

Staying on Track

July 2024



Health and Nutrition Services
Arizona Department of Education



Intended Audience

This training is intended for School Food Authorities (SFAs) operating the National School Lunch Program (NSLP) in Arizona.



TRAINING HOURS

Information to include when documenting this training for Professional Standards:

Training Title: July Staying on Track

Key Areas: 1000 - Nutrition, 2000 - Operations, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes:

Length: 1 hour

Presenter:



Disclaimer

This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS). The content in this training is intended for professionals operating one or more United States Department of Agriculture (USDA) Child Nutrition Programs (CNP) in Arizona under the direction of ADE. The information in this training is subject to change. Attendees are encouraged to access professional development materials directly from the training library to prevent the use of outdated content.

OBJECTIVES

- ✓ Review monthly communication distributed from HNS to ensure vital emails were not overlooked;
- ✓ Provide detailed training on important topics and deadlines;
- ✓ Provide program directors an opportunity to ask for clarification.

HNS is here to help!

We are here to provide assistance and help you make the very best of your program.



Questions

- Questions can be asked in the Q&A at any time and will be answered by another HNS trainer during the webinar.
- At the end of the webinar, the trainer will answer new questions or questions that still need to be addressed.
- Any questions not addressed during the webinar should be directed to your HNS Specialist.



Agenda

Section 1: HNS Communications Recap

Section 2: Communication Hot Topics

Section 3: Last Month's Training Opportunities

Section 4: Upcoming Deadlines and HNS Communications

SECTION 1

July HNS Communications Recap



Memorandums



HNS TA 02-2024: SY 2024-2025 STATE MATCH REQUIREMENTS

The purpose of this technical assistance memorandum is to provide guidance on State Matching requirements for this school year for both public schools and charters.



SP 1

The

Announcements



SCHOOL NUTRITION ADVISORY COUNCIL SY25 INPUT SURVEY

The Arizona Department of Education Health and Nutrition Services is seeking feedback on SNPAC agenda items to gain a greater understanding of needs, challenges, and priorities within the school nutrition programs.



CIVIL RIGHTS REQUIREMENT: NOTIFICATION OF FREE LANGUAGE SERVICES

The Arizona Department of Education Health and Nutrition Services (HNS) recommends that CNP operators comply by including a statement on their website homepage that reads "Free language assistance, auxiliary aids, and/or accommodations are available upon request."

Announcements



TRY IT LOCAL IN THE SUMMER!

Try it Local is available for all Seamless Summer Option (SSO) Operators as well as those operating extended NSLP.

Try it Local resources:

- [HNS 09-2023: Try it Local: Arizona's Local Food for Schools Program and Reimbursement](#)
- [Step by Step Instruction: How to Request Try it Local Reimbursement in the CNP Supplemental Payments System](#)
- [Farm to School: Bringing Local Food to School Meals — Good Food Finder \(goodfoodfinderaz.com\)](#)
- [Try it Local Resource List](#)

What is the definition of “local and regional food” for the Try it Local program in Arizona?

Local and regional food is raised, produced, aggregated, stored, processed, and distributed in Arizona where the final product is marketed to consumers, so that the total distance that the product travels between the farm or ranch where the product originates and the point of sale to the end consumer is at most 400 miles, or both the final market and the origin of the product are within the same State or territory.

EXAMPLES OF ALLOWABLE FOODS	EXAMPLES OF UNALLOWABLE FOODS
Fresh fruits and vegetables and 100% juice	Cooked meats, breaded meats, sausage
Raw, uncooked meats, whole cut, fresh, frozen, formed into shapes	Baked breads, muffins, crackers, and cookies
Dairy products like yogurt and cheese (shreds, cube, packaged as bulk or individually wrapped)	Tortillas, ready to eat and ready to cook
Beans and legumes	Premade sandwiches, pizza, and other combination, ready to heat, and bake foods
Grain products (i.e., uncooked rice, pasta, oatmeal, blue cornmeal, and flour)	Frozen bread and roll dough

Funding Opportunity



SPROUTING SCHOOL GARDENS

Sprouts Healthy Communities Foundation is excited to announce a new funding opportunity, the Sprouting School Gardens Grants! Across the country, Sprouts has supported thousands of school gardens and nonprofit organizations through grant programming to help schools create or expand their garden-based programs. Grants range in size from \$5,000 to \$10,000 and support school garden program operations, program supplies, and educator stipends that help school gardens thrive.

What requirements are there to apply?

- Garden programs must be located on a school campus
- Applicant must be a school or a 501c3 nonprofit serving schools
- Applicant must be located in a state where Sprouts operates stores (Arizona is eligible)



Announcements



SFSP OUTREACH REQUIREMENT

This is a reminder to all School Food Authorities (SFAs) of the requirement to expand awareness and access to the Summer Food Service Program (SFSP) to families by informing them of organizations within the community that serve free meals to children while school is not in session. **Outreach is required for all summer meals operators.** SFAs operating the National School Lunch Program (NSLP) Seamless Summer Option (SSO) this summer are exempt from releasing a public media release.


Finding Summer Meals Sites





Spread the word - Summer Meal Service sites in Arizona can be found at: **www.azhealthzone.org/freesummermeals/** or text **"FOOD" or "COMIDA" to 304-304 to find a nearby site.**

- Families can enter a zip code and the map tool will populate meal service site locations and details
- The information populated on this map comes from ADE based on the CNPWeb Site application information.
- Remember to provide any changes to site details promptly to ADE via revised applications in CNPWeb.

Deadlines

-  **SUMMER FOOD SERVICE PROGRAM APPLICATIONS DUE MAY 31, 2024**

Applications to sponsor the SFSP were due on May 31. Any applications received after May 31 will not be considered for SFSP sponsorship but are encouraged to participate as a site under an approved SFSP sponsor.
-  **FRESH FRUIT AND VEGETABLE PROGRAM END OF PY23-24 SURVEY DUE JUNE 9, 2024**

All Fresh Fruit and Vegetable Program (FFVP) operators are required to complete the FFVP End of Year Survey by Friday, June 30. Survey responses will be used to determine eligibility for the BRAVOcado! Excellence Awards.
-  **APPLICATIONS FOR PROVISION 2/3 BASE YEAR AND CEP DUE JUNE 30, 2024**

SFAs wishing to apply for a Special Provision Option (Provision 2, Provision 3, or CEP) in SY 2024-25 must submit a complete Special Provision Option Application packet to HNS by June 30.

