

USDA Update

2023 Annual National Conference

Child Nutrition Programs:

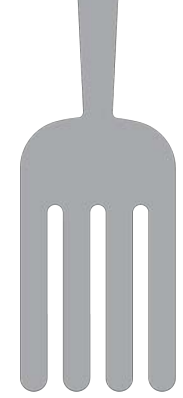
- **Melissa Rothstein**- Associate Administrator
- **Julie Brewer** – Director, Community Food Systems Division
- **Anne Fiala** – Lead, Summer EBT
- **Sheldon Gordon** – Director, Nutrition, Ed, Training, & Technical Assistance
- **Kevin Maskornick**- Director, Community Meals Policy Division
- **Tina Namian** – Director, School Meals Policy Division
- **Jess Saracino** – Director, Program Monitoring and Operational Support
- **Ed Harper**-Director, Program Integrity and Innovation

Supplemental Nutrition and Safety Programs:

- **Kathy Staley**- Chief, Program Integrity and Monitoring Branch
- **Katie O'Donnell**- Nutritionist, Nutrition Services and Access Branch



United States Department of Agriculture



**USDA Food and
Nutrition Service**
.....
Child Nutrition Programs

USDA Foods

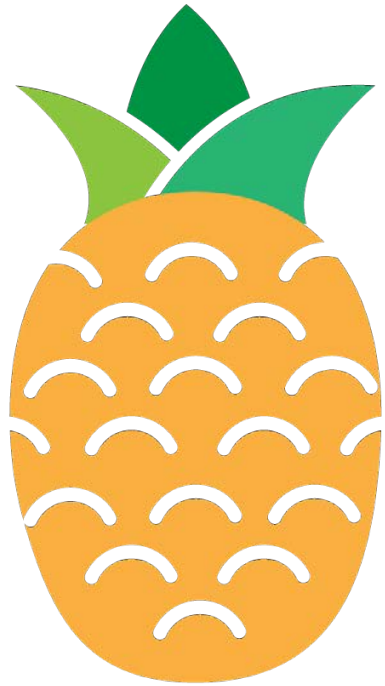
December 2023

Agenda

- Child Nutrition Updates
- USDA Foods in Schools Updates
- ICN Updates
- Q&A



Child Nutrition Updates



- Upcoming Priorities
- Summer Meals Updates
- School Program Updates
- Child and Adult Care Food Program Updates

Child Nutrition Priorities for 2024

- Summer EBT Interim Final Rule Implementation
- Healthy Meals Incentive Initiative
- Implementation of the Child Nutrition Program Integrity Final Rule
- Serious Deficiency Rule
- Revisions to Meal Patterns Dietary Guidelines for Americans Rule





Summer Meals Policy Updates



United States Department of Agriculture

NEW SUMMER NUTRITION OPTIONS

Consolidated Appropriations Act of 2023 (P.L 117-328)

- Non-congregate SFSP meal service began in 2023
- Permanent Summer EBT beginning in 2024
- Interim final regulations to be issued by December 2023



Upcoming Webinars: Save the Date!

- **Monday, January 8, 2 to 3 PM ET:** Non-Congregate Summer Meal Service Implementation Webinar for State Agencies
- **Wednesday, January 10, 2 to 4:30 PM ET:** Summer EBT Implementation Webinar for State Agencies and ITOs
- **Thursday, January 11, 2 to 3 PM ET:** Non-Congregate Summer Meal Service Implementation Webinar for Sponsors and Sites



**webinar dates are based upon late December 2023 publication date of the IFR*

NON-CONGREGATE SUMMER MEAL SERVICE



- Allows non-congregate meal service in ‘rural areas with no congregate meal service’ beginning in summer 2023
- 2023 Guidance:
 - **SFSP 01-2023, SP 05-2023:** *Summer 2023 Non-Congregate Meal Service in Rural Areas*
 - **SFSP 07-2023, SP 14-2023:** *Questions and Answers #2: Summer 2023 Non-Congregate Meal Service in Rural Areas*

NON-CONGREGATE SUMMER MEAL SERVICE

- SFSP and SSO
- Service delivery models
 - Pick-up and delivery
- Multi-meal distribution
 - Up to 10 meals
- Applications and area eligibility



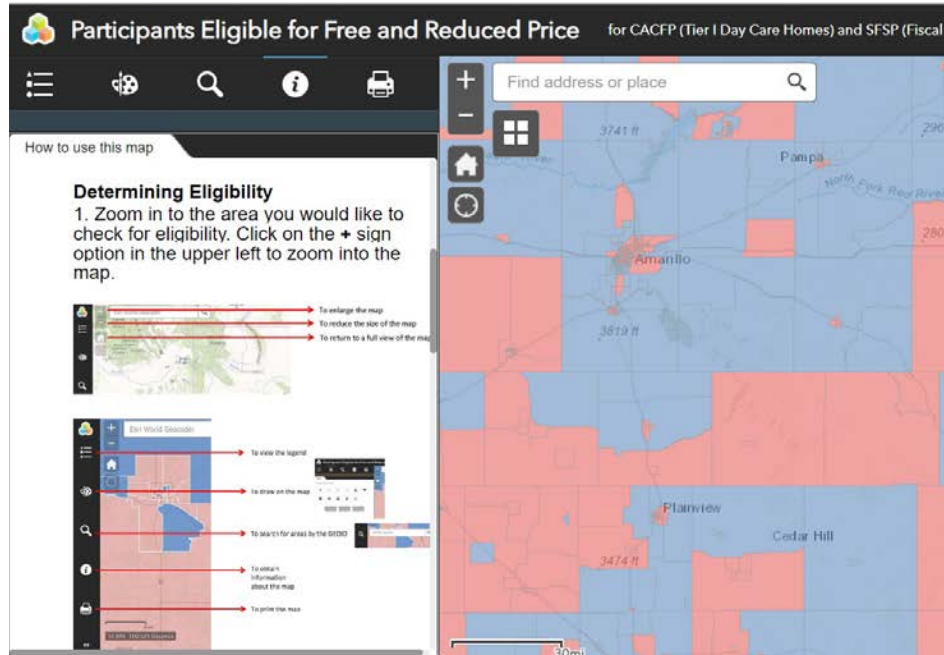
SUMMER 2024 PROSPECTIVE WAIVERS



Prospective waiver process for commonly approved waivers

- Non-congregate feeding for sites experiencing:
 - Excessive heat
 - Poor air quality
- Offer versus serve

FY2024 CENSUS ELIGIBILITY DATA NOW AVAILABLE!



Effective as of October 1, 2023

Area Eligibility Mapper:
<https://www.fns.usda.gov/area-eligibility>

SFSP03-2017 Area Eligibility memo:
<https://www.fns.usda.gov/cacfp/ab-out-area-eligibility>

TURNIP THE BEET 2023

- Voluntary award program for SFSP & SSO sponsors
- Recognition received for going above & beyond program requirements based on a point system
- <https://www.fns.usda.gov/sfsp/turnip-the-beet>



SFSP STREAMLINING RULE GUIDANCE

WEBINARS

- Performance Standards, Budgets, and Management Plans in the Summer Food Service Program
- Evaluating and Approving SFSP Budgets



MEMOS

- Performance Standards, Budgets, and Management Plans
- Site Selection Criteria during Sponsor and Site Reviews
- Approved Levels of Meals for Vended Sites
- Initial Site Visits

Check out our breakout session at 9:15am on Wednesday!





UPDATED GUIDANCE

NEW MEMOS

- **SFSP 13-2023** *Unused Reimbursement in the Summer Food Service Program*
- **SFSP 14-2023** *Best Practices for Managing Unused Reimbursement in the Summer Food Service Program*
- **SFSP 15-2023** *Best Practices for Determining Proximity of Sites in the Summer Food Service Program*

REVISED MEMOS

- **SFSP 05-2017** *Summer Food Service Program Questions and Answers – Revised*
- **SFSP 01-2008** *Nationwide Expansion of Summer Food Service Program Simplified Cost Accounting Procedures*



Summer studies happening now

- USDA Summer Food Service Program Improper Payment Study
- Summer Non-Congregate Survey

For more information on:

- **Published studies:** [Research & Analysis | Food and Nutrition Service \(usda.gov\)](https://www.fns.usda.gov/research-analysis)
- **Studies in progress:** <https://www.fns.usda.gov/ops/current-data-collections>



Summer EBT Updates



KEY DATES

- **December 2023:** USDA will issue **Interim Final Regulations (IFR)**
- **December 2023 or as soon as practicable:** iPOM due to RO
- **January 1, 2024:** Notice of intent to elect Summer EBT due to RO
- **By February 15, 2024:** Final POM due
- **Summer 2024:** States and ITOs may issue Summer EBT benefits



