)} \div 28 \text{ grams (total weight of food)} \times 100 = 7.14 \text{ percent sugar by weight}$. Total sugar must be no more than 35 percent by weight. Do not round the result.

How to calculate the percentage of calories from saturated fat in an item?

To calculate the percentage of calories from saturated fat, take the grams of saturated fat and multiply by 9 (the calories in each gram of saturated fat), divide that result by the total calories, then multiply by 100. Using the Nutrition Facts label, the calculation would be: $(0.5 \text{ grams} \times 9 \text{ calories}) \div 140 \times 100 = 3.2 \text{ percent}$. Do not round the result since the standard is less than 10 percent of calories from saturated fat. A product with up to 9.9 percent of calories from saturated fat will meet the standard.

How to calculate the percent of sugar by weight?

To calculate the percentage of sugar by weight, take the grams of sugar on the Nutrition Facts label and divide that by the total weight of the food in grams. Using the Nutrition Facts label, the calculation would be: $2 \text{ grams (grams of sugar)} \div 28 \text{ grams (total weight of food)} \times 100 = 7.14 \text{ percent sugar by weight}$. Total sugar must be no more than 35 percent by weight. Do not round the result.

Nutrition Facts	
Serving Size 1 oz (28g)	
Servings Per Container 1	
Amount Per Serving	
Calories 140 Calories From Fat 50	
	% Daily Value*
Total Fat 5g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Sodium 200mg	8%
Total Carbohydrate 18g	6%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 3g	6%
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	

School Organization Fundraiser Form

****All fundraisers must be approved by the Smart Snack contact person before the fundraisers begin****

Form must be completed by the organization's sponsor/teacher:

School Site: _____

Number of exempt fundraisers per semester at this school site: _____

A limit of 30 exempt fundraisers per semester may be held at each school site.

Name of Organization: _____

Proposed Fundraiser: _____

Purpose for the Fundraiser: _____

Dates Requesting Fundraiser: _____

Has the fundraiser been approved by the Sponsoring Organization? Yes ☐ No ☐

Does this fundraiser have food items? Yes* ☐ No ☐

**If Yes, please verify below:*

1. I certify that my fundraiser will not operate on the school campus during breakfast, lunch, dinner, or when after-school snack is being served.
2. I certify my fundraiser will not operate more than 14 school days.
3. I certify that my organization will provide documentation to the school of the food products sold to the students from midnight to thirty minutes after school ends, when school is in session.

Signature of the Organization's Sponsor: _____

Date: _____

Smart Snack Approver Signature: _____

Date: _____

Signature of Smart Snack School Contact Person): _____

Date: _____

G . Oklahoma law and Foods of Minimal Nutritional Value (FMNV)

1. Section of law (70 O.S. Section 5-147) provides that each district board of education shall ensure:
 - a. Students in elementary school facilities are not provided FMNV except on special occasions. (Reference 70 O.S. §5-147)
 - b. Students in middle and junior high school facilities are not provided FMNV except after school, at events which take place in the evening, and on special occasions. An exception to the minimal nutritional value standard will be diet soda with less than ten calories per bottle or can.
 - c. Students in high schools are provided healthy food options in addition to any FMNV to which they have any access at school. Each district shall provide incentives such as lower prices or other incentives to encourage healthy food choices for high school students.
 - d. ***Foods of minimal nutritional value*** means any food so defined in 7 CFR §210 Appendix B in the NSLP regulations.
 - e. There may be exceptions to the above-named rules in certain instances. For example, FMNV may be allowed when used as part of an instructional program; when prescribed by a physician or as part of a student's individualized education program (IEP); when part of a lunch brought from home; or when used as an ingredient in a special recipe, such as cupcakes with jellybeans or sweet potatoes with marshmallow topping.

H. Substitutions Due to Ethnic or Religious Preferences

1. Sites ***MAY*** consider ethnic and religious preferences when planning and preparing meals. Variations on an experimental or continuing basis in the ***food components*** for the ***food-based*** menu-planning approaches must have written approval from USDA. Contact the State agency for further instructions. (Reference USDA Regulations §210.10[g][2])
2. **Serving Traditional Indigenous Foods**
 - The Final Rule allows SFAs and schools that are tribally operated, by the Bureau of Indian Education, or that serve primarily American Indian or Alaska Native children may serve ***vegetables to meet the grains requirement***.
 - Traditional Indigenous foods may be served in school meals and encourages schools to serve traditional Indigenous foods.

