



Summer Food Applications Must Be Submitted by June 15th

If you have not yet submitted your SFSP application, the federal deadline for submission **Friday, June 15th**. Applications not submitted by the deadline date will not be reviewed, and therefore, cannot be approved.

If your organization still has plans to participate this summer, you are strongly encouraged to complete and submit the application by the deadline date. For detailed instructions on completing the application, you may refer to the **FY 2018 SFSP Application Instruction Booklet**. The instruction booklet may also be accessed from the FY 2018 SFSP flash drive provided to you during annual training.

If your organization does not plan to participate in the FY 2018 SFSP operating period, please reply to this email stating that your organization will not participate this summer.

For questions regarding the application process, you may contact your assigned Application Specialist.

New Summer Food Service Program (SFSP) Policy Guidance



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

- **Demonstration Project for Non-Congregate Feeding for Outdoor Summer Meals Sites Experiencing Excessive Heat (with Q&As)** - This policy memorandum extends the demonstration project to Summer 2018. Allows the service of non-congregate meals at certain outdoor summer meal sites experiencing excessive heat; excluding outdoor temperature controlled sites. Non-congregate meal service is permitted only on days when the National Weather Service (NWS) has issued a Heat Advisory, an Excessive Heat Warning, or an Excessive Heat Watch for the area in which an approved outdoor meal site is located. Sponsors must notify DECAL if they wish to participate and must maintain specific records when approved.

For all organizations that wish to participate in the Demonstration Project for Non-Congregate Feeding, if not already submitted with your application, send the request form to SFSP@decalf.gov.

All SFSP policies and policy memoranda information is available on DECAL's website [here](#) and [here](#).



GDA Food Recalls Alerts



FOOD SAFETY

The following food(s) have been recalled. Please check all packages of listed foods and follow the instructions on the official recall notice:

- **Melanie Wholesale Inc.** of Brooklyn, NY is recalling its 17.6 oz (500g) package of “Melanie Mini Cookies with Caramel Flavor,” because they contain undeclared peanuts. People who have allergies to peanuts run the risk of serious or life-threatening allergic reaction if they consume these products. The recalled “Melanie Mini Cookies with Caramel Flavor” were distributed nationwide in retail stores. The product comes in a 17.6 oz (500g) clear plastic package with an expiration date (all dates). The product UPC is 4770049082126.
- **Hormel Food Corp.** “SPAM Classic” is being recalled for foreign material contamination (metal pieces). The recalled product was sold nationwide, and comes in a 12-oz metal can with a best-by of Feb. 2012 (production codes F020881, F020882, F020883, F020884, F020885, F020886, F020887, F020888 and F020889) with establishment number “EST. 199N” on the bottom of the can.
- **Divvies – Benjamint Crunch Chocolate Bars** are being recalled due to undeclared allergen (milk) in the peppermint used in the bars. The product has a UPC number 8550011001389. The product was sold online through the company’s website and will impact approximately 140 consumers, who purchased the product between Feb. 22 and May 18.
- **Ruiz Food Products, Inc.** is recalling Frozen Breakfast Burritos that may be contaminated with extraneous material. The “El Monterey Signature Burritos, Egg, Sausage, Cheese & Potato” comes in 3.38-lb. plastic wrapped packages containing 12 Count, 4.5-ounce individually wrapped frozen burritos with a best if used date of 3/3/2019 or 3/4/2019. The products also bear the USDA establishment number, “EST. 17523A” on the back of the packaging, and the product was shipped to retail locations nationwide.

Printed Promotional Materials Available

Nutrition Services has a limited amount of printed promotional materials available to sponsoring organizations on a first come, first served basis. The available promotional materials include:

- **Power Up for Summer Fun Flyers (English)**
- **Power Up for Summer Fun Bookmarks and Business Cards** (in English and Spanish)
- Summer Food Rocks Posters in **English** and **Spanish**

If you would like any of the materials listed above, please send an email to Shani Drake, Marketing & Outreach Manager, at shani.drake@decal.ga.gov and indicate the number of each material requested, contact name, and mailing address. Materials will be distributed on a first come, first served basis while available.

ENJOY WATERMELON SORBET THIS SUMMER!

According to the [National Watermelon Association](#), increasing your watermelon intake can decrease the risks of cancer, diabetes, and heart disease. One cup of diced watermelon (152 grams) contains 43 calories, 0 grams of fat, 2 grams of sodium, 11 grams of carbohydrate (including 9 grams of sugar and 1 gram of fiber), and 1 gram of fiber. In Georgia, the sweet melon is the number one produce crop with over 40,000 acres with most being grown in Crisp County (GA Dept. of Agriculture Statistics).

So, if you are searching for a cool, healthy, dairy-free alternative to ice cream, try one of these [Watermelon Sorbet](#) recipes.

Classic Watermelon Sorbet

Ingredients:

- 2 Cups Watermelon, cubes
- Squeeze lime juice, 1/2 teaspoon

Directions:

Combine watermelon cubes and lime juice in a blender or food processor. Pulse until smooth consistency. Pour into a container that will fit into your freezer. (A loaf pan works well.) Freeze for 1 hour and then break up the ice crystals with a butter knife. Allow to freeze again. Remove after 3 - 4 hours and serve to your favorite people.

Creamy Watermelon Sorbet

Ingredients:

- 1 Cup Watermelon, cubes
- 1 Banana, Frozen
- Squeeze lime juice, 1/2 teaspoon

Directions:

Combine watermelon cubes, banana, and lime juice in a blender or food processor. Pulse until smooth consistency. Pour into a container that will fit into your freezer. (A loaf pan works well.) Freeze for 1 hour and then break up the ice crystals with a butter knife. Allow to freeze again. Remove after 3 - 4 hours and serve to your favorite people.

Strawberry Watermelon Sorbet

Ingredients:

- 1 Cup Watermelon, cubes
- 1 Cup Strawberries, sliced
- Squeeze lime juice, 1/2 teaspoon

Directions:

Combine watermelon cubes, strawberries, and lime juice in a blender or food processor. Pulse until smooth consistency. Pour into a container that will fit into your freezer. (A loaf pan works well.) Freeze for 1 hour and then break up the ice crystals with a butter knife. Allow to freeze again. Remove after 3 - 4 hours and serve to your favorite people. This one is tart and pairs well with a scoop of the Creamy Watermelon Sorbet.