

Nutrition News

Summer Food Service Program



April 2019 • Edition XLIII

DECAL Spreads the Word about SFSP throughout Georgia

The Nutrition Division's Marketing and Outreach Team kicked off the 2019 Summer Food Service Program (SFSP) Information Sessions at Lee County Library in Leesburg, Georgia.



Several community representatives attended to learn more about providing nutritious meals to children in low income areas through SFSP.

Faith Register, a representative from New Visions also attended the information session and shared her perspective as a SFSP sponsor.

DECAL is hosting several in-person information sessions to recruit additional sponsors for the SFSP.

If you know an organization that would be interested in becoming a sponsor, please encourage them to contact **Cindy Kicklighter** via email or at **404.656.3221**.

Additionally, we encourage you to contact us if you are interested in expanding your program to include additional sites.

2019 Target Counties

Charlton	Pulaski
Dodge	Pike
Dooly	Stewart
Harris	Treutlen
Jenkins	Webster
Lanier	Wheeler
Lee	Wilcox
Montgomery	Worth

Big news! This issue of the Summer Food Service Program Newsletter, Nutrition News, features an updated header using the image of Bright from the Start's mascot CaLi. This effort is the first step in building a new brand identity for our Summer Food Service Program.

Soon you will start to see CaLi incorporated in all SFSP communications including flyers, posters, signage, websites and social media. We believe the new look sets us apart from other Summer Food Service Programs and will help create that emotional bond that bridges the gap between our program and the audiences that we are trying to reach: Families and Children.



NEW! Requested Application Effective Date Feature Added to ATLAS

You will notice a new field in ATLAS that captures the date an application or revision to an application becomes effective. This feature is called: "Requested Application Effective Date."

Initially, the Requested Application Date will default to 10/1/2018, because it is the beginning of the new fiscal year. However, it's important to note that if you revise your site application, ***you must change this field to reflect the month the change takes effect.***

For example, if a site was initially approved to serve breakfast, but beginning in July the site will instead start serving lunch, you will need to change the Requested Application Effective Date to 7/1/2019 as shown below.

**SFSP Site Application
For School Year: 2018 - 2019**

Version: Original

Effective Date

1. Requested Application Effective Date: ←

Street Address

2. Address Line 1:
Address Line 2:
3. City:
4. State: Zip:
5. County:

Site Contact

Person in charge of this site on a daily basis.

6. Name: Salutation: First Name: Last Name:
7. Date of Birth: (mm/dd/yyyy)
8. Email Address:
9. Facility Phone: Ext: Fax:
10. Cell/Alt Phone:
11. Title:

General Site Information

12. Operation Dates: Start: End:
13. Enter the number of days the Site will operate each month:

OCT 2018	NOV 2018	DEC 2018	JAN 2019	FEB 2019	MAR 2019	APR 2019	MAY 2019	JUN 2019	JUL 2019	AUG 2019	SEP 2019
<input type="text" value="0"/>	<input type="text" value="20"/>	<input type="text" value="10"/>	<input type="text" value="0"/>	<input type="text" value="0"/>							

14. Check meal type(s) to be served at this site:
 Breakfast AM Snack Lunch PM Snack Supper

If you have any questions about revising site applications, please contact your Application Specialist.

SFSP Renewal Reminders

Please see the list of action items listed below to ensure your organization is prepared for the summer season:

- Register and attend 2019 SFSP training session
- Enroll in Program Year FY2019*
- Complete Annual Certification Statements*
- Review and update the FY2019 Application, which may include:
 - Review of entire application
 - Revision to Management Plan
 - Submission of annual budget
 - Review and revision of site applications
 - Submission of annual documents

***Note:** Dual sponsors who have already enrolled in FY2019 CACFP are not required to re-enroll and do not need to complete annual certification statements.

Allowable Costs: Health Inspection Licensing & Fees

Did you know Health Inspections are an allowable cost under SFSP?

Follow the steps below:

- Licensing and Fees* must be included in the SFSP budget as an operating expense under Facilities and Space Costs.
- An invoice or quote must be uploaded in ATLAS for review.

****Only licensing and fees costs are allowable. Repairs and upgrades needed for facilities to be certified or approved by the State or local health department are excluded from health and safety inspection costs.***

For more guidance and clarification on health and safety inspection requirements in the SFSP click [here](#).

SFSP Program Training Dates

Have you registered for training? It's not too late! See below the list of training sessions for 2019. Self registration is available through ATLAS. Please contact [Sylvia Boykin](#) for more information.

SFSP New Sponsor Training

April 9-10, 2019

Columbus Technical College
928 Manchester Exp.
(Library - Room 600)
Columbus, GA 31904

April 23-24, 2019

DeBose Porter Center
560 Pinehill Road
Dublin, GA 31021

May 6-7, 2019

Oak Conference Room
Atlanta, GA

Procurement Training

April 15, 2019

Oak Conference Room
Atlanta, GA

Record Keeping Training

April 17, 2019

Webinar

Budget Training

April 18

Dubose Porter Center
560 Pinehill Road
Dublin, Georgia 31021

SFSP Operations and Policy Update

DECAL recently issued critical SFSP operations and policy guidance covering:

- Child Nutrition Program Statewide Waivers - Update on DECAL's Waiver Request
- Income Eligibility Guidelines for SY 2019-2020
- 2019 Reimbursement Rates for SFSP
- Pre-Operational Visits
- Tips for Entering Site Level Information in ATLAS

Please click [here](#) for a copy of the guidance.

