

Nutrition News

Summer Food Service Program



November 16, 2020

Sponsor Spotlight: First Time Sponsor Serves Kids in Clayton and Fulton Counties

Save One Save Them All promotes Mental Health through Programming for GA's Youth



The Meal Site Supervisor for Save One Save Them All prepares meals to distribute at Riverdale Manufactured Homes.

Save One Save Them All, an organization that works to encourage and promote mental health by developing programs that serve Georgia's youth, became a Summer Food Service Program (SFSP) sponsor in 2020. The organization serves meals at six sites located in Clayton and Fulton Counties.

Even though this is the first year Save One Save Them All served as a sponsor, Program Director **Angelica Patterson** gained SFSP experience working with an organization that managed several meal sites throughout metro Atlanta. She held many roles including meal site monitor, driver and site supervisor. After gaining experience, Angelica realized there was a lack of meal sites in her own area, and she ultimately decided to become a SFSP sponsor to expand access to feed more kids.

She believes that experience, combined with extensive training and preparation is key to operating a smooth program. Ensuring the staff is well-trained is critical, and she does not hesitate to retrain, if needed. "I make sure everyone is doing everything right. If you don't know how to operate the program, there will be a lot of mistakes," she explained.

The biggest challenge the organization faced during COVID-19 was getting the parents and kids to come out and pick up the food. At first, there was a lot of concern and uncertainty, yet the kids were still hungry. "Having the nationwide waivers in place really helped because it allowed parents and guardians to pick up the meals and take them back home to their kids," she said. Save One Save Them All was also able to serve multiple meals at one time, which was a major advantage during this time.

Fortunately, the staff stayed safe and healthy while serving meals during COVID. They maintained the safest measures possible

using efficient PPE. Their goal was to serve meals with as little contact as possible, while feeding as many kids as possible. Angelica suggests that new SFSP sponsors joining the program take things one day at a time. “It can be overwhelming, but it gets easier and it’s worth it,” she said. Angelica loves what she does and loves to see the kids smile.

Angelica is a passionate leader that loves kids and giving back to her local community. She is from a family of 10 siblings and remembers food being distributed in her neighborhood when she was a child. Sometimes, her mom cooked food and shared it to help others. “I know how it feels to be in need,” she says. Her passion to give back since childhood has been driving her motivation to make a difference in her local community.



Kids line up to get free meals at Riverdale Manufactured Homes in Clayton County. This location is the largest meal site managed by the SFSP Sponsor Save One Save Them All.

For more information on Save One Save Them All, please visit their [website](#).

Check Out the 2020 SFSP Sponsor Survey Results

2020 SFSP Sponsor Survey

23 Sponsors Responded

Our Sponsors Said:

Program Operations

30%

RESPONDENTS WITH MOST EXPERIENCE IN SFSP (11 - 15 YRS)

83%

PARTICIPATED IN EMERGENCY FEEDING

53%

DID NOT FACE CHALLENGES IN COMPLETING THE MODIFIED APPLICATION FOR EMERGENCY FEEDING

35%

DID NOT FACE CHALLENGES PARTICIPATING IN EMERGENCY FEEDING

76%

PARTICIPATED IN TRADITIONAL SFSP STARTING JULY 1

38%

REPORTED THAT WAIVERS WERE A CHALLENGE TO PARTICIPATING IN SFSP

44%

63%

75%

94%



DID NOT FACE CHALLENGES WITH COMPLETING THE SFSP APPLICATION

DO NOT HAVE RECOMMENDATIONS FOR IMPROVING THE SFSP APPLICATION PROCESS

DID NOT EXECUTE FORMAL/INFORMAL PROCUREMENT PROCEDURES

DID NOT EXPERIENCE CHALLENGES IN SECURING A VENDOR FOR MEALS

Customer Service

63%

RATED THE DECAL COMMUNICATIONS (EMAILS, NEWSLETTERS, CONFERENCE CALLS) AS GOOD OR VERY GOOD

63%

RATED THE CUSTOMER SERVICE OF THE NUTRITION SERVICES STAFF AS GOOD OR VERY GOOD

44%

FELT THAT MORE TRAINING, ASSISTANCE OVER THE PHONE AND MORE INFO ABOUT WAIVERS WOULD HAVE BEEN HELPFUL RESOURCES.

