

SCHOOL LUNCH ADVISORY COUNCIL MEETING MINUTES

January 16, 2013

Karen Bronson Clark, SNS - Area A

Annemarie Garceau, OGS

Kim Roll - Area C

Sue Joslin, OGS

Craig Orvis, SNS - Area E

Tom Osterhout, OGS

Arlis Frego - Area F

Kim Reach, OGS

Abe Nuchman - Area G

Paula Tyner-Doyle, SED

Renee Hanks, SNS - Area J

Raemie Swain, SED

Tom Murphy - Area K

Carol Beebe, NYSNA

Warren Bushart - Area L

Ms. Garceau began by welcoming everyone.

Welcome:

- Can we send an email ahead of time (as was done yesterday). It provided a lot of feedback.
- Requested to send minutes to all contacts (contact list for all schools)
- May 8, 2013 is the next SLAC Meeting

State Education: Paula Tyner-Doyle

- Hired new employees
 - Strengthening Resources
 - Updating Tech Services and Knowledge Center
- Six Cents Certification:
 - 40 statewide training sessions; more will become available
 - CNR: Data Management System
 - Streamlined Process
 - 420 submissions for intent
 - Will accept all 5 approved tools
 - Randomly selecting 25% for validation review (per USDA requirements)
 - USDA hardstand on following calorie/meal pattern requirements
- Competitive Foods: Low participation is offset by a-la-carte sales;
 - Increase in deliveries and outsourced meals (shops in front of schools, teachers picking up food for students, etc.)
- Community Eligibility:
 - SED will be accepting NEW CEO applications beginning in May 2013;
 - Paid participation did not go up significantly during the free lunch program provided during Hurricane Sandy;

- Administrative Review Tool:
 - Beginning this Fall 2013-14
 - More prep for State Agency and School Districts
 - New CREE review process will be looking more towards the financials / procurement information;
 - Cost, how you purchase food, etc.
 - Training in April; sending 12 staff members to Virginia (out of 40)
 - Rolling out more training from there
- Working with Hurricane affected schools
 - Provided assistance, along with Intent forms to submit certification materials;
 - NYCDOE and a few other schools were granted approval to serve 100% Free meals to all students;
 - Paid participation did not go up significantly.
- NYC allowed to raise food prices by \$1 (from \$1.50 to \$2.50). NYC has been subsidizing program for years.
- State of the State: Promoting school breakfast
 - Mostly due to NYC Schools having 0% participation as it takes 4 hours to run NYC lunch.
 - It will be addressed but there may not be much we can do to bump up the participation.
 - FRAC breakfast report online.

NYSNA: Carol Beebe

- Regional Industry Seminars
 - Bigger than ever. Sold out at every table. Attendance was excellent;
 - People really want to hear from State Agencies. Thanks to State Education and OGS for their attendance and presentations.
- Legislative Action Conference (1/28/2013 and 1/29/2013)
 - USDA is conducting a 1 ½ hour program on how to credit whole grains;
 - Candace Stoiber with USDA's Northeast Regional Office: Up to date information people do not yet know about ex: a-la-carte, etc.
- Survey for Schools regarding the effects of new regulations.
 - 30% response to bring to Senators
 - 20% of those respondents showed an interest in leaving the program

PP&L Public Policy and Legislation

- A-La-Carte:
 - Beverages: look at the Alliance for a Healthier Generation.
 - https://schools.healthiergeneration.org/wellness_categories/competitive_foods_and_beverages/why_competitive_foods_and_beverages/
- Requirement for every site where school meals/food is served for someone to complete the Heimlich maneuver training.
- Paula will be there.
- Danielle Fleury is the new USDA desk person. An updated Organization Chart from the Northeast Regional USDA office has been requested.

Warehouse Area A (Holley): Karen Bronson Clark

- Comments from November/December:
 - Produce has been fantastic!
 - Key person in our area had requested the best percentage of commodity foods to process: Depends on the school (60/40 – 80/20)
Annemarie: there is no formula. This is not mandated. It's a business decision.
 - What is the magic number to get something into the warehouse?

