

June 15, 2020

Thank You SFSP Sponsors: 2.7 Million Meals served since March

Thanks to the efforts of the SFSP Sponsors who are participating in emergency feeding, Georgia's children received nutritious meals at a time when families need it most.

- 49 SFSP sponsors were approved to serve meals to children through emergency feeding
- 696 meal sites were approved in 62 counties
- 2.7 million free meals were served throughout the GA

Submit Your SFSP Application Today! Application Deadline: July 1

Nutrition Services is pleased to announce that the 2020 Summer Food Service Program (SFSP) online application is available for new sponsors, returning sponsors, and sponsors transitioning from emergency feeding. The application deadline for the traditional SFSP is **July 1, 2020**. Sponsors are encouraged to submit their application as soon as possible to avoid an interruption in their reimbursement.

Dual sponsors who have already enrolled in FY2020 CACFP are not required to re-enroll and do not need to complete annual certification statements.

Sponsors transitioning from emergency feeding

SFSP sponsors are permitted to operate under unanticipated school closures (i.e. emergency feeding) until June 30, 2020. Sponsors who wish to continue serving meals after June 30, 2020, must apply through traditional SFSP and will be required to meet all traditional SFSP requirements including submitting a budget reflecting costs beginning July 1 until the end of SFSP operations. Refer to the **SFSP Sponsor Application Checklist** for a list of all required documents that must be submitted for traditional SFSP. If you previously submitted any of these documents, there is no need to resubmit.

New and Returning Sponsors

Click here to access the Application Checklist for a list of all required documents that must be submitted to participate in SFSP 2020. If you have any questions, please reach out to your application specialist.

Budgeting for SFSP

If your institution is planning to operate emergency feeding, please complete the Emergency Budget Template to include costs through June 30. 2020, and be sure to indicate the time period of your budget. The **Disaster Relief Budget Template** is located on our website under Financial Forms.

Traditional SFSP will resume **July 1**, **2020**. The budget for traditional SFSP needs to be completed in ATLAS.

The SFSP is a reimbursement program. Funds may not be used for new costs, or costs requiring prior approval, or costs requiring specific prior written approval, when incurred prior to the approval of the budget. Costs requiring prior approval or specific prior approval must be approved in the budget, before SFSP funds are used.

Click here for a list of costs that require prior or specific prior written approval.

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

Summer Food Service Program Report Survey Your response requested by June 19.

In response to COVID-19, the USDA established several nationwide waivers to support access to nutritious meals while minimizing potential exposure to the virus. Each state that utilizes these waivers are required to submit a report to USDA that details the use of each waiver and how the waiver resulted in improved services to children. To meet this reporting requirement, we are asking each sponsor/institution to complete the following short survey no later than close of business on **Friday**, **June 19**, **2020**.

Click here to access the survey.

If you have any questions about the survey, please direct your emails to Tammie.Baldwin@decal.ga.gov.

COVID-19 Resources for Sponsors & Institutions

Emergency Feeding Sites

An up-to-date list of emergency feeding sites organized by county.

FAQs: Serving Meals during Unanticipated School Closures

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

Resources:

The USDA Food and Nutrition Service has released new Team Nutrition resources that address meal service flexibilities during the coronavirus (COVID-19) public health emergency:

• **Providing Multiple Meals at a Time During the Coronavirus** (COVID-19) Pandemic (New) This new publication provides Program operators with technical assistance on the amounts of foods needed for multiple days of meals, use of "bulk" foods, best practices, and parent communication.

- Best Practices for Parent Pick Up of Meals and Snacks
- Feeding Kids When Schools Are Closed Due to Coronavirus
- Food Safety and the Coronavirus Disease

Georgia Recommended Food Procedures (New)

Please note that these are recommended best practices that do not replace local policies and procedures. You may use this to inform and review your practices locally.

Meals for Kids Interactive Map

This resource directs people to local sites where kids can get free meals. It is available in both English and Spanish.

Nutrition Services Emergency Feeding Vendor Resource List

This resource provides a list of vendors that offer essential supplies including Personal Protective Equipment (PPE), food service, disposable food items and more.

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.

SFSP

Waiver to Extend Unanticipated School Closure Operations

This waiver delays transition from SFSP operations during unanticipated school closures associated with COVID-19 to traditional SFSP operations to **June 30****

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****

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.**

CACFP & SFSP

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***

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 noncongregate 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****

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****

(60) Day Reporting Requirements for January & February 2020 Claims

The requirement to submit claims for reimbursement no more than 60 days after the last day of the month has been waived for claims covering operations during the months of January and February 2020. ****Deadlines for these two claims months are extended for 30 calendar days from their original required date of submission.****

A Perfect Pairing: Local Food and Summer Meals Farm to Summer Week: July 13-17

Farm to Summer Week, scheduled**July 13-17, 2020**, is a week-long celebration where SFSP sponsors are invited to show their support for Georgia's farmers by connecting children with their food origins. Sponsors are encouraged to serve local foods and incorporate garden-based and nutrition-related activities at summer meal sites throughout the week. Stay tuned for more details on the week-long events, but for now, here are some ideas to inspire your participation.

How can you participate in Farm to Summer?