SUMMER EBT GUIDANCE

PUBLISHED MEMORANDA

SEBT 01-2023: *Initial Guidance for State Implementation of Summer EBT in 2024*

SEBT 02-2023: *Initial Guidance for ITO Implementation of Summer EBT in 2024*

SEBT 03-2023: *Summer EBT Eligibility, Certification, and Verification*

SEBT 01-2024, FM 01-2024: *Summer EBT Administrative Funding Process for FY2024*

SEBT 02-2024: *Initial Guidance on Food Benefits for ITOs Administering Summer EBT*



SUMMER EBT GUIDANCE

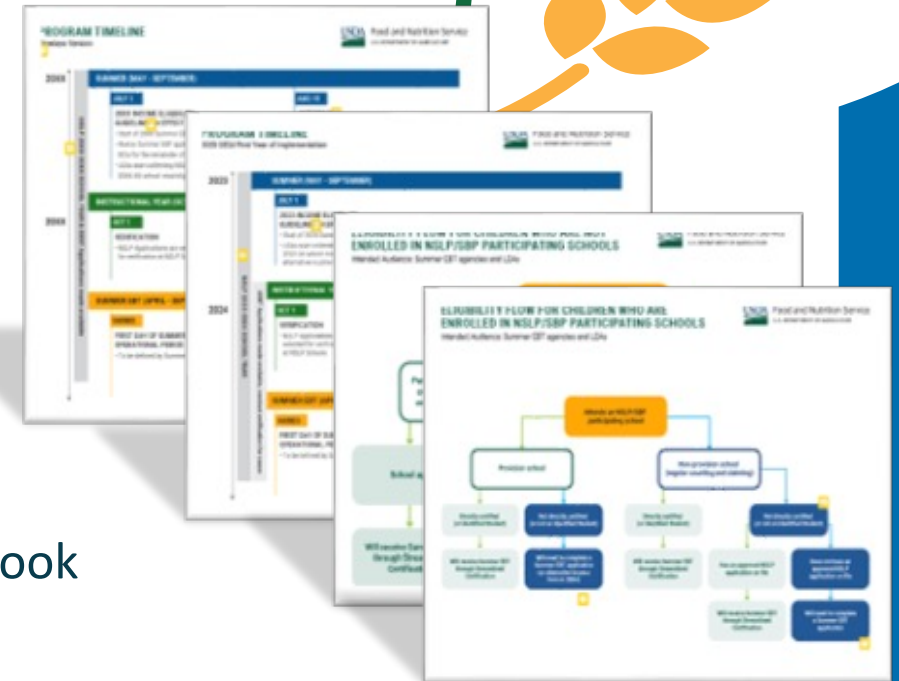
Summer EBT Implementation Toolkit

- Reporting Submission Requirements
- Notice of Intent
- Interim POM Template
- 5 Ways Governors can Support Summer EBT
- State-level estimates of eligible kids (SNAP/non-SNAP)
- 58 Q&As covering program administration, eligibility, and benefit issuance



Summer EBT SOON-TO-BE-RELEASED GUIDANCE

- **Implementation toolkit**
 - Eligibility flow and Program timeline graphics
 - POM template
 - Federal-State agreement
 - Additional Q&As
- **Outreach toolkit**
 - Summer EBT one pagers and fliers
 - Template letters and social media messages
- **External resources**
 - Code for America Implementation Checklist and Playbook
- **Training and Conferences**
 - Virtual training on IFR, SOS/APHSA Conference, SNA





School Program Updates



United States Department of Agriculture

Final Rule-Child Nutrition Programs: Community Eligibility Provision- Increasing Options for Schools

Provision	Previous Minimum ISP	New Minimum ISP (Effective 10/26/2023)
Minimum ISP Threshold	40 percent or higher to elect CEP (ISP ≥40)	25 percent or higher to elect CEP (ISP ≥25)
Grace Year Eligibility	Less than 40 percent but equal to or greater than 30 percent (30 ≤ ISP < 40)	Less than 25 percent but equal to or greater than 15 percent (15 ≤ ISP < 25)
<u>Eligible LEAs & Schools:</u> Identification, Notification and Publishing Lists	40 percent or higher (ISP ≥40)	25 percent or higher (ISP ≥25)
<u>Nearly Eligible LEAs & Schools:</u> Identification, Notification and Publishing Lists	Less than 40 percent but equal to or greater than 30 percent (30 ≤ ISP < 40)	Less than 25 percent but equal to or greater than 15 percent (15 ≤ ISP < 25)



Next Steps for School Meal Patterns



TRANSITIONAL STANDARDS RULE

In February 2022, USDA published a rule that served as a bridge to give schools the support they needed as we worked together to rebound from the pandemic. The rule established. The rule establishes transitional standards for school years 2022-2023 and 2023-2024 in three key areas – milk, whole grains, and sodium.



COMMENT PERIOD



PROPOSED RULE

In February 2023, USDA issued a proposed rule on long-term school nutrition standards based on the latest Dietary Guidelines for Americans and feedback from our many partners.



COMMENT PERIOD



FINAL RULE

In time to plan for the 2024-2025 school year, USDA plans to issue a final rule establishing practical, implementable, science-based school meal standards that work for schools, industry, and – most importantly – the more than 30 million school children that rely on the school meal programs every day.

Prospective Waivers

Provide States with the authority to allow non-congregate meal services for local Program operators that need to close schools due to unanticipated causes

NSLP/SBP (School buildings are closed with virtual learning)	SFSP/SSO (Schools are closed with no virtual learning)	At-Risk Afterschool Component of CACFP (unanticipated school closures)
Non-Congregate Meal Service	Non-Congregate Meal Service	Non-Congregate Meal Service
Parent and Guardian Meal Pick Up	Parent and Guardian Meal Pick Up	Parent and Guardian Meal Pick Up
Meal Service Times	Meal Service Times	Meal Service Times
Offer Versus Serve	Service of Meals at School Sites	Enrichment Activity



Prototype Household Application for School Meals



- FNS released a new English & Spanish application prototype and accompanying instructions in May 2023
- They will be translated into 50 additional languages, with batches of translations released in 2024
- The goals of the update are to:
 - Improve end user experience by using plain language
 - Simplify the application prototype and instructions to improve user comprehension



School based studies happening now or soon...

- 2024-2025 National School Foods Study
- SFA Survey III on School Food Supply Chain Disruptions and Student Participation
- School Meal Operations Study Series
- Fourth Access, Participation, Eligibility, and Certification Study



For more information on:

- **Published studies:** [Research & Analysis | Food and Nutrition Service \(usda.gov\)](#)
- **Studies in progress:** <https://www.fns.usda.gov/ops/current-data-collections>

CHILD NUTRITION PROGRAM INTEGRITY FINAL RULE



- Provides clarity and consistency by eliminating redundancy for Program Operators and State Agencies
- Focuses State agency resources on high-risk local operators
- Final rule provisions include changes to the AR cycle and meal pattern fiscal action

Check out our General Session tomorrow at 4:00!





Direct Certification with Medicaid Demonstration Project Opportunities

- **New!** Request for Application released on November 9, 2023
- **January 16, 2024:** Applications due for the SY 2024-2025 Demonstration Projects or early SY 2025-2026 Demonstration Projects
- **February 2024:** Notifications to State agencies of selection/non-selection and technical assistance will begin
- **New!** States may submit applications at any time for demonstration projects beginning in SY 2025-2026 and SY 2026-2027.



2024 Federal Audits

Current OIG and GAO Audits

Audits in Fieldwork Phase

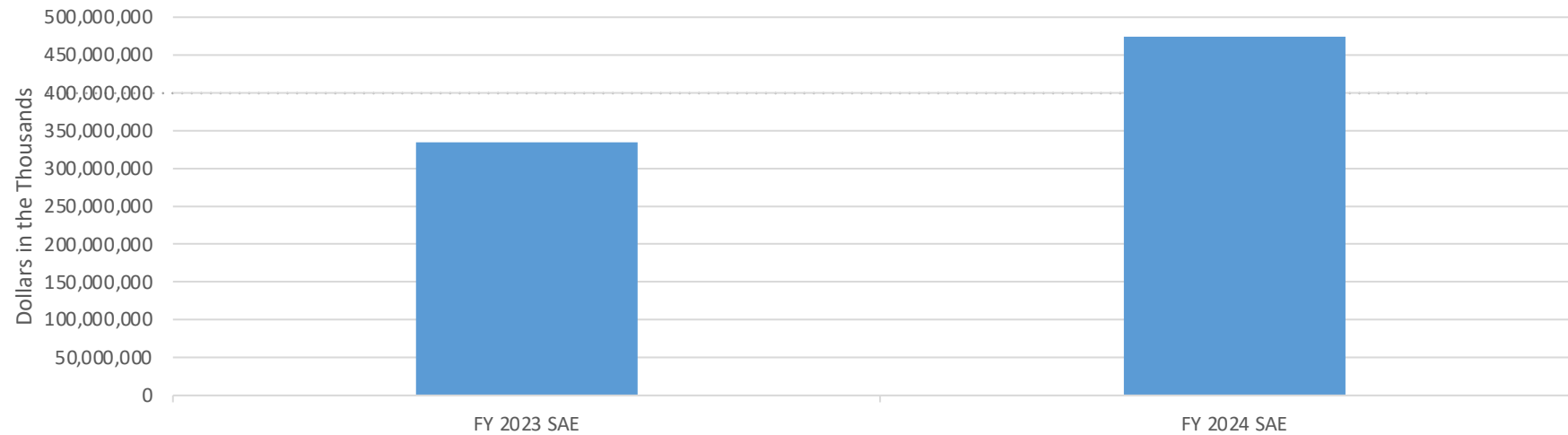
- Tribal Food Security – GAO
- Food Insecurity and the Charitable Food Assistance Network – GAO
- Federal Customer Experience and Service and Delivery – GAO
- **Charter School Participation in School Meal Programs - GAO**
- **SAE Funds for Child Nutrition Programs – GAO**
- COVID 19- Pandemic EBT - OIG

