



D.C. Everest Area School District

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Phone 715-359-4221

Mr. Jack E. Stoskopf, Jr.
Assistant Superintendent
Business/Personnel Services

MISSION STATEMENT

D.C. Everest Area School District, in partnership with the community, is committed to being an innovative educational leader in developing knowledgeable, productive, caring, creative, responsible individuals prepared to meet the challenges of an ever-changing global society.

TO: Dr. Kristine Gilmore, Superintendent
FROM: Jack E. Stoskopf, Jr., Assistant Supt. for Business/Personnel Services
RE: DPI Food and Nutrition Contract
DATE: July 7, 2010

Attached is the Food and Nutrition contract for 2011-2012 as submitted to the DPI (Department of Public Instruction). The district is able to make changes to accountability procedures or pricing at any time during the school year if so desired.

I wish to thank Christine Welsh, Supervisor of Food Services, for her work in compiling this information for the DPI.

This report is submitted on-line, so signatures are not required.

Approval is recommended.



Wisconsin Department of Public Instruction

PERMANENT AGREEMENT/POLICY STATEMENT

SCHOOL NUTRITION PROGRAMS-SCHOOL AGENCIES

WISCONSIN DEPARTMENT OF PUBLIC INSTRUCTION
SCHOOL NUTRITION TEAM
125 SOUTH WEBSTER STREET
P.O. BOX 7841
MADISON WI 53707-7841

GENERAL INFORMATION

This Agreement/Policy Statement is permanent and is between the School Food Authority (SFA) and the Wisconsin Department of Public Instruction (DPI). The SFA agrees to administer the Child Nutrition Programs approved in its contract in accordance with federal regulations including policy and instructions issued by the United States Department of Agriculture (USDA) and DPI. The applicable regulations are 7 CFR 210 (National School Lunch Program), 7 CFR 215 (Special Milk Program), 7 CFR 220 (School Breakfast Program), 7 CFR 245 (Determining Eligibility for Free and Reduced Price Meals and Free Milk), 7 CFR 250 (Commodity Program), 7 CFR 225 (Summer Food Service Program for Children), 7 CFR 3052 (audit requirements), and applicable procurement regulations 7 CFR 3016 (public SFAs) or 7 CFR 3019 (private nonprofit SFAs).

PERMANENT AGREEMENT/POLICY STATEMENT

For Child Nutrition Programs covered by this Agreement, the SFA and DPI agree as follows:

THE DEPARTMENT AGREES TO:

1. Reimburse the SFA, to the extent of available funding, for meals meeting prescribed nutritional requirements served to children attending the schools participating in the Child Nutrition Programs covered by this Agreement. The amount of reimbursement during any fiscal year shall be paid in accordance with the allowable rates established by U.S. Department of Agriculture regulations.
2. Allocate donated food commodities, to the extent available and allowable, to the SFA for the Child Nutrition Programs covered by this Agreement.
3. Promptly notify the SFA in writing of any change in the nutrition standards, minimum meal pattern requirements, or the assigned rates of reimbursement or donated commodities.

THE SCHOOL FOOD AUTHORITY AGREES TO:

1. Accept federal funds and/or donated food and comply with the applicable regulations and amendments and with any instructions or procedures issued by DPI.
2. Provide the USDA Nutrition Programs in schools and sites under its jurisdiction which are approved by DPI, supervise the food service operations and accept financial and administrative responsibility for total program operations.
3. Maintain a nonprofit food service and use all income for program purposes, except that such income shall not be used to purchase land, acquire or construct buildings.
4. Serve meals each school day, when school is in session a full day, in accordance with the established meal patterns and requirements as noted herein during the periods designated by the SFA. Maintain menus and daily production records listing the kinds and amounts of food prepared each day. An SFA choosing Nutrient Standard Menu Planning (NuMenus) or Assisted Nutrient Standard Menu Planning (Assisted NuMenus) will maintain records of the results of each completed nutrient analysis, and all supporting documentation used in each nutrient analysis. The SFA will offer meals to children ages 2 and over that meet, over the period of a school week, the nutrition standards and appropriate level of calories and nutrients as described in 7 CFR 210.10 and 220.8. If participating in the Summer Food Service Program for Children, meals served shall meet the requirements of 225.16 and shall be served during the meal times approved by DPI. Under the Summer Food Service Program for Children, children must be maintained on site while meals are consumed.
5. Prohibit the sale of foods in the categories of minimal nutritional value, and any other foods USDA may determine to be of minimal nutritional value in the food service areas during the designated meal period(s).

6. Control the sale of any competitive foods in the food service areas during the designated meal periods(s) so that the expenditures and receipts accrue to the nonprofit school food service program, the SFA, or to student organizations approved by the SFA; except that the receipts from the sale of donated commodities or food items containing donated commodities shall accrue to the nonprofit school food service account.
7. Price the meals as a unit except for non-pricing programs.
8. Serve milk that meets the definition as stated in this Agreement, to eligible half-day kindergarten and prekindergarten students, each school day in schools participating in the Special Milk Program.
9. Provide free or reduced price meals, or free milk to all children determined to be eligible in accordance with the SFA's Policy Statement for Free and Reduced Price Meals and Free Milk, and make no discrimination against any child because of his/her inability to pay the full price.
10. Claim reimbursement at the assigned rates for the meals and milk allowable under the Program(s) covered by this Agreement and actually served as verified by point of service records. If participating in the Summer Food Service Program for Children, claim only for the meal types approved by DPI and served without charge to children who meet the Program's income standards at approved sites during the approved meal service period. In addition, sponsors claiming meals for camp sites must report the number of children enrolled by session as well as the number determined to be eligible for free and reduced price meals during the regular school year.
11. Submit claims for reimbursement in accordance with procedures established by the Department. It is recommended that claims be submitted by the 15th of the month following the month of service but no later than 60 days following the last day of the full month covered by the claim. Failure to submit accurate claims may result in the recovery of an overclaim and may result in the withholding of payments, suspension or termination of the program. Failure to submit accurate claims due to embezzlement, willful misapplication of funds, theft or fraudulent activity will result in penalties prescribed by federal regulations.
12. Ensure that prior to the submission of a monthly Claim for Reimbursement, the responsible authority shall compare each school's daily claim against data which will assist in the identification and correction of Claims for Reimbursement in excess of the number of reimbursable free, reduced price and paid lunches actually served that day to children eligible for such lunches per program requirements.
13. For schools with more than one site contracting for the lunch program, perform no less than one on-site review of the meal counting and recording procedures in each school prior to February 1 of each school year. Each on-site review shall ensure that the school's claim is based on the approved counting system that yields the actual number of reimbursable free, reduced price, and paid lunches served on each day of operation. If this review discloses problems, the school must develop and implement a corrective action plan and the SFA must conduct a follow-up review within 45 days.
14. If participating in the Summer Food Service Program for Children, schools must visit all new sites and any sites that had operational problems in the previous year, prior to operations. All sites must be visited once during the first week of operation and reviewed prior to the end of the fourth week of operation. Schools may request a waiver of the first week visit for sites that successfully operated the previous year and have experienced program staff at each of the sites for which the waiver is requested.
15. In the National School Lunch Program, each afterschool care program must be reviewed by the school food authority two times per year (210.9(c)(7)). The SFA must make the first review during the first four weeks of snack service each school year. The afterschool snack program must provide children with regularly scheduled activities in an organized, structured and supervised setting and must include educational or enrichment activities. The SFA agrees to claim for area eligible rates only if the school(s) are located in the attendance area of a school (i.e., elementary, middle or high school) which has at least 50 percent of its enrollment eligible for free or reduced price meals. The SFA agrees to claim no more than one snack per child per day and will claim only for snacks served after regular school hours.
16. Maintain necessary facilities for storing, preparing and serving food and operate the food service program in compliance with all sanitation and health standards as required by applicable state agency and/or local laws and codes.
 - a. Obtain at least two food safety inspections conducted by a state or local governmental agency responsible for food safety inspections each school year in each school participating in the school lunch or breakfast program.
 - b. Publicly post, provide to the public and retain records of such inspections for three years after the end of the school year in which they were conducted, and make them available to the department for review.
 - c. Implement a school food safety program for the preparation and service of meals that complies with the hazard analysis and critical control point system prescribed by the Secretary of USDA.