- Benefit from Georgia's peak growing season by procuring food items from a local farm. Need help with procurement? Contact DECAL's Procurement and Purchasing Compliance Officer at lamonika.jones@decal.ga.gov.
- Perform a taste test with fresh, seasonal produce to increase children's acceptance of new foods and decrease food waste in your summer food programs.
- Serving grab and go meals? Send home Nutrition Education enrichment packets.
- Host a virtual cooking demonstration with local foods and send out recipe cards for families.
- Include farmer biographies to connect children with the farmer who grew their food.
- Plant seeds in a garden bed or container at your site. Doing non-congregate feeding? Send home seed packets with instructions for families.
- Contact your local library to gather online resources for ways in which kids can read nutrition and agriculture themed books virtually.
- Dive in USDA's **Grow It, Try It, Like It!** Nutrition Education Kit Featuring MyPlate curriculum designed to help provide garden-based nutrition education for child care center staff that introduces children to three fruits peaches, strawberries, and cantaloupe, and three vegetables spinach, sweet potatoes, and crookneck squash.

• Post Farm to Summer activities using #DECALFarmtoSummer to share your activities.

Remember, no effort is too small. We want to hear from you! What do you plan to do for Farm to Summer? Email DECAL's Nutrition Health Educator at **diana.myers@decal.ga.gov**.

Transitioning from SFSP to CACFP At Risk Afterschool Meals *Register today for the July 21 Webinar*

Register today for this informational webinar that willaddress flexibilities available to sponsors transitioning into the At-Risk Afterschool Meals component of the Child and Adult Care Food Program (CACFP). In some cases, many existing SFSP sites are well-positioned to receive reimbursement for afterschool meals offered during the school year under the CACFP. Additionally, we will discuss general CACFP requirements, Child Care Services (CCS) processes for obtaining a license or an exemption and the next steps to adding the At-Risk Afterschool Meals component of the Child and Adult Care Food Program (CACFP) to your existing application. **Click here** to register for the webinar to be held on**July 21** at 10:00 a.m.

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**.

Procurement News

Did you miss the Virtual Vendor Summit?

If you were unable to attend the Virtual Vendor Summit, we have made the replay available. Please visit the **Nutrition Services Procurement Page** to view.

The Virtual Vendor Summit was an opportunity for our program providers to hear from vendors and suppliers about how they can assist with mitigating challenges faced when purchasing meals.

Procurement Tips and Hints:

Emergency Feeding has caused us to re-evaluate our program operations and how we purchase meals and food items. Many restaurant establishments have proven to be an accepted alternative to traditional Food Service Management Companies. Local Restaurants have the kitchen space as well as required health and safety sanitation certifications needed to operate a food service business in Georgia.

When contacting a local restaurant please be sure to use the helpful tips below

when determining if they are a good vendor:

- 1. Ask which meal types they can provide.
- 2. What type of containers are used when serving meals?
- 3. Do they utilize locally grown and harvested Georgia products?
- 4. Make sure they are aware of the number of meals needed.
- 5. Ask if the meals can be delivered.

For questions regarding procurement, please contactLaMonika Jones, Procurement Compliance Officer.

Local Sourcing Spotlight: Aww Shucks! It's Corn Season



June in Georgia means access to lots of locally grown fresh corn. Rich in Vitamin B12, Folic Acid and Iron, maize, or as it is more commonly known, corn is a healthy addition to your lunch or supper meals. Fresh corn can even be dried and heated to serve as popcorn for snack time!

Where to buy?

If you're interested in purchasing fresh corn, try Beck Farms Produce in Eastman, GA. With Triple Sweet Corn available, orders can be placed over the phone

for pick-up.

Nutrition Nook: Sweet, Sweet Southern Corn

What did the corn say when they received a compliment? *Answer: Aw shucks!*

We hope the joke wasn't too "corny" for you! It's a great reminder that harvest season for local corn is upon us and it's crisp and ripe for your meal program. Support a local farmer or farmers market to kick off Farm to Summer in your Summer Food Service Program with a taste of Georgia farms. Enjoy!

Nutritional Benefits

- High in fiber
- · Contains B vitamins
- High in folate, magnesium, and potassium

Selecting & Storing

- · Look for green, tight, husks
- · Look for husks that are not dried out
- · Feel for solid and round corn and firm kernels

Menu Inclusion

- · Top sliced corn on a tortilla salad
- Serve corn on the cob with a grilled chicken sandwich
- · Stir fry corn, bell peppers, onions and zucchini to make fajitas
- · Combine a snack of Mexicali corn with salsa and whole-grain tortilla chips

Sweet Corn Recipes Click here for the Corn, Zucchini



Corn, Zucchini, and Tomato Pie

Colorful and hearty, this savory pie is a great way to showcase summer vegetables. Serve it as a side dish or a meatless entrée.

Makes: 6 servings Prep time: 5 minutes Cook time: 25 minutes and Tomato Pie recipe. For more sweet corn recipes such as corn pudding, Mexicali corn, and corn and edamame blend, visit the **Child Nutrition Recipe Box**.

NEW Episode of DECAL Download Path2College 529 Plan: My Life's Dream Challenge.



This Week's Topic : "My Life's Dream Challenge" from Path2College 529 Plan Have a child 18 and under with talent? Have them enter the Path2College 529 Plan "My Life's Dream Challenge" and they could win \$1, 529 towards a college savings account.

Our guest on the next DECAL Download is **Mitch Seabaugh**, Executive Director of the Path2College 529 Plan, who describes the contest...and previews our "We Care, Child Care" Sweepstakes happening in July.

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

You can find DECAL Download**here** or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!



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