



State of New Jersey

DEPARTMENT OF AGRICULTURE
33 West State Street 4th Floor
PO Box 334
TRENTON NJ 08625-0334

CHRIS CHRISTIE
Governor

KIM GUADAGNO
Lt. Governor

DOUGLAS H. FISHER
Secretary

To: School Business Administrators
Non-Public School Administrators
Food Service Directors
Food Service Management Companies

From: Janet Hawk, Acting Director
Division of Food and Nutrition

Date: February 3, 2011

Subject: IMPORTANT CHILD NUTRITION PROGRAM NEWS AND UPDATES

Lots of changes, and proposed regulations are in the works from USDA! The federal child nutrition programs reauthorization, better known as the “Healthy, Hungry-Free Kids Act” was signed into law in December 2010. And, in January 2011, proposed regulations changing the school lunch and breakfast meal patterns were released by USDA. Included with this memo are highlights of these proposed school meal changes, along with the website where the federal register publication can be accessed. Remember, these are PROPOSED changes, and USDA is holding a 90 day comment period. I highly encourage everyone to submit comments to this very important proposal. Comments are due by April 13, 2011.

A few more eminent items that need your attention:

1. Verification Summary Report, Part 2 – will be accessible for submission in SNEARS as of February 15th, 2011. **The report is due by March 1, 2011.**
2. Monthly Commodity Allocation Notices – notices are now accessed, completed, and submitted back in SNEARS; starting with the commodity allocations for the month of March 2011. Click on the new “Food Distribution Programs” link on the first screen after signing into SNEARS from the My New Jersey screen, to access the allocation notice.
3. Fresh Fruit and Vegetable Program – an application to participate for the 2011-2012 school year will be posted in SNEARS by February 16, 2011. This program is for elementary schools only, and schools will be selected based on highest levels of students eligible for free or reduced price meals; schools must have a minimum of 50% of their students eligible for free/reduced price meals.
4. Team Nutrition Grant Project
 - Farm to School Survey – if not completed, please do so ASAP. Information and the link to the on-line survey is posted in SNEARS.

- Application for mini-grants – information is posted in SNEARS; limited to elementary schools in 9 counties
 - School Food Service trainings – save the date flyer is posted in SNEARS; trainings to be held in late March/early April; important for food service personnel to attend.
5. Direct Certification Data Update - Food Stamp/TANF data has been updated in the direct certification system; schools districts are encouraged to upload student data and do a new match to capture any additional students that may be qualified to receive free school meals. Note: Students previously certified remain eligible for the school year, even if not matched on a more recent listing.
 6. Trainings for Business Administrators – see memo posted in SNEARS for upcoming workshops to provide information to Business Administrators on the process of contracting with Food Service Management Companies.
 7. Healthier US School Challenge – New Jersey now has two schools that have received the Bronze level award: Osage Elementary in Voorhees Township, and Southwood Elementary in Old Bridge; other schools are encouraged to apply and receive this prestigious award – 4 levels are available: Bronze, Silver, Gold, and Gold with Distinction.
 8. National School Breakfast Week, March 7-11, 2011 – a “School Breakfast Detectives” campaign runs from January to school breakfast week, to allow students to “clue in” to the importance of school breakfast and will demonstrate how eating school breakfast sets them up for a busy day at school; visit <http://docs.schoolnutrition.org/meetingsandevents/nsbw2011/about.asp> for details.
 9. School District Contact Information – it is extremely important to keep up to date information in SNEARS, for school district personnel: names, mailing addresses, phone numbers, email addresses. If a Food Service Director or Business Administrator changes in a district, those names and contact information must be changed accordingly on the Schedule A in SNEARS. Delaying this process may cause problems in receiving timely reimbursement payments.
 10. Reimbursement Claims – are due the 10th of the month following the month of the claim. It is VERY important to submit claims timely to avoid problems with reimbursement payments.

Thank you for all you do to feed New Jersey school students nutritious, low cost meals at school.

Be sure to read through the enclosed proposed federal meal requirement changes and send in comments to USDA by April 13, 2011.