17. Request and accept, in as large quantities as may be efficiently utilized in the food service program, the USDA donated foods allocated by the DPI and
 - a. Reimburse the DPI for the within-state handling, processing, warehousing, transportation and administrative costs as may accrue to the receipt of the donated foods.
 - b. Promptly report to the DPI any complaints or irregularities pertaining to the donated foods received, including items received in unusable condition.
 - c. Obtain prior written approval from the DPI to process donated foods commercially into a different end product.
 - d. Reimburse the DPI for any improper distribution or use of donated foods or for any loss of, or damage to, donated foods caused by the fault or negligence of the SFA.
 - e. Preserve the right to assert claims against other persons or entities to which donated foods are delivered for care, handling or distribution on the SFA behalf.
 - f. Take action to obtain restitution from persons or entities in connection with claims for improper distribution, use or loss of, or damage to, donated foods.
 - g. If participating in commercial distribution or direct diversion of commodities into end products, the SFA shall enter into an agreement as stipulated by DPI.
18. Maintain a financial management system as prescribed by the DPI, retain such accounts and records for a period of three years after the date of submission of the last reimbursement claim of the fiscal year to which it pertains, except that if audit findings or investigations have not been resolved, the records shall be retained beyond the three-year period as long as required for the resolution of the issues raised by the audit or investigation, and upon request, make all such accounts and records pertaining to the food service programs available to the DPI, and to USDA for audit, investigation or administrative review at a reasonable time and place.
19. Limit net cash resources to an amount not to exceed a three- (3) month average of operating expenditures except for such excess amounts that have been approved by the DPI for the SFA use during the next school year to purchase equipment for and/or remodel the facilities used exclusively for the nonprofit school food service program.
20. Maintain the individual applications submitted by families for free and reduced price meals or free milk, as applicable for the Program(s) covered by the Agreement, retrievable by school, for a period of three years after the end of the fiscal year to which they pertain, except that if audit findings have not been resolved, the records shall be retained beyond the three year period as long as required for the resolution of the issue raised by the audit.
21. Comply with Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.), Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.), Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794), the Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.); all provisions required by the implementing regulations of the Department of Agriculture; Department of Justice Enforcement Guidelines, 28 CFR 50.3 and 42; and FNS directives and guidelines, to the effect that no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied benefits of, or otherwise be subject to discrimination under any program or activity for which the program applicant receives Federal financial assistance from FNS; and hereby gives assurance that it will immediately take measures necessary to effectuate this agreement. By accepting this assurance, the SFA agrees to compile data, maintain records and submit reports, as required, to permit effective enforcement of the nondiscrimination laws and permit authorized USDA personnel during normal working hours to review such records, books and accounts as needed to ascertain compliance with nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, Food and Nutrition Service shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the program applicant and its successors, transferees and assignees, as long as they receive assistance or retain possession of any assistance from the DPI.
22. Establish a local "school wellness policy."
23. Directly certify as eligible for free school meals, without further application, any child who is a member of a household receiving FoodShare and/or W-2 cash benefits. Agrees to follow all policies, procedures and other requirements contained in USDA's Eligibility Manual for School Meals: Federal Policy for Determining and Verifying Eligibility.

THE DEPARTMENT AND THE SCHOOL FOOD AUTHORITY MUTUALLY AGREE THAT:

1. The annual contract shall be made a part of this Agreement and Policy Statement.
2. The terms of this Agreement shall not be modified or changed in any way other than by consent in writing of both parties.
3. Schools or sites may be added or deleted from the annual contract as need arises, and shall be effective only after approval from DPI.

4. No member of or Delegate to Congress, or Resident Commissioner shall be admitted to any share or part of this Agreement or to any benefit that may arise therefrom; but this provision shall not be construed to extend to this Agreement if made with a corporation for its general benefit.
5. The DPI may renew this Agreement for each school year thereafter, as soon as practicable after funds have been appropriated by Congress for carrying out the purposes of the National School Lunch Act and the Child Nutrition Act of 1966 during each fiscal year. However, this Agreement may be terminated upon 10 days written notice on the part of either party. The DPI may terminate this Agreement immediately if the SFA is found to be out of compliance with the terms and conditions of this Agreement. Any termination of this Agreement for noncompliance with Title VI of the Civil Rights Act of 1964 shall be in accordance with applicable laws and regulations. Any termination or expiration of this Agreement, however, shall not affect the obligation of the SFA to maintain and retain records and to make such records available for audit.

POLICY STATEMENT FOR FREE AND REDUCED PRICE MEALS OR FREE MILK

The SFA accepts responsibility for providing free and reduced price meals or free milk to eligible children. It assures the DPI that the policy will be uniformly applied and implemented in all participating schools under its jurisdiction for the applicable Nutrition Program(s) covered by this Agreement:

In fulfilling these responsibilities the **SCHOOL FOOD AUTHORITY**:

- A. Agrees to serve meals free or at a reduced price and free milk, as applicable, to children from households whose income is at or below the family size income scale of the Secretary's Income Eligibility Guidelines for the current school year.
- B. Agrees that there will be no physical segregation of, nor any other discrimination against, any child because of his/her inability to pay the full price of the meal or milk. The names of the children eligible to receive free or reduced price meals or free milk shall not be published, posted, or announced in any manner, and there shall be no overt identification of any such children by use of special tokens, tickets or any other means. Further assurance is given that children eligible for free or reduced price meals or free milk shall not be required to:
 1. Work for their meals or milk.
 2. Use a separate lunchroom service area.
 3. Go through a separate serving line.
 4. Enter the lunchroom through a separate entrance.
 5. Eat meals or drink milk at a different time.
 6. Eat a meal or drink milk different from the one sold to children paying the full price.
- C. Agrees to set reduced price charges for lunch, breakfast and snacks at or below the maximum reduced price allowed by regulations and below the full price of the lunch, breakfast and snack.
- D. Agrees that, in the operation of school nutrition programs, no child shall be discriminated against because of race, sex, color, national origin, age, or disability.
- E. Agrees to submit to the DPI any alterations to the annual prototype free and reduced priced meal application before implementation. Such changes will be effective only upon DPI approval.
- F. Agrees to verify eligibility for free and reduced price meals in accordance with program regulations and maintain records as follows: 1) a summary of the verification efforts including the selection process; 2) the total number of applications on file on October 1; 3) the percentage or number of applications verified; 4) documentation of each application verified and the results; 5) the submission of verification results on or before November 15. Records regarding these requirements will be available for monitoring by DPI as part of its supervisory assistance monitoring and verification efforts.
- G. Agrees to designate individuals as **Determining Official** to review applications and make determinations of eligibility as named on the Policy Statement Renewal; as **Hearing Official** to hear complaints or appeals on application determination or verification process results and possible discrimination in the operations of the program; as **Verifying Official** to conduct the verification process including the selection of applications, notification of selection for verification, examination of materials submitted, and notification results; and as **Confirming Official** to conduct review of the information on applications selected for verification to determine that the correct determination was initially made.

