nutrition news

Helpful Hints & Tips | SFSP Edition XXVIII

 Updated Policy Guidance and Memoranda



Nutrition Services released new policy guidance for the SFSP.

• DECAL Policy No. CACFP 17-39 & No. SFSP 17-20: Serves as an addendum to the current CACFP and SFSP record-keeping policies. The policy addresses common problem areas of program financial recordkeeping among CACFP institutions and SFSP sponsors. Included in the guidance is a Financial Record-keeping Checklist to help institutions/sponsors with their financial management practices. The document is not all inclusive and must not be used to replace any Federal or State regulation, policy, and/or policy memorandum regarding financial management.

All SFSP policies and policy memoranda information are available on DECAL's website **here** and **here**.

 Got Milk? Statewide Contract for Milk & Ice Cream Products •



On June 1, 2017, the Georgia Department of Administrative Services State Purchasing Division released a new statewide contract (SWC) for Milk & Ice Cream (99999-001-SPD0000126-0002). The contract is available for state entities and other governmental entities, such as state authorities, local governments, municipalities, cities, townships, and counties within Georgia through May 31, 2019. The contract is with Dean Holding Company.

Click here for more information.

 Updated Power Up for Summer Fun Resources Available



Summer meals promotional materials have been updated for summer 2017. Check out the flyers, posters, bookmarks and business cards <u>here</u>.

Farm to Summer: Consider Agricultural-Based Activities for Your Summer Meals Program •



Summer is a great time to involve children in agriculture-based activities associated with your summer meals program. Consider the following activities as you implement your meal service:

- Grow or visit edible gardens, and engage community volunteers to run gardening lessons or activities.
- Organize a farm field trip or host a food producer visit.
- Feature local foods as a way to promote a kick-off or other special event.
- Conduct taste tests or cooking demonstrations with local foods.
- Align summer meal sites with local food access points like farmers markets and school or community gardens.

Pairing summer meals with agricultural-based activities will help children understand where food comes from; what raw food looks like before it is cooked/processed; why farming is important; and other important concepts.

• SFSP Vendors List and Farmers Market List Now Available •

The <u>CACFP/SFSP Vendors List</u> and <u>Local Farmers Market List</u> are now available! Institutions/ sponsors searching for Food Service Management Companies (FSMC), food vendors, and local farmers markets can use the lists as a resource to begin your search. Please engage in free, open, and fair competition when procuring meals and/or meal components.

Bright from the Start is not endorsing the companies on the list, and your organization is responsible for any disputes arising from procurements. Contact Charnele Dobbins, Procurement and Purchasing Compliance Officer, at charnele.dobbins@decal.ga.gov or (404) 656-2472 if you have any questions.