Nutrition News

Happy Helpings
Georgia's Summer Food Service Program

February 10, 2022

Happy Helpings
Georgia's Summer Food Service Program

Happy Helpings: Intent to Return Survey

Respond by Feb 15

We are actively planning for the 2022 Happy Helpings, Georgia's Summer Food Service Program (SFSP).

The Nutrition Services Division is looking forward to working with your organization this summer to ensure that kids and teens continue to receive meals when school is not in session.

For planning purposes, we are requesting confirmation of your intent to participate in Happy Helpings 2022. If you have not participated in the short **survey**, please respond by **February 15, 2022**.

Introducing PolicyStat

New User-Friendly Way to Access DECAL CACFP/SFSP Policies & Memorandums

Nutrition Services is excited to introduce **PolicyStat -** an *online policy management system* that will allow CACFP and Happy Helpings, Gerorgia's Summer Food Service Program, organizations and DECAL staff to navigate, locate, and access policy documents more quickly.

The system will also allow online collaboration and workflows that will make drafting, editing, and approving policy documents more efficient for Nutrition Services employees. PolicyStat is available now for public use.

The link for PolicyStat, entitled "PolicyStat," will soon be housed on the DECAL Nutrition Services' webpage, specifically located on the left-hand menu (under the Nutrition webpage) as **PolicyStat** for both CACFP and Happy Helpings. Until then, the system can be accessed by clicking **here**.

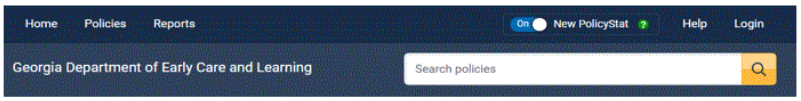
PolicyStat works like any other search engine. It is organized so that institutions and sponsors can search and/or sort a policy or policy memorandum by a keyword, policy number, title, date, area, or program. The system houses both numbered policies and policy memoranda, similar to the format currently on DECAL's website. Over the next several months, various training resources will be offered on how to navigate the system, the first being the Memo Monday webinar in March.

CACFP and Happy Helpings organizations are encouraged to take a moment to become familiar with the system. **Please Note:** as Nutrition Services works to perfect PolicyStat, please continue to use the DECAL website as your main resource for all CACFP and Happy Helpings related policies and memoranda.

For questions, please feel free to contact Robyn Parham at**Robyn.Parham@decal.ga.gov** or Sonja Adams at **Sonja.Adams@decal.ga.gov.**

Tips when Using PolicyStat

Look for these items on the top menu of the screen:



- **Home** – This is the home page. Here you will receive information on any new or newly revised policy documents.
- **Policies** – List all policies and policy memos that currently lives in the system. Policy documents here can be searched and listed by:
  - Title – Title of the policy document. The documents are either a number policy or a policy memorandum (memo).
  - Area – How the policy memos are organized by category.
  - Owner – The person who coordinates the policy from a draft to final approval.
  - Programs – The Child and Adult Care Food Program (CACFP) or Happy Helpings (SFSP)
  - Reports – Currently, this section also lists new and recently revised policies institutions/sponsors.
- Policies can also be searched by typing in key words or titles in the search bar. Documents can also be sorted by Area, Last Revised and Effective Date.

It's Never too Early to Start Planning for Summer 2022

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.

Here's a guide for 2022:

February

- Sign up for mandatory sponsor training classes.
- 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.

Reimbursement Rates for Summer 2022

Effective January 1, 2022 – December 31, 2023

Meal Type	Rural or Self Prep	Other Types of Sites
Breakfast	$2.6050	$2.5550
Lunch/Supper	$4.5625	$4.4875
Snack	$1.0775	$1.0525

Nationwide Waivers:

Happy Helpings: SFSP

Serving Meals during Unanticipated School Closures

Recent nationwide waivers allow flexibility for SFSP during unanticipated school closures. For the purposes of these waivers, unanticipated school closures only occur when instruction is not provided to children. If a school plans to offer virtual learning or a mix of in-person classes and virtual learning, then the school would be considered open and not in an "unanticipated school closure" status.

In the event of an unanticipated school closure, SFSP organizations must request/certify use of a waiver using the USDA waiver module in GA Atlas. SFSP organizations must use the **FY 2021-2022 Program Year** link when certifying. A list of available waivers in the event of an unanticipated school closure can be found **here** (see ***Child Nutrition Waiver Update to Address Meal Service During Unanticipated School Closures and Supply Chain Issues* - September 22, 2021** and Responses #101 through #105).

