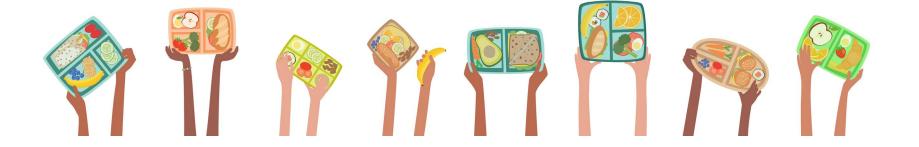
# **ISBE & USDA Update**

Illinois School Nutrition Association Annual Conference





# What's New?

#### What's New

- PUBLIC HEALTH ALERT: Ready-To-Eat Meals Containing Pasta
- FOOD RECALL: Chicken Corn Dog and Ground Turkey on a Stick Products
- FOOD RECALL: Corn Dog and Sausage on a Stick Products
- FOOD RECALL: Deep Brand Frozen Retail and Mail Order Products

#### CHILD AND ADULT CARE FOOD PROGRAM

- Share Your Expertise as a CACFP 101 Webinar Panelist
- Nov. 18 Webinar on "Recognizing Infant Readiness for Solid Foods"
- · Oct, 21 Webinar on "Fostering Healthy Habits and Nutrition Education"
- FY 26 Renewal Application Deadline Oct, 31
- Read the Latest Issue of the Mealtime Minutes Newsletter

#### SCHOOL NUTRITION PROGRAMS

- In Case You Missed It: October ISBE SNP Update
- · Sign Up for an Administrative Review Workshop
- Updated Verification Training and Resources Available
- · Apply for a FY 26 Patrick Leahy Farm to School Grant
- · "Serve It Safely Food Handler Training" Offered on Sept, 11 and Nov, 4
- Register for School Year 2025-26 ISBE SNP Update Webinars 

  ■
- · Read the Latest Issue of The Outlook Newsletter





# **ISBE SNP Updates**

- Fall semester: Oct. 1, Nov. 5
- Spring semester: Feb. 4, March 4, April 1, May 6
  - Earn annual training hours
  - Recordings on the SNP Training and Professional Standards webpage

Register!



Watch Recordings!





# The Outlook (Monthly Newsletter)

- -Read the October 2025 issue!
- Keep your WINS contacts up-to-date
  - Most messages sent to Authorized Rep., Sponsor Contact, Claim Contact, Food Service Director, and Wellness Coordinator



-Others can sign up at www.isbe.net/subscribe



# **ISBE On-Demand Trainings & Resources**

- Financial Management
- Food Safety
- Meal Patterns
- Local Wellness Policies
- Verification Process
- Community Eligibility Provision (CEP)
- Certification of Household Eligibility Applications
- -And More!







# University of Illinois Extension ABCs of School Nutrition

- Serve it Safely Food Handler Training
  - November 4<sup>th</sup> from 2-4:30 PM
  - Learn essential food safety for non-restaurant food service, including storage, cleaning/sanitizing, personal hygiene, and more. This training is approved by the Illinois Department of Public Health; participants will receive a certificate good for three years









# **Institute of Child Nutrition Upcoming Webinars**

- STAR: Best Practices for Crafting Cycle Menus
  - October 30<sup>th</sup> at 2:00 PM
- CICN: Training Staff for Scratch Cooking in Schools
  - November 6<sup>th</sup> at 2:00 PM
- STAR: Strategies to Reduce Food Waste in Schools
  - November 20<sup>th</sup> at 2:00 PM



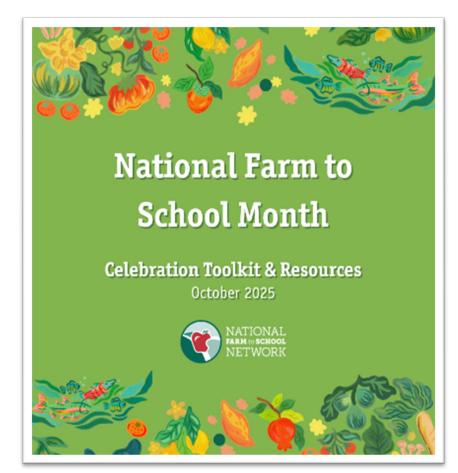


### October is National Farm to School Month!

Visit the <u>Farm to School Network website</u> for the Celebration Toolkit & Resources!

