

Nutrition News

Summer Food Service Program



July 27, 2020

Thank You SFSP Sponsors! *5 Million Meals served during Emergency Feeding*

Thanks to the efforts of the SFSP Sponsors who participated in emergency feeding, **5 million** of Georgia's children received nutritious meals at a time when families needed it most.

Emergency Feeding by the Numbers

Number	Meal Type	Percent
1,983,886	Breakfast	39.43 %
2,311,786	Lunch	45.95 %
329,221	Supper	6.54 %
968	A.M. Snack	0.02 %
405,382	P.M. Snack	8.06 %
5,031,243	Total	

- **49** SFSP sponsors were approved to serve meals to children through emergency feeding
- **756** meal sites were approved in **62** counties
- **5** million free meals were served throughout GA

Watch these videos to see how Burke County Schools kept kids fed and safe during the pandemic.

- [Emergency Feeding: Burke County Schools responds to COVID-19](#)
- [Buying GA Grown Produce: Burke County](#)
- [SFSP: Burke County Community Perspective](#)





Burke County Schools served on average between 4,000 to 5,000 meals per day since March 18. Traveling 46,500 miles per day, school buses delivered meals to 900 different families at 30 bus stops.



SFSP Sponsor **3rd Mile Inc.** served about 3,000 meals per day including breakfast and lunch at ten meal sites located in DeKalb and Gwinnett Counties.



Transitioning from SFSP to CACFP At-Risk Afterschool Meals

Now that the Summer Food Service Program (SFSP) is more than halfway into the season, the opportunity for SFSP sponsors to transition to At-Risk Afterschool Meals, a component of CACFP, is upon us. In some cases, many existing SFSP sites are well-positioned to receive reimbursement for afterschool meals offered during the school year under the CACFP.

Here are a few things to consider:

- An application for SFSP sponsors transitioning to CACFP is required upon initial entry to the CACFP. General updates and annual renewal will be required thereafter.
- As part of the current ATLAS CACFP application process, SFSP sponsors are required to sign a SFSP agreement in addition to their existing agreement.

- Sponsors are required to adhere to all monitoring requirements.
 - Sponsors are required to attend training. The CACFP At-Risk Virtual Orientation and Program Training (2-Day) is scheduled for **August 5 & 6**. If you have questions or are interested in registering for training, please contact [Leslie Truman](#) at **404.657.1779**.
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Budgeting for SFSP

Annual Year End Reconciliation Notice

Emergency Feeding Only: Due August 31

Emergency feeding ended June 30, 2020. Institutions that operated Emergency Feeding only must complete an Annual Year End Reconciliation Form. The form should include all operating months from March-June. The Emergency Feeding reconciliation form and final bank statement/general ledger covering this emergency feeding time period must be submitted to DECAL no later than **August 31, 2020**.

Emergency Feeding & Traditional SFSP or Traditional SFSP Only: Due October 31

Institutions operating Emergency Feeding and Traditional SFSP or only Traditional SFSP must complete an Annual Year End Reconciliation Form. The form should include all operating months from March-August. The combined Emergency Feeding and Traditional SFSP or Traditional SFSP reconciliation form and final bank statement/general ledger must be submitted to DECAL no later than **October 31, 2020**.

[Click here](#) for the Annual Year End Reconciliation Form. Please submit the form via email to Tremachel.Johnson@decalfga.gov.

Please reach to out to Shonda.Franklin@decalfga.gov with any questions about the budget process.

Guidance for Staff Training Requirements During COVID-19

SFSP Program regulations require sponsoring organizations to provide sufficient training and technical assistance to their staff and/or sponsored sites.

Pursuant to [SFSP Policy #6 – Training Requirements](#), the delegated Principal/Program Contact (PC) is responsible for training all staff and/or sponsored sites that perform Program administrative and/or operating duties. Failure of the PC to train staff and/or sponsored sites on Program responsibilities may result in the sponsoring organization being declared seriously deficient.

