

# SCHOOL LUNCH ADVISORY COUNCIL

Meeting Summary – January 12, 2018

In Attendance:

NYS Office of General Services (OGS) Food Distribution:

Maureen Barbic  
Diane Green  
Barbara Marshall  
Kelly Draper

New York School Nutrition Association (SNA):

Jennifer Martin

USDA:

Adrienne Vingello, Food and Nutrition Services (FNS)  
Matthew Chotkowski, Food and Nutrition Services (FNS)

SLAC Area Representatives:

Area A - Gregory Elliott, Food Service Supervisor, GST BOCES, Prattsburgh Central School  
Area C - Tami Augugliaro, Food Service Director, Lancaster Central School District  
Area D - Kim Corcoran, Food Service Director, Bainbridge-Guilford School  
Area E - Chris Whitmore, Food Service Director, Rome City School District  
Area F – Craig Orvis, Food Service Director, Charthage Central School for Dave Gravlin  
Area G - Michael Robinson, Food Service Director, New Paltz Central School District  
Area J - Lisa Ostrowski, Food Service Director, North Colonie Central School District  
Area K - Regina Dunne, Food Service Director, Smithtown Central School District  
Area L - Brian Wright, School Lunch Director, Baldwinsville Central School District  
Area W - Pablo Lastra, Office of School Food – New York City Board of Education

NYS Department of Education

Absent

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Maureen Barbic led introductions.

**NYS Education Department:** Unable to attend.

**Jennifer Martin, New York School Nutrition Association (NYSNA)**

- NYSNA's Legislative Ask was included in Governor Cuomo's State of the State: NO STUDENT GOES HUNGRY PROGRAM

Increase the Use of Farm-Fresh, Locally Grown Foods at School

*To incentivize school districts to use more local farm-fresh products, Governor Cuomo will propose an increase in the reimbursement schools receive for lunches from the current 5.9 cents per meal to 25 cents per meals for any district that purchases at least 30 percent ingredients from New York farms. This is a win-win for students as well as New York's local farms.*

NYSNA has been prepping for this and is already working to connect the buyers with the farmers. Ag & Markets will put together an approved list of product, producers, farms and partner with State Education to patrol items.

The money will go to State Education. At the end of the school year, schools will submit their report to State Education and will get the higher reimbursement rate for the next school year.

SNA requested that the list not be difficult for vendors to get on. There has been no increase in over 40 years. It is a starting point and a long-range plan, and will take a few years to be up and running.

*Craig Orvis commented that his school currently gets all its milk from Vermont. He will need to go out with another bid using geographic preference in order to get a New York product. Not all local farmers are GAP certified.*

- 2017 SNA Conference - A new addition to the conference was a Farm to School networking event. On Saturday from 12 pm to 2:30 pm, a group of tables were set up in front of the exhibit hall with groups that want to promote the farm to school initiative:
  - Farm to Institution NYS (FINYS)
  - NYS Department of Education Farm to School
  - American Dairy Association Northeast / DiNitto Farms
  - Headwater Food Hub
  - Reeves Farms LLC
  - Slate Foods / Red Barn Provisions NYS Beef
  - Upstate NY Growers & Packers
- 2017 Regional Industry Seminars (RIS) - We continued the Farm to School promotion at the Regional Industry Seminars by having themed programming that not only helps our members to connect the dots, but offers the required USDA professional standards education credits. Received positive feedback that schools liked the new format.