Audits in Planning Phase

- **CACFP Meal Reimbursement Claims Process for Child Care Centers – OIG**



FY 2024 State Agency Funding



Comparison between FY 2023 and FY 2024 Funding

■ State Administrative Expense Funding



FNS released **\$474.2 million dollars** in **State Administrative Expense (SAE) funds**.



FNS made **\$55.5 million dollars** available in **Child and Adult Care Food Program (CACFP) Audit Funds**. States can request up to 2% of funds used by the State during the second preceding fiscal year.



FNS released **\$25 million** in **non-competitive Technology Innovation Grant (nTIG) funds**

USDA Cooperative Agreement With Urban School Food Alliance



Through the new agreement with USDA Urban School Food Alliance will:

- Organize an advisory group of school nutrition stakeholders to create an action plan that will address challenges with school food procurement through the development of targeted trainings and resources.
- Develop new tools to educate school districts on best practices for purchasing school foods.
- Develop an interactive bid template that will help standardize procurement processes in school nutrition.





CHILD NUTRITION ACCESS
& ACCOUNTABILITY through TECHNOLOGY



Coming to Chicago in August 2024!



United States Department of Agriculture



Healthy Meals Incentives Initiative HMI



United States Department of Agriculture

Healthy Meals Incentives Initiative (HMI)

Improving the nutritional quality of school meals with innovative ideas, best practices, training and food systems transformation.



Grants for
Small/Rural
School Food
Authorities
(SFA)



Recognition
Awards



School Food System
Transformation
Challenge Sub-Grants



Healthy Meals
Summits

**Join us at the Healthy Meals Incentives Initiative: Spread the News session
on Tuesday at 2:45pm in the Regency Ballroom**



United States Department of Agriculture

fns.usda.gov/cnp/healthy-meals-incentives



HMI: Grants for Small/Rural SFAs and Recognition Awards

Support improvements in the nutritional quality of school meals through the generation and sharing of innovative ideas and tested practices

❖ Small and Rural SFA Grants:

- 264 grants were awarded in August 2023

❖ Recognition Awards:

- Application Period Open Through June 30, 2025



HMI: School Food System Transformation Challenge Sub-Grants Cooperative Agreements

❖ Awardees:

- Center for School and Community Partnerships at Boise State
- Chef Ann Foundation
- Full Plates Full Potential
- Illinois Public Health Institute

❖ Goals:

- Support local and regional food systems
- Expand school food procurement pathways
- Engage supporting organizations
- Balance Regional and National focus



School Food System Transformation Challenge Sub-Grants

❖ 2 RFAs released in November 2023:

- Chef Ann Foundation Partnerships for Local Agriculture & Nutrition Transformation in Schools (PLANTS)
- Center for School and Community Partnerships at Boise State Supporting Community Agriculture & Local Education System (Project SCALES)

❖ 2 RFAs for release in January 2024:

- Full Plates Full Potential
- Illinois Public Health Institute



A program of the
Chef Ann Foundation



SCALES
Supporting Community Agriculture
& Local Education Systems



Healthy Meals Summits

- Summits will take place in St. Louis and Las Vegas:
 - April 9-10, 2024 in St. Louis
 - October 22– 23, 2024 in Las Vegas
 - October 23-24, 2025 in Las Vegas
- Celebrate the accomplishments of recognized and awarded SFAs
- Share best practices and lead a national conversation about the critical importance of school meals
- Network with peers and school nutrition partners



Traditional Indigenous Foods

- Supporting the Use of Traditional Indigenous Foods in CNP Cooperative Agreement Request for Applications
- Serving Traditional Indigenous Foods in Child Nutrition Programs
- TA 01-2024 Crediting Traditional Indigenous Foods in Child Nutrition Programs
- Food Buying Guide for Child Nutrition Programs



Crediting Tip Sheets

Crediting Vegetables in the Child Nutrition Programs
Tip Sheet

Vegetables are a required component for reimbursable meals in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Summer Food Service Program (SFP), the Child and Adult Care Food Program (CACFP) and the Senior Meal Program (SMP). This tip sheet provides information on how to credit vegetables in the NSLP, SBP, SFP, and CACFP. It also includes information on how to credit vegetables in the SMP. The National School Lunch and Breakfast Programs have a 20% credit limit for vegetables, while the SFP, CACFP, and SMP have a 30% credit limit.

Crediting Fluid Milk in the Child Nutrition Programs
Tip Sheet

Fluid milk is a required component for reimbursable meals in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Child and Adult Care Food Program (CACFP), and the Senior Meal Program (SMP). This tip sheet provides information on how to credit fluid milk in the NSLP, SBP, SFP, and CACFP. It also includes information on how to credit fluid milk in the SMP. The NSLP, SBP, and SFP have a 16-ounce credit limit for fluid milk, while the CACFP and SMP have a 24-ounce credit limit.

Crediting Grains in the Child Nutrition Programs
Tip Sheet

Grain products must credit for grain as a required component of reimbursable meals in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Summer Food Service Program (SFP), the Child and Adult Care Food Program (CACFP), and the Senior Meal Program (SMP). This tip sheet provides information on how to credit grain products in the NSLP, SBP, SFP, and CACFP. It also includes information on how to credit grain products in the SMP. The NSLP, SBP, and SFP have a 1-ounce credit limit for grain, while the CACFP and SMP have a 2-ounce credit limit.

Crediting Grains in the Child Nutrition Programs
Tip Sheet

Part 2: Identifying Grain Products That Are Whole Grain-Rich

Whole grain-rich products are required in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Summer Food Service Program (SFP), the Child and Adult Care Food Program (CACFP), and the Senior Meal Program (SMP). This tip sheet provides information on how to identify whole grain-rich products. The NSLP, SBP, and SFP have a 1-ounce credit limit for whole grain-rich products, while the CACFP and SMP have a 2-ounce credit limit.

Crediting Grains in the Child Nutrition Programs
Tip Sheet

Part 3: Program Requirements

Grain products must credit for grain as a required component of reimbursable meals in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Summer Food Service Program (SFP), the Child and Adult Care Food Program (CACFP), and the Senior Meal Program (SMP). This tip sheet provides information on the program requirements for crediting grain products. The NSLP, SBP, and SFP have a 1-ounce credit limit for grain, while the CACFP and SMP have a 2-ounce credit limit.

What is a Creditable Grain?

Whole grain flour, whole grain corn meal, whole grain wheat, whole grain oatmeal, whole grain barley, whole grain rye, whole grain millet, whole grain sorghum, whole grain amaranth, whole grain quinoa, whole grain buckwheat, whole grain teff, whole grain spelt, whole grain farro, whole grain kamut, whole grain einkorn, whole grain emmer, whole grain hard enduro, whole grain spelt, whole grain farro, whole grain kamut, whole grain einkorn, whole grain emmer, whole grain hard enduro.

What Does Whole Grain-Rich Mean?

Whole grain-rich means that a grain product contains at least 50% whole grain flour, whole grain corn meal, whole grain wheat, whole grain oatmeal, whole grain barley, whole grain rye, whole grain millet, whole grain sorghum, whole grain amaranth, whole grain quinoa, whole grain buckwheat, whole grain teff, whole grain spelt, whole grain farro, whole grain kamut, whole grain einkorn, whole grain emmer, whole grain hard enduro.

How Much?

The NSLP, SBP, SFP, and CACFP have a 1-ounce credit limit for grain, while the SMP has a 2-ounce credit limit. For example, 1/2 cup of cooked whole wheat pasta is equivalent to 1 ounce of whole wheat pasta. 1/2 cup of cooked brown rice is equivalent to 1 ounce of brown rice. 1/2 cup of cooked quinoa is equivalent to 1 ounce of quinoa.