- This toolkit contains tips and free resources to help you celebrate and spread the word about Farm to School Month:
  - Facts about National Farm to School Month
  - Messaging Tips
  - Ready-To-Go and Customizable Social Media Graphics,
     Sample Captions, Email Copy
  - Media Pitch Ideas & Sample Press Release
  - Actionable Ways to Celebrate for Everyone!
  - Farm to School Month Resource Directory
  - Additional Advocacy & General Resources

ISBE would love to hear about your Farm to School Month activities. Email us at <a href="mailto:localfoods@isbe.net">localfoods@isbe.net</a> to share!





# Patrick Leahy Farm to School Grant Program

- The USDA FY 2026 Patrick Leahy Farm to School Grant Program Request for Applications (RFA) is open NOW!
- To apply, visit <u>Grants.gov</u> and follow the instructions found within the RFA. For helpful information see the <u>grant applicant resources</u>.
- For more info on the grant visit the USDA webpage at: <a href="https://www.fns.usda.gov/f2s/grant">https://www.fns.usda.gov/f2s/grant</a>
- Grant Objective:
  - Improve access to local foods in eligible CNP sites through comprehensive farm to CNP programming that includes local sourcing and agricultural education efforts.

# Patrick Leahy Farm to School Grant Program

- Who can apply?
  - State agencies
  - Indian Tribal Organizations
  - Child Nutrition Program Operators\*
  - Local Agencies \*
  - Agricultural Producers \*
  - Non-Profit Organizations \*
  - \* = must be part of a partnership to be eligible to apply.

- Application Due Date
  - Dec. 5, 2025
- Amount of Funding Available
  - Competitive grant
  - Projects ranging from \$100,000 to \$500,000.
  - There is a match requirement

The USDA MWRO Farm to School staff have offered to provide Technical Assistance to those looking to apply – please email Lindsay at <a href="mailto:looking-net">lblough@isbe.net</a> if you are interested in assistance from the USDA.



# Patrick Leahy Farm to School Grant Program

The USDA Farm to School Team will host office hours to provide applicants with an opportunity to ask questions about the grant program.

- Sessions will be held from 1-2 p.m. Central Time on:
  - · Oct. 8, 2025 (Click Here to Join)
  - · Oct. 21, 2025 (Click Here to Join)
  - · Nov. 5, 2025 (Click Here to Join)
  - · Nov. 18, 2025 (Click Here to Join)
  - · Dec. 2, 2025 (Click Here to Join)

Note that these sessions will not be recorded, but you can come and go at any time. The full time will be dedicated solely to answering applicant questions, and you do not need to attend for the full hour.



# **National Farm to Cafeteria Conference**

- National Farm to School Network
- Dec. 1-4 in Albuquerque, N.M.
- Visit <a href="https://www.farmtoschool.org/conference">https://www.farmtoschool.org/conference</a> for more information





# **Administrative Reviews**

List of SFAs Tentatively Selected for SY 25-26 Administrative Review











# **SNP Administrative Review Workshops**

- October 28—Olympia Fields
- October 30—Wheeling
- 8:00 8:30 AM Registration
- 8:30 AM 3:00 PM Workshop
- Registration is limited!







# **Buy American Provision**

- Buy American provision requires School Food Authorities participating in the National School Lunch Program to purchase, to the maximum extent practicable, domestic commodities or products
- Buy American language is required in all procurement procedures, solicitations and contracts
  - Sample Buy American Procurement Clause
- As of July 1, 2025, non-domestic food purchases must not exceed 10 percent of total annual commercial food costs that an SFA purchases per school year
- SFAs that can demonstrate they cannot meet this threshold can apply for a waiver at any time during SY 2025-26



