



FY 2018 SFSP Annual Year-End Reconciliation

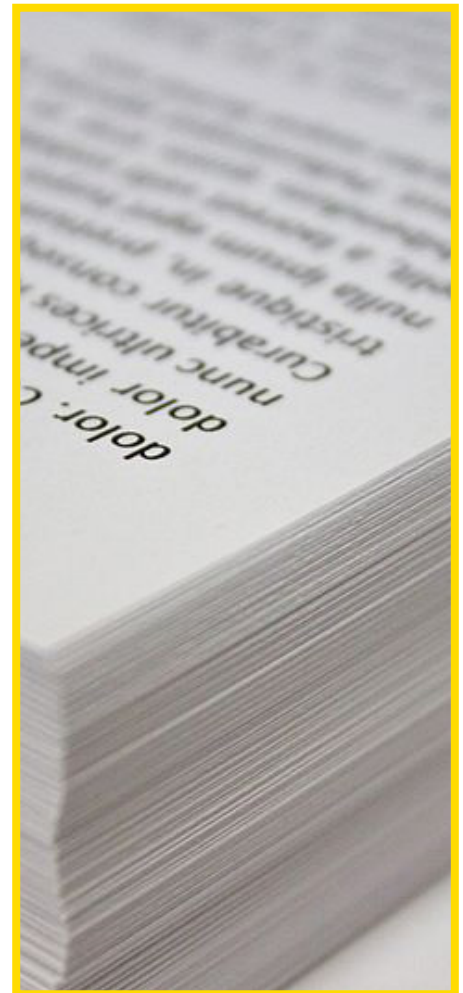
In accordance with the policy memo “[Simplified SFSP and Bright from the Start’s Annual Year-End Reconciliation Process](#),” dated August 20, 2014, all SFSP organizations are required to complete and submit the [Summer Food Service Program Annual Year-End Reconciliation Form](#).

Please submit completed reconciliation forms via email to Jacqueline.Marchant-Boshears@dec.al.ga.gov or fax your completed form to (770) 357-3849. The Year-End Reconciliation Forms are due by **September 15, 2018**. For questions regarding the form please contact Jacqueline Marchant-Boshears at the email address above.

New Summer Food Service Program (SFSP) Policy Guidance

Nutrition Services released new policy for all SFSP sponsors. The guidance is listed below:

- [Summer Food Service Program Memoranda Rescission: SFSP 01-2007 and SFSP 06-2015 \(July 13, 2018\)](#): Provides guidance for State agencies and Program operators on the status of nationwide waivers of statutory and regulatory requirements in the Summer Food Service Program (SFSP). Specifically, FNS is rescinding the specified waivers of SFSP statutory and regulatory requirements contained in the following memoranda, effective immediately:
 - **SFSP 01-2007, Summer Food Service Program (SFSP) – Exceptions to Approving Sponsors Prior to Program Operations (Update), January 19, 2007**: Waived regulatory requirement at 7 CFR 225.9(d) that reimbursements shall not be paid for meals served prior to approval of a sponsor’s application.
 - **SFSP 06-2015, Categorical Eligibility in the Summer Food Service Program, December 8, 2014**: Extended categorical eligibility to Job Training Partnership Act (JTPA)/Workforce Investment Act (WIA) participants age 18 or younger.
- [Child Nutrition Program Waiver Request Guidance and Protocol \(Revised\) \(July 13, 2018\)](#): Provides an overview of statutory waiver authority, the waiver request and review process, and data reporting requirements. This memorandum also includes a revised version of the Child Nutrition Program State Waiver Request Template. State agencies, and eligible CACFP institutions and SFSP sponsors are encouraged to use this template when submitting waiver requests for the CACFP and SFSP. Using the template ensures all information required by FNS, as outlined in this memorandum, is included in the waiver request.



For questions regarding policy guidance and memoranda contact the Nutrition Services Policy Administrator at (404) 651-8193.



SFSP-to-CACFP Transition Training Opportunity Available

As summer winds down, you may be considering the various ways your organization can continue to have an impact on the health and wellness of the children in your community when school starts. If you are interested in participating in the Child and Adult Care Food Program (CACFP), join the Nutrition Services Division for an upcoming webinar session on the process to transition from SFSP to CACFP.

This informational webinar session is designed to discuss general CACFP requirements and the Child Care Services (CCS) process for obtaining a license or exemption.

This session will be presented on the following dates and times. **Please register for one session!**

Dates and times:

- Wednesday, July 18, 2018 from 10:00am to 12:00pm
- Wednesday, August 15, 2018 from 10:00am to 12:00pm

To self-register for one of the upcoming webinar sessions, sponsors must:

1. Log in with your GA ATLAS username and password
2. Select My Account in the blue menu bar
3. Select My Training
4. Select Register for Training
5. In the program dropdown box, select SFSP
6. Select Search
7. Select **SFSP_CACFP-Transitioning from the SFSP to CACFP**
8. Review the Session Details and select Enroll to enroll in that session
9. After enrolling in the session, click the GoToWebinar link that will include webinar details you will need to log-in and participate on the day of the session: <https://attendee.gotowebinar.com/rt/7580109415209731329>.

For additional information, please contact Nutrition Services Administrative Assistant Leslie Truman, at (404) 657-1779.

Changes to the Micro Purchasing and Simplified Acquisition Thresholds

As of June 20, 2018 The Office of Management and Budget (OMB) has issued a memorandum raising the micro purchase and simplified acquisition threshold (SAT) from \$3,500 to \$10,000 and \$150,000 to \$250,000 respectively, per the National Defense Authorization Acts for FY 2017 and 2018. Per guidance from USDA FNS Southeast Regional Office (SERO), CACFP institutions and/or SFSP sponsors are not to take any action(s) to change the thresholds until official guidance as been issued by FNS. Official guidance is expected to be issued shortly.

If you have any questions, please contact our Procurement and Purchasing Compliance Officer, LaMonika Jones at LaMonika.Jones@decal.ga.gov.

BREAK OUT THE BLUEBERRIES!



Blueberries are in season, and with Georgia being a huge producer of these tiny antioxidant-packed berries, it's time to take advantage! According to the U.S. Department of Agriculture (USDA), High-ORAC (Oxygen Radical Absorbance Capacity - a test tube analysis that measures the total antioxidant power of foods and other chemical substances) foods may slow aging. Blueberries rank among the highest antioxidant-rich foods on a per serving basis. Check out more from the USDA study [here](#).

Blueberries are an excellent source of Vitamin C, and per the [Georgia Blueberry Commission](#), you can get 25% of your daily recommended intake of Vitamin C with just one cup of blueberries. Georgia grown blueberries are a staple of the agricultural market here in the state. Georgia has the longest harvest of any blueberry-growing state in the country, and in 2014 was named the #1 blueberry producing state (producing 96 million pounds)!

For a healthy, cool summer treat, check out the [Blueberry Slush Smoothie](#) recipe from the Georgia Blueberry Commission website!

Ingredients:

- 1 cup of frozen blueberries*
- 1 cup of pineapple juice
- 1 tbsp of honey
- ½ cup of orange juice
- 2 tbsp of lemon juice

Directions:

1. Combine all ingredients in a blender.
2. Blend until smooth and serve.

(*If you use fresh blueberries, add Ice to make the smoothie thicker.)