If onsite training is **not** conducted due to social distancing, the PC may conduct online training via webinar or provide staff and/or sponsored sites with training materials via other methods, such as email. If internet access is unavailable, staff and/or sponsored sites may pick up hardcopies of training materials. Training materials may include, but not limited to:

- PowerPoint presentations
- SFSP Handbooks (*SFSP Administrative Guide*; *Site Supervisor Guide*)
- SFSP policies/memos
- Assessment (optional)

Verifying Training Completion

The PC must collect and maintain documentation to verify that all staff and/or sponsored sites have been trained. If written signatures are **not** obtained on sign-in sheets, the PC may

request an email confirmation from staff and/or sponsored sites to certify that training materials were received and reviewed. Or the PC may create and disseminate an assessment to staff and/or sponsored sites to complete and return to verify training completion. In summary, the following documentation must be maintained:

- Training Agenda
- A list of staff members that received training materials
- Date training materials were disseminated
- How training materials were disseminated (webinar; web-based; email; hardcopy)
- Printed email from staff to certify that training has been received and reviewed or a completed, printed assessment from staff

Questions

Please feel free to contact your assigned Technical Assistance Coordinator or the Nutrition TA mailbox at NutritionTA@decals.ga.gov with any further questions/concerns.

Name	Title	Phone	Email	Region
LaKisha Robinson	TA Coordinator	(478) 314-2806	LaKisha.Robinson@decals.ga.gov	Southeast
Deidrea Thompson	TA Coordinator	(866) 370-3203	Deidrea.Thompson@decals.ga.gov	East
Victoria Thomas	TA Coordinator	(470) 532-0873	Victoria.Thomas@decals.ga.gov	Southwest
Nkem Ijeh	TA Coordinator	(404) 973-4099	Nkem.Ijeh@decals.ga.gov	North/NW
Tanya Coleman	TA Coordinator	(470) 373-7826	Tanya.Coleman@decals.ga.gov	Metro West

COVID-19 Resources for Sponsors & Institutions

FAQs: Serving Meals during Unanticipated School Closures

Answers to frequently asked questions regarding serving meals during the COVID-19 pandemic.

SFSP: Providing Multiple Meals at a Time for Children During the Coronavirus (COVID-19) Pandemic

Nationwide Waivers:

DECAL Participation of Nationwide Waivers Due to COVID-19

For full details, please click on the links to read the actual waiver memo, or [click here](#) for a complete list of the Nationwide Waivers due to COVID-19.

Meal Pattern Flexibilities

The requirement to serve meals that meet the meal pattern requirements is waived during the public health emergency. ****Waiver extended until July 31, 2020, for SFSP****

Onsite Monitoring Waiver for Sponsors

For sponsors only - FNS waives that SFSP monitoring requirements included at 7 CFR 225.15(d) be conducted on site. ****Waiver extended until August 31****

Area Eligibility

Allows Program operators to locate Summer Food Service Program (SFSP) open sites in areas that do not meet area eligibility requirements. ****Waiver extended until August 31****

Non-congregate Feeding

The requirement that meals be served in a congregate setting and must be consumed by participants on site is waived during the public health emergency. ****Waiver extended until August 31****

Parent Pick-up

Under this waiver, Program operators in a State with an approved waiver allowing non-congregate meal distribution during COVID-19- related operations may distribute meals to a parent or guardian to take home to their eligible children. ****Waiver extended until August 31****

Closed Enrolled Eligibility

Under this waiver, for all States, Summer Food Service Program (SFSP) and National School Lunch Program Seamless Summer Option (SSO) closed enrolled sites during the COVID-19 public health emergency may determine site eligibility through area eligibility without collecting income eligibility applications. ****Waiver in effect September 30****

First Week Site Visits

FNS waives, for all States, the requirement that Summer Food Service Program (SFSP) sponsors are required to visit each of their sites at least once during the first week of operation. (2) This waiver applies to State agencies administering and local organizations that have operated the SFSP successfully in the previous year, and SFSP sponsors in good standing that have successfully participated in the Child and Adult Care Food Program (CACFP) or the National School Lunch Program (NSLP). ****Waiver in effect until September 30****

FSMC Contract Waiver During SFSP

For SFSP FSMCs only - Waiver allows Sponsors utilizing Food Service Management Companies to enter into a one-year noncompetitive procurement contract during SFSP FY20. ****Waiver is effective until September 30****

Meal Times Waiver

This waiver allows program operators the flexibility to adjust the times meals and snacks are provided in order to streamline operations. ****SFSP Waiver extended until September 30****