Awards



SUPPLY CHAIN ASSISTANCE (SCA) FUNDS

The 4th allocation of SCA funds has been disbursed to all SFAs that opted into the allocation using the CNP Supplemental Payments system. If funds are not already in the food service account, they will be coming this week.

As part of the SCA funding requirements, HNS will reallocate the remaining funds not claimed through the opt-in process. The reallocation payments will be disbursed in early July. There is nothing that the SFA needs to do to receive the reallocated funds. All reallocations will be distributed to those SFAs that opted into receiving 4th round SCA disbursements.



EQUIPMENT GRANT AWARDEES

Thank you to all who applied for the Equipment Grant. The amount of funding available was able to award nine SFAs, based on a scoring rubric. Please keep a look-out to apply for next year's equipment grant!

CONGRATULATIONS

SFAs Awarded	
Williams Unified District	Gadsden Elementary District
Tucson Unified District	Phoenix Elementary District
McNeal Elementary District	Mohave Valley Elementary District
Flowing Wells Unified District	Gap Ministries
Isaac Elementary District	

Newsletters

WHAT'S UP WITH UPLIFT?

Issue 8, SY 23-24 upLIFT Newsletter featured the two new programs implemented at Williams Unified School District to increase participation, highlighted Tucson Unified School District's school garden produce being featured on a local restaurant menu, information about the May upLIFT webinar, and the featured food - Lemon Drop Melons!



The newsletter cover features the Arizona Department of Education logo at the top center. Below it, the text "What's up with upLIFT?" is displayed in a mix of orange, purple, and blue fonts, with a carrot icon. Underneath, the tagline "LEARN. INSPIRE. FEED. TEACH." is written in a smaller font. A dark blue horizontal bar at the bottom contains the text "upLIFT Bulletin | SY 2023-2024 | Issue 8 | May 2024".

Inside This Issue...

- 1** "upLIFT Your Voice" Initiative
Williams Unified School District Increases Program Participation
- 2** Join Us for Our Upcoming Webinar!
"Summer Edition: upLIFT Your Summer Meal Program!"
- 3** upLIFT Photostream Photo of the Month
Local Restaurant Serves Sandwich featuring Tucson School Garden Veggies
- 4** Additional Resources for this Month!
Research Rundown, Nutrition Knowledge Fact Sheet, and Featured Food - Lemon Drop Melon

Quiz Time

When are applications due for Provision 2/3 and CEP?

- A** June 1, 2024
- B** July 1, 2024
- C** June 30, 2024
- D** September 30, 2024



Quiz Time

When are applications due for Provision 2/3 and CEP?

A June 1, 2024

B July 1, 2024

C June 30, 2024

D September 30, 2024

SFAs must apply for Provision 2/3, or CEP by June 30, 2024.



SECTION 2

Communication Hot Topics



Applying for SY 24-25

SFAs applying to participate in school meals programs and USDA Foods in Schools program during SY 24-25 must complete the following:

- CNPWeb Site and Sponsor Applications
- CNPWeb Checklist Items
- Additional Documentation Requested by the HNS Specialist
- myFOODS renewal

SFAs should submit all application components as early as possible and allow three weeks for the application approval process to be completed. SFAs must ensure that all applications and all required components are submitted with adequate time for approval and to meet claiming deadlines.

AVAILABLE RESOURCES

NSLP Online Training Library:

Visit HNS' online training library to access Step-by-Step Instructions.

NSLP & SBP - Program Forms and Resources:

Visit the NSLP forms and resources webpage to access templates and fillable forms needed for CNPWeb Checklist Items and Additional Documentation.

USDA Foods in Schools in SY 24-25

MYFOODS SYSTEM UPDATES

The myFOODS system has rolled to the new school year. All system dates will default to SY 24-25.

ACTION ITEMS

Existing users must update any contact and site information within the system. **New users** of the myFOODS system must contact ADE for access by emailing USDAFoods@azed.gov or calling 602-542-8700.

To schedule shipments from US Foods, SFAs must submit a PO or Letter of Responsibility to Shamrock Foods to cover all delivery fees in SY2025.

All catering sites are being verified with approved CNPWeb applications and will remain in unapproved status pending verification.

USDA Foods in Schools in SY 24-25

ADMINISTRATIVE FEE STRUCTURE

For USDA Foods (processing and brown box) handled by Shamrock Foods, the fee structure is:

- Prep Site delivery \$7.45 per case
- Warehouse delivery \$7.30 per case (100 case minimum)
- Pick Up \$5.29 per case (100 case minimum)
- Restocking fee \$1.25 per case

Additionally, ADE assesses administrative fees for the following:

- Processing bulk product \$0.02 per pound
- Excess storage \$1.35 per case
- Direct shipments from USDA \$0.25 per case

 USDA Foods in Schools Program Administrative Fee Structure Effective July 1, 2023	
The following chart outlines the administrative fees that will be incurred by recipient agencies (RAs) that order brown box and processed bulk product items. The Department of Defense Fresh Fruit and Vegetable Program (DoD Fresh) does not have any administrative or shipping fees. Shipping fees are in accordance with the RA's method of receipt of brown box and processed bulk products.	
SHIPPING FEE TYPES Brown box and processed end products	RATE PER CASE* effective July 1, 2023 - June 30, 2024
Delivered by US Foods to RA Prep Site 10 Case Minimum or 20 Case Minimum (\$0,000+ lunches)	\$7.45 Payment to US Foods
Delivered by US Foods to RA Warehouse 100 Case Minimum	\$7.30 Payment to US Foods
Picked up by RA at US Foods Warehouse 100 Case Minimum; RA must call	\$5.29 Payment to US Foods
Directly Shipped by USDA to RA 1/3 Truck Minimum	\$0.25 Payment to the Arizona Department of Education
OTHER ADMINISTRATIVE FEE TYPES	RATE PER CASE/UNIT* effective July 1, 2023 - June 30, 2024
US Foods Warehouse Restocking Fee	\$1.25 per case Payment to the US Foods
US Foods Warehouse Excess Storage Fee	\$1.35 per case Payment to the Arizona Department of Education
Processing Bulk Product Fee	\$0.02 per pound Payment to the Arizona Department of Education
* Please note, entitlement dollars cannot be used on administrative fees.	
July 2023 Health and Nutrition Services Arizona Department of Education This Institute is an equal opportunity provider.	