# **Buy American Accommodation for School Year 25-26**

- Steps to apply for the waiver:
  - 1. Log into the Web-Based Illinois Nutrition System (WINS).
  - 2. Click the "Waivers" link under the "Sponsor Tasks" tab on your main dashboard.
  - 3. Press the blue "Apply New Waiver" button.
  - 4. Select "SNP Waiver: Buy American Accommodation SY 2025-2026"
  - 5. Complete the form, which includes describing the anticipated timeline to make modifications to meet the Buy American requirements, the date range for the requested waiver, the categories of food affected, and the reasons for the accommodation.
  - 6. Click the green "Submit" button.
- Illinois State Board of Education Nutrition Department staff will review submitted waivers and approvals will be displayed in WINS
- Questions? Email <u>nutritionprocurement@isbe.net</u>



# **Buy American Provision**

- Recently covered in our October ISBE update webinar:
  - Information on the Buy American provision, USDA Final Rule impacting the provision (including the annual cap on non-domestic food purchases), the Buy American Provisions and Exceptions Tracking Form, and the new accommodation/waiver for this school year

Watch here!





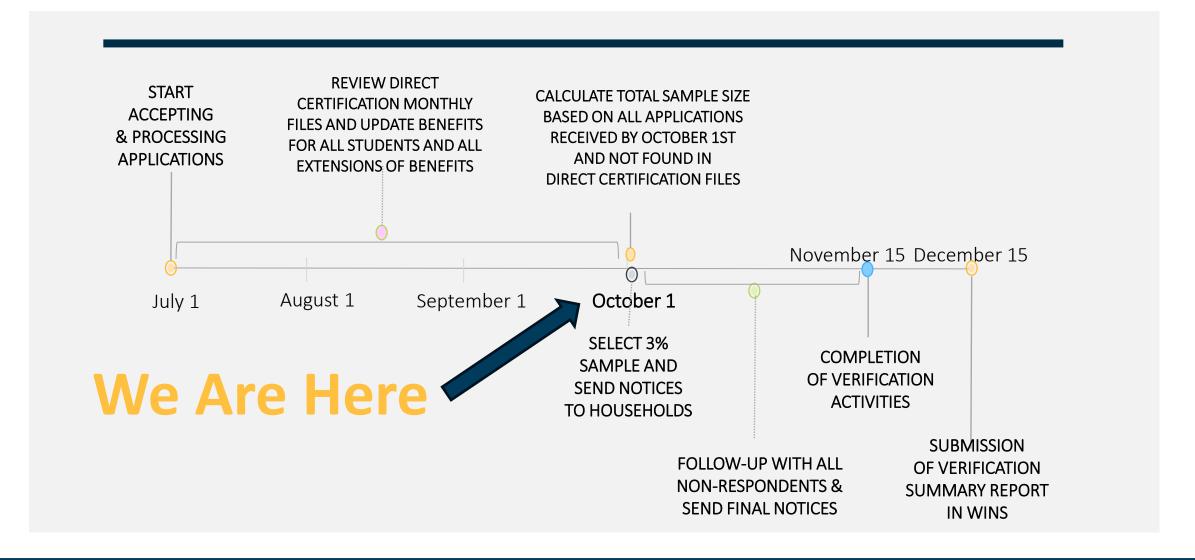
# **Verification Process & the Verification Summary Report**

- ISBE Verification and the VSR webpage section
- School Year 2025-26 Recorded Training
  - PDF of slides
- SNP Administrative Handbook (Verification Section I)
- Error Prone Instructions
- Verification and VSR FAQs
- Verification Forms/Sample Letters





# **Verification Timeline**

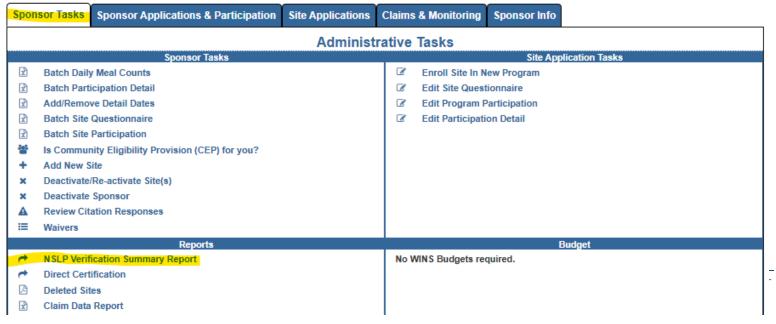


### **Verification Checklist**

- Review Direct Certification monthly files and update benefits for all students and all extensions of benefits.
- ☐ If you did not attend an in-person training, review the <u>recorded training</u>.
- ☐ Calculate the total sample size based on all applications received by Oct. 1 and not found in Direct Certification files.
- Utilize the VSR Data Collection Form to prepare your Step 1 Verification Summary Report entries

for WINS.