I. Special Medical or Dietary Needs

USDA's School Meal Programs aim is to provide all participating children, regardless of background, with the nutritious meals and snack they need to be healthy. Consistent with federal law and program regulation, this includes ensuring children with disabilities have an equal opportunity to participate in and benefit from the programs, which are the NSLP, SBP, FFVP, SMP, and the After-School Snack component of the NSLP.

The question of whether a child has a disability for purposes of making modifications to program meals has been simplified by the ADA Amendments Act of 2008 (PL 110-325; September 25, 2008) and should no longer require extensive analysis. After the passage of the ADA Amendments Act, most physical and mental impairments will constitute a disability. The central concern for SFAs should be ensuring equal access to program benefits for children with disabilities.

Circumstances often vary, even when a disability diagnosis may be the same. The nature of the disability and age of the child should be considered when developing appropriate modifications. Each situation should be treated on a case-by-case basis. SFAs and schools should direct specific questions to the State agency if they are unsure how to proceed. (Reference USDA Memo SP-26-2017 for Questions and Answers)

1. Schools should not delay a child's meal substitutions while waiting for the family to submit a medical statement. In this situation, schools must document the initial conversation with the family when first made aware of the child's request for meal substitution. Schools should continue to follow up with the family until a medical statement is obtained or the request is rescinded

If a medical statement is provided and does not fully explain the modification needed, the SFA should immediately contact the child's parent or guardian for guidance and ask the family to provide an amended medical statement as soon as possible. Documentation of special dietary needs must be on file at the cafeteria manager's office. Such statement shall, in the case of a disabled student, be signed by a physician or, in the case of a nondisabled student, by a state licensed healthcare or registered dietitian. (Refer to **page CM-108** for medical form.)

2. SFA Responsibilities:

- Required to make substitutions or accommodations for students with disabilities if meals or milk under SMP is normally available to the general student population and a Section 504 Plan is on file for the student (the Rehabilitation Act of 1973).
- Must provide additional meal services or food items not normally available for disabled students when required in an IEP (Individuals With Disabilities Education Act [IDEA]).
- Must base substitutions or modifications for disabled students on a prescription written by a state licensed healthcare or a registered dietitian.
- Must base substitutions or modifications for nondisabled children on a medical statement by a state licensed healthcare or a registered dietitian.
- Must not revise or change a diet prescription or medical order.
- May provide food or beverage substitutions or accommodations for nondisabled children with special dietary needs as supported by a statement signed by a state licensed healthcare or registered dietitian.
- ***Documentation of special dietary needs must be on file at the cafeteria manager's office.***

J. Milk Substitutions (Nondairy Beverage)

1. Public Law 108-265, Section 102 states, a school **MAY** substitute for the fluid milk requirement a nondairy beverage that is nutritionally equivalent to fluid milk and meets nutritional standards established by USDA for students who cannot consume fluid milk because of a medical or other special dietary need other than a disability.
2. Substitutions **MAY** be made if the school notifies the State agency in its Renewal Policy Statement that the school is implementing this variation. The substitution is required to have a written statement from a state licensed healthcare, a registered dietitian, or from a student's parent or legal guardian (refer to **page CM-109**, Milk Substitution Request Form) that identifies the medical or other special dietary need that restricts the student's diet. The school shall not be required to provide beverages other than beverages the school has identified as acceptable

substitutes.

3. Expenses incurred in providing substitutions that are in excess of expenses covered by reimbursement shall be paid for by the SFA.

NOTE: Only meals that contain milk or an acceptable milk substitute are reimbursable unless the school is implementing the Offer versus Serve provision and the student declines the milk.

- a. Fluid milk substitution rule applies to the following CNP

:

- National School Lunch Program (NSLP)
- School Breakfast Program (SBP)
- After-School Snack Program (ASSP)
- Special Milk Program (SMP)
- Seamless Summer (SSO)
- Child and Adult Care Food Program (CACFP)

- c. Nondairy beverage nutrient requirements per cup:

- | | |
|----------------|--|
| • Calcium | 276 mg |
| • Protein | 8 g |
| • Vitamin A | 150 mcg retinol activity equivalents (RAE) |
| • Vitamin D | 2.5 mcg |
| • Magnesium | 24 mg |
| • Potassium | 349 mg |
| • Phosphorus | 222 mg |
| • Riboflavin | .44 mg |
| • Vitamin B-12 | 1.1 mcg |

Note: Added sugar requirements does NOT apply to flavored milk substitutes.