Summer 2021

100%

PLAN TO PARTICIPATE IN SFSP FY 2021

48%

PLAN TO EXPAND MEAL SERVICE OPERATIONS IN SFSP 2021

53%

PLAN TO CONTINUE SERVING MEALS THROUGH DEC 31

TRANSPORTATION, STAFFING, STORAGE AND COVID ARE AMONG THE BARRIERS LISTED FOR NOT BEING ABLE TO EXPAND MEAL SERVICE OPERATIONS



We Want Your Feedback!

Are you interested in providing feedback about your experience with the Summer Food Service Program? DECAL's Nutrition team will host an online focus group to gather information from experienced sponsors to help us improve the SFSP.

If you have an interest in participating, please provide your contact information [here](#).

We appreciate your participation in the 2020 Summer Food Service Program!

Serving SFSP Meals through June 30, 2021

The USDA's Food and Nutrition Service (FNS) recently announced the extension of the Summer Food Service Program (SFSP) through June 30, 2021. Based on this announcement, we have established requirements for currently approved and returning sponsors that and returning who would like to serve meals through June 30, 2021.

Approved Sponsors

Sponsors who are currently approved to serve meals under traditional FY 2020 may continue to serve meals through June 30, 2021, after meeting all traditional SFSP requirements.

To be considered eligible for reimbursable meals, sponsors are required to:

- Register and participate in the virtual FY21 SFSP Experienced Sponsor training scheduled for February 17, 2021 or March 10, 2021. *Registration will open January 11,*

2021.

- Approved sponsors may continue to serve meals until training sessions are made available. Failure to register and participate in a SFSP Experienced Sponsor training will result in meals no longer being eligible for reimbursement.
- Review and update the FY21 application in GA ATLAS, which may include:
 - Review of the entire application
 - Revision of the management plan
 - Submission of the annual budget
 - Review and revision of site applications (e.g., new operating dates, new mealtimes)
 - Submission of annual documents: All hard copy documents must be printed, completed (including signature), scanned and uploaded in GA ATLAS. Once all hard copy documents have been submitted and electronic application sections are completed, please notify your assigned Application Specialist via email of your submission

Returning Sponsors

The following requirements have been established for returning sponsors who would like to serve meals through June 30, 2021. Returning Sponsors are those sponsors that did not participate in SFSP in FY20 but would like to serve meals in FY21.

To be considered eligible for reimbursable meals, the following requirements must be met:

- Complete an abbreviated viability screening process (Government entities, School Food Authorities and CACFP Sponsors are exempt.) Please email [Demetria Thornton](#) to request a viability assessment.
- Sponsors who meet the viability requirements will be required to register and participate in the virtual FY21 Experienced SFSP Sponsor Training scheduled for February 17, 2021 or March 10, 2021. Registration will open January 11, 2021.
 - Returning sponsors will be given access to start their applications and serve meals until training sessions are made available. Failure to register for and participate in a SFSP Experienced Sponsor training will result in meals no longer being eligible for reimbursement.
- Enroll in Program Year FY21*
- Complete Annual Renewal Certification Statements*
- Review and update the FY21 application in GA ATLAS, which may include:
 - Review of the entire application
 - Revision of the management plan
 - Submission of the annual budget
 - Review and revision of site applications
- Submission of annual documents. All hard copy documents must be printed, completed (including signature), scanned and uploaded in GA ATLAS. Once all hard copy documents have been submitted and electronic applications sections are completed, please notify your assigned Application Specialist via email of your submission.