Important Reminders:

Emergency Feeding officially ended June 30, 2020. Therefore, CACFP At-Risk Afterschool Center operations and milk flexibilities expired June 30, 2020. *At-Risk Afterschool Care Centers may begin operations at the start of the affirmed FY 2021 school calendar year.*

If you were previously approved for a SFSP only waiver, but would like to continue utilizing the waiver in your CACFP operations, please submit a request to utilize the waiver for the CACFP. Similarly, if you were previously approved for a CACFP only waiver but wish to utilize the waiver in your SFSP operations, a SFSP waiver request is required. Waiver requests can be submitted to Leslie.Truman@dec.al.ga.gov. Waiver request forms that were previously approved for both CACFP and SFSP do not need to be re-submitted.

For any waiver-related questions, please contact Sonja.Adams@dec.al.ga.gov.

Transitional Menu Planning Tool During COVID-19

The Texas Department of Agriculture developed this user-friendly tool for menu planning during COVID-19. Written for schools, this can also help child nutrition program operators as they consider menu planning and service needs.

Start planning now to be prepared for the fall. Service style may change but your

menus and products can stay the same. By planning a quality, transitional menu now, you will be prepared for any service style.

Transitional Menu Strategies + 4 Weeks of Menu Suggestions



Example: Transitional Menu

Instructions for using the following Example 4-Week Transitional Menu to help with menu planning for Fall 2020

- Prepare**
Prepare a transitional menu for multiple types of services
- Innovate**
Innovate solutions for potential problems
- Relax**
Relax during Fall 2020 when you are fully prepared

Example 4-Week Transitional Menu Instructions:

- Edit menu items for student preferences & available food items
- Optimize for student's preferences
 - Customize with local recipes and local farm fresh products

Example Menu Edits

- Taco Meat → Beef Burrito Bowls
- Deli Meat Wraps → Turkey Wraps
- Chicken Alfredo Pasta → Rotini Noodles

Celebrating Summer Meals 4 Kids in GA

We've found that not enough families know about the summer meals programs in Georgia, so we dedicated July 13-17, 2020, as Summer Meals 4 Kids in Georgia Awareness Week.

DECAL and its partners The Georgia Department of Education, The Atlanta Community Food Bank and The Dairy Alliance provided a variety of educational content including videos, activities for the kids and parent resources.



Summer Meals 4 Kids in GA



**Georgia Dept
of Early Care
and Learning**
BRIGHT FROM THE START

This institution is an equal opportunity provider.

This week also recognized the importance that Farm to Summer programs play in summer feeding. Summer Meals Programs capitalize on the many opportunities that summer brings to serve fresh, local foods and hands-on activities that help children develop healthy habits.

You can review all the Summer Meals Programs resources [here](#).

Expanding Meal Sites to Feed More Children

There are more than 500,000 low-income children in Georgia who do not have access to summer meals. During the school year, these children rely on breakfast and lunch served at school and the summertime presents a gap in food access.

If your organization has the capacity to expand the number of meal sites this summer, focus on areas where you see the greatest potential impact on childhood hunger. A data-driven approach to expansion can help to ensure your summer meal programs reach the right populations and that your resources are placed where they are needed most.

Expanding in areas open to productive collaboration and new partnerships can strengthen your impact and enhance program sustainability. Always work to maintain the integrity of your program when expanding.

Please let us know if your organization has an interest in expanding the number of meal sites this summer. Please email [Cindy Kicklighter](#).

Get Ready to Turnip the Volume with Georgia Organics!



We're thrilled to announce that sign-ups for this year's **October Farm to School Month** campaign are now open!

When you sign up, you will receive access to an online toolkit filled with turnip-themed activities, standards-based lessons, recipes, and more from the **Georgia Organics Farm to School** team.

Whether at home or in a classroom, these resources are suited to teachers, community educators, and homeschooling parents alike. Added bonus? The first 300 individuals to sign up will be mailed seeds, washable

tattoos, and our school garden planting and harvest calendar!

Visit bit.ly/turnipthevolume to learn more about October Farm to School month and sign up today!