PROCESSING DIVERSION BULK POUNDS

SY 24-25 bulk pounds have been diverted to the processor and can be monitored via the applicable websites:

- [K12 Foodservice](#)
- [ProcessorLink](#)
- **Nardone Bros. via broker**

DoD Fresh Fruit & Vegetable Program

YOUR ENTITLEMENT IS READY FOR USE!

Funds set aside during the catalog requisition period are in the FFAVORS system for immediate use in the CNPs. All operators are encouraged to use funds in the Fall, as additional funds will be available for Spring.

- For SFAs currently operating SFSP, additional funds are available right now, and requests for these funds can be placed via a request to USDAFoods@azed.gov.

The screenshot shows the USDA Foods website for the Fresh Fruits and Vegetables Order Receipt System (FFAVORS). The page has a dark teal header with the USDA Foods logo and the title "Fresh Fruits and Vegetables Order Receipt System (FFAVORS)". Below the header is a breadcrumb trail: "HOME > USDA FOODS". The main content area is divided into two columns. The left column contains a "Spotlights" section with the text "USDA Foods Expected to be Available", a "Resources" section with links for "Infographic Set", "Policy", "Technical Assistance & Guidance", and "Research, Analysis & Background". The right column contains a "Maintenance Notice" stating that FFAVORS is scheduled for maintenance every Sunday from 4:00 PM through 2:00 AM Central Time. Below this is an "IDs and Passwords" section explaining that users must establish a user profile for each new user within FFAVORS, and providing instructions on how to create an eAuthentication account. It also includes a link for "FFAVORS Login". At the bottom of the right column is a "USDA Market News" section and a "Frequently Asked Questions and Help Desk" section with links for "FFAVORS FAQs and Tips" and "FFAVORS Help Desk".



2024 SUMMER EBT: SUN BUCKS

SUN Bucks UPDATES!

SUN Bucks Resources:

- Website for Administrators and School Leaders
- SUN Bucks Opt-out form

Coming Soon!

- SUN Bucks Parent Application
-
- HNS Memorandum

ARIZONA DEPARTMENT OF EDUCATION

Select Language

Parents Educators & Administrators Programs About ADE Data & Systems ADEConnect Local School Board Members

Home / Health and Nutrition Services / Welcome to Health & Nutrition Services

Welcome to Health & Nutrition Services

The Health and Nutrition Services Division is committed to enhancing the health and wellbeing of Arizona's children and adults by providing access to a variety of federally funded programs.

Administrators and School Leaders

- Free and Reduced Data and use with other programs
- SUN Bucks

Parents and Families

- Paying for Meals
- SUN Bucks
- Menu Requirements
- Additional Benefits for Children and Families

Child Nutrition Program Operators

- Peer to Peer Support for Child Nutrition Professionals
- Free and Reduced-Price Percentage Report
- HNS/USDA Memos
- Civil Rights
- Submit Data Request

Sign Up For Our Health and Nutrition Services Email Updates

Who is eligible for SUN Bucks?

Children enrolled in an Arizona school participating in the NSLP must:

1. Be enrolled for at least one instructional school day between July 1, 2023-June 30, 2024
2. Meet one of the following eligibility requirements for at least one day between July 1, 2023-July 31, 2024:
 - Be certified free or reduced-price eligible for the NSLP or
 - Participate in Supplemental Nutrition Assistance Program (SNAP), Temporary Assistance for Needy Families (TANF) or Medicaid and meeting the federal income eligibility guidelines for free or reduced-price meals
 - Certified Foster, Homeless, Migrant
 - Participating in a federal Head Start Program
 - Reported in AzEDs as Indicator 1 or Indicator 2 via ESEA (Title I) Income Eligibility form

Children that are NOT enrolled in a NSLP participating Arizona school must:

1. Be 6 to 16 years of age between July 1, 2023-July 31, 2024
2. Certified as participating or certified in one of the following assistance programs for at least one day between July 1, 2023-July 31, 2024:
 - SNAP
 - TANF
 - Medicaid with a reported household income at or below 185% of the federal poverty level
 - McKinney-Vento Homeless Assistance Act
 - Migrant Education Program
 - Foster Care Education Program

SUN Bucks Parent Application

MUST BE SUBMITTED BEFORE JULY 31

Households not identified as eligible by the SFA may complete a Sun Bucks Parent Application, which will be made available by ADE soon and must be submitted to ADE by July 31, 2024.

SUN Bucks parent hotline/phone number:
833-648-4406

SUN Bucks email address:
SUNBucks@azed.gov

SUN Bucks website for households:
<https://www.azed.gov/SUNBucks>

SUN Bucks & Special Provisions

STUDENT ELIGIBILITY

If a child is attending a CEP or Provision 2 or 3 non-base year school, and is 1) a Direct Certification match or 2) reported as Indicator 1 or 2 (based on household income from an ESEA alternate income form or direct certification), these students will receive SUN Bucks benefits automatically.

Students attending a CEP or Provision 2 or 3 school that do NOT match in direct certification nor qualify for Income 1 or 2 indicator are not eligible to receive SUN Bucks benefits, unless the household applies via the ADE Sun Bucks parent application.

