



The webinar will begin at 1:30pm..



SUMMER FOOD SERVICE PROGRAM



STEPHANIE DROSS

SFSP CONSULTANT





SFSP STORIES



My parents do not care about me or my sisters. They both don't work and they have friends over all the time drinking. We never have food and we have getting ready by ourselves for school all the time. We wish we had parents like other kids at school.



My parents love me and spend tons of time with me. I am an only child. My mom says she wants another child but she says kids are expensive. She likes me to eat at school because I can eat breakfast and lunch for free and it helps our family out.



My parents both work around the clock. We have a lot of money but I wish my family hung out together sometimes. I am at home with my brother a lot. We eat tons of peanut butter and jelly sandwiches because we will burn the house down if we fry and cook. We like the hot meals we get at school.



BACKGROUND



- ☉ Ensure children could continue to receive nutritious meals during the summer months
- ☉ Largest Federal resource available for local sponsors
- ☉ Join us in support children by becoming a partner in Summer Food Service Program!



VASTLY UNDER-UTILIZED

- ☉ Food insecurity rises during the summer months
- ☉ 195,712 Iowa children out of 475,716 total students are eligible for free and reduced priced meals
- ☉ An average of 19,766 Iowa children attended summer sites each day
 - Reaching only 10% of those in need and 4% of all students





HOW DOES FOOD INSECURITY AFFECT CHILDREN?

The types of effects



1
Health and developmental issues



2
Poor academic performance



3
Behavioral problems
Irritability, difficulty



BUT GROWING

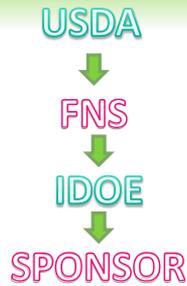
2002 –
218,616 lunch
meals served

2014 –
705,817 lunch
meals served





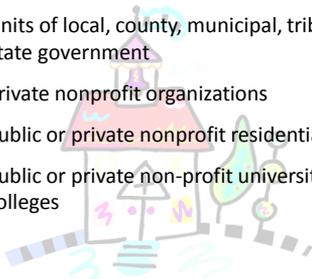
HOW DOES SFSP WORK?





WHO CAN SPONSOR SFSP?

- ⊙ Public or private non-profit schools
- ⊙ Units of local, county, municipal, tribal, or State government
- ⊙ Private nonprofit organizations
- ⊙ Public or private nonprofit residential camps
- ⊙ Public or private non-profit universities or colleges





WHO IS ELIGIBLE TO GET FREE MEALS?

- ⦿ Open or enrolled sites: all children 18 years or younger
- ⦿ Camps: only the children eligible for F&R
- ⦿ People over age 18 who are enrolled in the school programs for persons with disabilities





HOW ARE SFSP MEALS PREPARED?

- ⦿ Self preparation
- ⦿ Agreement through area school
- ⦿ Contract with a vendor





MEALS MUST BE CONSUMED ON-SITE!





MEAL SERVICE

- ⦿ Two meals or one meal & snack per day
- ⦿ Meals must meet USDA standards
- ⦿ Meal pattern requirements
 - ⦿ Milk
 - ⦿ Vegetables and/or fruits
 - ⦿ Bread and bread alternates
 - ⦿ Meat and meat alternates