Crediting Fruits in the Child Nutrition Programs
Tip Sheet

Fruits are a required component for reimbursable meals in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Summer Food Service Program (SFP), the Child and Adult Care Food Program (CACFP), and the Senior Meal Program (SMP). This tip sheet provides information on how to credit fruits in the NSLP, SBP, SFP, and CACFP. It also includes information on how to credit fruits in the SMP. The NSLP, SBP, and SFP have a 1/2 cup credit limit for fruits, while the CACFP and SMP have a 1-cup credit limit.

Crediting Meat/Meat Alternatives in the Child Nutrition Programs
Tip Sheet

Meat and meat alternatives are a required component for reimbursable meals in the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Summer Food Service Program (SFP), the Child and Adult Care Food Program (CACFP), and the Senior Meal Program (SMP). This tip sheet provides information on how to credit meat and meat alternatives in the NSLP, SBP, SFP, and CACFP. It also includes information on how to credit meat and meat alternatives in the SMP. The NSLP, SBP, and SFP have a 2-ounce credit limit for meat, while the CACFP and SMP have a 4-ounce credit limit.

Specific Program Requirements

NSLP: Must have a 1-ounce credit limit for grain, while the SMP has a 2-ounce credit limit. **SBP:** Must have a 1-ounce credit limit for grain, while the SMP has a 2-ounce credit limit. **SFP:** Must have a 1-ounce credit limit for grain, while the SMP has a 2-ounce credit limit. **CACFP:** Must have a 2-ounce credit limit for grain, while the SMP has a 4-ounce credit limit.

Consejos para la acreditación de carnes/sustitutos de carne en los Programas de Nutrición Infantil

Las carnes sustitutas de carne (MMA) por sus siglas en inglés son un componente alimenticio requerido en los almuerzos y cenas reembolsables de los Programas de Nutrición Infantil (CNP) por sus siglas en inglés. Estos programas incluyen el Programa Nacional de Almuerzo Escolar (NSLP) por sus siglas en inglés, el Programa de Almuerzo de Mañana Escolar (SBP) por sus siglas en inglés, el Programa de Almuerzo de Mañana (SFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés.

Consejos para la acreditación de frutas en los Programas de Nutrición Infantil

Las frutas son un componente alimenticio requerido en las comidas reembolsables del Programa Nacional de Almuerzo Escolar (NSLP) por sus siglas en inglés, el Programa de Almuerzo de Mañana (SBP) por sus siglas en inglés, el Programa de Almuerzo de Mañana (SFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés.

Consejos para la acreditación de leche líquida en los Programas de Nutrición Infantil

La leche líquida es un componente alimenticio requerido en las comidas reembolsables de los Programas de Nutrición Infantil (CNP) por sus siglas en inglés. Estos programas incluyen el Programa Nacional de Almuerzo Escolar (NSLP) por sus siglas en inglés, el Programa de Almuerzo de Mañana (SBP) por sus siglas en inglés, el Programa de Almuerzo de Mañana (SFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños (CACFP) por sus siglas en inglés, el Programa de Alimentos para Niños y Adultos (CACFP) por sus siglas en inglés.

Requisitos específicos del programa

Comida Escolar: NSLP y SBP
El NSLP y el SBP requieren 1 onza de carne o sustituto de carne por porción de 12 onzas de comida escolar. El SFP requiere 2 onzas de carne o sustituto de carne por porción de 12 onzas de comida escolar. El CACFP requiere 4 onzas de carne o sustituto de carne por porción de 12 onzas de comida escolar.

Grados	Mínimo (oz eq)	Máximo semestral (oz eq)	Máximo mensual (oz eq)
K-5	1	5	1
6-8	1	5	1
9-12	2	10	2

El SFP no tiene como requisito ofrecer el componente alimenticio de MMA. Sin embargo, las escuelas pueden ofrecer MMA para cumplir con el requisito mensual de grano, leche y queso si eligen cumplir con el requisito mensual de grano, leche y queso.

Requisitos de frutas

- Las frutas pueden ser frescas, congeladas, deshidratadas/secas, empaquetadas en agua, jugo de fruta o bebida ligera y jugo de fruta 100% pasteurizado. En la Guía de compra de alimentos para los Programas de Nutrición Infantil (NSLP, SBP, SFP, CACFP) por sus siglas en inglés, se incluye información sobre cómo acreditar frutas.
- El punto de frutas se acredita como jugo cuando se sirve en un botido.
- Las frutas se acreditan en una comida según el volumen servido (excepto la fruta deshidratada/ seca).
- La fruta deshidratada/ seca empaquetada en agua se acredita como 1 taza de fruta.
- El tamaño mínimo de porción de cualquier fruta que se acredite es 1/2 taza. Por ejemplo, 1/2 taza de fruta deshidratada/ seca empaquetada en agua es 1/2 taza de fruta. La fruta (o jugo) de fruta deshidratada/ seca no se puede ofrecer para que sea acreditada como 1 taza, ya que la fruta en forma de jugo solo se acredita como 1/2 taza.
- Nota: En el Servicio de Menús Después de la Escuela del SFP y el NSLP, las frutas deshidratadas/ secas se acreditan según el volumen servido.
- Las bebidas de leche que forman parte del Programa de Comida Escolar y el CACFP que son ricas en frutas y vitaminas G, D, y E, valor de frutas y proteínas G y E, y valor de frutas y proteínas G y E deben acreditarse por separado a los componentes de frutas y vegetales.

Puede acreditar más volumen de capacitación, planificación de menús y educación nutricional en <https://www.fns.usda.gov/>

FNS 2019-2020
USDA es un proveedor de alimentos y productos que ofrece igualdad de oportunidades.

¿Qué es la leche?

- La **leche líquida** se refiere a la leche pasteurizada (un grano descremado), leche ligera (grasa 1%), leche reducida en grasa (2%), leche entera, leche fermentada, leche acidulada o leche, leche azucarada, leche azucarada y leche, leche azucarada, leche azucarada y leche, leche azucarada, leche azucarada y leche, leche azucarada, leche azucarada y leche, leche azucarada, leche azucarada y leche.
- La **leche azucarada** es la leche que contiene azúcar. La **leche azucarada** puede ser leche azucarada o leche azucarada con sabor. La **leche azucarada** puede ser leche azucarada o leche azucarada con sabor. La **leche azucarada** puede ser leche azucarada o leche azucarada con sabor.

Puede acreditar más volumen de capacitación, planificación de menús y educación nutricional en <https://www.fns.usda.gov/>

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English

Spanish



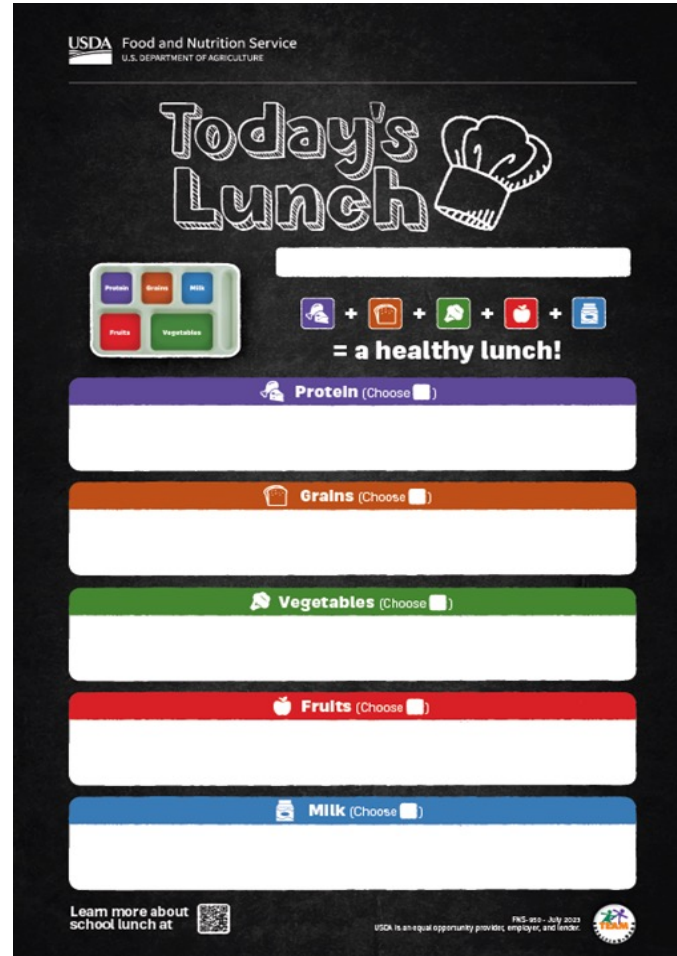
fns.usda.gov/tn/crediting-tip-sheets-child-nutrition-programs

New and Updated School Resources

Menu Planner




Lunch e-Poster



State Developed Recipes

State-Developed Recipe



Chickpea Masala


Chickpeas and vegetables in a spiced coconut milk base.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Washington Office of Superintendent of Public Instruction on behalf of Bellingham Public Schools

