

School Lunch Advisory Council (SLAC)

Meeting Notes - May 17, 2019

ATTENDEES:

NYS Office of General Services (OGS) Food Distribution:

Maureen Barbic
Ryan Collins
Debbie Hesch
Barbara Marshall
Gabrielle Viens

United States Department of Agriculture (USDA)

Matthew Chotkowski, Food and Nutrition Services (FNS), Northeast Regional Office

SLAC Area Representatives

Area A - Karen Bronson-Clark, Food Service Director, School #1 BOCES
Area C - Tami Augugliaro, Food Service Director, Lancaster Central School
Area D - Kim Corcoran, Food Service Director, DCMO BOCES
Area E - Chris Whitmore, Food Service Director, Rome City School District
Area F - Dave Gravlin, Food Service Director, Potsdam Central School
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
NYC - Anne O'Donnell, Director of Supply Chain Management – New York City Department of Education

NYS Education Department (SED) – Child Nutrition Program Administration

Sandy Sheedy
Raemie Swain

New York School Nutrition Association (SNA)

Unable to attend

NYS Education Department

- New School Food Authority applications are due to State Ed by June 30, 2019.
- CEP application deadline is June 30, 2019. Can provide intent to apply. CEP has to serve breakfast and lunch. Part of the CEP process is to provide State Ed with eligibility data. There is a new process for exchanging data. Documents will no longer be accepted via email. Documents must be uploaded through the secure website. If you are having an Administrative Review, you will use the same website to upload your documentation. Website is supposed to be very straightforward.
- 25-cent Student Contribution for reduced lunch and breakfast: Schools will be responsible for identifying and claiming these students as reduced price. This does not make reimbursement for the meals free. State Ed will be releasing additional guidance. There was a conflict with budget language between the \$.25 student contribution and 30% NYS, that will be corrected through a budget bill. The commitment is that as long as monies are available, NYS will pay for the reduced-price student contribution for breakfast and lunch.
- Breakfast after the Bell: The 2018-19 non-competitive grant funding has been reallocated for the 2019-20 school year and is available for schools that didn't apply for or receive the full amount in the 2018-19 school year.

Discussion on questions submitted through Area Representatives:

- Flexibility in Administrative Review cycle?
 - State Ed is not asking for waivers. The waiver option is meant for smaller states that have few reviewers and only get a minimal amount of state administrative funding. The intent is for three years, and if a State Agency has adequate funds available, to use the funding for staffing and travel to complete reviews.
 - The amount of time SFAs spend preparing for the review is astronomical. Would it be worth our time to have SNA lobby for a risk-based, rather than once every five-year review model?
 - High risk model would be better.
- Combating Food Waste

- Unserved cafeteria food to send home with children for weekend meals or for community donation: Some school boards ask why isn't our school doing that?
- State Ed recommends and trains schools to batch cook in order to avoid food waste and overproduction. If schools start overcooking and providing meals for donation, that becomes the community expectation. Schools should not intentionally overproduce as this activity could threaten the viability of the school food service.
- There are more efficient ways to use leftover food.
- Share tables are discretionary. There are ways to do it. Schools should check with local health department as each county has different requirements.
- NYS suing over requirements for salt and grain.
 - Schools are generally happy with the current sodium and grain flexibilities.
- Serving meals to seniors?
 - As long as it's not school food.
- Rumor that flavored milk does not count towards 30%?
 - This is a false rumor. If the milk is from New York State, it counts.
- Please provide guidance on State bids and piggybacking on other bids, is it allowed?
 - There are some districts that want to piggyback on state or other bids.
 - Bottom line is that you always have to do competitive procurement. A state contract can only count as one bid, and only if it contains appropriate procurement language, (i.e., Buy American, certification statements, etc.). If piggybacking, but all of the proper language is there, it's ok.
 - Procurement has some gray areas.
 - State Ed is continuing to develop additional guidance and collect best practices for procurement and will continue to conduct procurement training as needed.
 - Suggestion for a Master Instructors Program for procurement?
- News on reauthorization and regulation changes?
 - Nothing to report.
- Schools would like more communication with upper management when a school does well on their Administrative Review. For example, send follow-up notice to superintendent that there were no findings and the good things the district staff did.
 - SED notifies and invites the school superintendent to an entrance and exit conference when conducting the AR. The Superintendent often appoints the Food Service Director to be the liaison, so they do not hear the positive results of the Administrative Review.
- Schools would like more face-to-face training opportunities.
- Request to reinstate Best Practice Awards. It is nice to be able to adopt others' best practices. Perhaps a Best Practices panel discussion at NYSNA Annual Conference.
- How are schools doing with the 30% NYS?
 - We've heard some districts may be able to do it. Key seems to be if you have a center of the plate item or high milk pricing.
 - Some schools are not willing to take the risk of paying higher prices for local and not meeting the 30%.
 - If using USDA entitlement to purchase New York State apples, but paying a processor for services, does that count?
 - If you're paying a New York State processor, the amount paid to the processor counts towards the 30%.
 - Schools are finding a lot of great New York State products. Some schools are using maple syrup and honey. May be able to share best practices.
 - Data will be collected by schools until June 30, 2019. The soft deadline to submit is August 30, 2019.
- What are schools seeing with charging?
 - Debt has increased substantially. Workload has also increased as debt collection takes a significant amount of food service staff follow up.
 - Schools would like to see the language on the bill changed to allow for a set number of charges.