Schools **may not** assign income indicators 1 or 2 to all students solely based on the participation in a Special Provision Option. Indicators 1 or 2 should be assigned only when a student is matched in Direct Certification, is identified as categorically eligible, or identified as free or reduced eligible via the ESEA (Title I) Income Eligibility form.

Summer 2024 Farm Fresh Challenge

 Report your Results!

Farm Fresh Challenge
SUMMER 2024

June 1-30, 2024

The Summer 2024 Farm Fresh Challenge is an HNS initiative designed to empower CNP operators to cultivate excitement around fresh and locally sourced foods. Participating operators must complete a series of challenges within the month of June that promote participants' tasting, teaching, and connection to foods local to Arizona.

Click on Taste, Teach, and Connect for challenge criteria and ideas on where to start! Click on Report Results to share how you completed the challenge!

START

TASTE
Serve local products

TEACH
Host educational activities

CONNECT
Promote activities

Report Results

FINISH



[Report Results](#)

What's up with upLIFT?

LEARN. INSPIRE. FEED. TEACH.

The ninth SY 2023-24 upLIFT bulletin featured two AZ LEAs that were recognized - Concordia Charter and Dysart Unified **and included information about the June upLIFT webinar and the featured food - Nectarines!**

Featured Resources:

- [Research Rundown](#)
- Spice Things Up!
- Featured Food - Nectarines
 - [Whole Food Profile](#)
 - [How to Use Whole Foods](#)

Whole Food Profile

Learn the basics to start cooking with this nutritious, whole food!

NECTARINES

Nectarines are a sweet, smooth-skinned fruit with a pit in the middle. They are available in the early summer through fall, with a peak season in the middle of summer. They contain Vitamins A, C, and Fiber, all important for good health!

How to Select and Store NECTARINES:

Selection
 ROUND OVAL, SMOOTH SKIN, YELLOW BASE
 Nectarines are normally around 5 to 7 cm in diameter and should have a golden-yellow base. If the base has a green tinge, it has been harvested early and will not ripen with a favorable taste.
 The golden-yellow or white flesh inside should be dense, semi-firm, and aqueous with a succulent nature.

Preparation
 Nectarines do not need to be peeled. To remove the pit, use a paring knife to cut the nectarine along the seam and around the seed. Twist to separate the halves. Use the knife tip to carefully detach the seed.

Tips for Preparing and Cooking
 Fresh nectarines straight out of hand, with the skin on is the easiest way to enjoy them. They can also be sliced or cubed after removing the seed.

Storage
 Whole nectarines will keep for up to 7 days. They can be stored in the refrigerator for up to 10 days.

How to Use Whole Foods

Innovative ideas for using real, whole foods in delicious ways!

NECTARINES

Nectarines grow on trees that can reach up to nine meters in height and are known for their edible skin, semi-firm flesh, and sweet, spice-filled flavor. **Substitute nectarines for peaches** in any recipe to add flavor variety!

Examples:

- Peach Cobbler
- Rainbow Fruit Salad
- Peaches and Cream Overnight Oats

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TIP!

Research Rundown

Article:
Cafeteria Assessment for Elementary Schools (CAFES): Development, Reliability Testing, and Predictive Validity Analysis

What did this study examine?

The objective of this study was to design guidelines for elementary school cafeteria environments that promote healthy eating by developing and testing the CAFES assessment tool.

The methods were organized by 3 distinct parts:

- 1. Item Identification**
Identifying physical environment attributes that promote healthy eating (e.g., interior design, food presentation techniques, noise, student circulation, leftover food sharing tables, cafeteria design attractiveness).
- 2. Reliability**
Scoring and variability of how cafeteria environments promote or inhibit fruit and vegetable selection and consumption overall.

Key findings:
 According to results from testing the CAFES program, it was found that selection of fruit and vegetable selection, as well as consumption of fruit and vegetable selection, is affected by factors such as availability, price, choice is offered or not, and FV consumption is a function of not only choice, but also taste.

Through testing this pilot program, it was found that taking measure such as plate waste studies and photographs taken before and after, whether or not an intervention is successful.

Put it into practice!

- Assessments such as the CAFES, Smarter Lunchrooms, and more low or no-cost intervention strategies to overcome barriers to school cafeterias.
- You can also use assessments when developing and implementing healthy eating and adequate amounts of physical activity. Below today!
- School Health Index - CDC
- Visual SCOPE
- Healthy Schools Assessment - Alliance for a Healthier Generation

Spice Things Up!

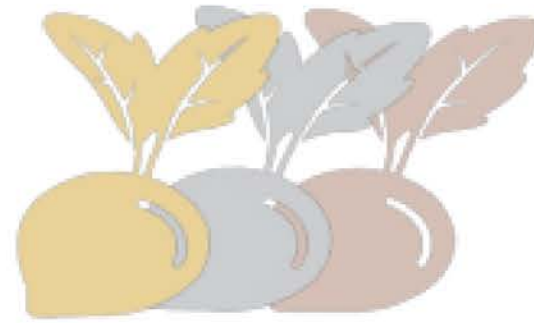
Cut the salt and dive into loads of flavor with these fantastic herbs, spices, and seasonings!