Preparation Time: 1 hour 15 minutes
Cook Time: 1 hour

NSLP/ISBP crediting information:
1 cup (8 oz spoonful or ladle) provides:
Legumes as Meat Alternate: 2 1/2 oz equivalent meats/meat alternates, 1/4 cup additional vegetable, 1/4 cup red/orange vegetable, 1/4 cup fruit, OR

State-Developed Recipe



Turkey Chili


Hearty chili packed with colorful vegetables.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Minnesota Department of Education

Preparation Time: 1 hour
Cook Time: 45 minutes

NSLP/ISBP crediting information:
1/2 cup (6 fl oz spoonful) provides:
Crediting Beans as Vegetables: 2 oz equivalent meat, 1/4 cup additional vegetable, 1/4 cup vegetable (legumes), 1/4 cup red/orange vegetable
Or
Crediting Beans as Meat Alternate: 3 1/4 oz equivalent meats/meats

State-Developed Recipe



Purple Pirate Potatoes (Roasted Beets and Sweet Potatoes)

This recipe showcases locally grown fresh beets and fresh sweet potatoes with a sweet oven roasted flavor.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Montana Office of Public Instruction

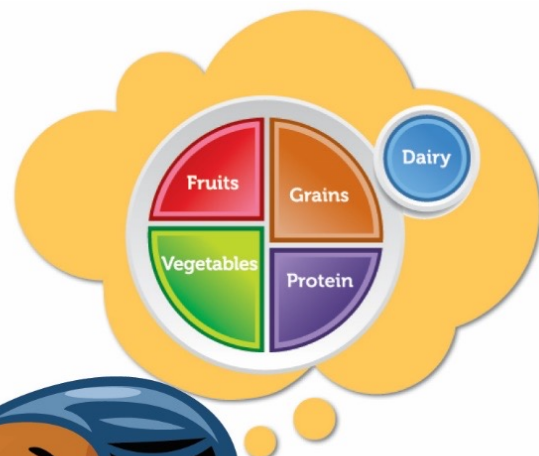
Preparation Time: 40 minutes
Cook Time: 1 hour

NSLP/ISBP crediting information:
1/2 cup (4 fl oz spoonful or 88 scoop) provides 1/4 cup red/orange vegetable and 1/4 cup other vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Beets, fresh, peeled and chopped (about 1" size cubes). Can use red or golden beets. Roast beets, create a more purple color.	6 lb	1 gal 1 1/4 cups	12 lb	2 gal 2 1/4 cups	<ol style="list-style-type: none"> Preheat convection oven to 375 °F Scrub beets and sweet potatoes well under running water. Peeling may not be necessary for either vegetable, especially if the beets are small and recently harvested. Chop the beets and sweet potatoes; dice to
*Sweet potatoes, fresh, peeled and chopped (about 1" size cubes)	8 lb	1 gal 3 1/4 cups	16 lb	2 gal 1 of 3 cups	
*Onion, sweet, fresh, diced small	1 lb	3 cups	2 lb	6 cups	



Find More Information Here



TeamNutrition@USDA.gov



[@TeamNutrition](https://twitter.com/TeamNutrition)



TeamNutrition.USDA.gov



Farm to School Census



<https://farmtoschoolcensus.fns.usda.gov>

- **2019 Census** results show SFAs are interested in farm to school:
 - Nearly 2/3 of schools participate in farm to school activities
 - Nearly 3/4 of schools are using local foods in school lunches
- The **2023 Farm to School Census** is underway – 18,000+ SFAs being surveyed
- SFAs are being asked about their farm to school activity in **SY 2022-2023**
- **Resources for State Agencies:**
<https://www.fns.usda.gov/f2s/census-partner-resources>



Farm to School Funding



- **State Formula Grants** are now entering year two of the period of performance.
- **New FY 2024 Farm to School Technical Assistance Cooperative Agreements** have been awarded!
- The **FY 2024 Farm to School Grant Program Request for Applications** is now available!
 - State agencies are eligible to apply for up to \$500,000.
 - Apply online at Grants.gov:
<https://www.grants.gov/search-results-detail/350548>

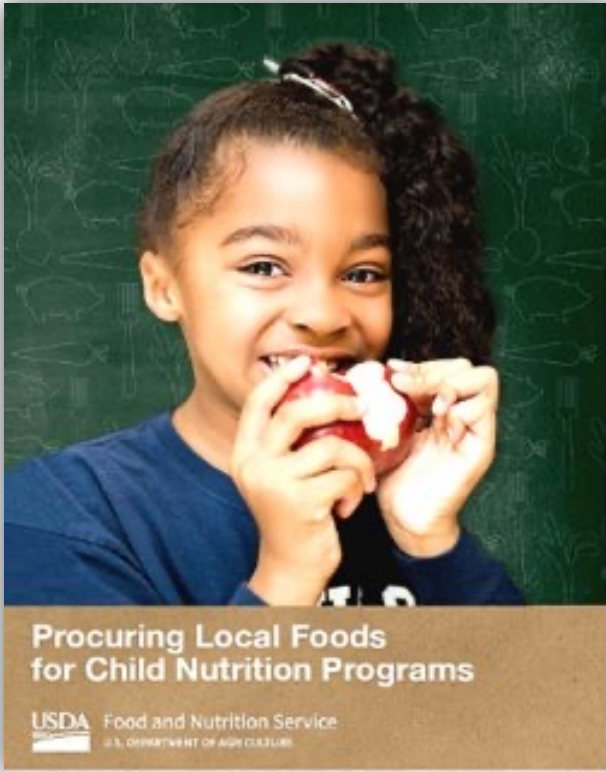


Farm to CACFP Listening Sessions

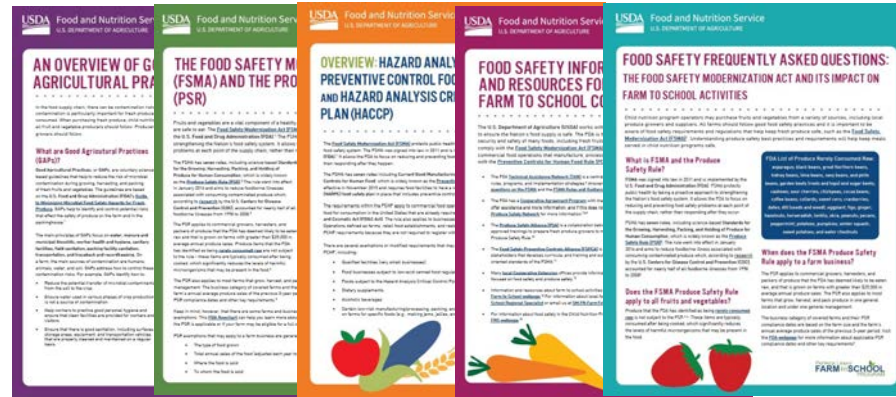
- Our goal is to gather feedback on existing Farm to CACFP resources and learn what additional resources and training are needed.
- For State Agencies:
December 13th at 2:30pm-4:00pm EST



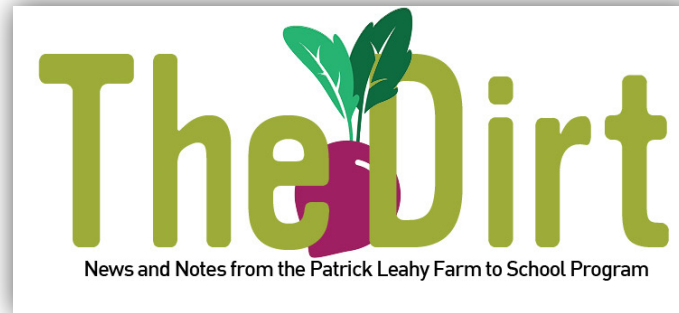
Patrick Leahy Farm to School Program Resources



www.fns.usda.gov/f2s/procuring-local-foods



www.fns.usda.gov/f2s/fact-sheets#FoodSafety



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United States Department of Agriculture





Child and Adult Care Food Program Updates



United States Department of Agriculture

Policy Memo Update

- **CACFP 08 -2023, SFSP 10-2023: Best Practices for Streamlining Applications for Year-Round Program Operations** Published June 12, 2023
- **CACFP 11-2023: Feeding Infants and Meal Pattern Requirements in the Child and Adult Care Food Program; Questions and Answers (Revised September 2023)** Published September 20, 2023
- **SP 02-2024, CACFP 02-2024, SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meals Programs, Child and Adult Care Food Program, and Summer Food Service Program** Published November 29, 2023



Research Studies



In Progress

- Family Day Care Home (FDCH) Participation Study
- Emergency Shelters Characteristics Study
- Adult Day Care Study
- Study of Nutrition and Activity in Child Care Settings - II (SNACS – II)

For more information on:

- **Published studies:** <https://www.fns.usda.gov/research-analysis>
- **Studies in progress:** <https://www.fns.usda.gov/ops/current-data-collections>



CACFP Resources



In Progress

- Meal Benefit Income Eligibility Form and Instructions
- Technical guides

<https://www.fns.usda.gov/cacfp>




New for Child Care Organizations

in English and Spanish

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

MANUAL DE ACREDITACIÓN PARA EL
Programa de Alimentos
para el Cuidado de Niños
y Adultos



FNS-426-S

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Developing Healthy Habits With Less Sugar

Young children have small tummies, but they eat often! Children often eat and drink too many added sugars, which are sugars and sweetening syrups that are added to foods or drinks when they are made.