New York School Nutrition Association (SNA)

- NYSNA will be relocating to a new office in Clifton Park next month and new address for July 1st:
 - 21 Executive Park Drive, Clifton Park, NY 12065
- 2019 Annual Conference
 - Registration Forms have been released and are posted online – they will also be included in Summer and Fall FOCUS magazines
 - Switching the format to a 1-day exhibits show
 - This has been in the works for a few years and the Niagara Falls contract was the first one that we could amend without paying a penalty fee.

- This decision was made by the NYSNA Board of Directors – after many discussions with the Industry committee, reviewing conference surveys from both attendees and vendors, reviewing other SNA state conference agendas/formats, and board mega-discussions
- The programming should be the biggest value for any association’s annual conference and the 2019 committee did an amazing job putting the agenda together this year
- Any questions/comments/clarification regarding the changes should be directed to Jennifer Martin

○ 2019 Regional Industry Seminars

- December 5, 2019 NYSNA Regional Industry Seminar – Fishkill, NY (Ramada)
- December 6, 2019 NYSNA Regional Industry Seminar – Long Island, NY (Hilton Long Island)
- December 17, 2019 NYSNA Regional Industry Seminar – Syracuse, NY (Holiday Inn)
- December 18, 2019 NYSNA Regional Industry Seminar – Saratoga, NY (Gideon Putnam)
 - No official CEU program, but state agencies will be invited to meet with attendees an hour prior to show:
 - No formal discussion facilitation
 - 1. Give each agency a table and attendees can visit whomever they need technical assistance from
 - 2. Show times will be 12 pm – 3 pm for upstate shows and 11 am to 2:30 for Long Island (11 am to 12 pm for Long Island Co-Op)

Public Policy & Legislation: NYSNA had *another* successful legislative agenda this year. The impact this will have on our state and families is just amazing. We had 3 items on our agenda this year:

Ask #1: Eliminate the Student Contribution for Reduced-Priced Meals as part of the final FY 2019-20 State Budget - **SUCCESSFUL**

Ask #2: Support the \$10 million appropriation in the Executive Budget for the NYS Farm to School Lunch Incentive - **SUCCESSFUL**

Ask #3: Support Increase to \$3 million for Farm to School grants – **Somewhat successful – still received the \$1.5 million (same as last year), so still a success**

We will have a new legislative agenda for 2020 and are in the process of writing it up.

*Any questions please contact Jennifer Martin

NYSNA Event Dates:

- October 25-26, 2019 NYSNA Annual Conference, Niagara Falls, NY
- December 5, 2019 NYSNA Regional Industry Seminar – Fishkill, NY
- December 6, 2019 NYSNA Regional Industry Seminar – Long Island, NY
- December 17, 2019 NYSNA Regional Industry Seminar – Syracuse, NY
- December 18, 2019 NYSNA Regional Industry Seminar – Saratoga, NY
- January 27-28, 2020 2020 NYSNA Legislative Action Conference, Albany, NY
 - Hilton Albany. We will work with SED again for programming, because it was so successful last year
- March 8-10, 2020 SNA Legislative Action Conference, Washington, D.C.
- April 30-May 2, 2020 SNA National Leadership Conference, Tempe, AZ
- May 12-14, 2020 New York School Nutrition Industry Conference (SNIC)
- July 12-14, 2020 SNA Annual National Conference, Nashville, TN
- October 16-17, 2020 NYSNA Annual Conference, Syracuse, NY