Summer Food Service Program Meal Pattern Requirements

	Breakfast	Lunch or Snapper	Snack ¹ (Classroom or free of the line)
Milk, fluid	1 cup (8 fl. oz.) ²	1 cup (8 fl. oz.) ²	1 cup (8 fl. oz.) ²
Vegetables and/or Fruits Vegetable(s) and/or fruit(s), or Full-strength vegetable or fruit juice or an equivalent quantity of any combination of vegetable(s), fruit(s), and juice	1/2 cup	1/2 cup total ²	1/2 cup
Grains and Bread ²	1 slice	1 slice	1 slice
Bread or Cooked, brown, roll, sandwich, etc. or Cold dry cereal	1 serving	1 serving	1 serving
Cooked pork or poultry product	1/2 cup	1/2 cup	1/2 cup or 1 oz. ¹
Cooked meat or seafood product	1/2 cup	1/2 cup	1/2 cup
Cooked cereal or cereal grains or an equivalent quantity of any combination of grains/breads	1/2 cup	1/2 cup	1/2 cup
Meat and Meat Alternates	(Optional)		
Lean meat or poultry or fish or cheese product ¹	1 oz.	2 oz.	1 oz.
Cheese	1 oz.	2 oz.	1 oz.
Eggs	1/2 large egg	1 large egg	1/2 large egg
Cooked dry beans or peas	1/2 cup	1/2 cup	1/2 cup
Peanut butter or soy nut butter or other nut or seed butter	2 tbsp.	4 tbsp.	2 tbsp.
Peanut or soy nut or tree nut or seed	1 oz.	1 oz. or 30% ¹	1 oz.
Yogurt, plain or sweetened and flavored	4 oz. or 1/2 cup	8 oz. or 1 cup	4 oz. or 1/2 cup
An equivalent quantity of any combination of the above quantities			

¹For the purpose of this table, 1 cup means a standard measuring cup.
²Minimum amounts can be found on the next page.





SERVING QUALITY MEALS

- ⦿ Balance color, texture, flavor and shape
- ⦿ Create meals that appeal to the senses
- ⦿ Serve foods that are “kid-friendly”
- ⦿ Moderate levels of fat, sugar, and salt
- ⦿ Emphasize use of whole grains
- ⦿ Utilize USDA foods
- ⦿ Utilize locally-grown items





FOUR WAYS YOU CAN PARTICIPATE IN SFSP!





1. BECOME A SPONSOR!

- ⦿ Attend IDOE trainings
- ⦿ Locate eligible sites
- ⦿ Hire, train and supervise staff
- ⦿ Arrange meals
- ⦿ Monitor your sites
- ⦿ Prepare claims





2. RUN A SITE

- ⦿ Attend your sponsor's training
- ⦿ Supervise activities and meal service
- ⦿ Distribute meals by following SFSP guidelines
- ⦿ Keep daily records of meals served
- ⦿ Keep the site clean and sanitary
- ⦿ Store food appropriately





3. BE A VENDOR

- ⦿ Meet appropriate health and sanitation standards
- ⦿ Prepare meals meeting Federal nutritional guidelines
- ⦿ Deliver meals on schedule
- ⦿ Keep delivery records
- ⦿ Fulfill the terms of the agreement or contract





4. VOLUNTEER

- ⦿ Arts and Crafts
- ⦿ Tutoring
- ⦿ Mentoring
- ⦿ Athletics
- ⦿ Music
- ⦿ Games
- ⦿ Reading
- ⦿ Gardening
- ⦿ Coaching
- ⦿ Cooking
- ⦿ Life Skills
- ⦿ Swimming
- ⦿ Entertainment
- ⦿ Anything fun!





BECOMING A SPONSOR





LEARN ABOUT SFSP



- By attending this training!
- Find out what is going on in your community
- Talk with current sponsors
- Talk with people in your community to help ensure the success of your program!



DETERMINE THE LOCATION OF SITES

- Are there low-income children in the area?
- Are there fun activities already planned in the area?
- How easily and safely can children access the site?
- How will you determine eligibility?
- Will you prepare the meals yourself?





COMPLETE AN APPLICATION



- On-line application through IowaCNP
- Include proposed budget, serving sites, types of meals, and meal times
- SFSP agreement



COORDINATE SUPPORT AND PARTICIPATION

- Reach out to community leaders, organizations and residents
- ◎ Overall coordination
- ◎ Market your summer program
- Families must be aware of the availability of meals





PARTICIPATION

- Establish sites central to numerous activities in place at school- team practices, summer weightlifting, summer enrichment, drivers education, and swim lessons
- Identify community partners
- Provide programs at sites in partnerships with 4H, Girl Scouts, County Conversation & Extension Offices, and Public Library
- Partner with your local food bank to offer a Backpack Program
- Select sites that have a high population density or that are in close proximity to a swimming pool, recreation facility, or other planned activities
- Provide transportation to rural communities
- Establish mobile feeding sites when barriers in place
- Utilize incentive prizes to draw children back to the site
- Partner with your local city