Adults can help by making sure meals and snacks include foods and drinks that are lower in added sugars. This can help children learn to love a variety of flavors, not just what's sweet.

How Do I Find the Amount of Added Sugars in a Food?

Look at added sugars in your family's diet as much as possible by choosing foods and drinks that are lower in added sugars. You can find "Added Sugars" on the Nutrition Facts label on the food container. Children ages 2-4 years should get less than 25-30 grams (teaspoons) of added sugars per day. Over 12 years, a can of soda, ketchup, or fruit drink has as to 100g of added sugars.

Use the MyPlate Plan to find an eating plan that is right for your child!

Total Sugars = Added Sugars + Naturally Occurring Sugars

Some healthy, naturally-occurring sugars. Examples include milk and fruits. These foods also provide important nutrients, like calcium and potassium, and are unrefined and whole. They are part of a healthy eating pattern.

Nibbles for Health | Nutrition Recommendations for Parents of Young Children | FNS-388

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Serving Meals "Family Style"

Your child is learning new skills through family style meals at child care. Food is offered in serving bowls and plates, and children serve themselves and talk with others at mealtimes. Family style meals can help your child:

- Build confidence with practice
- Strengthen the small muscles in the child's hands
- Decide how much to eat
- Talk and connect with others

Try Family Style Meals at Home

- Place each food on its own serving plate or bowl. You can start small by choosing one food item to pass around the table.
- Sit down together. Turn off the television and put down the phones for fewer distractions.
- Pass each serving plate or bowl around to each person at the table. Help young children pass the bowl or plate if needed.
- Let each person serve their own food. Teach children to keep the bowl on the table when serving themselves. Slide the serving spoon to scoop the food.
- Talk with one another. Check out "Talk With Me" on the next page for ideas.

Support Young Children at Mealtimes

1. Sometimes new foods take time. Children don't always take to new foods right away. You may need to offer a food more than 10 times before your child might like it.
2. Patience works better than pressure. Offer your children new foods. Then, let them choose how much to eat. Children are more likely to enjoy a food when eating in their own choice. It also helps them learn to be independent.
3. Accept that it may be messy at first. It will take practice for children to learn to serve themselves. But the mess is worth the benefits. Letting them continue to practice will strengthen their skills—creating less mess.

Nibbles for Health | Nutrition Recommendations for Parents of Young Children | FNS-388

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Developing a Taste for Less Sodium

Sodium (salt) is found in many foods we eat, even if they do not taste salty. Children, like adults, get more sodium than their bodies need.

If salty foods are eaten often, children may develop a preference for salt in foods. By offering foods and drinks that are lower in sodium, adults can help children develop healthy eating patterns. Starting early in life can be easier than trying to change eating habits later on. This may help reduce the risk of certain health problems like high blood pressure.

How Can I Find the Lower Sodium Option?

Nutrition Facts label on food packages lists the amount of sodium in a food. Compare the amount of sodium in similar types like, such as crackers, and choose the ones that are lower.

Food	Sodium
Crackers	135mg
Crackers	60mg

Nibbles for Health | Nutrition Recommendations for Parents of Young Children | FNS-388



United States Department of Agriculture

fns.usda.gov/tn/child-care-organization



Family Style Meal Service With Children in the CACFP



Operator Booklet



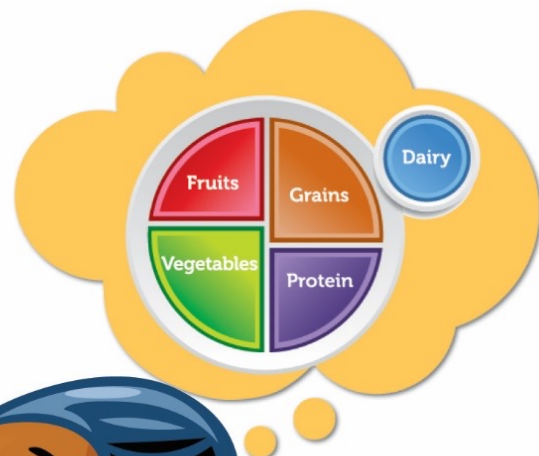
Classroom Posters



Training Slides



Find More Information Here



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TeamNutrition.USDA.gov





Using USDA Foods to Support School Meals

Kathy Staley

Chief, Program Integrity and Monitoring Branch

Katie O'Donnell

Nutritionist, Nutrition Services and Access Branch



USDA Foods Entitlement



- SY23-24 per meal effective rate is .3650 cents per meal
- SY22-23 entitlement reconciliation with SY22-23 actual lunch count has been completed
- Important for States to monitor lunch counts throughout school year

USDA DoD Fresh



SY22-23

- \$582,755,413
- 368,062,951 pounds
- 19,054,283 cases

USDA Foods Processing



SY23-24

- 65 National Processors
- 48 USDA Foods diverted to processors

SY24-25

- Summary End Product Data Schedules (SEPDS)
- Material Price File
- Posted to Processing PartnerWeb page

WBSCM User Feedback Sessions

- USDA hosts **monthly** WBSCM user feedback sessions for **State** and **local/recipient agency** users.
- These sessions are intended to identify **challenges** and **opportunities** for potential enhancements and future trainings.
- Meetings are held on the second Tuesday of each month, with the next scheduled **Tuesday, December 12 at 3 PM ET**.
- If you are interested in participating in future sessions, please contact Samantha Escamilla (samantha.escamilla@usda.gov).

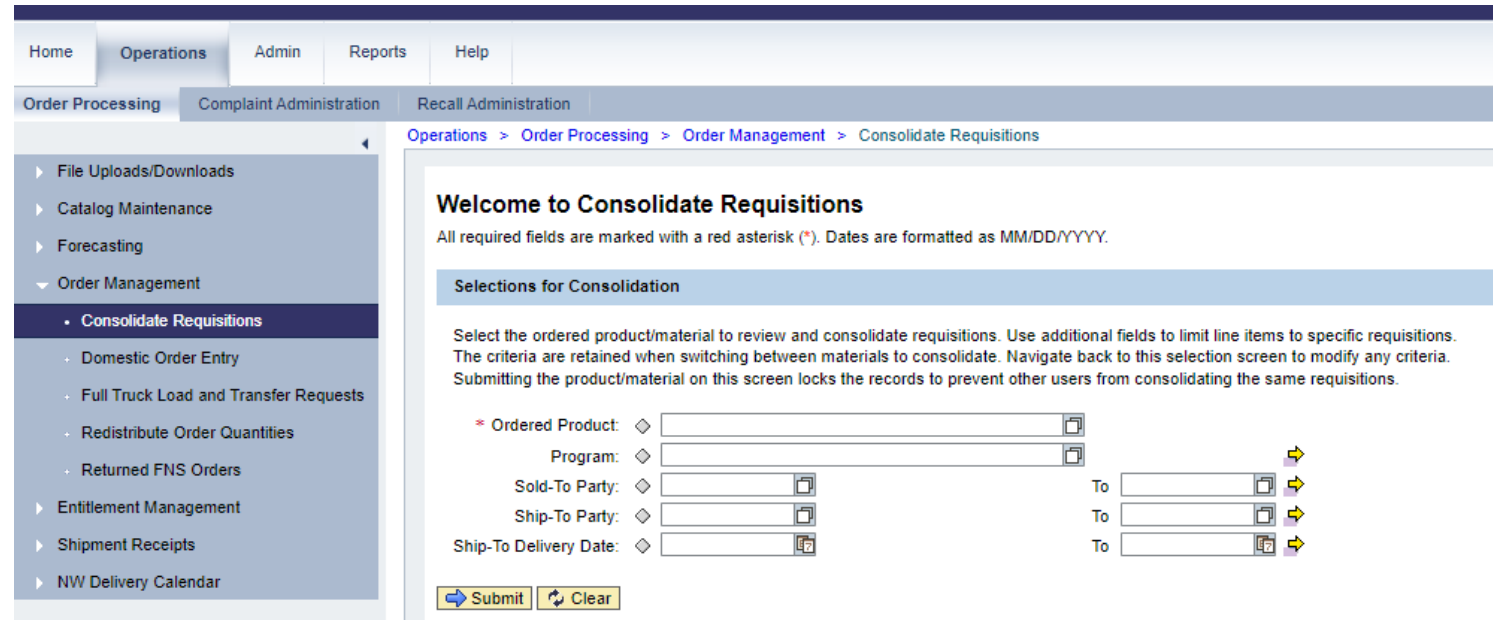


Coming Soon: Updates to the Consolidation Workbench

Consolidate Requisitions screen will have additional filters to limit the number of requisitions for a product/material pulled at one time.