<h4>Garlic</h4> <ul style="list-style-type: none"> Flowering plant that grows from a bulb Related to onions, leeks, and chives Raw garlic is pungent in taste and odor. Cooked garlic is soft, sweet and buttery in taste. <p>Used in salad dressings, stir-fries, and with tomatoes and potatoes of all different cuisines</p>	<h4>Ginger</h4> <ul style="list-style-type: none"> Has a spicy and citrusy aroma that comes from essential oils and resins Has a distinct, spicy-fresh flavor that's often described as warm, hot, peppery, and slightly sweet. <p>Terrific in Asian dishes, marinades for chicken or fish, fruit salad dressings, and gingerbread.</p>
<h4>Cilantro</h4> <ul style="list-style-type: none"> A pungent herb with a strong, distinctive smell that's also known as coriander Some describe the taste as lemony, however others believe it tastes like soap due to a gene variation. <p>Popular in guacamole, salsas, salads, slogs, and marinades.</p>	<h4>Dill</h4> <ul style="list-style-type: none"> Herb known for its feathery leaves and flat oval fruits Has a fresh, bright, and slightly sweet taste with a grassy undertone and citrus like notes and zinginess <p>Best in tuna salad, potato salad, dips, sauces, and vegetables like tomatoes and cucumbers.</p>
<h4>Lemon Juice</h4> <ul style="list-style-type: none"> A pale yellow juice that is derived from the flesh of ripe lemons Extremely popular flavor profile and has a bright, tart, acidic, and sour pungency <p>Incorporated in fruit salads, desserts, and marinades for fish, meat, and vegetables</p>	<h4>Italian Seasoning</h4> <ul style="list-style-type: none"> Italian seasoning is a mixture of marjoram, oregano, basil, and rosemary Has an earthy, piney flavor that's subtly sweet and zesty <p>Delicious in pasta dishes, chicken parmesan, lasagna, pizza, and gnocchi!</p>

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To access upLIFT resources and webinar recordings, please visit HNS' [upLIFT webpage](#).

Turnip the Beet



TURNIP THE BEET NOMINATION PACKET

The Turnip the Beet Award recognizes outstanding summer meal program sponsors across the nation who work hard to offer high-quality meals to children that are appetizing, appealing, and nutritious during the summer months.

HNS encourages all outstanding summer operators to nominate themselves for this nationally recognized award!

Get national recognition for your summer meals program! Submit a [Turnip the Beet Nomination Form](#) to HNS by September 30, 2024.

Try it Local!

LOCAL FOOD FOR SCHOOLS IN THE SUMMER!

Seamless Summer Option (SSO) and Extended NSLP operators may continue to be reimbursed through the summer!

Resources:

- [How to Receive Try it Local Funding for Eligible Food Purchases](#)
- azed.gov/hns/nslp



Quiz Time

True or False. SFSP operators can participate in Try it Local over the summer.

A True

B False

Quiz Time

True or False. SFSP operators can participate in Try it Local over the summer.

A True

B False

Only those operating SSO or extended NSLP may be reimbursed through Try it Local during the summer.

FFAVORS Updates

- FFAVORS funds will be available for SFSP until September 30th or until funds are used, whichever comes first
- FFAVORS funds in the SY24 NSLP account will be available until June 30th or until all funds are used, whichever comes first.
- FFAVORS funds for SY25 NSLP will be available for use on July 1st.





New Distributor: Shamrock

Remember, effective July 1, 2024, US Foods is no longer the distributor of USDA Foods. Shamrock is the new distributor for USDA Foods Direct Delivery (Brown Box) materials beginning July 1, 2024.



WHAT YOU NEED TO KNOW:

- myFOODS will be closed during the summer for transition to the new vendor Shamrock, as well as system updates. HNS will send out a notification once myFOODS is available

SY 24-25 State Match Funding Requirements

FOR DISTRICT AND CHARTER SCHOOLS

The amount of state match funding required for each school district and charter school, that receives State appropriate funds, is equal to **30% of the total number of lunches served through NSLP in the previous school year**, multiplied by the paid lunch reimbursement rate.