- Annemarie: Normally order the top ten-fifteen items on the Food Preference Survey. Based on product, and percent diverted.
- Will strawberries have sugar next year?
 - USDA stated that there is a waiver allowing schools to service Frozen Strawberries with sugar for the 2013 – 2014 school year while industry works on modifying the packaging.
 - Discrepancy on pickup slip for USDA priced items:

Annemarie: sent an email the beginning of this year stating that the totals are correct for month and year to date are correct. **Requested that it be resent.** Mid to late February everything should be adjusted/fixd.
 - K12 Processor Link: what is the timeframe for posting?

Up to the distributor.
 - Complaint that there is black substance on the inside edge of UNDATED applesauce cans.

Pictures sent in November.
Kim Roll: December - Amherst sent letter with the same complaint
Tom murphy mentioned that some of the applesauce has a moldy smell.

Warehouse Area C (ECS): Kim Roll

- Comments/Questions:
 - Question for State Education: Why doesn't breading count as a credible grain for Chicken Patties Patty: The new chicken patties have a light coat made of corn starch (and taste good!). Creative Industry products such as these; taking a white patty and using sauce allowing you to remove the breading and have healthier products.

SED stated that enriched flour does not count as a bread component!!!

Warehouse Area D (Broome): Mark Bordeau (Absent)

Warehouse Area E (Maynard): Craig Orvis

- Comments/Questions:
 - Who to contact on how to stop ordering food or using their entitlement.

Paula: Schools/Food Service Directors do not have enough time when given ten hours to do the administrative aspect of their job.

Sue: Schools may assign someone else to do that ordering for them.

Annemarie: Bulk of ordering is done beginning of fiscal year. Stored and planned ahead. Either the FSD can order or I can, and it's more beneficial for the school to say what they want.

Paula: Maybe we have to make it mandatory for the school administrator to commit to ordering.

Craig: Surprised by how many people are not using WBSCM.

Annemarie: We sent staff out for training, Sue helps people constantly. Area F will be the next area added to WBSCM. After that we are done holding hands with people who haven't been keeping up or following our training. We have procedures online you can look up and read over a manual. We just don't have the personnel to talk each person through it.

Sue: The more you use it, the easier it is. A lot of time people say they are in the system but we can see that they are not logged in.

Paula: Maybe we need to reach out to someone other than the Food Service Director as that information is not trickling down as it should be. School programs are losing out on that money which could make the life and death of the program / and possibly save jobs for some schools. SED will look into the possibility of a process to notify RA business officials of unused entitlements.

Warehouse Area F (McKee): Arlis Frego

- Provides a monthly report to schools
- Disappointed USDA is not here as he has some questions that would have sparked a really good discussion:
 - Where are they with professional standards?
 - Why are we expected to meet these timeframes mandated by them, but they are not.
Craig: Will email them as well
Carol suggested Artie talk to Candice at LACP

Warehouse Area G (Conn's): Abe Nuchman

- Would like to get educated on how rebates are used with commodities. Can they be used with meats?
Seems as though we are getting better prices using rebates.
Annemarie: It's basically up to the processor. Most do not use it because of demand. Going through NOI is an easier process, not using receipts, etc. We don't get involved, how they offer it is completely up to their processors.
Kim: Is it a requirement that the invoice shows the NOI price?
Sue: Yes, it should be. Vendors will have the option of FFS/ Fee for Service or NOI next year.

Warehouse Area J (Sysco): Renee Hanks

- Comments/Questions:
 - When will USDA be providing more low sodium items like cheese, meats, turkey? Most canned items are not acceptable. Sauce smells and is like water; but is mixed with a better product for use. Low sodium Veggies taste like cardboard.
Annemarie: I would suggest Diversion as you are guaranteed to pick the vendor you want and know the quality of what you're getting. USDA is not standard.
 - Numerous cancellations in Web Supply?
Annemarie: Aware of potatoes issue
 - Batching orders causing storage fees:
Annemarie: Schools should check their processors and if they have problems with them then change that processor for next year.
 - Suggest a meeting by State agencies for updates in the future