PROPOSED FEDERAL SCHOOL MEAL STANDARDS

Proposed nutrition standards (to be met on average over the school week) would result in a more nutrient dense school meal:

- Calories: both minimum and maximum levels set for each grade group
 - Lunch: 550-650 (grades K-5); 600-700 (grades 6-8); 750-850 (grades 9-12)
 - Breakfast: 350-500 (grades K-5); 400-550 (grades 6-8); 450-600 (grades 9-12)
- Total fat: a range of 25-35% of total calories for lunch and breakfast
- Saturated fat: remains at <10% of total calories for lunch and breakfast
- Sodium: for the first time, maximum levels for each grade group (10 years post implementation of final rule):
 - Lunch: ≤640mg (grades K-5); ≤710mg (6-8); ≤740mg (9-12)
 - Breakfast: ≤430mg (grades K-5); ≤470mg (6-8); ≤500mg (9-12)
 - Two intermediate targets for each grade group (2 and 4 years post implementation of final rule) to help schools reduce sodium gradually
- *Trans* Fat: Nutrition label must specify zero grams of *trans* fat per serving

Proposed meal patterns would increase the availability of fruits, vegetables, whole grains, and fat-free/low-fat milk in the school menu:

- One food-based menu planning approach and same age/grade groups for lunch and breakfast
- Fruits and vegetables offered daily, as two separate food components of the meal pattern
- A daily serving of fruit at breakfast and lunch
- Both a grain and a meat/meat alternate at breakfast
- A weekly requirement for dark green, bright orange, legumes, starchy, and other vegetables
- Limitation on starchy vegetables to 1 cup over the course of a week (potatoes, corn, green peas, lima beans).
- At least half of the grains offered during the school week must be whole grain-rich; two years post implementation, all grains offered during the week must be whole grain-rich
- Milk: flavored - only fat-free; unflavored - 1% or less fat
- Offer versus Serve: meals selected by the students must include at least a fruit or vegetable, and students would not be able to decline more than 2 food items at lunch and 1 food item at breakfast
- 100% snack-type fruits or vegetables not allowed (such as fruit strips; fruit drops)
- Formulated grain-fruit products not allowed

Please note: Cost implications are discussed in the proposed regulations, also, and should certainly be considered when formulating your comments.

The full publication of the proposed regulations can be found at this address:
<http://www.regulations.gov/#!documentDetail;D=FNS-2007-0038-0001>

The proposed meal pattern chart for both breakfast and lunch is on the next page.

	Proposed Breakfast Meal Pattern			Proposed Lunch Meal Pattern		
	Grades K-5	Grades 6-8	Grades 9-12	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food^a Per Week (Minimum Per Day)					
Fruits (cups) ^b	5 (1)	5 (1)	5 (1)	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{bc}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green	0	0	0	0.5 ^d	0.5 ^d	0.5 ^d
Orange	0	0	0	0.5 ^d	0.5 ^d	0.5 ^d
Legumes	0	0	0	0.5 ^d	0.5 ^d	0.5 ^d
Starchy	0	0	0	1 ^e	1 ^e	1 ^e
Other	0	0	0	1.25 ^d	1.25 ^d	2.5 ^d
Grains ^f (oz eq)	7-10 (1)	8-10 (1)	9-10 (1)	9-10 (1)	9-10 (1)	12-13 (2)
Meats/Meat Alternates (oz eq)	5 (1)	5 (1)	7-10 (1)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk ^g (cups)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{hi}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^h	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^j	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
<u>Trans</u> fat	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

^aFood items included in each group and subgroup and amount equivalents. Minimum serving is ¼ cup.

^bOne cup of fruits and vegetables usually provides 2 servings; ¼ cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit offerings may be in the form of juice. All juice must be 100% full-strength.

^cFor breakfast, ½ cup of non-starchy vegetables may be considered equivalent to ½ cup fruits.

^dLarger amounts of these vegetables may be served.

^eA maximum of 1 cup of starchy vegetables may be served per week. Starchy vegetables include white potatoes, corn, green peas, and lima beans.

^fUpon implementation, at least half of grains must be whole grain-rich. Aiming for a higher proportion of whole grain-rich foods is encouraged. Two years post implementation, all grains must be whole grain-rich.

See http://teamnutrition.usda.gov/Resources/DGfactsheet_grains.pdf

http://www.fns.usda.gov/tn/HealthierUS/HUSSCkit_pp25-35.pdf

^gFluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

^hThe average daily amount for a 5-day school week is not to be less than the minimum or exceed the maximum.

ⁱDiscretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

^jSodium targets are to be reached 10 years after implementation of the final rule. Intermediate targets have been established to ensure that action to reduce the sodium content of school meals over the 10-year period maintains student participation rates.