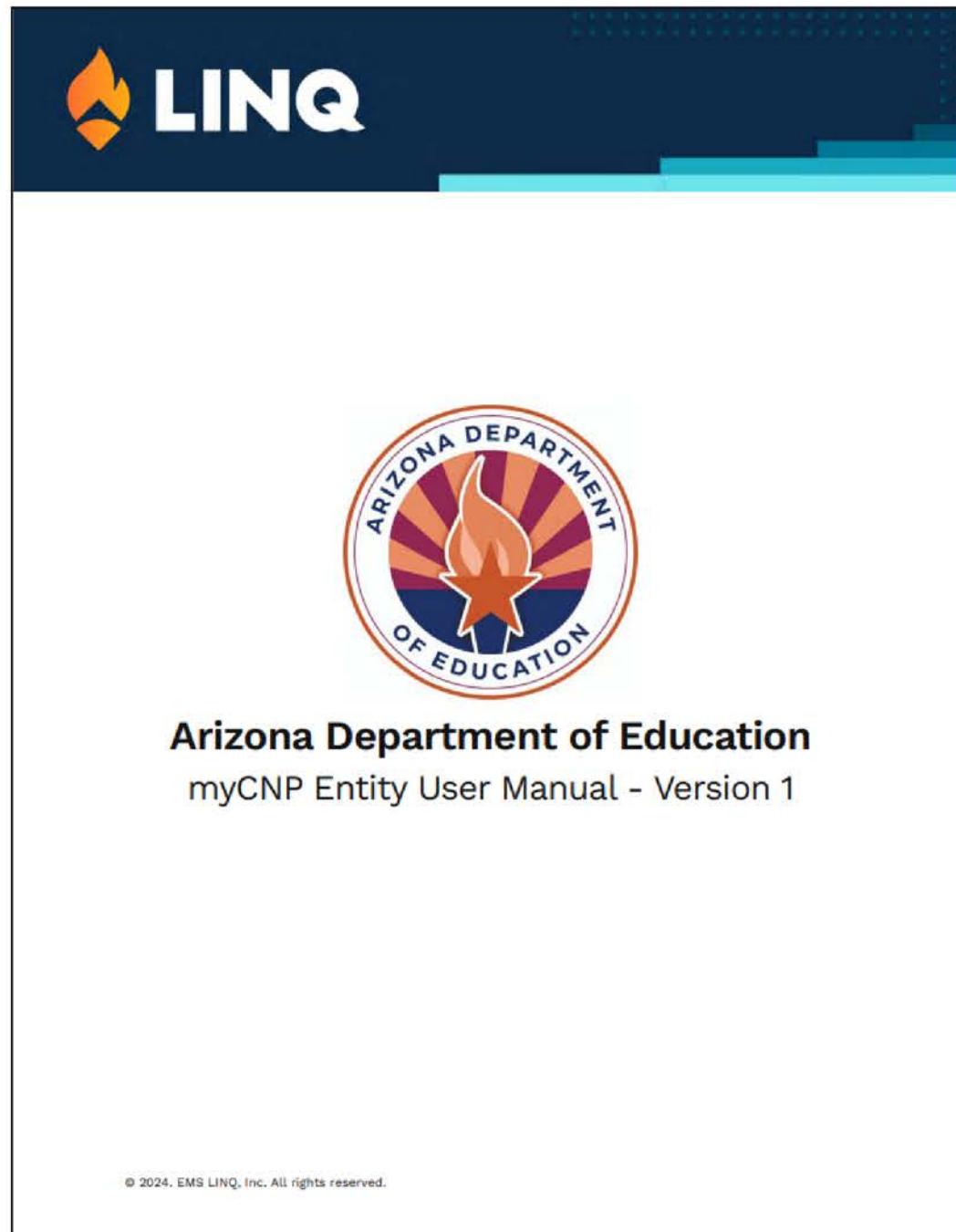
SY 24-25 State Match Funding Rates

HNS TA 01-2024: SY 24-25 STATE MATCH REQUIREMENTS

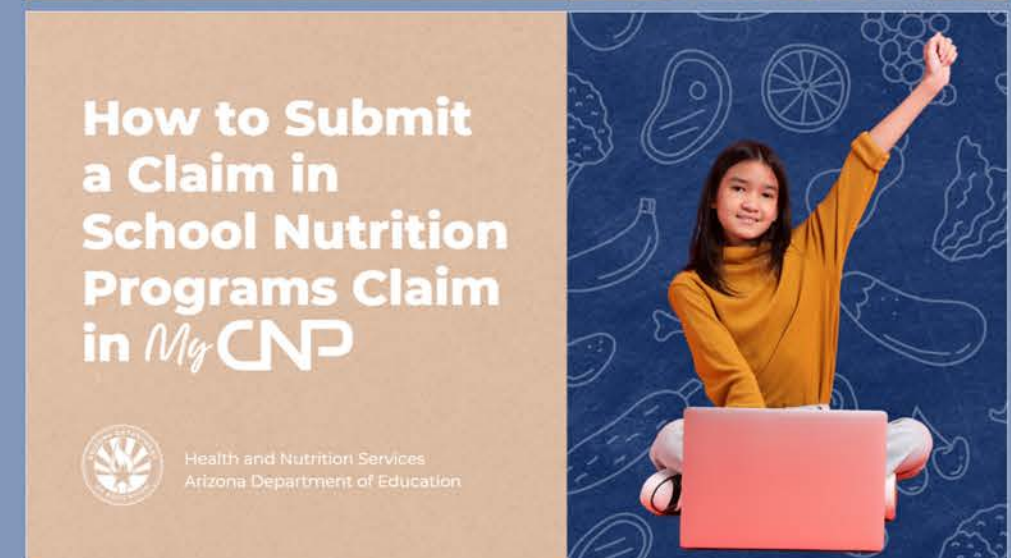
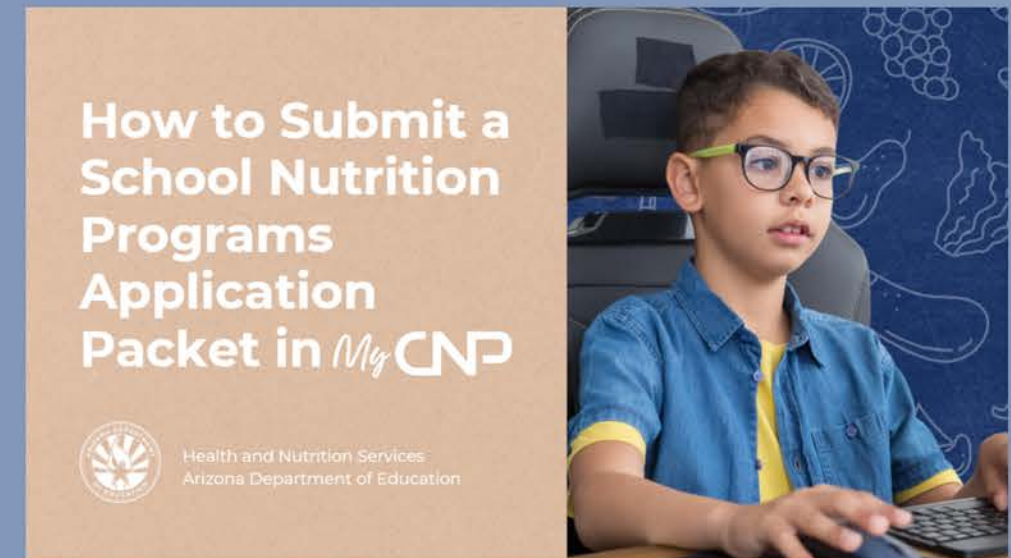
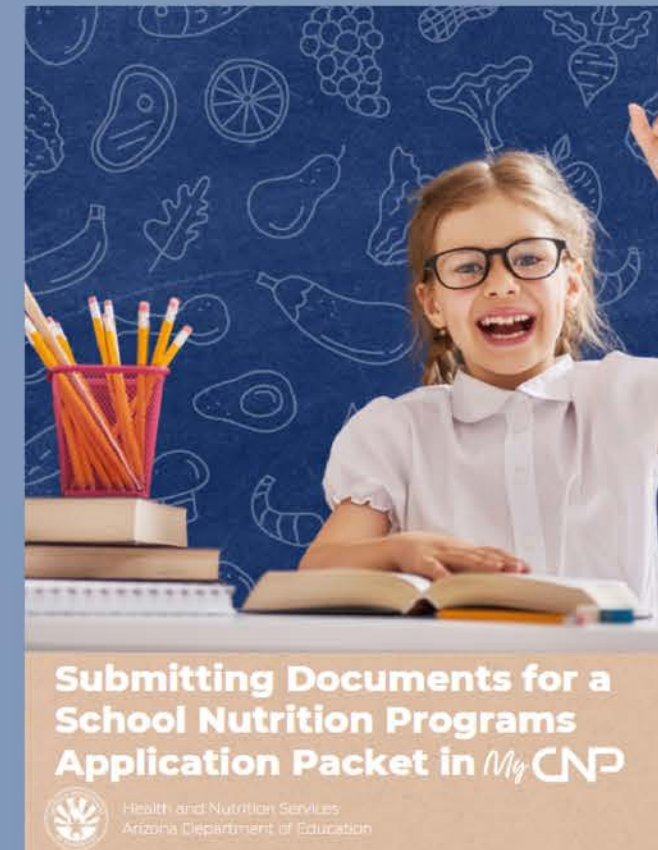
For SY 2023-24, the paid lunch reimbursement rate was either \$0.40 or \$0.42, depending on the school's eligibility for the regular or high rate, plus the additional \$0.08 received by menu-certified districts and charter schools, if applicable.