Important Update: Procurement Requirement for Administrative Sponsors

Following acknowledgement from USDA SERO regarding outdated/incorrect information found on Page 92 in the Procuring Local Foods Guide, "Buying Local in the CACFP" as well as in FNS Instruction 796-2, Revision 4, "Questions and Answers" all CACFP entities (institutions and facilities) are required to follow federal procurement requirements.

According to 2 CFR 200.318 a "non-Federal entity" is required to use its own documented procurement procedures which reflect applicable State, local and tribal laws, provided that the procurements conform to applicable Federal law and standards identified in 2 CFR 200. The "non-Federal entity" is defined as a recipient or subrecipient of Federal Funds per 2 CFR 200.69. Sub-recipients are defined as non-federal entities receiving a sub-award from a pass-through entity (State Agency or Sponsor) per 2 CFR 200.93.

This will be updated/revised by FNS.

For more information please contact **LaMonika Jones, Procurement and Purchasing Compliance Officer**, at lamonika.jones@dec.al.ga.gov.

Nutrition ED Nook



The seventh Annual Georgia Farm to School and Early Care and Education Summit will be held **June 7-8**, at Helms College in Macon. The Summit features dynamic, hands on education sessions, workshops, and field trips for early care providers and k-12 staff on gardening, cooking with kids, local procurement, and more!

This event is co-hosted by the Georgia Department of Early Care and Learning and Georgia Organics and presented by the Georgia Farm to School Alliance and the Georgia Farm to Early Care and Education Coalition.

Registration is now open, click [here](#) for more information.

Summit features include:

- dynamic, hands on education sessions,
- gardening workshops and field trips,

- cooking with kids,
- local procurement, and more!

There are a limited number of scholarships available. To register or to apply for a scholarship, click [here!](#)

- Scholarship deadline: **April 11**
- Registration deadline: **May 13**

Local Sourcing Spotlight: Fresh Marta Market

The Fresh Marta Market is a collaborative initiative between Marta, Community Farmers Market, Atlanta Community Food Bank, Organix Matters and Food Oasis that brings fresh produce stands to five Marta train stations in areas with limited food access.

Food items are locally sourced from members of the Southwest Atlanta Growers Cooperative along with non-local products in order to maximize the quantity of fresh foods accessible to patrons.

For more information, please visit [The Fresh Marta Market](#) website.

Strawberry Season Is Here!

April marks the beginning on Strawberry season in Georgia. According to the [University of Illinois Extension](#), consuming (8) strawberries will provide 140% of the recommended daily intake of Vitamin C for children.

Grown in all 50 states, strawberries are the first fruit to ripen in the spring. As strawberry season arrives, use this as an opportunity to participate in a field trip to one of the many [Georgia Grown Strawberry Fields](#).

After picking your favorite strawberries, try this delicious recipe for [Homemade Strawberry Fruit Rollups](#) courtesy of Fifteen Spatulas, see recipe below.

Homemade Strawberry Fruit Roll-ups

Ingredients

- 8 oz strawberries (stems trimmed)
- 1 tbsp freshly squeezed lemon juice
- 3 tbsp sugar (optional)

Instructions

- Place the trimmed strawberries in a blender or food processor and puree them for a minute or so until smooth. You don't want any strawberry chunks in the mixture.
- Transfer the strawberry puree to a saucepan and add the lemon juice and sugar, if using. Turn the heat to medium high, and cook the mixture for about 10 minutes, stirring frequently, until the mixture is thick and jammy.



The goal here is to cook out much of the moisture.

- Preheat the oven to 170 degrees F, or as low as your oven will go, making sure it's less than 200 degrees at the highest.
- Spread the strawberry jam into a rectangle shape onto a baking pan lined with parchment paper. You may use an offset spatula or a regular spatula to help spread the mixture as evenly as possible, until the rectangle is about 1/8 inch thick. Keep in mind the fruit leather will lose some of its thickness in the oven as it dehydrates, so make sure that none of the jam is so thin that you can see through it as you spread.
- Cook in the oven for 3-4 hours, until the fruit mixture no longer feels sticky, just a bit tacky. Remove from the oven and let it cool completely. Transfer to a cutting board lined with wax paper, and use a pizza cutter to cut long strips. Roll them up into the fruit roll-ups, and enjoy!

Dates to Remember:

April 15	Procurement 101	Atlanta, Ga
April 17	SFSP Recordkeeping	Webinar
April 18	Budget 101	Dublin, Ga
May 8	Food Safety	Webinar
May 8	Food Safety	Webinar
June 7-8	Georgia Farm to School ECE Summit	Macon, Ga

Have you listened to DECAL Download?

On average, DECAL's Child Care Services consultants make 12,000 unannounced annual visits to inspect and support licensed child care programs in Georgia. Listen to this week's episode of DECAL Download where Marsha Ruiz Crosby, Northwest Regional Manager for Child Care Services, and Randy Hudgins, Director of Research, discuss visits to child care programs.



DECAL Download

New Episodes Every Wednesday!

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Georgia Department of Early Care and Learning

Nutrition Division Marketing & Outreach Team

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