For additional information on unanticipated school closures, see DECAL memorandum, **"Meal Service During Unanticipated School Closures, March 13, 2020."**

For information on requesting a waiver, please access the following resources:

- **USDA Waiver User Guide** – Provides step by step instructions on how to submit a waiver request in GA Atlas (applies to both CACFP and SFSP).
- **July Memo Monday Webinar** - Discusses procedure updates when requesting a waiver using the USDA Waiver feature in GA ATLAS.

For general questions on requesting a USDA Nationwide Waiver, please contact **Tammie.Baldwin@decal.ga.gov.**

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.*

Child Nutrition Waiver Update

On September 22, 2021, the USDA issued the memorandum*Child Nutrition Waiver Update to Address Meal Service During Unanticipated School Closures and Supply Chain Issues*. This memorandum announced a new set of Child Nutrition Program waivers for school year 2021-2022 for SFSP programs serving meals during unanticipated school closures.

(Note: the following waivers are only for sponsors operating during unanticipated school closures. We don't yet know whether these waivers will be available to all sponsors during the traditional SFSP months.)

Area Eligibility

Allows Program operators to locate Summer Food Service Program (SFSP) open sites in areas that do not meet area eligibility requirements. ****Waiver in effect through June 30, 2022****

Meal Time Waiver

This waiver allows program operators the flexibility to adjust the times meals and snacks are provided in order to streamline operations. ****Waiver in effect through June 30, 2022****

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 in effect through June 30, 2022****

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 in effect through June 30, 2022****

Service of Meals at School Sites

The requirement that limits the operation of SFSP during unanticipated school closures to non-school sites is waived. Program operators may serve meals at school sites during unanticipated school closures. ****Waiver in effect through April 30, 2022****

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 expired September 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 expired September 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 expired September 30, 2021****

Meal Pattern Flexibilities

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

Keep an eye out...

Please keep an eye out for new and revised Happy Helping policies and guidance for FY 2022. For current guidance, policies, and memos, please visit DECAL's **Nutrition Services website**.

Get Informed: Upcoming Training Opportunities

New Distribution Process for Training Announcements

Nutrition Services has changed the distribution of Training Announcements. Beginning in February, only one [1] Training Announcement will be shared monthly that includes all training sessions offered in the upcoming month(s).

Upcoming Training and Technical Assistance

March 2, 2022 – Creative Menu Planning for Nourishing Happy Helpings Meals

Do you find menu planning challenging, or looking for new and creative ways to enhance your menus? Join this webinar to learn:

- the importance of menu planning,
- creative ways to serve nourishing meals and enhance meal appeal,
- tips for increasing locally sourced seasonal foods and cultural foods, and
- guidance for adapting meals to various developmentally appropriate ages.

March 3, 2022 – *Budget Readiness*

Do you have the budget basics? Join this webinar session to learn:

- the purpose of the budget package,
- the purpose of all the budget line items in GA ATLAS, and
- how to prepare & develop a complete GA ATLAS budget package.

March 21, 2022 - *Memo Monday!*

This webinar will provide instructions on how to use Nutrition Services' new policy resource, PolicyStat. Please also be on the lookout for additional information on how to access the system.

Happy Helpings: Georgia's Summer Food Service Program Training

Do you plan to serve summer meals during the FY 2021-2022 program year? If so, please

plan to participate in **one (1)** of the upcoming *Happy Helpings* training sessions. All sessions will be offered virtually.

Experienced Sponsor Training (1 day)
February 23, 2022
March 23, 2022

New Sponsor Training (2 days)
March 30-31, 2022
April 13-14, 2022
April 27-28, 2022

In Case You Missed It:

Webinar Recordings Are Now Available!
If you missed a*webinar*, please visit the **Training and Technical Assistance** webpage for previously recorded webinars. This month's training highlight is the ***December 2020 Memo Monday***. It discusses requirements for obtaining a Food Service Permit, how to complete the Food Service Permit Inquiry Form and FAQs addressed by the Department of Public Health.

Team Nutrition Web Quizzes
USDA's Team Nutrition has developed interactive ten-question web quizzes as a fun way to introduce a variety of nutrition topics. The quizzes can be used during staff training and other nutrition events. Upon completion of each quiz, quiz takers receive a score along with a link to resources that can help expand their knowledge on the topic and build their nutrition skills. Quiz takers can also view a printable version of the questions and answers upon quiz completion. These web quizzes are also available as a widget. Please see a list of available quizzes below.

- **Infant Nutrition Quiz [Spanish]**
- **Toddler Nutrition Quiz [Spanish]**
- **Meal Components Quiz**

Food Buying Guide (FBG) for Child Nutrition Programs Interactive Web-based Tool *New feature!*
USDA's Team Nutrition has released a new feature on the Food Buying Guide (FBG) for Child Nutrition Programs Interactive Web-based Tool. Users can now view the meal pattern requirements per meal component for a selected program and age/grade group while using the FBG calculator. This feature allows for easy access to helpful meal pattern guidance to assist in creating shopping lists. Explore the **Food Buying Guide** today!