Here is an agenda for those programs:

#### AGENDA

8:30 am	Registration
9:30-10:30	Farm to School "From Soup to Nuts"
10:30-11:30	Farm to School Panel Discussion
11:30-12:00	Coffee and Networking Break
12:00-12:30	NYSED and NYS Agriculture & Markets
12:30-1:00	NYS OGS
1:00-4:00	Exhibits

- 2018 Regional Industry Seminars: SNA will combine the Albany and Fishkill Regional Industry Seminars at Albany in December 4, 2018. The Fishkill site (Ramada) has been sold.
- 2018 Annual State Conference will be held October 25-28, 2018 in Saratoga at the Saratoga Springs City Center.
- January is our annual Legislative Action Conference (LAC). Our agenda this year is to push the increase in state reimbursement, as stated above. If we do not connect with as many legislators as possible it may seem that this initiative is not a priority and could fall off the table. We will continue with our Farm to School theme by having allied organizations and farmers join us at our annual lobby day in Albany. NYSNA has a partnership with the NY Department of Agriculture and Markets and one of the exciting programs is the annual Farm to School Partnership Awards. These awards are presented to the winning districts during this event. This joint award is given each year for exceptional work completed by schools around the state. Working with local farms has become a great way for Farm to School to flourish in New York State. Many of these creative projects and programs are celebrated during "Farm to You Fest" each Fall and throughout the year.

- NYSNA membership continues to climb and is over 4,300 members

- Upcoming Events:

January 28, 2018	NYSNA 2017-18 Executive Board Meeting, Albany, NY
January 29-30, 2018	NYSNA Legislative Action Conference, Albany, NY
February 10, 2018	FOCUS Deadline (Spring Issue)
March 1, 2018	NYSNA 2018 Election Opens
March 1, 2018	Director of the Year, Manager, Employee Awards Due
March 4-6, 2018	SNA Legislative Action Conference, Washington, D.C.
March 5-9, 2018	National School Breakfast Week
March 31, 2018	NYSNA 2018 Election Closes
April 21, 2018	FOCUS Deadline (Summer Issue)

**2018 NYSNA Legislative Action Conference  
Schedule of Events**

Monday, January 29, 2018

11:00am - 12:00pm Registration  
 11:30am – 12:15pm Lunch & Welcome  
 12:15pm – 1:00pm Stop the Block – Doug Davis, SNA Public Policy & Legislative Chairperson  
 1:00pm – 2:00pm Albany Updates and the NYSNA "Ask" - Christine Tramontano, Malkin & Ross  
 2:10pm - 3:10pm Breakout Workshops  
 A - Advocacy 101 / 201 - Christine Tramontano, Malkin & Ross  
 B - Road Map for Success: Navigating the Farm to School Policy Landscape - Claire Uno, Deputy Director & Julia McCarthy, Policy Analyst, Laurie M. Tisch Center for Food, Education & Policy  
 3:10pm – 3:30pm Refreshment Break & Networking Opportunity  
 3:30pm – 4:30pm Breakout Workshops  
 A - Cafeteria Visits 101: Bringing Law Makers to Your School - Doug Davis, SNA Public Policy & Legislative Chairperson  
 B - Workshop presented by Jessica Pino, LMSW, Hunger Solutions NY  
 4:40pm – 5:40pm Round Table Discussions  
 6:00pm – 8:30pm Reception and Dinner  
 Farm to School Partnership Awards - with Kevin King, Deputy Commissioner NYS Agriculture & Markets

Tuesday, January 30, 2018

6:45am - 7:30am Breakfast  
 7:45am Bus Leaves for Downtown Albany  
 8:00am – 12:00pm Legislative Visits  
 12:15pm Bus Leaves for Marriott Hotel  
 12:45pm – 1:15pm Lunch  
 1:15pm - 1:45pm Legislative Visits - Recap & Discussion  
 1:45pm - 2:00pm Next Steps - What to Do After the Visit