Available filters: Program, Sold-To Party, Ship-To Party, and Delivery Date.

These updates are scheduled to go live in **Nov/Dec 2023**.



The screenshot shows the WBSCM web application interface. The top navigation bar includes Home, Operations, Admin, Reports, and Help. Below this, there are tabs for Order Processing, Complaint Administration, and Recall Administration. The breadcrumb trail indicates the current path: Operations > Order Processing > Order Management > Consolidate Requisitions. A left-hand sidebar menu lists various functions, with 'Consolidate Requisitions' highlighted. The main content area is titled 'Welcome to Consolidate Requisitions' and includes a note that required fields are marked with a red asterisk (*). Below this, there is a section for 'Selections for Consolidation' with a detailed instruction: 'Select the ordered product/material to review and consolidate requisitions. Use additional fields to limit line items to specific requisitions. The criteria are retained when switching between materials to consolidate. Navigate back to this selection screen to modify any criteria. Submitting the product/material on this screen locks the records to prevent other users from consolidating the same requisitions.' The form contains several input fields: '* Ordered Product', 'Program', 'Sold-To Party', 'Ship-To Party', and 'Ship-To Delivery Date'. Each field has a dropdown arrow icon. To the right of the 'Sold-To Party' and 'Ship-To Party' fields, there are 'To' labels followed by another dropdown arrow icon. At the bottom of the form, there are 'Submit' and 'Clear' buttons.

USDA Foods Database Update

75%
with product
information

USDA Food and Nutrition Service U.S. DEPARTMENT OF AGRICULTURE		USDA Foods in Schools Product Information		USDA Foods in Schools	
Food Category:	Fruit	Material Code:	100256 Strawberries, Diced, Cups, Frozen		
Product Description:	This item is U.S. Grade A diced strawberries packed in an extra light syrup. This product is delivered frozen in cases containing 96 4.5-ounce cups.				
Vendor Name	Sure Fresh Produce, Inc.	Palmetto Processing Solutions			
Brand Name	Inn Foods, Inc.	Tickled Strawberries			
GTIN	10086289208655	10817134020456			
PRODUCT INFORMATION					
Serving Size	4.5 ounce cup	4.5 ounce cup			
Grams per Serving	128	128			
Servings per Case	96	96			
CN Crediting	One 4.5-ounce cup of strawberries credits as ½ cup fruit	One 4.5-ounce cup of strawberries credits as ½ cup fruit			
NUTRIENTS					
Calories (kcal)	80	80			
Total fat (g)	0	0			
Saturated fat (g)	0	0			
Trans fat (g)	0	0			
Cholesterol (mg)	0	0			
Sodium (mg)	0	0			
Total Carbohydrate (g)	19	19			
Dietary Fiber (g)	2	2			
Total Sugar (g)	16	16			
Added Sugar (g)	10	10			
Protein (g)	1	0			
Vitamin D (mcg)	0	0			
Calcium (mg)	20	19			
Iron (mg)	0.4	0			
Potassium (mg)	180	180			
ALLERGENS					
Egg Allergen	FREE_FROM	FREE_FROM			
Fish Allergen	FREE_FROM	FREE_FROM			
Milk Allergen	FREE_FROM	FREE_FROM			
Peanut Allergen	FREE_FROM	FREE_FROM			
Sesame Allergen	FREE_FROM	FREE_FROM			
Shellfish Allergen	FREE_FROM	FREE_FROM			
Soy Allergen	FREE_FROM	FREE_FROM			
Tree Nut Allergen	FREE_FROM	FREE_FROM			

<https://www.fns.usda.gov/usda-fis/usda-foods-database>

**USDA
Foods**



**USDA Foods
in Schools**

Product Information Sheet Update

USDA
United States Department of Agriculture

USDA Foods in Schools 100256- Strawberries, Diced, Cups, Frozen
Category: **Fruit**

Product Description

- This item is U.S. Grade A diced strawberries packed in an extra light syrup. This product is delivered frozen in cases containing 96 4.5-ounce cups.

Crediting/Yield

- One case of strawberry cups provides 96 ½-cup servings of fruit.
- CN Crediting: One 4.5-ounce cup of strawberries credits as ½ cup fruit.

Culinary Tips and Recipes

- Strawberry cups are individually portioned and are ready to thaw and serve for breakfast, lunch, or snack.
- Individually portioned fruit cups are a convenient option for breakfast in the classroom, field trips, or grab-and-go lunches.
- To find culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [USDA's Team Nutrition](#).

Food Safety Information

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts
Serving size: 1/2 cup (128g) sliced strawberries

Amount Per Serving	
Calories	80
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	1mg
Total Carbohydrate	21g
Dietary Fiber	2g
Sugars	16g
Protein	0g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer directly.

Nutrient values in this section are from the USDA Food Composition Database or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.



Available
Until
Further
Notice

<https://www.fns.usda.gov/usda-fis/usda-foods-product-information-sheets>


USDA
Foods



USDA Foods
in Schools

USDA Foods Available List for SY24-25

USDA Foods Available List for School Year 2024-2025 for Schools and Institutions



USDA Foods Description	WBSM #	PACK SIZE	USDA Foods Description	WBSM #	PACK SIZE	SUBGROUP
FRUITS						
Apples, Bramburn, Fresh	100523	40 lb case	Beans, Green, Low-sodium, Canned (K)	100307	6/810 can	OTH
Apples, Empire, Fresh	100517	40 lb case	Beans, Green, No Salt Added, Frozen	100351	30 lb case	OTH
Apples, Fuji, Fresh	100522	40 lb case	Beans, Green, No Salt Added, Frozen	111054	12/2 lb bag	OTH
Apples, Gala, Fresh	100521	40 lb case	Broccoli Florets, No Salt Added, Frozen	110473	30 lb case	OG
Apples, Granny Smith, Fresh	110543	40 lb case	Carrots, Diced, No Salt Added, Frozen	110480	30 lb case	RO
Apples, Red Delicious, Fresh	100514	40 lb case	Carrots, Diced, No Salt Added, Frozen	111052	12/2 lb bag	RO
Apple Slices, Unsweetened, Canned	100306	6/810 can	Carrots, Sliced, Low-sodium, Canned	100309	6/810 can	RO
Apple Slices, Unsweetened, Frozen (IQF)	100358	30 lb case	Carrots, Sliced, No Salt Added, Frozen	100352	30 lb case	RO
Applesauce, Unsweetened, Canned (K)	110541	6/810 can	Corn, Whole Kernel, No Salt Added, Canned (K)	100313	6/810 can	ST
Applesauce, Unsweetened, Cups, Shelf Stable	110361	96/4.5 oz cup	Corn, Whole Kernel, No Salt Added, Frozen	100348	30 lb case	ST
Apples, For Processing	110149	Bulk Pounds	Corn, Whole Kernel, No Salt Added, Frozen	111053	12/2.5 lb bag	ST
Apricots, Diced, Cups, Frozen	100261	96/4.5 oz cup	Mixed Vegetables, No Salt Added, Frozen	111230	6/5 lb bag	ADD'L
Apricots, Diced, Extra Light Syrup, Canned	100216	6/810 can	Peas, Green, Low-sodium, Canned	100315	6/810 can	ST
Blueberries, Wild, Unsweetened, Frozen	100243	30 lb case	Peas, Green, No Salt Added, Frozen	100350	30 lb case	ST
Blueberries, Wild, Unsweetened, Frozen	100242	8/3 lb bag	Peas, Green, No Salt Added, Frozen	110763	12/2.5 lb bag	ST
Blueberries, Unsweetened, Frozen	110624	30 lb case	Pepper/Onion Strips, No Salt Added, Frozen	110724	30 lb case	OTH
Blueberries, Unsweetened, Frozen	110623	12/2.5 lb bag	Potatoes, Diced, No Salt Added, Frozen	110844	6/5 lb bag	ST
Cherries, Tart, Dried	100299	4/4 lb bag	Potatoes, Oven Fries, Low-sodium, Frozen	100357	6/5 lb bag	ST
Cherries, Tart, Dried, Individual Portion	111643	25/0.16 oz bag	Potatoes, Wedges, Fat Free, Low-sodium, Frozen (IQF)	100356	6/5 lb bag	ST
Cherries, Sweet, Pitted, Unsweetened, Frozen (IQF)	110872	12/2.5 lb bag	Potatoes, Wedges, Low-sodium, Frozen (IQF)	100355	6/5 lb bag	ST
Cranberries, Dried, Individual Portion	110723	300/1.16 oz bag	Potatoes, For Processing to Frozen	100506	Bulk Pounds	ST
Mixed Berries (Blueberries, Strawberries), Cups, Frozen	110859	96/4 oz cup	Potatoes, For Processing to Dehydrated	110227	Bulk Pounds	ST
Mixed Fruit (Apples, Cherries, Cranberries, Raisins), Dried	110161	5/5 lb bag	Salsa, Low-sodium, Canned	100330	6/810 can	RO
Mixed Fruit (Peaches, Pears, Grapes), Extra Light Syrup, Canned	100212	6/810 can	Salsa, Low-sodium, Pouch	110186	6/106 oz pouch	RO
Oranges, Fresh	100283	34-39 lb case	Spaghetti Sauce, Low-sodium, Canned	100338	6/810 can	RO
Orange Juice, Unsweetened, Cartons, Frozen	100277	70/4 oz carton	Spaghetti Sauce, Low-sodium, Pouch	110177	6/106 oz pouch	RO
Orange Juice, Unsweetened, Cups, Frozen	110651	96/4 oz cup	Spinach, Chopped, No Salt Added, Frozen (IQF)	110425	20 lb case	OG
Peaches, Diced, Extra Light Syrup, Canned	100220	6/810 can	Sweet Potatoes, Cubes, No Salt Added, Frozen	110562	6/5 lb bag	RO
Peaches, Diced, Cups, Frozen	100241	96/4.5 oz cup	Sweet Potatoes, Crinkle Cut Fries, Low-Sodium, Frozen	110721	6/5 lb bag	RO
Peaches, Sliced, Frozen	100239	20 lb case	Sweet Potatoes, Light Syrup, No Salt Added, Canned	100317	6/810 can	RO
Peaches, Sliced, Frozen	100238	12/2 lb bag	Sweet Potatoes, For Processing	100280	Bulk Pounds	RO
Peaches, Sliced, Extra Light Syrup, Canned	100219	6/810 can	Tomato Paste, No Salt Added, Canned	100327	6/810 can	RO
Pears, Diced, Extra Light Syrup, Canned (K)	100225	6/810 can	Tomato Paste, For Processing	100332	2850 lb totes	RO
Pears, Halves, Extra Light Syrup, Canned	100226	6/810 can	Tomato Sauce, Low-sodium, Canned	100334	6/810 can	RO
Pears, Sliced, Extra Light Syrup, Canned	100224	6/810 can	Tomato Sauce, Low-sodium, Pouch	110187	6/106 oz pouch	RO
Raisins, Unsweetened, Individual Portion	100293	144/1.33 oz unit	Tomatoes, Diced, No Salt Added, Canned	100329	6/810 can	RO
Strawberries, Diced, Cups, Frozen	100256	96/4.5 oz cup				
Strawberries, Sliced, Frozen	100254	30 lb pail				
Strawberries, Sliced, Unsweetened, Frozen (IQF)	110860	6/5 lb bag				
Strawberries, Whole, Unsweetened, Frozen (IQF)	110846	6/5 lb bag				