Nutrition Ed Nook
It's All About Cauliflower

The February Harvest of the Month (**English** and **Spanish**) item of cauliflower can be enjoyed fresh or frozen.

Cauliflower is a family member of collard greens, mustard greens, and turnip greens, which were January's Harvest of the Month item. Cauliflower is a cool season vegetable that requires plenty of sun and is best harvested in the spring when the high temperature is less than 75˚F.

Cauliflower is an excellent source of vitamins C and K and a good source of fiber, folate, and vitamin B6. Cauliflower can be purchased in white, which is most common, green, orange, and purple. You can steam it, roast it, puree it, mash it, or grate it! Fun fact: Cauliflower was originally grown in Asia around the Mediterranean Sea. It has been grown and eaten across Europe since the 1500s. However, it did not start growing in the U.S. until the 1900s.

Integration:

- **Roasted Cauliflower**
- **Grilled Fall Veggie Kabobs**
- **Skeleton Vegetable Board**
- **Potato-Cauliflower Mash**
- **Low Carb Cauliflower Hummus**

Education:

- *Grow* cauliflower – it is a cool-season vegetable but is more difficult to grow than other members of the cabbage family.
- *Make* different cauliflower recipes to share with participants to see which recipe they enjoy the most.
- *Talk* with families about how participants can help with meal preparation including washing and draining cauliflower florets to be cooked in a dish. **Bonus:** send cauliflower recipes home for families to try together!

Conversation:

- Have the participants you serve tasted cauliflower before?
- What is their favorite way to eat cauliflower?
- What other vegetables do they like to eat with their cauliflower?

February's Harvest of the Month BONUS Item: Milk

A glass a day wards the diseases away! Milk is fresh, creamy, and full of nutrition. The February Bonus Harvest of the Month item milk is a great source of many important nutrients, such as calcium and vitamin D. These nutrients are important for growth and development. According to FAO, in 2019, the U.S. produced about 11% of the world's total milk production. According to Georgia Grown, Georgia dairies produced 205 million gallons of milk. Take a look at the **Mayfield Dairy Farms** website, with different locations throughout GA. Share a fresh, cold glass of milk or try this **"Golden Milk"** recipe with your program participants. To learn more about where milk comes from and how it is processed, visit the **Georgia Mobile Diary Classroom** website.

Share your Harvest of the Month stories and menu integration of cauliflower with Nutrition Health Educator, Diana Myers, MS, RD, LD at **diana.myers@decal.ga.gov**!

Morgan Chapman serves as Nutrition Public Health Intern

The Nutrition Division welcomes Morgan Chapman to her new position as the Nutrition Public Health Intern. In this role, she will assist Diana Myers, Nutrition Health Educator with planning and coordinating health education programs that support sponsors and institutions for the Child and Adult Care Program (CACFP) and Happy Helpings, Georgia's Summer Food Service Program.

"I am excited to intern with the Nutrition Division, learnng and understanding how the division works to ensure children across Georgia have access to healthy meals," said Morgan.

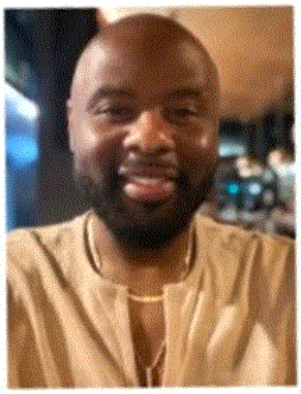
Morgan's passions include working with children and helping others. She enjoys cooking, traveling, and spending time with family and friends.

Morgan's work experience includes serving as a TEEMS AmeriCorps service member at the Samuel L. Jones Boys & Girls Club in Decatur. There, she led after-school programming designed to provide homework assistance in math and science while creating fun strategies for learning. While working at the Boys & Girls Club, she started a Cooking Club that intersected fun, food and education and saw first-hand how children enjoy learning and trying new foods

In 2019, Morgan graduated Magna Cum Laude from Georgia State University with a Bachelor of Science in Biological Sciences (Biology). While at Georgia State, Morgan worked as a COVID-19 Case Investigator with the Student Health Clinic and currently serves as a Graduate Administrative Assistant. She will graduate in May with a Master of Public Health in Epidemiology, while concurrently earning a Maternal and Child Health Graduate Certificate.

Upon graduation, Morgan plans to attend medical school. Her ultimate career goal is to become a pediatrician. She says her science and public health background will prepare her to be a great doctor, because she understands “that patients are more than the set of symptoms they present with." She believes it is important to know more about your patients than just their illness or disease. "Patients should be treated as holistic individuals, and understanding the social determinants of health, connecting patients to resources outside of a doctor’s office are just as important." she added.