- e. Acceptable reasons for requesting a milk substitute:

- Milk allergy
- Religious
- Cultural
- Ethical reason
- Vegan diet

NOTE: If a request states that a child does not like milk, this is not an acceptable reason.

- e. Unacceptable milk substitutions:

- Water
- Juice
- Flavored non-dairy beverages served to children 1 through 5 years old cannot be claimed for reimbursement. (CACFP 01-2025)

NOTE: When the milk substitution request is due to a medical or special dietary need other than a disability, the school chooses whether to accommodate the student and selects the nondairy beverage in accordance with the final milk substitution rule.

MEDICAL STATEMENT

Requesting Special Foods in Child Nutrition Programs

Part I (to be filled out by Parent/Guardian)

Name of Student: _____

Name of Parent/Guardian: _____ Contact Number: _____

School District: _____ School Attended by Student: _____

Part II (to be filled out by a State Licensed Healthcare Professional or Registered Dietitian)

Diagnosis (include description of the patient's medical or other special dietary needs that restrict the child's diet): _____

List food(s) to be omitted from diet: _____

List food(s) that may be substituted (diet plan): _____

Additional information: _____

Signature of State Licensed Healthcare Professional
or Registered Dietitian

Date:

State Licensed Healthcare Professional or Registered Dietitian Phone #

MILK SUBSTITUTION REQUEST

Student's Name: _____

School Site the Student Attends: _____

_____ Public School is participating in the milk substitution provision which states a district may substitute for fluid milk for a nondairy beverage that is nutritionally equivalent to fluid milk and meets Nutritional Standards established by the United States Department of Agriculture (USDA).

Parents or guardians may request in writing nondairy milk substitutions, as described above, without providing a medical statement. Example, if a parent has a child who follows a vegan diet, the parent can submit a written request asking a milk substitution be served in lieu of cow's milk. A written request from a state healthcare professional, registered dietitian, or the parent/guardian must identify the student's medical or other special dietary need that precludes the consumption of cow's milk. No other information is required. (SP 07-2010)

Nondairy beverage nutrient requirements per cup:

- Calcium 276 mg
- Protein 8 g
- Vitamin A 150 mcg retinol activity equivalents
- Vitamin D 2.5 mcg
- Magnesium 24 mg
- Potassium 349 mg
- Phosphorus 222 mg
- Riboflavin 0.44 mg
- Vitamin B-12 1.1 mcg

Reason for Substitution: Milk Allergy ☐ Religious ☐
Ethical Reasons ☐ Cultural ☐

Expenses incurred in providing substitutions that are in excess of expenses covered by reimbursements shall be paid by the school district.

Signature of State Healthcare Professional or Parent/Guardian

Date

*Cannot revise or change a diet prescription or medical order.

USE OF LEFTOVER FOODS

AGREEMENT

THIS AGREEMENT is made and entered into this _____ day of _____, between _____, hereinafter referred to as the ***Contractor***, and _____, hereinafter referred to as the ***District***.

WHEREAS the Contractor is a nonprofit agency qualified to distribute food to needy persons in the community,

The parties hereby agree as follows:

1. TERM

This Agreement is effective upon execution and shall remain in effect until terminated by the parties hereto. Either party may terminate this Agreement by providing the other party five days advance written notification, delivered to its last known address.

2. DUTIES OF THE DISTRICT

The District shall make available to the Contractor at no cost and on a nonexclusive basis leftover food items from the District's food service operation, for which the District has determined it has no further use.

3. DUTIES OF THE CONTRACTOR

The Contractor shall pick up the food items at times and places mutually agreeable to the parties as specified in paragraph 9, transport them as necessary, and provide them at no cost to needy persons, all in a manner that complies with applicable laws and regulations.

4. NONDISCRIMINATION

Neither party shall employ discriminatory practices in its performance hereunder on the basis of race, color, religion, national origin, ancestry, sex, age, or disability.

5. CONTRACTOR NOT AN OFFICER, EMPLOYEE, OR AGENT OF THE DISTRICT

While engaged in performance of this contract, the Contractor is an independent contractor and is not an officer, employee, or agent of the District.

6. LIABILITY

The District shall not be liable to the Contractor for personal injury or property damage sustained by the Contractor in the performance of this contract, whether caused by the District, its officers, employees, or by third persons.