Warehouse Area K (DDC): Tom Murphy

- Have we seen an increase or decrease in Food Management Contracts?
Paula: It's been stable, for now.
- Complaint Form Regarding Cheese: Best if used by date January 30, and was received January 14 (Processed cheese at the warehouse: Yellow, American)
- Food Allergy Handout: mandated regulations for kids?
Paula: If it is designated by a recognized doctor/physician and reported to the school, we have to have a food plan in place for them. We should be covered even if we're mandated to follow this.
Tom: Gets a list from nurses saying kids have allergies, but will explain that it really needs to come from a doctor and list out exactly what the child can have.
Paula: That way your staff is covered and not liable for making menus. **Will reissue the memo regarding this.**
Karen: Should we get a new note each year?
Patty: Yes. You could be held liable otherwise. Watch cross contamination as well.
NOTE: You can substitute milk for juice. You don't have to provide lactose free milk, but it is reasonable to do that. Soy barely meets it, rice definitely will not. **Will reissue the memo regarding this.**
Annemarie: Does USDA list allergens on food packages?
No answer. **Follow up**

Warren: regarding gluten, we place a note that items are made in the same location as other items made with gluten.

- State Milk Contract:
 - Were notified last week that they are currently being taken over by Creamo Land Dairy (off the bid)
 - Is OGS involved? OGS Procurement Services Group Contact: Ruth Quezada (518) 474-5120 or ruth.quezada@ogs.ny.gov
 - How long or where is the milk coming from?
 - Keeping a two day supply in each school as backup.

- How do people locate their entitlement:

Annemarie: It is no longer located online, but you can call the office. Any staff member can answer that question.

Karen: Email sent out in the fall includes your 10%

Annemarie: Yes, and you cannot go a cent over that.

Warehouse Area L (Palmer): Warren Bushart

- Nothing to Report

OGS Update:

- Hurricane Sandy Update: DDC operated 24/7 for a few weeks
 - Stored heaters, generators for voting machines, MREs, etc.
 - The warehouse has a generator in case they ever lost power.
 - Received USDA approval to use TEFAP for Disaster Feeding (\$1.6 million in food reimbursement)
 - As a member of the Mass Care Group, we did not receive any food requests.
- USDA's Web Based Supply Chain Management (WBSCM) Ordering System Roll Out:
 - Contract with McKee ends June 30, 2014
 - Contract with ECS and Palmer ends June 30, 2015
 - Contract with Holley and Broome June 30, 2016
 - Staff will come out to give personal training to all schools
 - All schools (except Area K) will be on WBSCM by July 1, 2016
- Best Practices Awards:
 - Changing the structure; money used to come from claims which are no longer issued with the implementation of single inventory. Group agreed that a plaque program would be effective.
- Direct Diversion:
 - Due Friday, coming out 1/28/2013 and due back 2/15/2013.
 - Schools that don't receive brown box are not included in the survey so they do not skew the numbers
 - "Use it or lose it": Tyson has such a high inventory
 - Artie: Product does not meet requirements so we will be sending a lot of it back to you.
 - Karen: Can we push back the sweep till July 31st, because of rebates.
 - Annemarie: **Yes. It is important to understand there will be no pricing on the form, no fee for service. That information is on your bid document.**
- Food Preference Survey: Handout (to date, about 70% complete)
 - Due January 18, 2013
 - Canned Fruits and vegetables are ranking highest on all surveys
 - Only one or two meats are listed within the top ten-fifteen items
 - Cheese is still ranking high, but schools are not ordering it. Why?
 - Craig: Due to the protein requirement
 - Kim: We rank cheese higher because we want to get it from brown box through you
 - Tom: We are trying to get the high dollar items because no one wants to pay storage on pasta.
 - Peanut Butter is ranking high because it's expensive and last year people had to buy it.

- **Will be emailed and posted on the web next week.**
- USDA Yogurt Pilot:
 - Currently soliciting
 - Protein levels appear that it is Greek yogurt
 - NY Initiative so far
- SLAC Rotation:
 - Board members have been stagnating for a few years.
 - Imposing a four year minimum limit.
 - Areas C, J, L start next school year
 - Areas E, F, K start 2014 school year
 - Areas A, D, G, start 2015 school year
- Entitlement Usage Handout by Area:
 - Area E is the best as they are in the negative.
 - DOD January Totals: Areas A & C had a strong showing
 - Explained the separation of Week 1 and Week 2 order / delivering.
 - Favors Web: OGS will provide training when the time comes
 - List of items will go from 7 to 70 as the program progresses
- Dark Green Vegetables from the USDA:
 - Broccoli is the only fresh item provided currently
 - Spinach (frozen, chopped) –