Procurement News

Procurement Tips and Hints:

Summer Meals is an opportunity to increase exposure, access and consumption of locally grown and sourced foods. The warm weather in Georgia makes access to a variety of fruits and vegetables particularly advantageous when attempting to eat healthier. Summer is especially beneficial when building relationships with local farmers and visiting farmer's markets for local produce.

Here are some tips on how to engage local farmers and purchase locally from farmer's markets:

1. Assess your menu to decide which produce items you would like to source locally.
2. Contact your local farmer and/or farmer's market to determine which produce items are in season.
3. Before making a purchase, know how much you will need to purchase for meals.
4. When visiting the farm or market, be sure to bring proper storage (bags, coolers, ice, etc.) to keep purchases at the correct temperature.
5. Be sure to ask for a receipt or proof of purchase with total dollar amount, quantity, date, etc.
6. After purchases have been made, be sure to follow proper food safety procedures when storing, cleaning and preparing local food finds.

Local Sourcing Spotlight: *Oh, let's talk about Okra!*

Okra is a southern staple that can be grown all across the state of Georgia. Considered a "warm season" vegetable, okra is primarily harvested in the summer months and available until November due to Georgia's weather. A member of the Mallow Plant family, this dark green vegetable can be used in soups and stews to create vegetable stock,



or as a great side dish.

Where to buy?

Due to its accessibility statewide, Okra can be purchased locally from a variety of sources. Take a drive south and visit **Berry Good Farms** in Tifton, GA, where okra is available. While you are there, take advantage of their “U-Pick” berries.

For questions regarding procurement, please contact **LaMonika Jones**, Procurement Compliance Officer.

Nutrition Nook:

Take your menus from medi-okra to outstanding!

Looking to connect deeper with our state’s culinary culture? Enhance your menu’s southern roots with this staple: *okra!* Cultivated by the Ancient Egyptians in 12th century B.C., okra is thought to have come to the Caribbean and United States in the 1700’s. With a strong food history surrounding this warm weather crop, consider adding okra to your menu to reflect varying cultures and increase a sense of belonging for children and their ancestors.

Purchasing:

Look for young, tender but firm pods that snap in half easily. Choose okra that is rich in color.

Handling:

Store in the refrigerator in a brown paper bag and use within 2-3 days. Wash right before use.

Interacting:

- Cut okra in half and dip in paint for natural vegetable stamps.
- Dry okra and make into a rattle for musical creativity.
- Grow okra plants in your site or home garden.
- Use a magnifying glass to explore okra.

Preparing:

- **Veggie Stir Fry**
- **Sausage Gumbo**
- **Italian Vegetable Medley**

USDA
United States Department of Agriculture

Italian Vegetable Medley

Italian seasoning, which typically includes rosemary, oregano, thyme, and marjoram, adds extra flavor to this easy veggie recipe.

Makes: 6 servings **Prep time:** 10 minutes
Cook time: 35 minutes

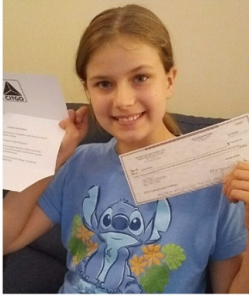
NEW Episode of DECAL Download

"Beat the Heat Car Seat"

On the next ...

DECAL
Download 
New Episodes Every Wednesday!

This Week's Guests



Lydia Denton
Winner of
CITCO's Fueling Education
Student Challenge



Covey Denton
Teacher
Sallie B. Howard
School for the Arts and Education

When transporting our children we encourage everyone to always "LOOK AGAIN." Unfortunately we still hear tragic stories about kids being left in cars alone.

Joining us this week is 12 year old Lydia Denton, the winner of Citgo's Fueling Education Student Challenge and the inventor of the "Beat The Heat Car Seat." Lydia is joined by her mom Covey Denton to discuss her invention and why she chose to act on this issue.

Stay tuned for this week's water cooler question and the DECAL Download Quiz for your chance to win a nice prize!

This Week's Topic:
"Beat the Heat Car Seat"

<https://decaldownload.buzzsprout.com/>

Have an idea for a future topic? E-mail us at decaldownload@dec.al.ga.gov.

You can find DECAL Download [here](#) or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!



**Georgia Dept
of Early Care
and Learning**
BRIGHT FROM THE START

Nutrition Division Marketing & Outreach Team

**Cindy Kicklighter
Gaby Garza**

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