USDA, Food and Nutrition Services, Northeast Regional Office

- USDA - Policy side, things are quiet.
- Attended a tri-state meeting of Vermont, New Hampshire and Maine training meeting and workshops.
- USDDA Food Buying Guide on the USDA Website. Need a password to get to the food buying guide.
 - *May be able to use WBSCM Username and password*
- Team Nutrition website is another resource
- Buy American doesn’t appear to be an issue with New York State schools.

OGS Food Distribution

- **SLAC Terms**
 - Area A - Vacancy

- Area D - Kim Corcoran Term extended through June 30, 2020
- Area G - Mike Robinson Term extended through June 30, 2022
- Area J - Lisa Ostrowski Term extended through June 30, 2022
- **USDA Foods 2018-19 School Year**
 - Orders canceled and delayed
- **USDA Food ordering for the 2019-20 School Year**
 - Having Direct Diversion ordering and Direct Delivery (Brown Box) worked well
- **USDA DoD Fresh Fruit and Vegetable Program**
 - Area G and K
 - "Upstate" region. The Request for Proposal (RFP) issued by the Defense Logistics Agency (DLA) to establish a USDA-DOD Produce contract for Upper New York State received responses from potential vendors. The responses are being reviewed.
- **SDA/RA Agreements. Received 734 /876**
 - SLAC members will follow-up with schools that haven't submitted a signed agreement. Schools risk not receiving USDA Foods without an agreement in place.
- **USDA Pilot Project on Unprocessed Fruits and Vegetables**
 - Will continue for the 2019-20 School Year
 - Sunset applied to add additional products. OGS will follow-up with USDA.
- **USDA Foods in Schools Training Needs**
 - Plan to record additional webinars and add to OGS Food Distribution website
 - Area Meetings?
 - Survey Monkey
 - Verona Professional Cooking Classes in July
 - Institute for Child Nutrition (ICN) (theicn.org) Free, online training
- **School Year 2019-20 SLAC Meeting Dates**
 - Friday October 4, 2019
 - Friday January 10, 2020 (Snow date: Friday February 7, 2020)
 - Friday May 15, 2020
- **Commodity Complaints**
 - It is important to submit a complaint whenever a USDA Food does not meet the customers' expectations. School districts that have issues/concerns with USDA Foods products should contact OGS Food Distribution and provide as much information as possible. The complaint will be submitted to the USDA.
 - Peach Cups: Over the course of the school year, USDA has received feedback about the appearance of the USDA Foods frozen diced peach cups. As a reminder, appropriate handling and storage of frozen USDA Foods throughout distribution is essential to maintaining food safety and quality. In addition, proper inventory management will ensure USDA Foods are distributed in an efficient, timely manner and in optimal condition. The frozen fruit cups must be shipped at a maximum temperature of -10° F and storage areas should maintain a steady product temperature of 0° F or below. Although thawing conditions may vary, the frozen peach cups are best served chilled. It is recommended that the thawing process does not exceed 24 hours to ensure the best quality of the product.
- OGS Food Distribution Website URL Change: <https://ogs.ny.gov/usda-food-distribution>
- **USDA Foods 2019 Show Us Your Tray Photo Contest**
 - USDA Foods Gold Tray Award - the highest honor in the photo contest and features the most innovative use of more than one USDA Food including fruits, vegetables, grains, protein, and dairy.

WINNER! Tuckahoe Common School District, New York for Teriyaki Chicken over Noodles using USDA Fajita Chicken, Spaghetti, Broccoli and Oranges

HONORABLE MENTION: Three Village Central School District, New York for Taco Salad, Mexicali Corn and Broccoli Salad using USDA Beef Crumble, Corn, Broccoli and a Strawberry Cup

AREA A

1. Still a learning curve with WebSupply and online ordering in January/February for the entire following school year. I try to do my due diligence to get all the numbers in place, so I know what I will be receiving this year and then can plan the needs for the next year based on the menu. Also, the students are a real wild card in all of this. The best laid plans are derailed when the popularity of an item is just not there or dwindling.

