



Healthy, Hunger-Free Kids Act of 2010 Changes for the 2012-13 School Year



<p>New Meal Patterns</p>	<p>Starting SY 2012-13 all schools must use a new food based meal pattern to plan prepare and serve lunch according to specific grade groupings (K-5, 6-8, 9-12). Minimums and maximums are set for meat/meat alternates, grains, calories and saturated fat.</p> <p>See reverse side for meal pattern chart.</p> <p>See USDA policy materials here: http://www.fns.usda.gov/cnd/governance/legislation/nutritionstandards.htm</p>
<p>Additional Six Cent Reimbursement</p>	<p>A performance based increased reimbursement of six cents per lunch served will be available for School Districts that demonstrate compliance with the new meal pattern. Schools must meet the new lunch meal pattern and be compliant with the existing breakfast meal pattern to qualify for the increased reimbursement. The additional reimbursement is available beginning October 1, 2012 and will be awarded after a State Agency review of menu materials.</p>
<p>Equity in School Lunch Pricing</p>	<p>Districts must annually review their paid lunch revenue to assure compliance with the paid lunch equity requirement. When the average paid lunch price is less than the difference between the free and paid Federal reimbursement rates, the district must determine how they will meet the requirement—by increasing their average paid lunch price or providing funds from non-Federal sources.</p> <p>Use the Paid Lunch Equity Tool to calculate your paid lunch prices or non-Federal revenue sources for SY 2013-14: http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/</p> <p><i>Look under Most Requested Information—Paid Lunch Equity Pricing—Weighted Average Price Calculator</i></p>
<p>Non-Program Food Revenue</p>	<p>New provisions establish requirements for school district revenue from foods sold outside of reimbursable meals when those foods are purchased with school food service account funds. This requirement ensures that revenues from the sales of non-program foods generate at least the same proportion of SFA revenues as they contribute to SFA food costs. Non-program can include, but are not limited to: ala carte items, adult meals, fundraisers, vending machines.</p> <p>The Non-Program Revenue Tool is posted on the School Nutrition Programs web site: http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/index.html</p>
<p>Direct Certification</p>	<p>Districts must conduct direct certification with SNAP three times during the school year:</p> <ul style="list-style-type: none"> • At or around the beginning of the school year (i.e., July 1); • Three months after the beginning of the school year; and • Six months after the beginning of the school year. <p>The letter method of certifying children for free meals is no longer considered a form of direct certification. Letters can be accepted as categorical eligibility for free meals and will be subject to verification.</p> <p>See the USDA policy memo here: http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2011/SP31-2011.pdf</p>
<p>Crediting Tofu and Soy Yogurt Products</p>	<p>Schools now have the option to offer commercially prepared tofu and soy yogurt as a meat alternate in the National School Lunch Program (NSLP) and School Breakfast Program (SBP).</p> <p>Tofu must be commercially prepared and meet the following definition, established in 7 CFR 210.2 for purposes of the school meal programs as “a soybean-derived food...basic ingredients [in tofu] are whole soybeans, one or more food-grade coagulants (typically a salt or an acid), and water.” Noncommercial tofu and soy products are not creditable.</p> <p>You can find the complete policy and crediting information here: http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2012/SP16-2012os.pdf</p>
<p>Formulated Fruit/Grain Products</p>	<p>Beginning July 1, 2012 (SY 2012-13), formulated grain-fruit products will no longer be allowed to satisfy both the grain and fruit component for the School Breakfast Program (SBP). These products were formulated to satisfy the grain and fruit component of the meal pattern through fortification without the addition of any actual fruit ingredients, at a time when the adequacy of cooking and serving facilities were of concern for students participating in the SBP. Formulated grain-fruit products are specific products that are manufactured to meet the requirements addressed in <i>Appendix A to Part 220</i> and should not be confused with products that are currently on the market that contain grain and fruit. This change does not affect the crediting of traditional grain-fruit bars listed in Exhibit A of the Grains/Breads instruction, which may still be served accordingly.</p> <p>You can find the USDA policy memo here: http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2012/SP26-2012os.pdf</p>
<p>Helping Students Identify a Reimbursable Meal</p>	<p>Beginning SY 2012-13, schools are required to identify the foods that are part of the reimbursable meal near or at the beginning of the serving line. This requirement seeks to ensure that students understand the components of the reimbursable meal and do not make unintentional purchases of a la carte foods. Schools have discretion as to how to identify the foods that are part of the reimbursable meal.</p>



HHFKA Checklist for SY 2012-13

(Use this checklist to help ensure you have met all HHFKA requirements)

- Have you completed outreach for your School Breakfast Program? Did it go to **all** household enrolled in your school/district?
- Is free potable water available during all meal times to all students?
- Are you offering a variety of milks with a fat percentage of 1% or skim?
- Have you done your Paid Lunch Equity Tool for SY 2012-13 to ensure that the district is charging the correct amount for paid student meals at each school?
- Have you completed the Non-Program Food Revenue Tool? (If applicable)
- Have you enhanced your food safety program (HACCP Plan) to include all places food is stored, prepared or **served**?
- Have you made key areas of the nutrient environment accessible to the public? (food safety inspections local wellness policy, meal program participation, nutrition quality of meals served)
- Only the last four digits of the household adults SSN is collected on applications xxx-xx-____ ?
- SSN is no longer collected as part of the verification process?
- Have you completed outreach for the Summer Food Service Program? Did it go to **all** household enrolled in your school/district **before** the end of the school year?
- Have you completed all items on the other side of this page?

NEW Lunch Meal Pattern for SY 2012-13			
Component	Amount of Food Per Week (Minimum Per Day)		
	Grades K-5	Grades 6-8	Grades 9-12
Fruits (cups)	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups)	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green	0.5	0.5	0.5
Red/Orange	0.75	0.75	1.25
Beans/Peas (Legumes)	0.5	0.5	0.5
Starchy	0.5	0.5	0.5
Other	0.5	0.5	0.75
Additional Veg to Reach Total	1	1	1.5
Grains (oz eq)*	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)*	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week			
Min-max calories (kcal)	550-650	600-700	750-850
Saturated fat (% of total calories)	< 10	< 10	< 10
Sodium (mg) (not until 2013-14)	≤ 1230	≤ 1360	≤ 1420
<u>Trans fat</u>	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.		

* Weekly amount of food is a maximum level