7. HOLD HARMLESS AND INDEMNIFICATION

The Contractor agrees to release, discharge, indemnify, defend, and hold harmless the District, its employees, and agents for all illness, injury, or damage to persons or property which may arise out of the activities covered under this Agreement, including the transportation, distribution, use, or consumption of food items, irrespective of any negligence on the part of the District.

Furthermore, the Contractor agrees to defend and fully indemnify the District from any and all liability, loss, or damage the District or its agents or employees may suffer as a result of claims, demands, costs, penalties, litigation, or judgments against it arising from any and all illness, injury, or damage to any person, persons, or property caused by or resulting from the activities covered under this Agreement, including the transportation, distribution, use, or consumption of food item.

8. INSURANCE

The Contractor shall carry sufficient general liability insurance to protect itself, its employees, and agents against all such claims (referenced in paragraph 7, above) arising under this Agreement, and to indemnify and defend the District.

Contractor shall provide the District with certificate(s) of insurance acceptable to the District's Contract Supervisor, specifying that the District is to be given written notice 30 days in advance of any modification to or termination of coverage.

The Contractor's insurance carrier is: _____,

Policy Number: _____

9. DELIVERY

Contractor shall take leftover foods to the following location(s):

Contractor Signature

Date

Contractor Title

District Representative Signature

Date

M. Inventory Records

1. Since SFAs are required to account for all revenues and expenditures and the definition of ***cost of food used*** is the dollar value of beginning inventory plus the dollar value of food received during the period less the value of ending inventory, inventory is required by USDA of ***foods that are purchased by the SFA***. (Reference USDA Policy Memo 1984-SNP-31)

An Inventory Record Value form is available as an interactive form in the CARS system. The publication reflects only the physical inventory for one year. Each SFA may print the appropriate number of Inventory Records needed for each eating site. An excel spreadsheet can be found in Other Documents, or a paper form can be found on **pages CM-113 and CM-114**.

2. An inventory system is a tool of management that must be maintained for an efficient food service operation. Inventory of purchased goods and USDA Foods. Inventory provides food service managers with a systematic method for taking and maintaining a complete inventory record of purchased food and supplies.

An incorrect inventory can mean the difference between profit or loss and will also reflect an incorrect food cost.

Inventory records are used to:

- Develop meaningful food cost analysis (arrive at food and milk used).
- Prepare monthly orders for food and supplies.
- Avoid being overstocked or understocked.
- Assure that quantity of food needed to meet menu requirements is available.
- Prevent food deterioration by using older stocks first.
- Control any possible disappearance of foods.
- File insurance claims in case of fire or theft.
- Determine food and milk used for financial reports.

3. USDA Foods received require a perpetual inventory. The USDA Foods perpetual inventory form can be found on OK DHS Commodity Distribution website: <https://oklahoma.gov/okdhs/library/rpts/arhome6.html>

MONTHLY INVENTORY RECORD

Example

Month: March

Year: 20XX

Item Name	Unit type: lb, oz, 10# can	Amount on Hand	Unit price \$	TOTAL VALUE \$	Item Name	Unit type: lb, oz, 10# can	Amount on Hand	Unit price \$	TOTAL VALUE \$
Hamburger 80/20	lbs	50	\$3.54	\$177.00					
Pinapple, tidbit	#10 can	8	\$16.75	\$134.00					
Apple Juice	4 oz	55	\$0.35	\$19.25					
Broccoli, frozen	lbs	20	\$2.22	\$44.40					
Spaghetti pasta	lbs	15	\$14.45	\$216.75					
Chicken Nuggets	lbs	35	\$10.11	\$353.85					
Mozzarella Cheese	lbs	5	\$28.95	\$144.75					
Grand Total:			\$1,090.00						

Instructions:

This form is located in Other Documents under the Interactive Form section in the CARS system.

Item Name & Unit Type: List each item purchased. This number should be the number of single units- such as 21 cans of applesauce (not 3 cases + 3 cans), 30 pounds frozen strawberries (not 1 bag), 48 pounds flavored gelatin (not 2 boxes). Items such as eggs would be priced by the dozen, mustard might be by the gallon, vanilla per quart. The majority of items will be priced by the #10 can.