The Fee-for-Service Processed items also become a challenge if the manufacturer does not get the product to the distributor to be distributed on distributors timeline. Again, we make menu adjustments only to have back log of product at this time of year when it all catches up. OGS Response: Fee-for-Service products are

shipped once a month, usually in the middle of the month for the next month's delivery. Depending on the quantity ordered in a given month, orders may be skipped to the next month. Have you worked out, with the processor, the requested monthly quantities, before the start of the school year.

The problem comes when items do not come early in the year and then you have to make menu changes and you get the product later in double quantity and are struggling to store it and plan it back into the menu, so you do not leave \$\$ on the table. I work with three different districts and storage capacity is a huge issue for all three. We just do not have the storage to get these large drops of food. For example, frozen corn twice a year instead of monthly, so we are buying corn until that first drop is received. OGS Response: *We understand storage capacity is an issue for many schools. However, it is not possible to have monthly deliveries of each food item to distributors. Schools are strongly encouraged to run the Requisition Status Report in WBSCM, for the full school year. If there are items that you can't accept the full amount, contact OGS Food Distribution and they will rehome it. Additionally, schools have 60 days to accept delivery of food from the date it is received at the distributor. This may help with storage issues. Another recommendation is to menu food after it is received at the school. USDA Foods account for approximately 15% of the food service program and can be used to complement a food service program.*

2. Kuddos on being able to use Commodity \$\$ for fresh produce this is a wonderful option. I am hopeful it will continue. OGS Response: *The USDA Pilot Project on Unprocessed Fruits and Vegetables is continuing.*

3. The following are comments received at the Monroe County Director's meeting on 5/14/19.

a. What becomes of our comments we send for SLAC? If minutes are on OGS Website can you please email us to let us know how to find the minutes? Or better yet, just email us the minutes. OGS Response: *Past minutes will be on the website by the end of the month.*

b. Why can't NYS take ½ truckloads? Other states take ½ truckloads. When I inquire with OGS I never get a good reason why? OGS Response: *Can you please provide specifics on this request? OGS Food Distribution does split truckloads with other states.*

c. The last delivery of USDA Foods from my distributor contained product that I didn't order, chicken. Product I did order, I didn't receive, mozz cheese. I understand why the distributor can't take it back, but I still need my product. How do I rectify this mistake? OGS Response: *Contact Ryan Collins at OGS Food Distribution to rectify. In the future, know what to expect before accepting. At least weekly, run a Requisition Status Report in WBSCM, for the full school year, to see if anything has changed. Compare the report against the weekly report from the distributor. Schools can see from the weekly distributor report what to expect on the next delivery. When the delivery arrives at the school, compare it against what you're expecting and the delivery sheet. Refuse any item that does not belong to your school. Only sign the delivery slip after the materials and quantities have been verified. Contact OGS Food Distribution immediately with any problems. Make sure you keep copies of the delivery slip signed by both the school and the driver.*

d. Sometimes I get an email from OGS that states there are extra commodities available and I say "yes". The issue is I get no communication after this and no documentation and then I receive extra cases from my distributor. There is no tracking for these extra cases, no trail on the WBSCM website that I received this product, hence an audit issue. You need a tracking device just like our regular commodities. Don't get me wrong, I appreciate the extra commodities, I just need better communication that I am receiving this product. OGS Response: *You should be able to see the adjustments on your Requisition Status Report with a status of "Applied". We will update our procedure to close the loop and notify schools, in either case, if they will or will not be getting the extra commodities.*

e. Something has to change with us receiving 50 cases of product (ie: corn) at once. When I order the product last February it is spread out throughout the year and then I get it all at once. I have limited freezer space hence this is a huge issue. OGS Response: *When orders are consolidated at the state level, delivery periods are sometimes combined to allow a full truckload of food be ordered. The alternative is to cancel all orders. Combining delivery periods is the best choice. It is highly recommended to run the Requisition Status Report now in WBSCM, for the 2019-20 school year, to see if order dates and/or quantities have changed. If you can't accept the full amount, contact OGS Food Distribution and we will rehome it.*

f. Last delivery from my distributor shorted me 26 cases of peaches. How do I get this product now? OGS Response: *Have you contacted the distributor? Did you make the notation on the delivery slip? If yes, and there is not a satisfactory resolution, contact OGS Food Distribution (Ryan Collins).*