New CNPWeb

IN TESTING: SET TO GO LIVE JULY 1, 2024



My CNP



SECTION 3

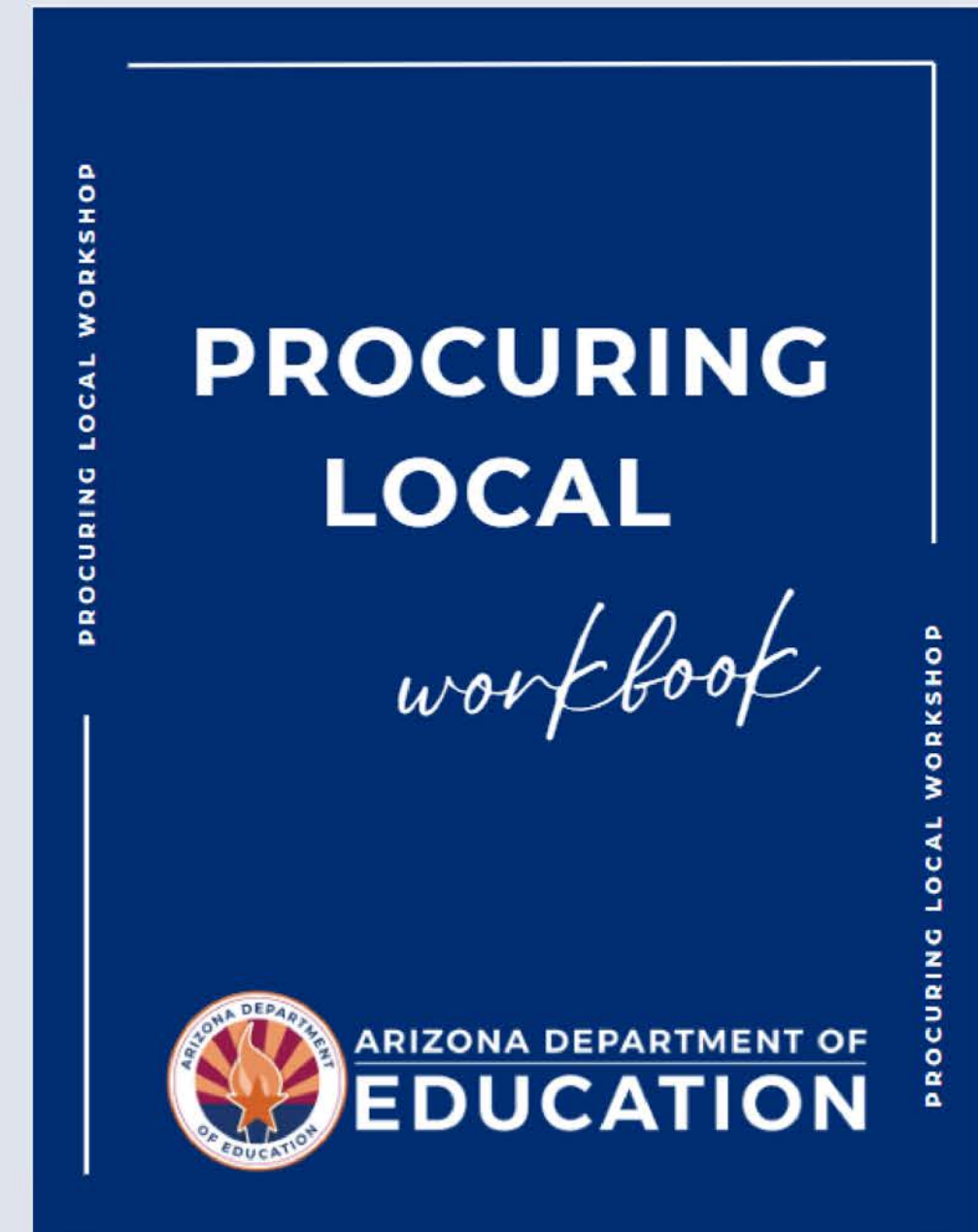
Last Month's Training Opportunities



Training for School Nutrition Programs

IN-PERSON WORKSHOP

HNS presented the Procuring Local Workshop in June. During this in-person workshop, school nutrition professionals got to delve into the importance of local procurement for school meals. The session covered various topics such as the benefits of sourcing ingredients locally as well as strategies for establishing successful partnerships with local producers. By the end of the workshop, attendees had a solid understanding of how to support local producers while providing nutritious meals for students. This workshop will be made available again in the future, we hope to see you there!



May's Training Opportunities

To access webinar slides, recordings, and online trainings, visit HNS' webpage or refer to the HNS Communications Event Follow-up email.



[Staying on Track: June](#)



Civil Rights Compliance for Child Nutrition Operators ([English](#)) ([Spanish](#))



[upLIFT Your Summer Meals Program](#)

SECTION 4

Upcoming Deadlines & Communications




Mark Your Calendars!

JULY EVENTS & OPPORTUNITIES

HNS is dedicated to providing all Child Nutrition Program operators with training to support you and your teams' professional learning needs to fulfill annual training requirements, support program integrity, and elevate Child Nutrition Programs across Arizona.