Unit Price The Unit price will be such as \$5.75 per #10 can, \$1.00/lb, \$3.00 per qt/jar

Amount on Hand: How many of these items does the district have on hand

****When the Inventory Record has been completed, transfer the totals to the Monthly Record of Inventory Value**

Note:

- In the storeroom, the commodity items should be separated from from the purchased foods and inventoried separately using the perpetual inventory form provided by DHS - USDA Foods Department.
- Any substantial amount of food in the refrigerators should be inventoried at the per portion cost.
- For speed, accuracy, and efficiency, items on the storeroom shelf should be arranged in the same order as the inventory form.
- When space and facilities permit, nonfood supplies should be in a separate storeroom. When this is not possible, they should be grouped together in alphabetical order in one area of the storeroom.

YEAR: _____

CM-114 Oklahoma State Department of Education Cafeteria Managers Section, July 2025

CHILD AND ADULT CARE FOOD PROGRAM MEAL PATTERNS

CACFP Breakfast (Select all three components for a reimbursable meal)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)
Fluid Milk³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
Vegetables, Fruits, or Portions of Both⁴	1/4 cup	1/2 cup	1/2 cup	1/2 cup
Grains (oz eq)^{5, 6, 9}				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched, or fortified, cooked breakfast cereal ⁷ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Whole grain-rich, enriched, or fortified ready-to-eat breakfast cereal (dry, cold) ^{7, 8}				
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

¹ Must serve all three components for a reimbursable meal. Offer versus Serve (OvS) is an option for At-Risk After-School participants.

² Larger portion sizes than specified may need to be served to children aged 13 through 18 to meet their nutritional needs.

³ Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or fat-free (skim) milk for children aged two through five. Must be unflavored or flavored lowfat (1 percent) or (skim) milk for children aged six and older. **Flavored milk can only have 10 grams of added sugar per 8 oz.**

⁴ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁵ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the Grains requirement.

⁶ Meat and Meat Alternates may be used to meet the entire Grains requirement a maximum of three times a week. One ounce of Meat and Meat Alternates is equal to one ounce equivalent (oz eq) of Grains.

⁷ Breakfast cereals must contain no more than 6 grams of **added** sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

⁸ The minimum serving size specified in this section for ready-to-eat breakfast cereals must be served.

⁹ **Yogurt served can only have 12 grams of added sugar per 6 ounces.**

CHILD AND ADULT CARE FOOD PROGRAM

MEAL PATTERNS

CACFP Lunch and Supper (Select all five components for a reimbursable meal)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)
Fluid Milk³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/Meat Alternates				
Lean meat, poultry, or fish	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Tofu, soy product, or alternate protein products ⁴	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Cheese	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Large egg	1/2	3/4	1	1
Cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup	1/2 cup
Peanut butter or soy nut butter or other nut or seed butters	2 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp
Yogurt, plain or flavored, unsweetened or sweetened ⁵	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50 percent of the requirement: Peanuts, soy nuts, tree nuts, or seeds, as listed in Program guidance, or an equivalent quantity of any combination of the above Meat/Meat Alternates (1 oz of nuts/seeds = 1 oz of cooked, lean meat, poultry, or fish)	1/2 ounce = 50%	3/4 ounce = 50%	1 ounce = 50%	1 ounce = 50%
Vegetables⁶	1/8 cup	1/4 cup	1/2 cup	1/2 cup
Fruits^{6, 7}	1/8 cup	1/4 cup	1/4 cup	1/4 cup
Grains (oz eq)^{8,9}				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁹ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup

¹ Must serve all five components for a reimbursable meal. Offer versus Serve (OvS) is an option for At-Risk After-School participants.

² Larger portion sizes than specified may need to be served to children aged 13 through 18 to meet their nutritional needs.

³ Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or fat-free (skim) milk for children aged two through five. Must be unflavored or flavored lowfat (1 percent) or (skim) milk for children aged six and older. **Flavored milk can only have 10 grams of added sugar per 8 oz.**

⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.

⁵ Yogurt must contain no more than **12 grams of added sugars** per 6 ounces.

⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁷ A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

⁸ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the Grains requirement.