☐ Complete Step 1 of the Verification Summary Report in WINS— open today!



# **Verification Next Steps**

**Nov. 1:** Steps 2-5 of the VSR open in WINS. You may begin entering completed Verification results and data in the VSR.

**Nov. 17:** Marks the completion of the Verification process. Local Education Agencies (LEAs) that processed HEAs to provide free or reduced-price meal benefits to students must have the Verification process completed by Nov. 17 since the traditional deadline falls on Saturday, Nov. 15. Sponsors should be finished with correspondence with households selected for Verification.

**Dec. 15:** The deadline to submit the Verification Summary Report (VSR) is Dec. 15. The VSR must be submitted in WINS to avoid claim withholding.



# Contact Us



# **Nutrition Department**

Call (800) 545-7892 or (217) 782-2491, <a href="mailto:cnp@isbe.net">cnp@isbe.net</a>

# <u>IWAS</u>

Contact the ISBE Call Center 7 a.m. to 4:30 p.m. Monday - Friday

• Call (217) 558-3600

# **Funding and Disbursements Department**

For questions regarding claims and payments of Child Nutrition Programs

Call (217) 782-5256, email contacts



# TEAM NUTRITION RESOURCE UPDATES

FNS.USDA.GOV/TEAMNUTRITION



# ACCESSING TEAM NUTRITION RESOURCES



### Fueling Children's Healthy Growth, Learning, and Play

Team Nutrition is an initiative of the USDA Food and Nutrition Service to support the child nutrition programs through training and technical assistance for foodservice, nutrition education for children and their caregivers, and school and community support for healthy eating and physical activity.

About Team Nutrition

Order Team Nutrition Resources



I'm looking for

Child Care Organization

Team Nutrition...

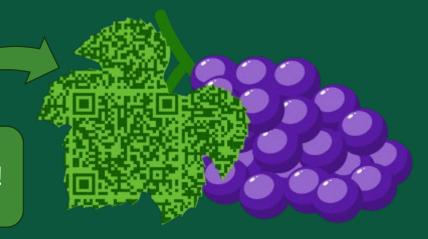
Order

Form

((ii)) State Agency







### fns.usda.gov/teamnutrition

- State agencies, sponsoring organizations, and operators can order print copies.
- For bulk orders, email: TeamNutrition@usda.gov

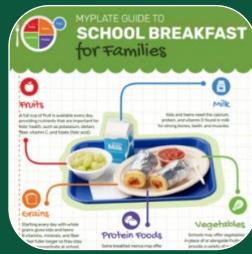
Search for resources by audience



# UPDATED SCHOOL RESOURCES

- Today's Breakfast Poster
- MyPlate Guide to School Breakfast
- Offering Meats and Meat Alternates at School Breakfast
- Offering Meats and Meat Alternates at School Breakfast
- Reducing Added Sugars at School Breakfast
- Serving School Meals to Preschoolers
- Whole Grain Resource for the National School Lunch and School Breakfast Programs





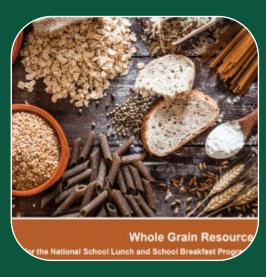




#### Serving School Meals to Preschoolers

ool meals served through the U.S. Department of Agriculture's National School Lauch Program and School has Program (NSE) and SRIP) and osequed to meet the nutritional needs of young children. Children receivalion the preschool meal pattern if they are a student in the preschool age/gized group. There are two age gir the preschool meal pattern, children through 2 years old (1-2 years), and children's through 5 years old (1-3 years) and a strength of the strength 5 years old (1-3 years).