**Dual sponsors who have already enrolled in FY21 CACFP are not required to re-enroll and do not need to complete annual certification statements.*

If you have any questions about these requirements, please contact your Application Specialist:

Application Specialists or Business Operations Specialist	Institution Assignment	Email	Phone Number
Paula Lawrence	o (Zero) – G	Paula.Lawrence@dec.al.ga.gov	404-463-2111
Kenya Taylor	H – P	Kenya.Taylor@dec.al.ga.gov	404-463-4040
Temika Moore	Q – Z	Temika.Moore@dec.al.ga.gov	404-463-1494

It's Never too Early to Start Planning for Summer 2021

Providing summer meals is a year-round effort. At any point throughout the year, there are things you can do to prepare for next summer! Click [here](#) for more information on proactive planning for sponsors.

October:

- Take time to reflect on the summer with site administrators and determine what could be improved or what worked.
- Reflect on the service provided by your vendor. Ensure the food was well-received by the children. Revise menus as needed. Review unserved and under served areas near current sites.
- Recruit sites to these areas of need.
- Compare participation from this year to that of prior years, as well as current participation for free and reduced-price meals in local schools.
- Consider providing non-monetary awards to recognize sites that excelled during the summer.

November:

- Reach out to sites that were underutilized and offer support to increase participation for the coming year.
- Set participation goals for the next summer and plan how you will accomplish them.
- Look out for dates on mandatory sponsor training from your State agency.
- Begin developing a marketing and outreach campaign.

December:

- Begin to determine which sites are returning, explore new site options, and meet with community partners.
- Plan site staff training, meal production and delivery, and programs and activities.
- Begin exploring the potential for serving mobile meals.
- Continue developing a marketing and outreach campaign.

Help Us Recruit New Sponsors

Do you know an eligible organization that may be interested in becoming a sponsor next summer? Please send your referral to [Cindy Kicklighter](#) .

COVID-19 Resources for Sponsors

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:

SFSP

For full details on the SFSP waivers below, please click on the links to read the actual waiver memo.

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.

Nationwide Waiver to Allow Reimbursement for Meals Served Prior to Notification of Approval and Provide Flexibility for Pre-Approval Visits in the SFSP

FNS waives the requirement that reimbursement shall not be paid for meals served at a site before the sponsor has received written notification of approval for participation in the Program. ****Waiver in effect until June 30, 2021****

Nationwide Waiver to Allow SFSP & SSO Operations through June 2021

This waiver allows the SFSP & SSO to continue to operate through June 2021.

****Waiver is effective until June 30, 2021****

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 June 30, 2021****

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 extended until June 30, 2021****

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 extended until June 30, 2021****

Meal Pattern Flexibilities

The requirement to serve meals that meet the meal pattern requirements is waived during the public health emergency. ****Waiver extended until June 30, 2021****

Meal Times Waiver

This waiver allows program operators the flexibility to adjust the times meals and snacks are provided in order to streamline operations. ****Waiver extended until June 30, 2021****

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 June 30, 2021****

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 June 30, 2021****

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 September 30, 2021****

Important Reminders:

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](#). 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](#).

Q&A's on the Nationwide Waiver to Allow SFSP Operations during SY 2020-2021

The USDA has released a [memo](#) including questions and answers intended to provide clarification related to the operation of the Summer Food Service Program and the Child and Adult Care Food Program during School Year (SY) 2020 - 2021.

For more information on this memo, please click [here](#).

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 (end date September 30, 2020):

Due November 30, 2020

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-September. 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 **November 30, 2020**.

For the Annual Year End Reconciliation Form, [click here](#). Submit the form via email to [Gwendolyn Howard](#), as well as any questions about the budget process.