**Adrienne Vingiello USDA Food and Nutrition Service (FNS)**

- USDA's Office of Community Food Systems has an e-newsletter called "The Dirt". The December issue has information regarding Farm to School. There will be a Farm to School census in 2019 to look at 2017-18 school year data. The e-newsletter also has information on the "Orange Thumb" grant that is due in February 2018. (<http://www2.fiskars.com/Community/Project-Orange-Thumb>)  
Link to the E-letter archive and to sign up to receive the newsletter:  
<https://www.fns.usda.gov/farmtoschool/e-letter-archive>
- The Foods Available List is out with over 210 items including ten new items. Changes include elimination of extra light sucrose fruit commodities and items not in demand. Also, changing the pack size of some items. Preview sheets are available at <https://fns-prod.azureedge.net/sites/default/files/fdd/product-preview-sheets19.pdf>
- Commodity Complaints: If RA's are not satisfied with a product, submit a complaint to OGS Food Distribution using a Commodity Complaint form. This includes quality and packaging issues.  
<https://ogs.ny.gov/BU/SS/GDF/Docs/2016/USDACommodityComplaintForm.pdf>
- There is a menu planning section on the USDA Food and Nutrition Service (FNS) website: "What's Cooking" that includes recipes. <https://www.choosemyplate.gov/recipes-cookbooks-and-menus>
- The Food Buying Guide on the FNS website is now interactive. <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>
- Part of the DOD contract requires a bi-weekly market report for produce available for schools.
  - *Mike Robinson (Area G) commented that the DOD vendor (Gargiulo's) left an invoice with the delivery. Mike wrote DO NOT PAY so the business office would not pay the invoice. Mike reported that the whole process was simple and that the products were good. An advantage of DOD is that you can break down a case for delivery at smaller schools. (by the pound*

*instead of by the case). Being able to get less than a case is very important along with weekly deliveries.*

- There is a bid going out for the balance of New York to look for a vendor that will supply DOD produce with direct delivery to schools on a weekly basis.
- The annual American Commodity Distribution Association (ACDA) conference is in April in Minneapolis, Minnesota. Schools are welcome to join ACDA and attend the conference. Members have access to their newsletters, Q & A's and webinars. RA membership is increasing. They are specific to USDA Foods, and there is a strong processing element.
- A new memo regarding "Buy American" came out in June. A webinar is available on the FNS website. <https://www.fns.usda.gov/fns-buy-american-webinar-112017>
  - *Kim Corcoran asked for more raw meat commodity selections – specifically raw pork loin. Adrienne provided the e-mail address for new product recommendations: USDAFoods@fns.usda.gov*

### **Matt Chotkowski**

- The food management company, "The Abby Group" out of Vermont, is now managing two schools in New York State. These schools have gone back to using real dishes and are no longer using Styrofoam. They estimate they are saving \$25,000.
- Procurement and Administrative Reviews are in full swing.
- NYS Education Department is piloting an electronic Administrative review process. They are working with Colyar to develop a state-specific review tool.
- Matthew mentioned the five points that came up for Child Nutrition in the Governor's State of the State Address. (1) The issue of shaming was supported by NYSNA, however NYSNA would like to soften some of the language. This was reported to be a National issue. (2) Breakfast after the Bell was touted as an unfunded mandate by SLAC members. (New York ranks 42nd nationally for breakfast participation.) (3) Food pantries at state college campuses (4) Expanding Farm to School Grant money and (5) increasing the reimbursement rate to \$0.25 from \$0.059.
  - *Pablo Lastra (NYC) commented that breakfast in the classroom causes custodial issues, however NYC added five schools per week to the program and all NYC schools should be on board by the end of this school year. NYC experienced students consuming more of their breakfast if they were allowed to eat in the classroom. (Students commented that it was quieter and less rushed, and they consume more food.)*
  - *Schenectady Schools have breakfast in the classrooms thanks to Larry Spring, Superintendent. High school students volunteered to help bring the meals upstairs to the elementary rooms. This school received grant money and bought coolers to help facilitate the program. Attendance has gone up in the school as well now that they are Community Eligibility Participation (CEP). Graduation rates have also gone up. Other obstacles to overcome are teacher contracts, custodial issues.*
  - *Kim Corcoran remarked that they had bus drivers help with the breakfast program.*
  - *One school commented that the district was using a "GoFundMe" site to raise funds to cover overdue bills.*