g. Government mozzarella sticks has no use by dates on box. This is an issue. Need to have use by dates on box. *OGS Response: Please provide identifying information ie: Vendor Name, product name, lot number, Julian date codes, etc. We will find out, through USDA, how to get the 'Use By Date'.*

h. I was told two months ago when I am out of pilot money, I am out. But found out today that another Director recently asked for extra pilot and received it. Should I call OGS again? *OGS Response: No two schools are alike, and circumstances change all the time. Is your school out of entitlement? If not, call OGS again.*

i. Is the Pilot program continuing next year, I hope so. That was agreed by all the Director's at the meeting. We love the pilot program, it is the closest to real money that we receive from OGS. *OGS Response: Yes, the Pilot is continuing. Schools were surveyed for their entitlement set aside amount and asked to sign an agreement.*

AREA C

- **Trouble finding Product Information Sheets. Specifically, 8-piece chicken.**
 - Updated link: <https://www.fns.usda.gov/fdd/nslp-usda-foods-product-information-sheets>
 - A USDA Fact Sheet is unavailable for #110080 Chicken Roasted Frozen 8 pc. as there are eight different pieces of chicken making it difficult to do nutritional facts. USDA advised schools to reach out to the manufacturer.
- **USDA Pilot Project on Unprocessed Fruits and Vegetables**
 - Discussed Brigiotta returning as an approved vendor. Brigiotta is going through the application process.
 - Sunset produce is waiting to hear from USDA to have lettuce added to their list of approved products.
 - OGS will follow-up with USDA.

AREA D

- **The Tyson dark meat drum sticks were fabulous. The kids loved them.**

AREA E

1. **Flexibility in Admin Review Cycle** *(addressed above)*
2. **Unserviced cafeteria foods for weekend meals** *(addressed above)*
3. **Combating food waste – National Contest**
 - a. <https://www.usda.gov/media/press-releases/2018/05/08/secretary-perdue-commits-prioritizing-food-waste-solutions>
4. **NYS suing over flexibilities for salt and grain** *(addressed above)*
5. **Serving meals to seniors** *(addressed above)*
6. **Love the applesauce cups. Can USDA provide a similar fruit cup that can be kept in dry storage?**

AREA F

1. **Can the frozen fruit cups be warmed? Some companies in the line of fruit cups advertise that the cups can be warmed in their containers.** *OGS Response: Each vendor is different. Suggest sending inquiry to the vendor.*
2. **NYSED CN 5-year administrative reviews waiver.** *(addressed above)*

AREA G

1. **Share from Lyn Prestia Pine Bush Central School District share: Thank you for the availability of frozen fruit cups! In addition, we received apple pounds - then purchased from National Food Group three types of flavored applesauce cups. (Mango peach, spicy watermelon, blue raspberry) All ingredients for our new smoothie program. We have been making smoothies with frozen strawberry, mixed berry, and frozen peach cups. This morning we made "Smurf" smoothies with diced pears and unsweetened blue raspberry applesauce. All smoothies contain low fat yogurt and low-fat milk. The students absolutely love them, and they are a healthy alternative!**



2. **Del Mar Strawberry cups are in child proof containers.** *OGS Response: Please submit a commodity complaint.*
3. **I have gotten complaints about Peach cups – spoiled, suggested they fill out complaint form.** *(addressed above)*
4. **District asked what it takes to change a product spec, is it just New York state and how long does the process take?** *OGS Response: If you are referring the USDA Foods, the USDA changes specs in response to commodity complaints, changes in regulations, meal patterns, etc. New York State does not establish product specifications.*
5. **How do we check/monitor on tariff bonus products on WBSCM?** *OGS Response: When running the report in WBSCM, leave the Program field blank. Both Trade Mitigation and Entitlement orders should display.*
6. **Can you leave the processing value calculator for the current year on the website, Director change midyear.** *OGS Response: It has been added back to the website.*
7. **Rumor that flavored milk does not count toward NY product purchases** *(addressed above)*
8. **Please provide guidance on using State bids, and piggybacking on other bids, is it allowed?** *(addressed above)*
9. **Any news on regulations changes and reauthorization?** *(addressed above)*
10. **How will the change in not collecting the 25 cents for reduced meals work.** *(addressed above)*