Morgan takes pride in her different experiences because they’ve helped her learn how medicine and public health work together to ensure that patients have greater success in health and quality of life. She’s excited to become an effective and informed pediatrician.



Nutrition Services welcomes Jerald Savage, Business Operations Representative

Jerald has over a decade of extensive experience working with the State of Georgia with the Division of Family & Children Services (DFCS) and the private sector in customer service and determining eligibility for program participation. Additionally, Jerald has previous experience working with both the Summer Food Service Program (SFSP) and the Child and Adult Care Program (CACFP) in the role of Food Program Coordinator for two of DECAL’s approved CACFP/SFSP sponsors.

Jerald earned a bachelor’s degree in Sociology from Morris Brown College. He is also a proud member of Alpha Phi Alpha Fraternity, Inc. In his leisure time, Jerald loves cooking and spending time with his two adult children, ages 20 and 29. He is also an entertainer; he sings and acts. We are excited to have Jerald with DECAL! His dynamic experience and knowledge will be valuable to our team and division!

Updated Contact Information for Business Operations Representatives

Business Operations Specialist	Institution Assignment	Email	Phone Number
Temika Moore	0 (zero)-G,	Temika.Moore@decal.ga.gov	(404) 463-1494
Jerald Savage	H-P	Jerald. Savage@decal.ga.gov	(770)405-7916
Edith Pierre	Q-Z	Edith.Pierre@decal.ga.gov	(404) 463-8314

Nutrition Services welcomes Kristy Williams, Budget Compliance Specialist

Please join Nutrition Services in welcoming Kristy Williams to her new role as Budget Compliance Specialist.

Although new to DECAL, Kristy is not new to the State of Georgia. She brings with her 12 years of financial experience. Six of those years she worked for the Georgia Department of Human Services (DHS) and the Georgia Department of Community Affairs (DCA).

Kristy is currently completing a Bachelor of Business Administration in Finance from Arizona State University. She is also set to wed in March 2022! We are excited to have Kristy with DECAL! Her dynamic experience and knowledge will be valuable to our team and division!

Dates to Remember

DATE:	
February 15	• Deadline to participate in Intent to Return Survey
February 23	• Experienced Sponsor Training
March 1	• Happy Helping Summit for Potential Sponsors
March 2	• Creative Menu Planning for Nourishing Happy Helpings Meals Webinar
March 3	• Budget Readiness Webinar
March 21	• Memo Monday
March 23	• Experienced Sponsor Training
March 30-31	• New Sponsor Training
April 13-14	• New Sponsor Training
April 27-28	• New Sponsor Training

Happy Helpings Resources:

The following documents were covered in previous newsletters:

- **COVID Resources for Sponsors**
- **Updated CDC Guidance for Operating Early Care & Education/Child Care Programs**
- **After School Programs Required to Apply for License or Exemption to Participate in At-Risk**
- **Annual Year End Reconciliation Notice**

- Nutrition Services announces New Brand Identity for the Summer Food Service Program: Happy Helpings
- Claim Deadlines announced for FY2022
- How to Submit a Waiver Request
- Transitioning from SFSP to CACFP At Risk Afterschool Meals
- Income Eligibility Guidelines for FY 2022
- Questions and Answers for Child Nutrition Program Operations in School Year 2021-2022
- What to do if you have lost or destroyed records
- SFSP Reimbursement Rates for 2021
- Updated SFSP Sponsor Monitoring Guidance during COVID-19
- Waiver to Claim Meals Prior to SFSP Approval
- How to File a SFSP Claim for Reimbursement
- Budgeting for SFSP
- Pre-Award Costs and Advance Requests
- USDA extends Flexibilities for Summer 2021
- Suspension and Debarment Certification Requirement
- Update: Procurement Templates (Formal and Informal Documents)
- Virtual Vendor Summit Replay

How was my Customer Service?

Provide feedback on your experience with the Nutrition Team

Click on the icon at right to participate in the customer service survey. Responses are anonymous.

NEW DECAL Download

Child Care Services: Consulant of the Day

DECAL's Child Care Services Division is responsible for ensuring the health and safety of thousands of children in Georgia while also providing training and technical assistance, licensing new child care programs, and determining exempt programs.

The division also responds to any concerns or complaints the public may have through the CCS Consultant of the Day. This is an important way the public serves as our eyes and ears across the state.

Joining us this week on the DECAL Download to talk about the CCS Consultant of the day is Tahishe Smith, the CCS Intake Manager for the Complaint Unit.

Click here to listen.

Nutrition Division
Marketing & Outreach Team

Cindy Kicklighter

Nutrition Services
DECAL

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