### **OGS Update:**

#### **Maureen Barbic**

- There was a question regarding unused entitlement dollars. Entitlement doesn't carry over dollar-for-dollar year-to-year. Entitlement gets rolled over to the next year's state account.
  - *USDA is required to spend at least 12 percent of total federal assistance provided in NSLP on USDA Food purchases. USDA adds up the USDA Foods purchases to ensure they are at least 12 percent of the total federal assistance provided in the NSLP. The difference is added to the published federal rate to increase the per meal rate and it is then called the "effective per meal rate" and distributed to States in WBSCM. For School Year 2018, the published federal rate is \$0.2325. The 12% not spent in School Year 2017 by USDA equated to an additional \$0.1025 which equates to a commodity (effective rate) of \$0.3350.*
- Two SLAC member terms are expiring at the end of the 2017-18 School Year (Dave Gravlin – Area F) and (Chris Whitmore – Area E)
- Commodity Complaints: Schools should submit a completed form to OGS Food Distribution and include as much information as possible, including photos. If there is a foreign object in the food, keep the object as USDA or the vendor may ask for the item to be mailed to them for further analysis. Photos should include pack dates, use by dates, etc. The form and instructions for completing the form are on the OGS Food Distribution website.

<https://ogs.ny.gov/BU/SS/GDF/Docs/2016/USDACommodityComplaintForm.pdf>

- School Year 2017-18
  - Entitlement Spending for School Year 2017-18 is at 98%. We still have Pilot spending and DOD for Area G and K.
  - The WBSCM catalog was opened in November for schools to order 110462 Unseasoned Chicken Strips.
  - Raisins were delayed in September then canceled in December because of a bad 2017 harvest.
  - Sweeping. Email notification was sent to schools. If balance is not at 40% and school has not provided a usage plan, balances at processors will be brought to 40%.
  - SLAC meeting notes have been added to our website.
- 2018-19 School Year:
  - Food Preference Survey for the 2018-19 School Year opened on Monday, January 8, 2018 and will be open through Friday, January 26, 2018. As of 3:45 pm on January 11, 144/883 schools completed the Survey. Food Distribution will be sending reminders next week to schools to complete the survey. We will do a webinar, if necessary. Once the survey closes, the results will be compiled. The top 30-32 items will be opened in the WBSCM catalog in February for schools to order for the 2018-19 School Year.
    - *Areas D and G are meeting on January 19th to complete the survey. Email notifications will be sent after January 19.*
  - Tentative dates for ordering will be similar to last year.
    - January 30 – February 16: Bulk catalog and diversion survey to Area K
    - February 19-23: Most schools on vacation
    - February 26: Bulk catalog reopens and brown box catalog opens.
    - March 13: Fruits and vegetables due to us.
    - March 27: All other orders due to us.

#### **Diane Green**

- USDA Pilot Project on Unprocessed Fruits and Vegetables: A survey will go out soon to collect requests for Pilot set aside for SY 2018-19. OGS will compile the results and will be sending out emails to schools with the actual figure each school will be using. For the purposes of the Food Preference Survey – do not take out any Pilot set aside as this figure is unknown at this time.
- For SY 2017-18, 15 schools were either added or increased their set aside. Buffalo moved \$200,000 of entitlement out of the Pilot which opened up participation opportunities for other schools. The future of the Pilot depends on the 2018 Farm Bill.

#### **Barbara Marshall:**

- DOD Area G and K: All schools utilizing DOD vendor Gargiulo, should have received a survey via email.
- DOD guidance is listed on the OGS website including a customer ordering guide and parts of the contract.
  - *Mike Robinson stated that he shared information with his area.*

#### **Area A – Gregory Elliott:**

- Schools reported:
  - Received frozen peach cups on October 31, 2017, item #100241 and pulled them out of the freezer on November 27, 2017. Students reported the peach cups were fermented. The rest of the case was discarded.
  - Received frozen strawberry cups on November 28, 2017 item # 100256. One case of the product was pulled to use on November 29, 2017. A student opened a cup and observed a worm.
  - Chicken strips: A white plastic rock looking material was found in two different schools.