Be Sure to Register for the Upcoming Disaster Preparedness Webinar

Upcoming Training and Technical Assistance

December 2, 2020 – Disaster Preparedness Webinar

Are you prepared in the event of a natural disaster or emergency? Join this webinar to learn:

- emergency preparedness and disaster management in Child Nutrition Programs,
- knowledge, skills, and resources for planning and preparing in the event of a natural disaster and/or emergency and
- processes established to assist with continuing or restoring meal service and guidance with determining required FNS approval.

**Registration
Coming Soon**

Were You Impacted by Storms Zeta or Eta?

DECAL Provides Guidance on Disaster Preparedness



Hurricanes don't only affect people living along the coast. They can still cause damage even if you live hundreds of miles from the shore. Recently, Tropical Storm Zeta heavily impacted Georgia, leaving thousands without power as well as widespread damage.

Make sure you are prepared for a Hurricane with these essential tips from [Ready.gov](#).

To help your organization prepare, DECAL is providing guidance on Disaster Preparedness applicable to organizations participating in SFSP.

Here you can find:

- [Flexibility Approvals for Continuing or Restoring Meal Service for Children and Adults](#)
- [Action Steps to Request Flexibility or Waiver](#)
- [SFSP Menu Planning Template](#)
- [Food Safety Guidance](#)

DECAL's disaster policy memorandum can be found on our website and accessed [here](#).

Procurement News

Procurement Update

As of January 1, 2021, formal procurement procedures will be required for sponsors who will be participating in SFSP FY21 through June 30, 2021. Please take this time to review your anticipated food costs. If your food costs will exceed the small purchase threshold of \$250,000, formal procurement procedures will need to be executed.

Current noncompetitive agreements are only effective through December 31, 2020.

Local Sourcing Spotlight: *How Sweet is that Potato?!*

What other food item (aside from pumpkins and apples) is more synonymous with fall weather and harvest season than Sweet Potatoes?!? This root vegetable is an autumn favorite here in Georgia with five different varieties available.

The most popular variety is the [Covington](#), followed by [Beauregard](#) and [Evangeline](#). Harvested about 90 days after planted, Sweet Potatoes can be served as the perfect side dish, combined with other food items to create your favorite recipe or consumed raw (they taste like carrots!).



If you are on the hunt for Sweet Potatoes and other Georgia Grown produce items, visit [Thompson Market](#) in McDonough, GA!

For questions regarding procurement, please contact [LaMonika Jones](#), Procurement Compliance Officer.

Nutrition Ed Nook:

Sweet Potatoes

As the weather is cooling off, our local Georgia farmers are hard at work harvesting sweet potatoes, November's Harvest of the Month ([English](#) and [Spanish](#)) item.

Sweet potatoes are an excellent source of vitamins A and C as well as packed full of fiber. They are versatile and can add a nutritional bonus to both sweet and savory dishes – think warm chili with a sweet bite and a sweet spin on mashed potatoes. Add them to your menus today!



Integration:

- [Whipped Sweet Potatoes](#)
- [Quick Baked Sweet Potatoes](#)
- [Orange Glazed Sweet Potatoes](#)
- [Sweet Potato and Black Bean Stew](#)

Education:

- Perform a virtual sweet potato taste test with your participants – what do they think of mashed sweet potatoes versus baked sweet potato fries?
- Read the books *Little Sweet Potato* by Amy Beth Bloom and *Sweet Potato Pie* by Kathleen Lindsey
- [Sprout sweet potatoes](#) for children to observe and experience the growth firsthand

Conversation:

- Have your children ever tasted sweet potatoes before?
- How are sweet potatoes different than regular potatoes?
- What family traditions do your children have surrounding sweet potatoes?

Persimmons & Chives



Persimmons are a sweet and delightful edible fruit. When purchasing persimmons, look for bright orange and red colored fruit with smooth skin. These sweet fruits are an excellent source of vitamin A and contain vitamin C and fiber.

Persimmons are a great way to introduce children to a new type of fruit that they may not be familiar with. You may serve them as a fruit component of a snack or meal. They can be served on their own, topped on a spinach salad, or served alongside granola and yogurt for breakfast.