⁹ Breakfast cereals must contain no more than 6 grams of **added** sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

CHILD AND ADULT CARE FOOD PROGRAM MEAL PATTERNS

CACFP Snack (Select two of the five components for a reimbursable snack)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)
Fluid Milk³	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/Meat Alternates				
Lean meat, poultry, or fish	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein products ⁴	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Cheese	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Large egg	1/2	1/2	1/2	1/2
Cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup	1/4 cup
Peanut butter or soy nut butter or other nut or seed butters	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Yogurt, plain or flavored, unsweetened or sweetened ⁵	2 ounces or 1/4 cup	2 ounces or 1/4 cup	4 ounces or 1/2 cup	4 ounces or 1/2 cup
Peanuts, soy nuts, tree nuts, or seeds	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Vegetables⁶	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Fruits⁶	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Grains (oz eq)^{7, 8}				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁹ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Whole grain-rich, enriched, or fortified ready-to-eat breakfast cereal (dry, cold) ^{8,9}				
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

¹ Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

² Larger portion sizes than specified may need to be served to children aged 13 through 18 to meet their nutritional needs.

³ Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1 percent) or unflavored fat-free (skim) milk for children aged two through five. Must be unflavored or flavored lowfat (1 percent) or fat-free (skim) milk for children aged six and older. **Flavored milk can only have 10 grams of added sugar per 8 oz.**

⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.

⁵ Yogurt must contain no more than **12 grams of added sugar** per 6 ounces.

⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁷ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the Grains requirement.

⁸ Breakfast cereals must contain no more than 6 grams of **added** sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

⁹ The minimum serving size specified in this section for ready-to-eat breakfast cereals must be served.



USDA MEMOS FOR CAFETERIA STAFF SECTION

Accommodating Disabilities	SP-26-2017
Final Rule Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium	SP-04-2022
Fluid Milk Requirements for School Meals	SP-01-2025
Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements	SP-05-2025
Offer vs Serve Guidance	SP-41-2015
Requirement to Accept Medical Statements from Registered Dietitians for Schools	SP-07-2025
Salad Bars in Schools	SP 41-2019
Smart Snack Q & A	SP 23-2014 (v.3)
Substitution of Vegetables for Fruit Flexibility in the School Breakfast Program: Questions and Answers for Program Operators	SP-02-2024
Substituting Vegetables for Grains in American Samoa, Guam, Hawaii, Puerto Rico, the U.S. Virgin Islands, and Tribal Communities	SP-03-2025
Wellness Policy	SP-24-2017

ONLINE RESOURCE PAGE

Breakfast Planning Menu Tools and User Guide	https://www.fns.usda.gov/sbp/menu-planning
Child Nutrition Forms (Other Documents)	https://cnp.sde.ok.gov/oknslp/PrintDocuments.aspx
Commodities (USDA Foods)	https://www.fns.usda.gov.usda-fis
Commodity Product Information Sheets	<ul style="list-style-type: none"> • https://www.fns.usda.gov/sfsp/best-practices-meal-service • https://oklahoma.gov/okdhs/services/cd/commoditydistribution.html
Final Rule Meal Patterns for FY2026	https://www.fns.usda.gov/cn/fr-042524
Food Allergy Network	http://www.foodallergy.org/
Food-Buying Guide	https://foodbuyingguide.fns.usda.gov/
Menu Planner for Schools Guide	https://fns-prod.azureedge.us/sites/default/files/resource-files/menuplanner.pdf
MyPlate	<ul style="list-style-type: none"> • http://teamnutrition.usda.gov • https://www.myplate.gov/
Nutrition Standards for School Meals	https://www.fns.usda.gov/schoolmeals/nutrition-standards
Nutrient Analysis Protocols	https://www.fns.usda.gov/tn/Nutrient-Analysis-Protocols-Manual
Nutrition Resources	http://www.fns.usda.gov/tn/team-nutrition
Offer vs Serve Resource	https://www.fns.usda.gov/tn/nsfp/offer-versus-serve-posters
Team Nutrition Resources for Schools	https://www.fns.usda.gov/tn/school
Timeline of Implementation	https://www.fns.usda.gov/cn/school-nutrition-standards-updates/implementation-timeline-school-meals
Reducing Sugar in Breakfast Meals Guide	https://fns-prod.azureedge.us/sites/default/files/resource-files/reducingadded sugarsbrkfst.pdf
Smart Snacks Calculator	https://foodplanner.healthiergeneration.org/calculator/
USDA—Food and Nutrition Services (FNS)	http://www.fns.usda.gov/
USDA Recipes	<ul style="list-style-type: none"> • https://theicn.org/cnrb/ • https://healthyschoolrecipes.com
Vegetable Subgroups	<ul style="list-style-type: none"> • https://www.myplate.gov/eat-healthy/vegetables

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