Such officials(s) will use the criteria outlined in this policy to determine which individual children are eligible for free and reduced price meals or free milk.

- H. Agrees to develop and distribute to each child's parent(s) or guardian a letter as outlined in the Policy Statement. In addition, an application form for free and reduced price meals or free milk shall be distributed with the parent letter at or about the beginning of each school year or whenever there is a change in eligibility criteria. The letter to parents with the free and reduced price meal application attachment shall have only the income eligibility guidelines for reduced price meals with an explanation that households with incomes at or below the reduced price guidelines may be eligible for either free or reduced price meals. The letter to parents of half-day students in schools participating in the Special Milk Program shall have only the income eligibility guidelines for free milk.

Interested parents or guardians are responsible for filling out the application and returning it to the school for review. Such applications and documentation of determinations made will be maintained for a period of 3 years following the end of the school year to which they pertain.

Applications may be filed at any time during the year. Parents or guardians enrolling a child in a school for the first time shall be supplied with appropriate meal or milk application materials regardless of the time of year the child is registered. If a child transfers from one school to another under the jurisdiction of the same SFA, his/her eligibility for free or reduced price meals, or free milk will be transferred to and honored by the receiving school.

Parents or guardians will be promptly notified of the acceptance or denial of their application(s). Children will be served meals immediately upon the establishment of their eligibility.

Parents of students determined through direct certification to be eligible for free meals shall be notified of free meal benefits using the prototype provided by DPI unless otherwise approved by DPI.

Children that are under the legal responsibility of a foster care agency or court are eligible for free meal benefits, regardless of income. Foster children may be certified as eligible without a household application. Households with foster children and non-foster children may choose to include the foster child as a household member, as well as any personal income available to the foster child, on the same application that includes their non-foster children.

When an application is rejected, parents or guardians will be provided written notification which shall include: 1) the reason for the denial of benefits, e.g., income in excess of allowable limits or incomplete application; 2) notification of the right to appeal; 3) instructions on how to appeal; and 4) a statement reminding parents that they may reapply for free and reduced price benefits at any time during the school year.

The reasons for ineligibility shall be properly documented and retained on file at the SFA level.

- I. Agrees to submit a public/press release containing both the free and reduced price eligibility guidelines and all other information outlined in the parent letter, to the local news media, local unemployment offices and major employers contemplating or experiencing large layoffs.
- J. Agrees to establish a procedure to collect money from children who pay for their meals or milk and to account for the number of free, reduced price, and full price meals and free and full price milk served.
- K. Agrees to submit to the DPI any alterations of public announcements, free and reduced price meal applications etc., before implementation. Such changes will be effective only upon approval. All changes in eligibility criteria must be publicly announced in the same manner used at the beginning of the school year.
- L. Agrees that money collection and ticket issuing procedures, as stated in the Policy Statement of the online contract, must prevent overt identification of children receiving free or reduced price lunches when lunch payments are collected and/or at the time the medium of exchange (ticket, card, etc.) is issued.
- M. Agrees to establish and use a fair hearing procedure as prescribed by the DPI.
- N. If applying for reimbursement under Provision 1, 2 or 3, the SFA agrees to submit for each participating school 1) the initial year of implementing the provision; 2) the years the cycle is expected to remain in effect; 3) the year the provision must be reconsidered; 4) the available and approved socioeconomic data that will be used in the reconsideration.

Policy Statement for the Summer Food Service Program

THE SFA ASSURES the Department of Public Instruction that the policy herein stated will be uniformly applied and implemented for all participating child nutrition sites under its jurisdiction and that all children are served the same

meals at no separate charge regardless of race, color, disability, sex, national origin, or age, and that there is no discrimination in the course of the food service. (If a charge is made for food service, contact the department immediately for the proper Policy Statement).

THE SFA FURTHER ASSURES the Department that for all sites under the SFA's jurisdiction which are using individual enrollment to document areas in which poor economic conditions exist and by camps using individual Household Size-Income Statements to document children's eligibility, the standard of determining eligibility for participation in the SFSP shall be in conformity with the Department's household size and income standards for free and reduced price school meals or that case numbers are used for children from FoodShare households or W-2 Cash Benefits or for a child participating in the Food Distribution Program on Indian Reservations (FDPIR). Unless an alternate method is approved by the Department, the SFA agrees to use the Summer Food Service Program Household Size-Income Statement form supplied by the Department to obtain household size and income information or FoodShare, W-2 Cash Benefits or FDPIR case numbers from the household of children enrolled in the SFSP.

MENU PLANNING SYSTEMS

Regulations published on June 13, 1995, incorporated the Dietary Guidelines for Americans as part of a comprehensive plan for promoting the health of the nation's children. Use Schedule A of the application to declare the option(s) that best meets your needs. Different options may be used in different schools and different options may be used for breakfast and lunch in the same school. Offer versus Serve is mandatory at the senior high school level for lunch and optional at grades below senior high. Offer versus Serve is optional at all grades for breakfast.

For each school within the SFA, indicate on Schedule A the number (1-6) of the Menu Planning Option selected and the letter (a-i) of the Offer versus Serve option selected. Menu Planning options and the corresponding Offer versus Serve options are shown on subsequent pages.

1. Enhanced Food-based Menu Planning System (pages 7, 8)
2. Nutrient Standard Menu Planning (NSMP) System or NuMenus (pages 9, 10).
3. Nutrient Standard Menu Planning (NSMP) System—waiver of weighted averages requested (page 11).
4. Assisted Nutrient Standard Menu Planning (ANSMP) System or Assisted NuMenus (page 11).
5. Assisted Nutrient Standard Menu Planning (ANSMP) System—waiver of weighted averages requested (page 11).
6. Traditional Food-based Meal Pattern (page 12, 13).
7. Alternate Menu Planning Approach which has been previously approved by DPI.