Chives are a type of herb that belong to the same family as onions, garlic, and leeks. Their flavor is much milder than their family counterparts and can be used to flavor veggie dips, salad dressings, soups, and stews.

These are a great herb to include in hands-on food preparations with children when age appropriate. Chives can be cut with scissors

versus chopped and do not need to be subjected to strong heat as they are delicate. Enjoy adding them to your menu today!



Share your fall Harvest of the Month stories and menu integration of sweet potatoes, persimmons, and chives with Nutrition Health Educator, [Diana Myers](#), MS, RD, LD!

The Institute of Child Nutrition (ICN) Provides Resources for Food Safety

The [Center for Disease Control and Prevention \(CDC\)](#) advises everyone to practice good hygiene to help prevent the spread of COVID-19 (up-to-date information from CDC can be [found here](#).) This includes proper handwashing, not working sick, and properly cleaning and disinfecting. The Institute of Child Nutrition has created a [webpage](#) of best practices and information on these topics.

COVID-19 Webinar Series on Food Safety:

- [The Safe Food Handler](#)
- [Managing Personnel During COVID-19](#)
- [Lessons Learned - The New Normal](#)

eLearning Courses:

- [Best Practices for SFSP - Personal Hygiene](#)
- [Best Practices for SFSP - Cleaning & Sanitizing](#)
- [Best Practices for SFSP - Time & Temperature Control](#)
- [Food Safety in Summer Meals](#)

For more information please [click here](#).

Nutrition Division Employee Spotlight

LaMonika Jones - Procurement and Purchasing Compliance Officer

In this month's Nutrition Employee Spotlight, we introduce you to Procurement and Purchasing Compliance Officer, **LaMonika Jones**. In this role, she brings more than 15 years of procurement experience to the DECAL Nutrition Division where she has worked for the past three years. Helping others is a lifelong passion that is important to LaMonika, especially when it comes to fighting food injustice in Georgia.

Procurement is an essential part of both the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP). LaMonika ensures that the sponsors and institutions adhere to and are aware of procurement requirements. She provides technical assistance and offers a minimum of four trainings per year. Overall, she makes procurement easily accessible,



so the process is easier to understand.

LaMonika’s position has evolved since she first began working at DECAL. Initially, her position consisted of foundational work that included approving food costs and contracts, ensuring sponsors and institutions were compliant, and establishing relationships with local vendors and farmers. Over time, she has been able to integrate advocacy work into her role that includes ensuring food access, food equity, racial equity, food sovereignty and policy.

Whether conducting traditional training or discussing local sourcing, LaMonika’s favorite part of the job is engaging and building relationships with others. She says, “I love what I do. [DECAL] is the first place I’ve worked that allows me to be creative, incorporate my passion, and use all of my career experience.” A fun fact about LaMonika is that she was a tap dancer in

Michigan for 12 years!

NEW Episode of DECAL Download

Round 2 of STABLE: Short Term Assistance Benefit for Licensed Entities

In May, all licensed child care providers in Georgia were invited to apply for STABLE: Short Term Assistance Benefit for Licensed Entities. This was round one of payments from the \$144 million Georgia received under the federal CARES Act and 3,789 providers received more than \$38.8 million in financial support. Now, it’s time for Round 2. How do you apply and what can the money pay for?

Joining us to talk about STABLE Round 2 is **Woody Dover**, Enterprise Project Management Director here at DECAL.

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

Have an idea for a future topic? [E-mail us](#).

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

On the next ...



This Week's Guests



Amy M. Jacobs
Commissioner of Georgia Department of Early Care and Learning



Woody Dover
Enterprise Project Management Director

This Week's Topic:

STABLE Round 2

Nutrition Division **Marketing & Outreach Team**

Cindy Kicklighter
Gaby Garza



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

This institution is an equal opportunity provider.

Nondiscrimination Statement: English

Nondiscrimination Statement: Spanish

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