- _____# training opportunities for School Nutrition Professionals in July

	<p>State Nutrition Action Committee Summer Food Service Program Work Group Meeting June 3, 1:00-2:00 pm MST Work Group Meeting Link to Join the Meeting in Zoom Professional Standards Key Area(s): Not applicable</p>		<p>Unlocking the Power of Sorghum: A Sustainable Supergrain for School Meals June 20, 3:00-4:00 pm EST Webinar Register with SNA Professional Standards Key Area(s): 1000 Nutrition</p>
	<p>Staying on Track: June June 4, 1:30-2:30 pm MST Webinar Register in APLD Professional Standards Key Area(s): 1000 Nutrition, 2000 Operations, 4000 Communications and Marketing</p>		<p>Procuring Local Workshop Phoenix: June 20, AM Session 9:00-11:30 am MST & PM Session 1:00-3:30 pm MST In-Person Workshop Register in APLD AM Session PM Session Professional Standards Key Area(s): 1000 Nutrition, 2000 Operations, 3000 Administration Space is limited. Register for one session, one attendee per entity only. (Must register in APLD to attend.)</p>
	<p>Optimizing Health & Nutrition Equity: The Role of Dairy Foods and Lactose-Free Milk Options in Schools June 5, 3:00-4:00 pm EST Webinar Register with SNA Professional Standards Key Area(s): 1000 Nutrition</p>		<p>Forecasting the Procurement of Foods June 24, 3:30-4:30 pm EST Virtual Instructor Led Training Register with ICN Professional Standards Key Area(s): 1000 Nutrition</p>
	<p>Demystify the FBG: A Crash Course for Using the Food Buying Guide June 6, 3:00-4:00 pm EST Webinar Register with ICN Professional Standards Key Area(s): 1000 Nutrition</p>		<p>Procuring Local Workshop Flagstaff: June 26, AM Session 9:00-11:30 am & PM Session 1:00-3:30 pm MST In-Person Workshop Register in APLD AM Session PM Session Professional Standards Key Area(s): 1000 Nutrition, 2000 Operations, 3000 Administration Space is limited. Register for one session, one attendee per entity only. (Must register in APLD to attend.)</p>
	<p>Procuring Local Workshop Tucson: June 12, AM Session 9:00-11:30 am MST & PM Session 1:00-3:30 pm MST In-Person Workshop Register in APLD AM Session PM Session Professional Standards Key Area(s): 1000 Nutrition, 2000 Operations, 3000 Administration Space is limited. Register for one session, one attendee per entity only. (Must register in APLD to attend.)</p>		<p>Partner Webinar on Expanded Geographic Preference in the Final Rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans June 20, 2:00-3:00 pm EDT Webinar Register with USDA Professional Standards Key Area(s): Not applicable</p>
	<p>Summer EBT 101: How to Support Families in Summer 2024 June 13, 2:00-3:00 pm EDT Webinar Register with No Kid Hungry Professional Standards Key Area(s): Not applicable</p>		<p>Gearing Up for Back to School With Afterschool Suppers and Snacks June 27, 3:00-4:00 pm EDT Webinar Register with FRAC Professional Standards Key Area(s): Not applicable</p>
	<p>upLIFT: Procuring Local for Summer! June 18, 1:30-2:00 pm MST Webinar Register in APLD Professional Standards Key Area(s): Not applicable</p>		

For more information and links to register, check your inbox for the [HNS Events Forecast: June 2024](#) from HNS Communications!

In Our Drafts

KEEP A LOOK OUT FOR THE FOLLOWING EMAILS THIS MONTH:

- SUN Bucks Website
- Summer Farm Fresh Challenge Reminders
- myCNP Operating System
- FFVP Awardees



June Checklist

July 1 - July 10

Submit June reimbursement claims (best practice)

July 2

Staying on Track Webinar

July 18

upLIFT Webinar

June 30

Last day to complete shipment verification in myFOODS

June 30

April 60-day claiming deadline

June 30

Last day for shipments of DoD Fresh produce using the FFAVORS system for NSLP funds for 2023-2024

Daily

- Complete production records
- Count meals at the point of service
- Complete Daily Edit Checks

This month...

- Register for the upcoming upLIFT Webinar:
 - Webinar- upLIFT: Procuring Local for Summer
 - June 18, 2024 1:30-2:00 pm
- Verify that each operating site is on track to receive at least **two food safety inspections** during the program year.
- Turnip the Beet!
 - **Send in self-nominations!**

Reminder: Ensure the civil rights non-discrimination statement is on all SFSP outreach materials.



Join Us Next Month!

Staying On Track: July

July 2nd, 2024

1:30-2:30 pm

We will be reviewing recently released HNS Communications and policy memorandums, and relevant key tasks, deadlines, and action items.

Thank you!

PLEASE PUT QUESTIONS IN THE Q&A

If you are attending the live webinar, you will receive an email once attendance has been completed. Once you have received this email, your training certificate will be available in Arizona Professional Learning Development (APLD).

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.





Congratulations

**You have completed the Online Course:
Staying on Track: June 2024**

Information to include when documenting this training for Professional Standards:

Training Title: June Staying on Track

Key Areas: 1000 - Nutrition, Operations 2000, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes: 1320, 1170, 2430, 3312, 3150, 4120

Length: 1 hour

Please note, attendees must document the amount of training hours indicated on the training despite the amount of time it takes to complete it.

Certificate

Requesting a training certificate

Please click the button to complete a brief survey about this online training. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.



Information to include when documenting this training for Professional Standards:

Training Title: June 2024- Staying on Track

Key Areas: 1000 - Nutrition, 2000 - Operations, 3000 - Administration, 4000 - Communications and Marketing

Learning Codes: 1170, 1320, 2430, 3312, 3150, 4120

Length: 1 hour

Please note, attendees must document the amount of training hours indicated on the training despite the amount of time it takes to complete it.