1. Enhanced Food-based Menu Planning System

School Lunch Meal Pattern Requirements

Food Components and Food Items	Minimum Quantities Required for School Lunches				Option For
	Ages 1-2	Preschool	Grades K-6	Grades 7-12	Grades K-3
Milk (as a beverage).....	6 oz.	6 oz.	8 oz.	8 oz.	8 oz.
Meat or meat alternate (quantity of the edible portion as served):					
Lean meat, poultry or fish	1 oz.	1.5 oz.	2 oz.	2 oz.	1.5 oz.
Alternate protein products(1).....	1 oz.	1.5 oz.	2 oz.	2 oz.	1.5 oz.
Cheese.....	1 oz.	1.5 oz.	2 oz.	2 oz.	1.5 oz.
Large egg.....	½	¾	1	1	¾
Cooked dry beans or peas.....	¼ cup	¾ cup	½ cup	½ cup	¾ cup
Peanut butter or other nut or seed butters.....	2 tbsp.	3 tbsp.	4 tbsp.	4 tbsp.	3 tbsp.
Yogurt, plain or flavored, unsweetened or sweetened.....	4 oz. or ½ cup	6 oz. or ¾ cup	8 oz. or 1 cup	8 oz. or 1 cup	6 oz. or ¾ cup
The following may be used to meet no more than 50 percent of the requirement and must be used in combination with any of the above:					
Peanuts, soy nuts, tree nuts, or seeds as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternate (1 ounce of nuts/seeds=1 ounce of cooked lean meat, poultry or fish).	½ oz. = 50%	¾ oz. = 50%	1 oz. = 50%	1 oz. = 50%	¾ oz. = 50%
Vegetables/Fruits (2 or more servings of vegetables or fruits or both)...	½ cup	½ cup	¾ cup + add ½ cup over a week(2)	1 cup	¾ cup
Grains/Breads (must be enriched or whole grain) A serving is a slice of bread or an equivalent serving of biscuits, rolls, etc., or one-half cup of cooked rice, macaroni, noodles, other pasta products, or cereal grains.	5 servings per week—minimum of ½ per day(2).	8 servings per week—minimum of 1 per day(2)	12 servings per week—minimum of 1 per day(2)(3)	15 servings per week—minimum of 1 per day(2)(3)	10 servings per week—minimum of 1 per day(2)(3)

(1) Must meet the requirements of appendix A, 7CFR210.

(2) For the purposes of this chart, a week equals five days.

(3) Up to one grains/breads serving per day may be a dessert.

Offer versus Serve options available for lunch under Menu Planning Option

1. Enhanced food-based menu planning:

- a. Three of five food components (mandatory at the senior high level)
- b. Four of five food components
- c. Five of five food components (no Offer versus Serve)

**1. Enhanced Food-based Menu Planning System
School Breakfast Meal Pattern Requirements**

Food Components and Food Items	Minimum Quantities Required for School Breakfasts			
	Ages 1-2	Preschool	Grades K-12	Option for Grades 7-12
Milk (fluid) as a beverage, on cereal, or both.....	4 oz.	6 oz.	8 oz.	8 oz.
Juice/Fruit/Vegetable: Fruit and/or vegetable; or full-strength fruit juice or vegetable juice.....	¼ cup	½ cup	½ cup	½ cup
Select one serving from each of the following components, two from one component, or an equivalent combination:				
Grains/Breads:				
Whole-grain or enriched bread.....	½ slice	½ slice	1 slice	1 slice
Whole-grain or enriched biscuit, roll, muffin, etc.....	½ serving	½ serving	1 serving	1 serving
Whole-grain, enriched or fortified cereal.....	¼ cup or ½oz.	½cup or ½oz.	¾ cup or 1 oz.	¾ cup or 1 oz. Plus an additional serving of one of the grains/breads above
Meat or meat alternates:				
Meat/poultry or fish.....	½ oz.	½ oz.	1 oz.	1 oz.
Alternate protein products(1).....	½ oz.	½ oz.	1 oz.	1 oz.
Cheese.....	½ oz.	½ oz.	1 oz.	1 oz.
Egg (large).....	½	½	½	½
Peanut butter or other nut or seed butters.....	1 tbsp.	1 tbsp.	2 tbsp.	2 tbsp.
Cooked dry beans and peas.....	2 tbsp.	2 tbsp.	4 tbsp.	4 tbsp.
Nuts and/or seeds (as listed in program guidance)(2).....	½ oz.	½ oz.	1 oz.	1 oz.
Yogurt, plain or flavored, unsweetened or sweetened.....	2 oz. or ¼ cup	2 oz. or ¼ cup	4 oz. or ½ cup	4 oz. or ½ cup

(1) Must meet the requirements of appendix A, 7CFR220.

(2) No more than 1 ounce of nuts and/or seeds may be served in any one breakfast.

Offer versus Serve options available for breakfast under Menu Planning Option

1. Enhanced food-based menu planning:

- f. Three of four food components.
- g. Four of four food components (no Offer versus Serve).

2. Nutrient Standard Menu Planning (NSMP) System or NuMenus

In NSMP, a menu item means any single food or combination of foods served. An entree may be a combination of foods or a single food that is offered as the main course. A reimbursable lunch offered to students shall include a minimum of three menu items, with one menu item being an entree and one fluid milk as a beverage. A reimbursable breakfast offered to students shall include a minimum of three menu items, with one menu item being fluid milk as a beverage. The nutrients in reimbursable meals, when averaged over a school week, must meet the established nutrition standards for the age or grade group served (as shown below).

Under Offer versus Serve for lunch, at least three menu items must be offered including an entree and fluid milk. The student must select at least two menu items and may decline a maximum of two menu items if more than three are offered. For the meal to be reimbursable, an entree must be selected. Offer versus serve is mandatory at the senior high school level, and a local option at grades below senior high.

Under Offer versus Serve for breakfast, at least three menu items must be offered including fluid milk. The student must select at least two menu items and may decline no more than one menu item if more than three are offered. Offer versus Serve is a local option at all grade levels.

Requires nutrient analysis to be conducted by the SFA on all menu items or foods offered as part of the reimbursable meal using software approved by USDA Food and Nutrition Service. The analysis must be based on information provided in the Child Nutrition Database.

Requires that menu items offered as part of a reimbursable meal be analyzed based on weighted averages. Weighted averages result in nutritional analysis that is based on the projected number of students selecting each item in proportion to the rest of the meal. **Note:** USDA will temporarily waive the weighted average requirement of nutrient analysis and allow a simple average to be used instead. Use Menu Planning Option 3 if you request a waiver of weighted averages.

Nutrient Standard Menu Planning

Minimum Requirements for Nutrient and Calorie Levels for School Lunches/Nutrient Analysis (school week averages)

Nutrients and Energy Allowances	Minimum Requirements			Option For Grades K-3
	Preschool	Grades K-6	Grades 7-12	
Energy allowance/calories.....	517	664	825	633
Total fat (as a percent of actual total food energy).....	(1)	(1) (2)	(2)	(1) (2)
Saturated fat (as a percent of actual total food energy)	(1)	(1) (3)	(3)	(1) (3)
Protein (g).....	7	10	16	9
Calcium (mg).....	267	286	400	267
Iron (mg).....	3.3	3.5	4.5	3.3
Vitamin A (RE).....	150	224	300	200
Vitamin C (mg).....	14	15	18	15

(1) The Dietary Guidelines recommend that after 2 years of age "...children should gradually adopt a diet that, by about 5 years of age, contains no more than 30 percent of calories from fat."

(2) Not to exceed 30 percent over a school week.

(3) Less than 10 percent over a school week.