Preschool Meal Pattern				
	Breakfast		Lunch	
	1-2 years	3–5 years	1-2 years	3–5 years
S) Milk	1/2 cup (4 fl oz)	% cup (6 fl oz)	1/2 cup (4 fl oz)	% cup (6 fl oz)
Fruits	% cup	½ cup	⅓ cup	¼ cup
Yegetables			1/s cup 1/4 cup  Optional: A second, different vegetable may be served in place of fruit at lunch.	
Grains	½ oz eq	⅓ oz eq	⅓ oz eq	1/2 oz eq
Meats/Meat Semates	Optional: Meats/meat alternates may be served in place of the entire grains component up to three times per week at breakfast. Merimum serving size for both age groups is 15 oz eq.		1 oz eq	1½ oz eq



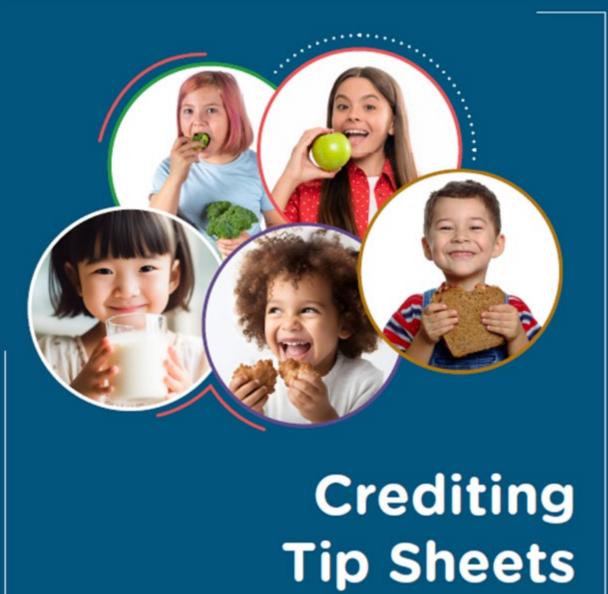
# THE ROAD TO SUCCESSFUL MENU PLANNING FOR SCHOOL MEALS TRAINING SERIES

- Webinars co-hosted with the Institute of Child Nutrition
- On-demand trainings

   (about 15 minutes in length)







# FOOD BUYING GUIDE FOR CHILD NUTRITION PROGRAMS









# PROFESSIONAL STANDARDS: RESOURCES



Guide to Professional Standards

Professional Standards Training Tracker Tool (PSTTT) Recorded Webinars



# NEW FOOD YIELDS

# **Meats/Meat Alternates**

- Bison, top round steak
- Steelhead trout, canned
- Halibut
- Walleye
- White Perch
- Whitefish

### **Grains**

Purple rice

















### Vegetables

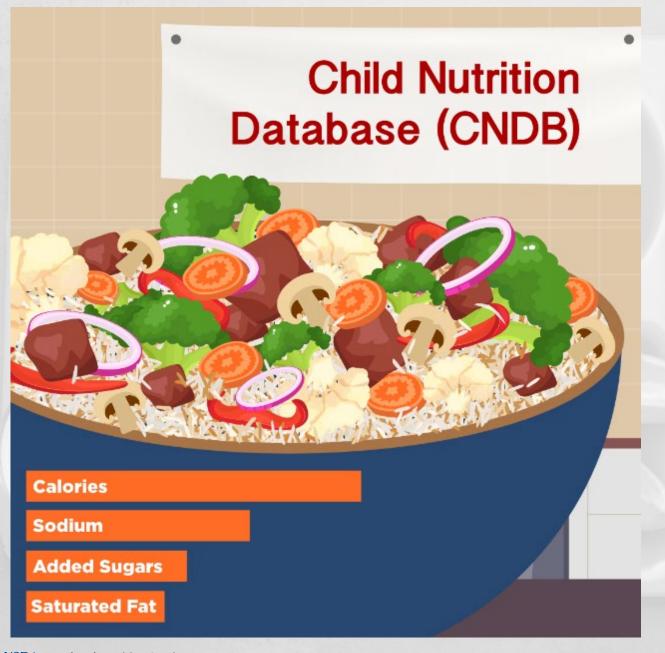
Romaine lettuce, chopped

### **Fruits**

- Huckleberries, fresh and frozen
- Dragon Fruit, fresh
- Pineapple, crushed, tidbits, and chunks (15.25 oz can)
- Canned mixed fruit
- Mango, dried
- Acai puree