AREA J

1. **The only comment or issue with the USDA is the delay of brown box commodities. They rarely match up with what is in WBSCM nor do they match up to what is sent on the distributor report. Total pounds delivered in March and April was 30,448. September through February was 54,088. I would have liked to have the pounds/cases divided a little better. Lack of storage makes it tough to accept all at once.** *OGS Response: Will reach out to school for clarification.*
2. **Why does USDA and NYS OGS stay so stagnant? Why have the offerings for Brown Box virtually never changed? Their philosophy of cheap is quite outdated. They offer very little center of the plate, most all sides and accompaniments. For example, if I was able to bring in hamburger patties, though more expensive, would save me from purchasing them and would move much quicker. OGS would no longer send me nasty-grams telling me to get my stuff out or lose it. I have quite a bit of spend, yet it is all so repetitive. Every year I carry over product, if there were more selections for center of plate process would be much more proficient. This doesn't even mention the issue of them cancelling things, throwing funds back into your account, with no options to utilize it. The whole process I'm sorry is flawed and we're the ones to pay for it.** *OGS Response: Each year, OGS Food Distribution provides the USDA Foods Available List to schools in the form of a survey to determine which foods schools want to request for the school year. OGS and USDA do not determine what schools order. For instance, in the survey results, which are published on our website,*

the beef patty ranked 125. Statewide, there would not be enough interest to order ¼ of a truckload for all schools for the entire school year. It makes no sense to offer that item for schools to order, only to have to cancel the orders.

In addition to direct delivery (brown box), schools can use USDA entitlement on the USDA Pilot Project on Unprocessed Fruits and Vegetables or Diversion (Processing) to order bulk USDA Foods to a processor.

Schools are encouraged to run the Requisition Status Report now in WBSCM, for the 2019-20 school year, to see if order dates and/or quantities have changed. If you can't accept the full amount, contact OGS Food Distribution and we will rehome it. This will reduce or eliminate the need for reminders from our office.

AREA K

1. Will there always be a distribution in June?

- o Yes. It has always been the first week in June, unless you've run out of entitlement.

2. Are there any raisins coming in next school year?

- o No. Does Area K want raisins?

AREA L

1. I really like having Big Apple as our distributor. They are very timely and communicate well. I have no issue with them and would like them to continue to be our distributor.

2. On a different note, we received commodity strawberries processed by Sunrise Growers. The packaging looks different than prior products that we had this year. They taste like there is ammonia in them. Have either of you noticed this? OGS Response: We have not heard of this. Please submit a commodity complaint.

3. Here is some positive feedback. I had no issues with commodities this year. I think the program is working well and I have loved working with Big Apple. They have things so well-organized. Deliveries have been timely and the drivers have been very courteous and helpful. If I had any comment at all it is that it would be a wish that the fruit could actually come monthly instead of in large amounts like it sometimes does but I understand the need to have full truckloads, so we just deal with the extra storage when we need too. I'd also like to add that the office staff at NYOGS has been great the last couple of years, very responsive and accommodating when needed. Thanks to them and thanks to you for representing us. OGS Response: Thank you for the kind words. There was a similar concern in another area. We understand storage capacity is an issue for many schools. However, it is not possible to have monthly deliveries of each food item to distributors. Schools are strongly encouraged to run the Requisition Status Report in WBSCM, for the full school year. If there are items that you can't accept the full amount, contact OGS Food Distribution and they will rehome it. Additionally, schools have 60 days to accept delivery of food from the date it is received at the distributor. This may help with storage issues.

4. Regarding the need to bid diversion items/vendors. (my thoughts) if OGS provides us with an approved list of vendors, we should be able to choose from that list without having to further go through the bid process. OGS Response: Is this referring to the Statewide bid item?

NEW YORK CITY

1. NYC attended the ACDA Conference at Niagara Falls. Learned some valuable information but was disappointed to hear USDA will not move away from canned fruit with High Fructose Corn Syrup.

2. Monitoring DOD weekly

- a. Improving communication with DOD vendor, site visit set up for May 23rd.

3. NYC Office of Food and Nutrition Services is reorganizing.

4. NYC started Halal Pilot with five schools in conjunction with NYC City Council using grant money.

School Year 2019-20 SLAC Meeting Dates

- o Friday October 4, 2019
- o Friday January 10, 2020 (Snowdate: Friday February 7, 2020)
- o Friday May 15, 2020