Optional Minimum Requirements for Nutrient and Calorie Levels for School Lunches/Nutrient Analysis (school week averages)

Nutrients and Energy Allowances	Optional Minimum Requirements			
	Ages 3-6	Ages 7-10	Ages 11-13	14 and above
Energy allowance/calories.....	558	667	783	846
Total fat (as a percent of actual total food energy).....	(1) (2)	(2)	(2)	(2)
Saturated fat (as a percent of actual total food energy)	(1) (3)	(3)	(3)	(3)
Protein (g).....	7.3	9.3	15.0	16.7
Calcium (mg).....	267	267	400	400
Iron (mg).....	3.3	3.3	4.5	4.5
Vitamin A (RE).....	158	233	300	300
Vitamin C (mg).....	14.6	15.0	16.7	19.2

(1) The Dietary Guidelines recommend that after 2 years of age "...children should gradually adopt a diet that, by about 5 years of age, contains no more than 30 percent of calories from fat."

(2) Not to exceed 30 percent over a school week.

(3) Less than 10 percent over a school week.

Note: See the complete regulations for a more detailed discussion of compliance with minimum nutrition requirements when a school has students in more than one age or grade group.

Offer versus Serve options available for lunch under Menu Planning Option

2. Nutrient Standard Menu Planning:

d. Take a minimum of two menu items, including the entrée; decline no more than two menu items (mandatory at the senior high level).

e. Take all menu items (no Offer versus Serve).

Nutrient Standard Menu Planning

Minimum Requirements for Nutrient and Calorie Levels for School Breakfast (school week averages)

Nutrients and Energy Allowances	Preschool	Grades K-12	Option for Grades 7-12
Energy allowance/calories.....	388	554	618
Total fat (as a percent of actual total food energy).....	(1)	(1) (2)	(2)
Saturated fat (as a percent of actual total food energy)	(1)	(1) (3)	(3)
Protein (g).....	5	10	12
Calcium (mg).....	200	257	300
Iron (mg).....	2.5	3.0	3.4
Vitamin A (RE).....	113	197	225
Vitamin C (mg).....	11	13	14

(1) The Dietary Guidelines recommend that after 2 years of age "...children should gradually adopt a diet that, by about 5 years of age, contains no more than 30 percent of calories from fat."

(2) Not to exceed 30 percent over a school week.

(3) Less than 10 percent over a school week.

Optional Minimum Requirements for Nutrient and Calorie Levels for School Breakfast (school week averages)

Nutrients and Energy Allowances	Ages 3-6	Ages 7-10	Ages 11-13	14 and above
Energy allowance/calories.....	419	500	588	625
Total fat (as a percent of actual total food energy).....	(1) (2)	(2)	(2)	(2)
Saturated fat (as a percent of actual total food energy)	(1) (3)	(3)	(3)	(3)
Protein (g).....	5.5	7.0	11.25	12.5
Calcium (mg).....	200	200	300	300
Iron (mg).....	2.5	2.5	3.4	3.4
Vitamin A (RE).....	119	175	225	225
Vitamin C (mg).....	11.0	11.25	12.5	14.4

(1) The Dietary Guidelines recommend that after 2 years of age "...children should gradually adopt a diet that, by about 5 years of age, contains no more than 30 percent of calories from fat."

(2) Not to exceed 30 percent over a school week.

(3) Less than 10 percent over a school week.

Note: See the complete regulations for a more detailed discussion of compliance with minimum nutrition requirements when a school has students in more than one age or grade group.

Offer versus Serve options available for breakfast under Menu Planning Option

2. Nutrient Standard Menu Planning:

h. Take a minimum of two menu items, decline no more than one menu item.

i. Take all menu items (no Offer versus Serve).

3. Nutrient Standard Menu Planning (NSMP) System—Waiver of Weighted Averages

Waiver of weighted averages requested, simple averaging will be used.

Same requirements as shown for **Menu Planning Option 2**.

Offer versus Serve Options available for lunch under

Menu Planning Option 3. Nutrient Standard Menu Planning—Waiver of Weighted Averages

- d. Take a minimum of two menu items, including the entrée; decline no more than two menu items (mandatory at the senior high level).
- e. Take all menu items (no Offer versus Serve).

Offer versus Serve options available for breakfast under

Menu Planning Option 3. Nutrient Standard Menu Planning—Waiver of Weighted Averages

- h. Take a minimum of two menu items, decline no more than one menu item.
- i. Take all menu items (no Offer versus Serve).

4. Assisted Nutrient Standard Menu Planning (ANSMP) System or Assisted NuMenus

An alternative for schools that desire to do NSMP, but do not have the resources or capacity to conduct it independently. This method draws on the expertise of professionals to develop and establish menu cycles that meet the nutrition standards for nutrients, calories and fat levels for the specific age or grade group specified under **Menu Planning Option 2** above.

Cycle menus would be developed to consider local food preferences and child nutrition program operations, and all the provisions explained for NSMP.

Requires recipes, food product specifications, and preparation techniques be developed and provided by the entity doing the menu planning to ensure that the menu items and foods offered conform to the nutrient analysis completed on the menu cycle.

Requires the state to approve the initial menu cycle, recipes, and other specifications to determine that all required elements for correct nutrient analysis are incorporated. After the initial service, the SFA is required to reassess the nutrient analysis and make appropriate adjustments.

Requires those doing ANSMP to follow the requirements listed under NSMP, including those for the database, software, and weighted nutrient analysis or waiver of the weighted analysis. Use **Menu Planning Option 5** if you request a waiver of weighted averages.

Same requirements as shown for **Menu Planning Option 2**.

Offer versus Serve Options available for lunch under

Menu Planning Option 4. Assisted Nutrient Standard Menu Planning

- d. Take a minimum of two menu items, including the entrée; decline no more than two menu items (mandatory at the senior high level).
- e. Take all menu items (no Offer versus Serve).

Offer versus Serve options available for breakfast under

Menu Planning Option 4. Assisted Nutrient Standard Menu Planning

- h. Take a minimum of two menu items, decline no more than one menu item.
- i. Take all menu items (no Offer versus Serve).

5. Assisted Nutrient Standard Menu Planning (ANSMP) System—Waiver of Weighted Averages

Waiver of weighted averages requested, simple averaging will be used.

Same requirements as shown for **Menu Planning Option 4**.

Offer versus Serve Options available for lunch under

Menu Planning Option 5. Assisted Nutrient Standard Menu Planning—Waiver of Weighted Averages

- d. Take a minimum of two menu items, including the entrée; decline no more than two menu items (mandatory at the senior high level).
- e. Take all menu items (no Offer versus Serve).

Offer versus Serve options available for breakfast under

Menu Planning Option 5. Assisted Nutrient Standard Menu Planning—Waiver of Weighted Averages

- h. Take a minimum of two menu items, decline no more than one menu item.
- i. Take all menu items (no Offer versus Serve).

