

# NUTRITION NEWS

Helpful Hints & Tips | SFSP Edition XIX

## • CN Label Verification Report Now Available •

The Nutrition, Education, Training, and Technical Assistance (NETTA) Division of the Food and Nutrition Services' Child Nutrition Programs has made great strides to address concerns expressed by state officials, school program operators, and the industry regarding acceptable documentation during an administrative review. In response to these concerns, NETTA created the CN Label Verification Reporting System.

The CN Label Verification Reporting System was developed to help state agency reviewers, child nutrition program operators, and the food industry verify the status of a CN Label and the validity of a CN Label copied with a watermark. The new system produces two comprehensive monthly reports:

- [CN Label Verification Report](#)
- [CN Label Manufacturers Report](#)

The CN Label Verification Report includes all information pertaining to the valid CN Label: the crediting information (meal pattern contribution statement); label expiration date; and the manufacturer's establishment number. This new online report replaces the previous authorized list published on the CN Labeling website (<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program>).

The CN Label Manufacturers Report includes the contact information for all manufacturers authorized to produce CN Labeled products. The users will be able to link the manufacturer's list from the CN Label Verification Report.

## • Urban Parks and the SFSP •



The National Park Service (NPS) is celebrating 100 years of service this year and would like to attract children and teens to urban parks across the county by providing meals on site.

There are ten parks across the state that are interested in serving as SFSP sites. If you would like to expand your meal service and take on one of the parks as a site, contact Shani Drake, Marketing & Outreach Manager at [shani.drake@decals.ga.gov](mailto:shani.drake@decals.ga.gov). This is a great opportunity to expand your meal service in 2016!

## • Application Deadline Dates •



The federal deadline for all SFSP applications is June 15th! SFSP sponsors should complete and submit your application as soon as possible. Failure to submit a complete application by the deadline date may delay review and approval of the application. Meals served prior to the approval of the application are not eligible for reimbursement.

Refer to the FY 2016 SFSP Application Instruction Booklet located [here](#) for detailed instructions on completing the application. The instruction booklet may also be accessed from the FY 2016 SFSP flash drive provided at annual training.

## • Farm-to-Summer Resources •

Need ideas on keeping children engaged at your SFSP sites? Looking to add variety to your summer meals menus? Farm-to-Summer is a way to keep kids engaged and to expose children to the bounty of fresh produce available during the summer months. In Georgia, local harvests peak during the warmest months of the year. This provides an excellent opportunity for sponsors to explore the local produce and foods available from farmers, co-ops, community supported agriculture (CSA) programs, and other sources in the state. Below are resources to help you expand your summer meals program by incorporating Farm-to-Summer.

### Create an “edible” summer meals site

Sponsors are encouraged to establish open meal sites at community gardens, farmers markets, and other sites highlighting agricultural-based activities. Farmers markets are an excellent meal site option where children can be engaged by the many fresh and local offerings, and can be taught about the process of bringing food to the table. Find your nearest local farmers market [here](#) and set up an open site today.

### Benefits of Farm-to-Summer

- Sponsors can increase participation by improving the quality and appeal of meals and keeping kids engaged through fun, hands-on activities.
- Kids and teens can access fresh, nutritious meals and experience hands-on learning activities at meal sites, staying nourished and active while school is out.
- School food authorities (SFAs) participating in the SFSP can begin efforts to source locally during the summer providing an optimal opportunity to test recipes using local foods and creating menus children will love.

### Farm-to-Summer Resources for SFSP Sponsors

*(Click the “resource” name to access that document, webinar, etc.)*

Resource	Description
<a href="#">Farm-to-Summer Fact Sheet</a>	Describes the various ways Farm-to-Summer can be implemented in your summer meals programs
<a href="#">Local Foods and Related Activities in Summer Meals Programs, with Questions &amp; Answers</a>	Provides guidance on incorporating local foods and nutrition and agriculture-based activities in the SFSP
<a href="#">Procuring Local Foods for Child Nutrition Programs</a>	Covers procurement basics, defining local, where to find local products, and the variety of ways SFSP sponsors can purchase locally in accordance with regulations
<a href="#">Serving High Quality Meals in Summer Meals Webinar</a>	Covers ways to create and serve high quality meals in the SFSP, including a section on local sourcing beginning around the 16:00 minute mark
<a href="#">Integrating Local Foods into Child Nutrition Programs Fact Sheet</a>	Provides tips on how to integrate local produce and foods into your SFSP meal service operations
<a href="#">USDA Farm to School Grant Program (for school-based summer meals programs)</a>	Helps eligible entities implement farm-to-school programs that improve access to local foods in eligible schools

This month’s agricultural education idea highlights children’s books and showcases innovative ideas promoting use of local produce. These links ([here](#) and [here](#)) highlight resources families can use to promote agricultural education at home. For a list of books that promote agricultural knowledge, email Shani Drake, Marketing & Outreach Manager at [shani.drake@dec.al.ga.gov](mailto:shani.drake@dec.al.ga.gov).