PROMOTION

- Create a kick-off event in your community
- Flyers sent home in backpacks
- Articles in school newsletter, on school menus, & in church bulletins
- Notices on school websites and via e-mail & phone blast systems
- Ads in local newspaper
- PSAs on local radio stations
- Flyers distributed on car windshields
- Door hangers on houses in neighborhood of site
- Post flyer at local convenience stores, libraries, grocery stores & apartment complexes



SFSP REIMBURSEMENT RATES 2015

Per meal rates in whole or fractions of U.S. dollars	All states except Alaska and Hawaii	
	Rural or self-prep site	All other types of sites
Breakfast	2.0225	1.9850
Lunch or Supper	3.5450	3.4875
Snack	0.8400	0.8225

● Obtaining Reimbursement for SFSP Meals:

- Per-meal basis
- Claim must be submitted each month
- Reimbursement rates to cover both operational and administrative expenses





OPERATING COSTS

- Processing, transporting, storing and handling food
- Salaries & benefits of cooks, site personnel, and other staff
- Utensils, plates, and other nonfood supplies
- Maintenance and rented items
- Kitchen utilities
- Supervision of children
- Site clean-up
- Transporting children to and from rural sites
- Meals that may be served to SFSP workers and volunteers





ADMINISTRATIVE COSTS

- Salaries of supervisory staff, monitors, trainers, and office employees
- Rental of offices, office equipment, and cars
- Building utilities
- Insurance costs
- Postage
- Audits
- Travel costs
- Office supplies





PROCUREMENT

- Purchasing of food, supplies, good, and other services
- ALL purchases must be competitive and offer free and open competition
 - Request bids from 3 sources
- May extend existing contracts (i.e. milk, bread)
 - Next bid cycle make contract for 12 months
- Informal bidding process for food costs less than \$150,000 or based on your local policy





GEOGRAPHIC PREFERENCE

- The Food, Conservation, & Energy Act of 2008 allows sponsors to apply a geographic preference on the procurement of unprocessed locally grown or raised products
- USDA does not define the geographic area to be considered as local
 - The sponsor can make that determination
- Must not define local in a manner that restricts free and open competition
- Recommend at least 3 sources be contacted who are eligible, able, and willing to provide locally grown products





GEOGRAPHIC PREFERENCE

- Applies to unprocessed agricultural products
 - Only products that retain their inherent character
- Unprocessed agricultural products include:
 - Locally grown fresh fruits & vegetables
 - Are allowed to be washed and bagged
 - Fruits & vegetables may be frozen and bagged
 - Locally raised eggs & pasteurized milk
 - Eggs may be placed in a carton
 - Locally raised poultry & livestock
 - Butchering may include grinding beef or pork
 - Canned local fruits & vegetables are NOT allowed
 - Heating changes the inherent character





REMEMBER....

- ☉ SFSP is a nonprofit food service program for children
- ☉ Sponsors must be prepared to manage their food service programs carefully
- ☉ Closely monitor all expenses





EVERYONE WINS WITH SUMMER FOOD!



- ☉ Children
- ☉ Parents
- ☉ Food service workers
- ☉ Organizations
- ☉ Communities



ARE YOU READY?





UPCOMING WEBINARS

- ⦿ Application Completion Workshop
 - ⦿ Thursday, March 12th, 1:30-3:00pm
 - ⦿ Application deadline – May 8th
- ⦿ Summer Food Service Program Updates and Reminder – REQUIRED
 - ⦿ Thursday, May 7th, 1:30-3:30pm





QUESTIONS



- ⦿ Iowa Department of Education
 - ⦿ Bureau of Nutrition and Health Services
 - ⦿ Stephanie Dross
 - ⦿ stephanie.dross@iowa.gov
 - ⦿ 515-281-4760

- ⦿ <http://www.fns.usda.gov/sfsp/summer-food-service-program-sfsp>
- ⦿ <https://www.educateiowa.gov/pk-12/nutrition-programs-0>