- The CNDB is a nutrient database of foods relevant to K-12 school food service.
- The CNDB is a required part of the nutrient analysis software approved by USDA's FNS for use in the NSLP/SBP.
- Now housed on the Food Data Central page.
- Manufacturer's data in the CNDB will be updated monthly on the same cycle as the Global Branded Food Products Database.

fdc.nal.usda.gov/cndb

# MANUFACTURER DOCUMENTATION: CHILD NUTRITION LABELS AND PRODUCT FORMULATION STATEMENTS

# **CN Labeling Program**



CN Labeling Program Homepage

**CN Label Verification Reports** 

Monthly updated reports listing valid CN label numbers and manufacturers that have met FNS's quality control program requirements for the CN labeling program.

# **Product Formulation Statement**

A PFS may be voluntarily provided by manufacturers at the request of program operators. A manufacturer's PFS is not approved by USDA.

<u>Tips for Evaluating a Manufacturer's Product Formulation Statement</u>



### **Culinary Resources and Trainings:**

- Menus of Flavor Trainings
  - Mediterranean Cuisine
  - Latin American Flavors
  - East and Southeast Asian Fusion
- Culinary Quick Bites
  - 37 short-format trainings



theicn.org/cicn





# SHAKING IT UP! SMALL CHANGES LEAD TO BIG FLAVORS



### WRITING SPECIFICATIONS THAT LIMIT SODIUM

Prior to planning menus for your school nutrition program, it is important to write specifications that clearly identify the products and the nutrition standards for socialism that you write to purchase from distributions and/or manufacturems. Understanding the different methods to write a nutrition standard for socialism within a product specification—and when to use them—allows you to produce product that achieve menus to below the weekly socialism suspens.

#### PRODUCT SPECIFICATIONS FOR USE IN A COMPETITIVE PROCUREMENT PROCESS

A specification is a description of the characteristics you are seeking in a food product.

The product type determines the characteristics to include in a specification, including if it requires or should include a **nutrition standard**. Examples of product types include:

- Fresh produce
- . Fresh meat, poultry, and fish

and prohibit added transfats.

Commercially processed, packaged, and prepared foods\*

Nutrition standards are required for certain products, such as:

- Milk [must be fortified with vitamins A and D, fat-free (skim), or

 Commercially processed, packaged, and prepared foods (must contain zero grams of transfats per serving).

Including nutrition standards in the product specifications of foods can help you meet the National School Lunch Program (NSUP) and School Breakfast Program (SSP) detany requirements, which limit calories, sodium, and the percentage of calories from saturated fat

/

#### Examples of Specification Characteristics

Product name Product description

Product description Type

Cut, shape Portion size Precooked weight

Precooked weight Frozen, fresh, or dry

Brand name Manufacturer's name, description, code number, pack size

"Pre-approved equal" wording Case pack and weight

Main ingredients Other product ingredients

Prohibited ingredients

For example, food additives, artificial colors and flavors, food allergens Minimum and maximum sizes and pieces

Unit on which award is made Quality indicators Standards of Identity (SOts)

Standards of Identity (SOIs) USDA Grades and Standards Meal pattern equivalents

Child Nutrition (CN) label Product Formulation Statement (PFS)

Nutrition standards

For example, limits on calories, sodium, saturated fat; milk vitamin fortification and fat content; zero grams added trans fats

Buy American

"The U.S. Food and Chig Administration (FDA) defines <u>recommend, processed, and processed book</u>, as "processed multiple organized have been packaged for deed sale to processed, for as in bod elicibilithments including, but not instead to, melicurants or for mease to other members of the bod influency, as an ella to both that are proposed by both establishments for final conscription."

# Sodium Reduction Worksheets and Online Courses Covering:

- Product Substitution
- Procurement
- Student Acceptance
- Speed-Scratch Preparation
- Culinary Techniques



# FIND MORE INFORMATION HERE



TeamNutrition@USDA.gov



fns.usda.gov/teamnutrition



### **Nutrition Department**

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