6. Traditional Food-based meal pattern*

School Lunch Meal Pattern Requirements

		Group I Age 1 and 2	Group II Age 3 and 4	Group III Age 5-8	Group IV Age 9 and older	Group V. Age 12 and older (Grades 7-12)	
		Preschool		(Grades K-3)	(Grades 4-12)		
Food Components and Food Items		Minimum Quantities					Recomm ended Quantitie s
Milk (as a beverage)		¾ cup (6 fl. oz.)	¾ cup (6 fl. oz.)	½ pint (8 fl. oz.)	½ pint (8 fl. oz.)	½ pint (8 fl. oz.)	
Meat or Meat alternate <i>(quantity of the edible portion as served)</i>	Lean meat, poultry, or fish	1 oz.	1½ oz.	1½ oz.	2 oz.	3 oz.	
	Alternate protein products ⁽¹⁾	1 oz.	1½ oz.	1½ oz.	2 oz.	3 oz.	
	Cheese	1 oz.	1½ oz.	1½ oz.	2 oz.	3 oz.	
	Large egg	½	¾	¾	1	1½	
	Cooked dry beans or peas	¼ cup	¾cup	¾cup	½ cup	¾ cup	
	Peanut butter or other nut or seed butters	2 Tbsp.	3 Tbsp.	3 Tbsp.	4 Tbsp.	6 Tbsp.	
	Yogurt plain or flavored, unsweetened or sweetened	4 oz. or ½ cup	6 oz. or ¾ cup	6 oz. or ¾ cup	8 oz. or 1 cup	12 oz. or 1½ cup	
Peanuts or soy nuts or tree nuts or seeds or an equivalent quantity of any combination of the above meat/meat alternates	½ oz. = 50%	¾ oz. = 50%	¾ oz. = 50%	1 oz. = 50%	1½ oz. = 50%		
Vegetable or Fruit	2 or more servings of vegetable or fruit or both	½ cup	½ cup	½ cup	¾ cup	¾ cup	
Grains/Breads <i>(servings per week)</i>	Must be enriched or whole- grain. At least one serving for Groups II thru V must be served daily	5 per week ⁽²⁾ (at least 1/2 per day)	8 per week ⁽²⁾ (at least 1 per day)	8 per week ⁽²⁾ (at least 1 per day)	8 per week ⁽²⁾ (at least 1 per day)	10 per week ⁽²⁾ (at least 1 per day)	

(1) Must meet the requirements in appendix A, 7CFR210.

(2) For the purposes of this table, a week equals five days.

Offer versus Serve options available for lunch under Menu Planning Option

6. Traditional Food-based Meal Pattern

- a. Three of five food components (mandatory at the senior high level).
- b. Four of five food components.
- c. Five of five food components (no Offer versus Serve).

* Under this option, may not selectively implement parts of the new regulation. For example, desserts cannot be used to meet the grains/breads requirement.

6. Traditional Food-based meal pattern

School Breakfast Meal Pattern Requirements

Food Components and Food Items	Minimum Required Quantities		
	Ages 1-2	Ages 3, 4, and 5	Grades K-12
Milk (fluid) as a beverage, on cereal, or both	½ cup	¾ cup	½ pint
Juice/Fruit/Vegetable—Fruit and/or vegetable; or full-strength fruit juice or vegetable juice	¼ cup	½ cup	½ cup
Select one serving from each of the following components, two from one component or an equivalent combination:			
Grains/Breads:			
Whole-grain or enriched bread	½ slice	½ slice	1 slice
Whole-grain or enriched biscuit, roll, muffin, etc	½ serving	½ serving	1 serving
Whole-grain, enriched or fortified cereal	¼ cup or 1/3 oz.	¼cup or ½ oz.	¼ cup or 1 oz.
Meat or meat alternates:			
Lean meat/poultry or fish	½ oz.	½ oz.	1 oz.
Alternate protein products(1)	½ oz.	½ oz.	1 oz.
Cheese	½ oz.	½ oz.	1 oz.
Egg (large).....	½	½	½
Peanut butter or other nut or seed butters.....	1 tbsp.	1 tbsp.	2 tbsp.
Cooked dry beans and peas	2 tbsp.	2 tbsp.	4 tbsp.
Nuts and/or seeds (as listed in program guidance(2)	½ oz.	½ oz.	1 oz.
Yogurt, plain or flavored, unsweetened or sweetened.....	2 oz. or ¼ cup	2 oz. or ¼ cup	4 oz or ½ cup

(1) Must meet the requirements in appendix A, 7CFR220.

(2) No more than 1 ounce of nuts and/or seeds may be served in any one breakfast

Offer versus Serve Options available for breakfast under Menu Planning Option

6. Traditional Food-based Meal Pattern

f. Three of four food components.

g. Four of four food components (no Offer versus Serve).

After School Snack Meal Pattern

7CFR Part 210.10(n)

COMPONENTS (Select Two Different Components From The Four Listed)	AGES 1 and 2	AGES 3 through 5	AGES 6 through 12 ¹
MILK Milk, fluid	1/2 cup	1/2 cup	1 cup
VEGETABLES and FRUITS Vegetable(s) and/or fruit(s) or full-strength fruit or vegetable juice or An equivalent quantity of any combination of these foods (<i>Juice may not be served when milk is served as the only other component</i>)	1/2 cup	1/2 cup	3/4 cup
GRAINS and BREADS² Bread or Cornbread, biscuits, rolls, muffins, etc. or Cold dry cereal ³ or Hot cooked cereal or Cooked pasta or noodle products or Cooked cereal grains or an equivalent quantity of any combination of the above grain and bread products	1/2 slice 1/2 serving 1/4 cup or 1/3 oz. 1/4 cup 1/4 cup 1/4 cup	1/2 slice 1/2 serving 1/3 cup or 1/2 oz. 1/4 cup 1/4 cup 1/4 cup	1 slice 1 serving 3/4 cup or 1 oz. 1/2 cup 1/2 cup 1/2 cup
MEAT and MEAT ALTERNATES Lean meat or poultry or fish ⁴ or Alternate protein products ⁵ Cheese or Eggs or Cooked dry beans or peas or Peanut butter or soy nut butter or other nut or seed butters or Peanuts or soy nuts or tree nuts or seeds ⁶ or Yogurt ⁷ , plain or sweetened and flavored or An equivalent quantity of any combination of the above meat and meat alternates	1/2 oz. 1/2 oz. 1/2 oz. 1/2 large egg 1/8 cup 1 Tbsp. 1/2 oz. 2 oz. or 1/4 cup	1/2 oz. 1/2 oz. 1/2 oz. 1/2 large egg 1/8 cup 1 Tbsp. 1/2 oz. 2 oz. or 1/4 cup	1 oz. 1 oz. 1 oz. 1/2 large egg 1/4 cup 2 Tbsp. 1 oz. 4 oz. or 1/2 cup

¹USDA recommends that schools offer larger portions for older children (ages 13-18) based on their greater food energy requirements.

²Grains/Breads must be whole-grain or enriched, or made from whole-grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole-grain, enriched or fortified.

³Either volume (cup) or weight (ounce), whichever is less.

⁴A serving consists of the edible portion of cooked lean meat or poultry or fish.

⁵Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.

⁶Nuts and seeds are generally not recommended to be served to children ages 1-3 since they present a choking hazard. If served, nuts and seeds should be finely minced.

⁷Yogurt may be plain or flavored, unsweetened, or sweetened – commercially prepared.

