



PROCUREMENT SPOTLIGHT

Procurement Information & Tips for CACFP and SFSP Participants

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PROCURING LOCAL FOODS FOR THE SUMMER



With Summer fast approaching, now is the perfect time to assimilate local foods into your summer menus. When deciding to utilize local foods, remember items are not restricted to just produce. For example, dairy, beans, meat and fish can be considered local so long as they retain the inherent characteristics.

There are various sources available to assist in procuring local foods - Farmer's Markets, Community/Urban Gardens, Food Banks, Co-op/Food Hubs, etc. For assistance on procuring local foods for the summer, please utilize USDA's [Procuring Local Foods for Child Nutrition Programs](#) as a resource.

VENDOR LIST NOW AVAILABLE ON DECAL'S WEBSITE

Check out [UPDATES](#) on page 2 for more information!

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SFSP PROCUREMENT REMINDERS

SFSP Fiscal Year 2018 is here! Now is the time to begin planning food costs. This includes reviewing any contracts that may be up for renewal or have reached their term limit. An election notice will be sent out in the coming weeks to determine how you will procure goods and services for summer 2018.

Please complete the election notice and return via email to LaMonika Jones, Procurement and Purchasing Compliance Officer, at LaMonika.Jones@dec.al.gov as soon as possible.

PROCUREMENT TRAINING



Procurement 101 Face-to-Face Training was recently held on April 10th. For your convenience, as well as for those who may not have been able to attend, please see the presentation below as a reference for completing procurement for SFSP FY18.

[Procurement 101 Face-to-Face Training Presentation](#)

RESOURCES FOR YOUR ORGANIZATION

1. [PROCUREMENT MANUAL](#)
2. [PROCUREMENT AND PURCHASING POLICY TEMPLATE](#)
3. [SUMMER FOOD SERVICE PROGRAM \(SFSP\) PROCUREMENT REQUIREMENTS](#)
4. [10 FACTS TO CONSIDER WHEN PROCURING LOCAL FOODS DURING THE SUMMER MONTHS](#)
5. [USDA WEBSITE - PROCURING LOCAL FOODS](#)

UPDATES

To assist with your purchasing, a list of vendors able to meet your food service needs has been made available on the DECAL website under the Nutrition/SFSP Participant Information/Procurement Page.

Vendors are able to provide food and non-food Item needs. The list will be updated periodically as new vendors become available. For your convenience the list can be accessed [here](#).