



Jersey BLT ... Breakfast & Lunch Topics

Volume 1, Issue 1

Winter 2005

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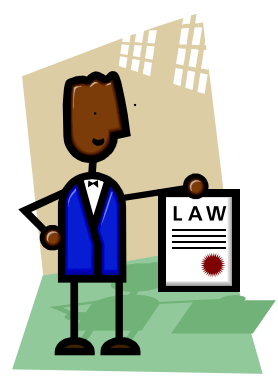
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Child Nutrition Reauthorization

In June 2004 congress passed a bill to reauthorize USDA's Child Nutrition Programs. A very lengthy and detailed bill, it includes a number of items that will ultimately benefit children served through these programs. Some of the highlights include:

- Elimination of cost documentation for severe need rate of reimbursement for breakfast.
- Fluid milk is to be offered in a variety of fat contents (no longer a requirement to offer the prior year's preference); also allows flavored and lactose-free milk.

- Phased-in mandatory direct certification for food stamp households as follows:
 - By 2006 in districts with greater than 25,000 students.
 - By 2007 in districts with greater than 10,000 students.
 - By 2008 for all other districts.
- Required use of household meal applications for the 05-06 school year.
- Revised verification procedures for the 05-06 school year.
- Requirement for schools to adopt a HACCP food safety



system for the 05-06 school year.

- Requires schools to have two health safety inspections each year.
- Requires school districts to create a wellness policy by July 2006.

Regional Information Sessions planned...

Because of the many changes required as a result of the Child Nutrition Reauthorization Act, the Division of Food and Nutrition will be holding three regional workshops to assist school food service directors in understanding

all of the new requirements and changes.

Please plan to attend one of these sessions. Each location will have a morning and an afternoon workshop: April 6 in Parsippany; April 14 in Sewell;

April 26 in Freehold. A memo announcing these sessions and locations, registration information, etc. will be sent to districts soon.



Take the *HealthierUS* School Challenge!

USDA's Food and Nutrition Service wants to encourage and recognize schools that are making positive changes towards a healthier nutrition environment for their students. Your school can gain either SILVER or GOLD certification if certain criteria are met! These are the basic requirements:

- Must be an elementary school.
- Must be enrolled as a Team Nutrition school.
- Must offer meals that demonstrate healthy menu planning practices and the principles of the Dietary Guidelines for Americans, and that meet USDA nutrition standards.
- Must provide nutrition education to



- students.
- Must provide students the opportunity for physical activity.
- Must maintain an average daily participation (ADP) of 70% or higher for reimbursable lunches.
- Must adhere to guidelines established by USDA for foods served/sold in schools outside of the National School Lunch Program.

Go for the SILVER or GOLD! Visit the USDA website for details, specific crite-

ria and self-assessment form at www.fns.usda.gov/tn

Review the standards/criteria, convene a review panel, complete the review, obtain the required approvals and signatures and submit the required materials to the state agency: NJ Department of Agriculture, Division of Food & Nutrition, PO Box 334, Trenton, NJ 08625-0334.

Certification as a *HealthierUS* School is for two years, the year of approval and the subsequent year.

Proposal to Amend State Child Nutrition Code

The State Administrative Code, Chapter 18:32, that deals with the Child Nutrition Programs has been posted for amendments. A public hearing was held in December 2004 and public comments were received until January 14, 2005. Those comments are currently being compiled. The code, with any changes warranted based on those comments, will be presented to the State Board of Agriculture for consideration in the coming months.

This proposal would require schools to adopt a local level nutrition policy with a recommendation to follow the Model Nutrition Policy by September 2006. Then by September 2007,

schools would be required to follow this Model Policy.

The Model Nutrition Policy, developed by the NJ Dept. of Agriculture, establishes nutrition standards for snacks and beverages sold or given out anywhere on school property, for the entire school day. A copy of the policy can be accessed on the Department of Agriculture's website: <http://www.state.nj.us/agriculture/index.html>

"Schools will be required to adopt a local level nutrition policy..."

More Schools Offering Breakfast

This school year marked the first phase of implementation of a state law requiring schools with 20% or more students eligible for free or reduced price meals to offer the School Breakfast Program. Approximately 334 schools started up a program in September, providing access to school breakfast for an additional 150,000 students statewide!

The law required schools containing

grades pre-K through 6 to start the breakfast program this September, and then schools with grades 7-12 will be required to begin the program in September 2005.

The response has been very favorable and supportive. Many districts opted to offer the breakfast program in all of



their schools, even though only some of them were required to do so.

Thanks to all for providing a nutritious start to your students' school day!