*Schools should submit a completed Commodity Complaint Form to OGS Food Distribution and include as much information as possible, including photos. If there is a foreign object in the food, keep the object as USDA or the vendor may ask for the item to be mailed to them for further analysis. Photos should include pack dates, use by dates, etc. The form and instructions for completing the form are on the OGS Food Distribution website.*

<https://ogs.ny.gov/BU/SS/GDF/Docs/2016/USDACommodityComplaintForm.pdf>

#### **Area C - Tami Augugliaro:**

- Questions submitted from Area C included:

- Why they are receiving commodity brown box items all at one time instead of as scheduled?
- Why have we not received American cheese?
- Why have we not received any mozzarella brick?

*OGS Food Distribution contacted those schools to explain. These items were canceled in April 2017 because there were not enough orders to meet the ¼ truckload minimum. Schools should routinely run a Requisition Status Report in WBSCM using dates for the entire school year (July 1, 201X – June 30, 201X). This report will tell you if a commodity has been canceled, a date or quantity has changed and the date the commodity is expected to arrive at your distributor.*

- Is USDA working on an improved deli ham for the School Lunch Program? I would love to have a deli ham to offer the kids on our sub bar that wasn't turkey. It is so hard to find a CN labeled ham.
  - *This suggestion was forwarded to USDA. Schools can submit suggestions for new products to USDA at USDAFoods@fns.usda.gov*
- Moldy American Cheese was received in September 2017 dated to expire September 2018.
  - *OGS Food Distribution contacted this school to request a commodity complaint form be filled out.*
- A school reported they have not received a verifying report from Brigiotta's for Pilot purchases.
  - *This was resolved. The vendor was not using the correct email address for the school.*

#### **Area D – Kim Corcoran**

- How can schools use remaining entitlement?
  - *The WBSCM catalog will not be opened again this school year. The WBSCM catalog opened in November for schools to order Unseasoned Chicken Strips. Schools can email Scott Mosier to find out if there is excess bulk in the state account.*
- US Foods won the bid originally but as of the end of January will stop delivery. US Foods not bidding. Needs to go to second bidder.
- Sidney Schools received a Farm to School grant and purchased vacuum sealers. The school will be making “starter kits” of fresh vegetables when they are in season and then freeze them in quantities of 50 portions that can be used to make, for example, Pasta Primavera. They connected with BOCES because they needed disease resistant seeds to put in their school gardens.
- Spoke about summer feeding program.
- Why was chicken fajita and mozzarella cheese canceled?
  - *When orders were consolidated for the 2017-18 School Year, there were not enough orders in Area D to bring in the minimum ¼ truckload into the distributor.*

#### **Area E - Chris Whitmore**

- No issues submitted.

#### **Area F – Craig Orvis for Dave Gravlin**

- No issues submitted.
- Carthage Schools had issues with Sysco regarding NOI. Renzi won the bid for the second half of the school year starting in January.
- SYSCO Syracuse has been better the last couple of months. No issues to report. They are working to give past NOI credits to customers that they neglected to do so for in the fall of 2017.

#### **Area G – Michael Robinson**

- Schools have reported difficulties getting French Toast from Michaels.
  - *There was a plant shut down. Can use the eggs on another product at Michael's or transfer to another processor.*
- A school received USDA “Brown Box” potatoes with a green tint.
  - *School should submit a Commodity Complaint form to OGS Food Distribution and include as much information as possible, including photos. Photos should include pack dates, use by dates, etc. The form and instructions for completing the form are on the OGS Food Distribution website.*
- Question about two different beef materials on the Food Preference Survey that have the same nutrition facts (110261 – Beef, Fine Ground, Raw, Lean Finely Textured Beef (LFTB), Frozen, 10 lb.) and (100158 – Beef, Fine Ground, Raw, Frozen, 10 lb.)
  - *UPDATE: From Adrienne Vingiello: Lean Finely Textured Beef (LFTB) is a 100% beef processed item and therefore has the same nutritional information as the ground beef, also the USDA product information sheets state-“Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference 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."*