KEY:


- OG - Dark Green vegetable subgroup
- OTH - Other vegetable subgroup
- RO - Red/Orange vegetable subgroup
- ST - Starchy vegetable subgroup
- ADD'L - Product credits towards additional vegetables
- IQF - Individually Quick Frozen
- K - Kosher Certification Required
- USDA Food for Processing

*Other USDA Foods found on the Foods Available List can also be used for the processing program.

This list is subject to change based on market availability. Please refer to the WBSM catalog which contains the most up to date list of available USDA Foods.

December 2023

USDA Foods Available List for School Year 2024-2025 for Schools and Institutions



USDA Foods Description	WBSM #	PACK SIZE	SUBGROUP
LEGUMES			
Beans, Baby Lima, Low-sodium, Canned	100371	6/810 can	LG
Beans, Black, Low-sodium, Canned	100359	6/810 can	LG
Beans, Black-eyed Pea, Low-sodium, Canned	100368	6/810 can	LG
Beans, Garbanzo, Low-sodium, Canned (K)	100360	6/810 can	LG
Beans, Great Northern, Low-sodium, Canned	100373	6/810 can	LG
Beans, Kidney, Dark Red, Low-sodium, Canned	100370	6/810 can	LG
Beans, Pink, Low-sodium, Canned	100369	6/810 can	LG
Beans, Pinto, Dry	100382	12/2 lb bag	LG
Beans, Pinto, Low-sodium, Canned	100365	6/810 can	LG
Beans, Pinto, Dry	110381	2000 lb totes	LG
Beans, Refried, Low-sodium, Canned	100362	6/810 can	LG
Beans, Small Red, Low-sodium, Canned	100366	6/810 can	LG
Beans, Vegetarian, Low-sodium, Canned	100364	6/810 can	LG
NUTS AND SEEDS			
Peanut Butter, Smooth	100396	6/5 lb unit	
Peanut Butter, Individual Portion, Smooth	110854	120/1.1 oz unit	
Peanuts, Raw, Shelled	100700	44,000 pound unit	
Sunflower Seed Butter, Smooth (K)	100935	6/5 lb unit	
EGG PRODUCTS			
Eggs, Liquid Whole, Frozen	100046	6/5 lb carton	
Eggs, Liquid Whole, Frozen	110845	12/2 lb carton	
Eggs, Patties, Cooked, 1.0 M/M/A, Round, Frozen	110931	25 lb case	
Eggs, Liquid Whole, Chilled	100047	Bulk Tanker	
FISH PRODUCTS			
Alaska Pollock, Frozen	110601	49.5 lb block	
Alaska Pollock, Whole Grain-Rich Breaded Sticks, Frozen	110851	8/5 lb or 4/10 lb bag	WG
Carfish, Whole Grain-Rich Breaded Filet Strips, Frozen	100201	8/5 lb or 4/10 lb bag	WG

KEY:


- LG - Legumes vegetable subgroup
- WG - Whole Grain or Whole Grain-rich
- USDA Food for Processing
- SPP - Soy Protein Product
- K - Kosher Certification Required
- M/M/A - Meat/Meat Alternate
- LFTB OPT - Lean Finely Textured Beef Optional

*Other USDA Foods found on the Foods Available List can also be used for the processing program.

This list is subject to change based on market availability. Please refer to the WBSM catalog which contains the most up to date list of available USDA Foods.

December 2023

USDA Foods Available List for School Year 2024-2025 for Schools and Institutions



USDA Foods Description	WBSM #	PACK SIZE	SUBGROUP
GRAINS			
Flour, 100% White Whole Wheat	110857	8/5 lb bag	WG
Flour, 100% White Whole Wheat	110855	50 lb bag	WG
Flour, 100% Whole Wheat	100409	50 lb bag	WG
Flour, All Purpose, Enriched, Bleached	100400	8/5 lb bag	
Flour, White Whole Wheat/Enriched 60/40 Blend	110211	8/5 lb bag	WG
Flour, White Whole Wheat/Enriched 60/40 Blend	110208	25 lb bag	WG
Flour, Bakers Hard Wheat, Bleached	100417	Bulk Pounds	
Flour, Bakers Hard Wheat, Unbleached	100418	Bulk Pounds	
Flour, Bakers Hard Wheat, Unbleached	100411	50 lb bag	
Flour, Bakers Hard Wheat, Hearth, Unbleached	100420	Bulk Pounds	
Flour, Bread	100912	Bulk Pounds	
Flour, High Gluten	110482	50 lb bag	
Oats, Rolled, Quick Cooking	100465	12/42 oz tube	WG
Pancakes, Whole Grain or Whole Grain-Rich, Frozen	110393	144 count/case	WG
Pasta, Macaroni, Whole Grain-Rich Blend	110501	2/10 lb bag	WG
Pasta, Penne, Whole Grain-Rich Blend	110520	2/10 lb bag	WG
Pasta, Rotini, Whole Grain-Rich Blend	110504	2/10 lb bag	WG
Pasta, Spaghetti, Whole Grain-Rich Blend	110506	2/10 lb bag	WG
Pasta, Spaghetti, Enriched	100425	20 lb case	
Rice, Brown, Long Grain, Parboiled	101031	25 lb bag	WG
Rice, Brown, Long Grain, Parboiled	100500	24/2 lb bag	WG
Rice, Long Grain, Parboiled	100494	25 lb bag	
Tortillas, Whole Grain or Whole Grain-Rich, 8 inch, Frozen	110394	12/24 count	WG

KEY:

- WG - Whole Grain or Whole Grain-Rich
- K - Kosher Certification Required
- USDA Food for Processing

*Other USDA Foods found on the Foods Available List can also be used for the processing program.

This list is subject to change based on market availability. Please refer to the WBSM catalog which contains the most up to date list of available USDA Foods.

December 2023

<https://www.fns.usda.gov/usda-fis/usda-foods-available>



USDA Foods in Schools



ICN Updates





Questions?