HACCP Food Safety Program

As mentioned in the opening article about the Child Nutrition Reauthorization Act, schools are going to be required to implement a HACCP Food Safety Program in their food service operations. HACCP stands for Hazard Analysis and Critical Control Point.

USDA is in the process of developing HACCP guidance that is in line with local school food authorities' capabilities and needs. This guidance is scheduled to be available in spring 2005. Once the guidance is received, the Division of Food and Nutrition



will provide additional training sessions for school food service directors to assist them in developing a HACCP plan.

For those that have already attended HACCP trainings held back in 2002 and in the fall of 2004, you are ahead of the game!

USDA's expectations are that schools will do their best to implement HACCP as early as possible into the 2005-06 school year.

Household Applications

For the next school year, 2005-06, it will be required for all schools to use the household meal applications. This means each family will submit one application for all children in the household attending school in that district. The process allows for less paper and also helps to capture some students who otherwise would not return a form. It is suggested that the application be sent in with the youngest child in the household.

Use of this application requires a central meal collection and processing system. **Learn more at the informational sessions being held in April.**

Team Nutrition Pilot Programs

There will be two opportunities for local schools to take advantage of New Jersey's Team Nutrition funding by applying for one of two pilot programs to take place next school year.

The first is a Fruit and Vegetable pilot program in which selected schools will receive a fruit or vegetable each month to distribute to all students in

the school. In addition, the school will receive information and recipes pertaining to the featured item.

The second is a mini grant program in which the selected schools will receive a \$5,000 grant to implement a nutrition education program for elementary students and their parents.

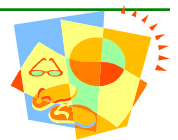
Only schools enrolled in Team Nutri-

tion will be eligible to apply for participation in either of these programs.

Application packets will be sent to the principals of Team Nutrition schools sometime in April 2005.



All Schools Can Take Advantage of the Seamless Summer Option (SSO)



An initiative begun in 2002 is now available to all school sponsors in New Jersey. Under SSO schools offer summer meals as an extension of the school meal programs rather than having to apply to participate in the Summer Food Service Program (SFSP). Schools sponsor school and community sites in low-income areas where eligibility is based on the geographic area served, where at least 50% of the children are eligible for

free or reduced price meals, and meal service operations are open to children from the community. Schools providing meal service to academic summer school programs only, are ineligible to participate and would remain in the school meal programs year round.

Schools participating in SSO are reimbursed at the federal lunch rates for free meals, which are lower than the SFSP rates. No meal payments are collected. Please note that New Jer-

sey state funds associated with meals served during the regular school year are **not** available to support meals served under the SSO. Lunch commodity value is earned on lunches served. The advantage of SSO is reduced paperwork and less administrative burden. Watch for more information and an application process to be posted on the CN Reimbursement voucher website on March 15, 2005.

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"Child Nutrition is Our Business"

We're on the web:
www.state.nj.us/agriculture



School Nutrition Association Annual Conference...close to home!

This summer the Annual National Conference of the School Nutrition Association (formerly the American School Food Service Association) is being held in our neck of the woods...in Baltimore, Maryland! **Save the dates: July 17—20, 2005.** Check it out at www.asfsa.org/anc2005/

Super Saturdays

New Jersey Action for Healthy Kids is sponsoring three **Super Saturday** events for parents, children in grades 4-6 and educators. Super Saturday is a fun-filled day of nutrition education and fitness and will give the attendees an opportunity to get fit and learn how to make healthy lifestyle changes. FOODPLAY will start the day with a theater presentation, followed by interactive workshops for kids and parents, and a closing program on physical fitness. The dates and locations are as follows: March 19 at Camden County College in Blackwood; April 23 at Brick Memorial High School in Brick; and April 30 at Passaic County Technical Institute in Wayne. A \$5.00 registration per family is required. Contact Janet Renk at 609-984-0692 for more information.

Summer Training Opportunities

In light of the fact that the National School Nutrition Association (SNA) Conference is close-by in July 2005 (Baltimore, MD), the Division of Food and Nutrition has decided to not hold the School Food Service Institute this summer of 2005. Instead we highly encourage as many as possible to attend the national SNA conference, since the opportunity so close to home occurs so rarely. The SNA conference offers a multitude of learning and training opportunities for all levels of school food service professionals.

However, realizing that the summer provides a good opportunity for food service staff to attend more in-depth

trainings, we will be offering some of the more lengthy courses that may be difficult to fit in to schedules during the school year.

Details are still being developed, but the plan is to offer "Serving It Safe" and "Healthy Edge", the two main courses required for certification by the School Nutrition Association. Some additional possibilities will be a course for new school food service directors or managers, "Orientation to School Food Service" and the HACCP Food Safety System workshop.

We'll keep you posted!