- Questions about the continuation of the Produce Pilot.
  - *The Pilot will continue at least into the 2018-19 School Year. The future beyond the 2018-19 depends on the 2018 Farm Bill.*
- Feedback on the DOD Produce Program?
  - *Have heard positive feedback from schools in the Long Island area. Produce is fresh, delivery on time about the Pilot*

#### **Area J – Lisa Ostrowski**

- Thank you for putting the SLAC notes on the website.
- No concerns to report.

#### **Area K – Regina Dunne**

- A school was shorted 26 cases of Peaches in December. Why didn't the total value of commodities get changed to show the difference? This causes problems for the auditors and has for years.
  - Barb has looked into this. Schools can now rerun their pick-up slips for correct figures.
- A school did not receive peach cups or chicken quarters with their December order. She had already menued the chicken. She wants to know why there are small limits on items like frozen broccoli 5, string cheese 5, strawberry cups 9, diced peaches 3 and green beans 3.
  - *This could be for several reasons. The USDA has reported several delays in shipping due to disasters in Florida, Texas, Puerto Rico, the US Virgin Islands and California. Trucks have arrived at Downstate Distribution Center without the proper seal and the loads have been refused. A suggestion was made to menu food after it arrives at your school because there are no guarantees.*
- Will sliced American Cheese be available for the rest of the school year?
  - Yes.

#### **Area L – Brian Wright**

- A school asked if there could be a larger selection of fruits and vegetables in the catalog.
  - *The USDA Foods that are made available to request in WBSCM are based on the results of the annual statewide Food Preference Survey. The state needs to order in full truckload quantities in no less than ¼ truckload quantities.*
- There was also a request to have a second opportunity, later in the school year, to re-open the WBSCM catalog to use up any additional money from cancellations.
  - *This will be reviewed based on remaining entitlement statewide. Orders need to be placed in full truckload quantities.*
- Two thumbs up on the communication from Big Apple.

#### **New York City Department of Education - Pablo Lastra**

- NYCDOE is dissatisfied with DoD Produce because of missing items, late deliveries, poor quality. They may put more entitlement toward diversion.
  - *Barb forwarded the DoD customer satisfaction survey to Pablo to submit issues and concerns.*
- Had issues with "sliders" from Advanced Pierre. Came to an agreement to make burgers instead of sliders to use their pounds.
- Commented on the commodity complaint process – NYC pans their food the day before – Pablo has let the food service workers know that they must keep the packaging should a complaint arise.
- NYC also wants to hear from OGS regarding bulk eggs before they purchase commercially.
- Anne O'Donnell is the new Director of the NYC Supply Chain Management division. There have been many changes in personnel and in the organization of NYC Department of Education.
- The Menu Management business unit is now "over" the Supply Chain Management. NYC wants the menu to drive supply – not supply to drive the menu.
- Tuna (SO#5000367205-100) delivered on October 16, 2017 to wrong location. Damages were discovered on October 27, 2017.
- Frozen Diced Potatoes (SO#5000367640-100) requested for delivery on December 15th not delivered yet.
  - *Barbara Marshall will follow-up with USDA.*

#### **Maureen Barbic**

- New Mileage Rate for SLAC Travel Reimbursement effective January 1 is \$54.5 per mile (up one cent from 2017). Travel reimbursement vouchers need to be signed and mailed or emailed, along

with copies of hotel receipt, parking receipts, toll receipts or EZPass receipts. Food receipts are not necessary for per-diem.

- The next SLAC meeting is Friday, May 11, 2018. Dates for the 2018-19 School Year SLAC meetings will set up for the next School Year at that meeting.