SFSP Meal Pattern Requirements—Children (Ages 1 to 18)

The meal pattern shall contain, as a minimum, each of the following components in the amounts indicated for the specific age group.

FOOD COMPONENTS	BREAKFAST	LUNCH OR SUPPER	SNACK ¹
Milk			
Milk, fluid	1 cup (8 fl. oz.) ²	1 cup (8 fl. oz.) ³	1 cup (8 fl. oz.) ²
Vegetables and/or Fruits			
Vegetable(s) and/or fruits (s) or Full-strength vegetable or fruit juice or an equivalent quantity of any combination of vegetable(s), fruit(s), and juice.	½ cup ½ cup (4 fl. oz.)	 ¾ cup total ⁴	¾ cup ¾ cup (6 fl. oz.)
Grains and Breads⁶			
Bread or Cornbread, biscuits, rolls, muffins, etc. or Cold dry cereal or Cooked pasta or noodle product or Cooked cereal or cereal grains or an equivalent quantity of any combination of grains/breads	1 slice 1 serving ¾ cup or 1 oz. ⁶ ½ cup ½ cup	1 slice 1 serving ¾ cup or 1 oz. ⁶ ½ cup ½ cup	1 slice 1 serving ¾ cup or 1 oz. ⁶ ½ cup ½ cup
Meat and Meat Alternates	(Optional)		
Lean meat or poultry or fish or Cheese or Eggs or Alternate Protein Product ⁷ or Cooked dry beans or peas or Peanut butter or soynut butter or other nut or seed butters or Peanuts or soynuts or tree nuts or seeds or Yogurt, plain or sweetened and flavored or An equivalent quantity of any combination of the above meat/meat alternates	1 oz. 1 oz. ½ large egg 1 oz. ¼ cup 2 tbsp. 1 oz. 4 oz. or ½ cup	2 oz. 2 oz. 1 large egg 2 oz. ½ cup 4 tbsp. 1 oz.=50% ⁸ 8 oz. or 1 cup	1 oz. 1 oz. ½ large egg 1 oz. ¼ cup 2 tbsp. 1 oz. 4 oz. or ½ cup

- 1 Serve two food items. Each food item must be from a different food component. Juice may not be served when milk is served as the only other component.
- 2 Shall be served as a beverage, or on cereal, or use part of it for each purpose.
- 3 Shall be served as a beverage.
- 4 Serve two or more kinds of vegetable(s) and/or fruit(s) or a combination of both. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.
- 5 All grain/bread items must be enriched or whole-grain, made from enriched or whole-grain meal or flour, or if it is a cereal, the product must be whole-grain, enriched or fortified. Bran and germ are credited the same as enriched or whole-grain meal or flour.
- 6 Either volume (cup) or weight (ounce) whichever is less.
- 7 Must meet the requirements in Appendix A of the SFSP regulations.
- 8 No more than 50 percent of the requirement shall be met with nuts or seeds. Nuts or seeds shall be combined with another meat/meat alternate to fulfill the requirement. When determining combinations, 1 ounce of nuts or seeds is equal to 1 ounce of cooked lean meat, poultry, or fish.

Attachment A

Alternate Protein Products

- A. What are the criteria for alternate protein products used in the Summer Food Service Program?
1. An alternate protein product used in meals planned under the provisions in Sec. 225.16 must meet all of the criteria in this section.
 2. An alternate protein product whether used alone or in combination with meat or meat alternate must meet the following criteria:
 - a. The alternate protein product must be processed so that some portion of the non-protein constituents of the food is removed. These alternate protein products must be safe and suitable edible products produced from plant or animal sources.
 - b. The biological quality of the protein in the alternate protein product must be at least 80 percent that of casein, determined by performing a Protein Digestibility Corrected Amino Acid Score (PDCAAS).
 - c. The alternate protein product must contain at least 18 percent protein by weight when fully hydrated or formulated. ("When hydrated or formulated" refers to a dry alternate protein product and the amount of water, fat, oil, colors, flavors or any other substances which have been added).
 - d. Manufacturers supplying an alternate protein product to participating schools or institutions must provide documentation that the product meets the criteria in paragraphs A. 2. a through c of this appendix.
 - e. Manufacturers should provide information on the percent protein contained in the dry alternate protein product and on an as prepared basis.
 - f. For an alternate protein product mix, manufacturers should provide information on:
 - (1) The amount by weight of dry alternate protein product in the package;
 - (2) Hydration instructions; and
 - (3) Instructions on how to combine the mix with meat or other meat alternates.
- B. How are alternate protein products used in the Summer Food Service Program?
1. Schools, institutions, and service institutions may use alternate protein products to fulfill all or part of the meat/meat alternate component discussed in Sec. 225.20.
 2. The following terms and conditions apply:
 - a. The alternate protein product may be used alone or in combination with other food ingredients. Examples of combination items are beef patties, beef crumbles, pizza topping, meat loaf, meat sauce, taco filling, burritos, and tuna salad.
 - b. Alternate protein products may be used in the dry form (nonhydrated), partially hydrated or fully hydrated form. The moisture content of the fully hydrated alternate protein product (if prepared from a dry concentrated form) must be such that the mixture will have a minimum of 18 percent protein by weight or equivalent amount for the dry or partially hydrated form (based on the level that would be provided if the product were fully hydrated).
- C. How are commercially prepared products used in the Summer Food Service Program?
- Schools, institutions, and service institutions may use a commercially prepared meat or meat alternate products combined with alternate protein products or use a commercially prepared product that contains only alternate protein products.

Debarment and Suspension

The SFA will comply with 7 CFR Part 3017, Subparts A-E, Governmentwide Debarment and Suspension (Nonprocurement). The SFA will not enter into contracts with debarred, suspended or voluntarily excluded entities until such time as the debarment, suspension or voluntary exclusion is lifted. In procurement transactions equaling or exceeding \$25,000, the SFA agrees to verify that the person with whom it is intended to do business is not excluded or disqualified by (a) checking the Excluded Parties List System maintained by the General Services Administration; or (b) collecting a certification from that person; or (c) adding a clause or condition to the procurement transaction with that person.

Lobbying

The SFA will comply with the 7 CFR Part 3018, New Restrictions on Lobbying and certifies that:

(1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into of a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit to DPI the Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.

(3) The language from the above two paragraphs will be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and all subrecipients shall certify and disclose accordingly.

Changed and new statutes, regulations, instructions, policy memoranda, and guidance

By continuing to operate the covered programs after the enactment or issuance of any **changed and new** statutes and regulations applicable to the programs covered by this agreement and any **changed and new** instructions, policy memoranda, guidance, and other written directives interpreting these statutes and regulations, the SFA agrees to comply with them.

If the SFA does not wish to comply with **any changed or new** items, the SFA must seek to terminate this agreement.



Home-Day
Care

School
Nutrition
Program

Community
Nutrition
Program

Summer
Food
Program

Special Milk
Program

Other
Services

Logout

Home Contract **Submit Contract**

National School Food and Nutrition Program 2011-2012 Application
Contract Enterer Information

374970 - D.C. Everest School District

[Contract Preparer/Enterer Information]

Please fill in all requested information. It will be used to contact the agency for any questions regarding the submitted Application.

First Name Last Name

Phone Number Extension

Email

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**National School Food and Nutrition Program 2011-2012 Application
School Food Authority Information**

374970 - D.C. Everest School District

To apply for participation in the National School Food and Nutrition Program complete the application along with school(s) information and submit it to DPI.

General Information

Legal Name of School Food Authority (School Agency) County

Local Education Area (LEA)# Congressional District Type of Governing Body

Estimate No. of Children to be served lunch daily

Do you participate in commodity program

Select if applicable to your agency (see defination in manual)

Residential Child Care Institution

Provislon 2 Agency

2R Charter Agency

Addresses and Contacts Numbers

School Food Authority Address

Street Address

City State Zip

Phone Fax

Correspondence Address (Enter Same as street, unless P.O Box is used)

Street/P.O Box No.

City State Zip

Phone Fax

Authority Contacts Information

Authorized Representative

Title

First Name Last Name

Work Phone Extension Fax

Business Email

Food Service Manager

Title

First Name Last Name

Work Phone Extension Fax

Business Email





- Home-Day Care
- School Nutrition Program
- Community Nutrition Program
- Summer Food Program
- Special Milk Program
- Other Services
- Logout

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**National School Food and Nutrition Program 2011-2012 Application
Meal Charges, Purchase and Officials Information**

374970 - D.C. Everest School District

Indicate Charges

Charges will be applied to every school building under the school food authority. Please enter the highest meal charges for each column. Different charges in a specific school building within the agency may be entered from Schedule "A" screen.

Item	Split-Sess Pre-K	Elementary	Middle/Jr.H.S	Sr.H.S	Reduced	Adult
Lunch		\$1.30	\$1.45	\$1.50	\$0.40	\$3.00
Breakfast		\$1.00	\$1.00	\$1.00	\$0	\$1.40
After School Snack		\$0	\$0	\$0	\$0	\$0.75
Special Milk Program	\$0					

Meal Purchase Information

Select Food Service Provider Type <input type="radio"/> Self Operated <input type="radio"/> Food Service Management Company <input type="radio"/> Vendor <input type="radio"/> Another School Agency Under a Joint Agreement	Select FSMC/Vendor/Another School Agency Name Self None None 0 - None
--	---

The following information must be completed by all agencies, except for RCCI's with residential students (i.e. no day students) only. Enter Name(s)/Titles [Enter 'none' in each box if you are RCCI's with Residential Students]

Determining Official Name - Individual(s) determining eligibility Title <input type="text" value="School Lunch Representative"/> First Name <input type="text" value="DiAnn"/> Last Name <input type="text" value="Hrdina"/>	Hearing Official Name - Not involved in original determination or verification Title <input type="text" value="Asst. Superintendent Business Services"/> First Name <input type="text" value="Jack"/> Last Name <input type="text" value="Stoskopf, Jr."/>
Verifying Official Name - Verifies information, may be determining official Title <input type="text" value="School Lunch Representative"/> First Name <input type="text" value="DiAnn"/> Last Name <input type="text" value="Hrdina"/>	Confirming Official Name - Review applications selected for verification - may not be determining official Title <input type="text" value="Supervisor Food Services"/> First Name <input type="text" value="Christine"/> Last Name <input type="text" value="Welsh"/>

CONTINUE

[SFA Information]

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**National School Food and Nutrition Program 2011-2012 Application
Policy Statement Information**

374970 - D.C. Everest School District

Information will be applied to every school building under the school food authority. If a specific school building within the agency has different procedures, they may be entered from Schedule "A" screen.

Select Accountability System and Money Collection Procedure(s) that describes your School Food Authority

For each program provided in one or more schools in the School Food Authority, select meal accountability system and money collection procedure(s) used in the majority of the schools to obtain accurate daily point of service counts by category (free, reduced price, paid). If a listed program is not offered in any of your schools, select "Not in Program". Program start date is the first date of student meal service served and program end date is the last day of student meal service.

National School Lunch Program

Meal Accountability System	Automated - Computer/Cash Register (at end of the line)	
Describe, If Other		
	Money Collection Procedure (Check all that apply)	
	<input checked="" type="checkbox"/> Prepayment <input type="checkbox"/> Post-billing <input checked="" type="checkbox"/> Cash on Line <input type="checkbox"/> Non-Pricing (no students pays)	
Program Start Date	9 / 1 / 2011 [MM/DD/YYYY]	Program End Date 6 / 6 / 2012 [MM/DD/YYYY]
Total Schools Serving Lunch	9	

School Breakfast Program

Meal Accountability System	Automated - Computer/Cash Register (at end of the line)	
Describe, If Other		
	Money Collection Procedure (Check all that apply)	
	<input checked="" type="checkbox"/> Prepayment <input type="checkbox"/> Post-billing <input checked="" type="checkbox"/> Cash on Line <input type="checkbox"/> Non-Pricing (no students pays)	
Program Start Date	9 / 1 / 2011 [MM/DD/YYYY]	Program End Date 6 / 6 / 2012 [MM/DD/YYYY]
Total Schools Serving Breakfast	7 [Do not include Severe Need Breakfast sites]	

Severe Need Breakfast Program


Meal Accountability System	Automated - Computer/Cash Register (at end of the line)	
Describe, If Other		
	Money Collection Procedure (Check all that apply)	
	<input checked="" type="checkbox"/> Prepayment <input type="checkbox"/> Post-billing <input type="checkbox"/> Cash on Line <input type="checkbox"/> Non-Pricing (no students pays)	
Program Start Date	9 / 1 / 2011 [MM/DD/YYYY]	Program End Date 6 / 6 / 2012 [MM/DD/YYYY]
Total Schools Serving Breakfast	1 [Severe need request for each site must be reported on Schedule A]	

After School Snack

Meal Accountability System	Other	
Describe, If Other	Students will be counted at the end of the line	
	Money Collection Procedure (Check all that apply)	
	<input type="checkbox"/> Prepayment <input type="checkbox"/> Post-billing <input type="checkbox"/> Cash on Line <input checked="" type="checkbox"/> Non-Pricing (no students pays)	
Program Start Date	9 / 1 / 2011 [MM/DD/YYYY]	Program End Date 6 / 6 / 2012 [MM/DD/YYYY]
Total Schools Serving Snacks	1	

Special Milk Program (Half-day Kindergarten and Pre-Kindergarten Only)

Meal Accountability System	Not In Program	
Describe, If Other		
	Money Collection Procedure (Check all that apply)	

	<input type="checkbox"/> Prepayment	<input type="checkbox"/> Post-billing	<input type="checkbox"/> Cash on Line	<input type="checkbox"/> Non-Pricing (no students pays)					
Program Start Date	<input type="text"/>	<input type="text"/>	<input type="text"/>	[MM/DD/YYYY]	Program End Date	<input type="text"/>	<input type="text"/>	<input type="text"/>	[MM/DD/YYYY]
Total Schools Serving Milk	<input type="text" value="0"/>								
	<i>Type of plan for providing milk to split-session kindergarten and pre-kindergarten students.</i>								
Select Milk Plan	<input type="text" value="Not In Plan"/>								
									
[SFA Information] [Meal Charges-Vendors, Verifying Official]									

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