

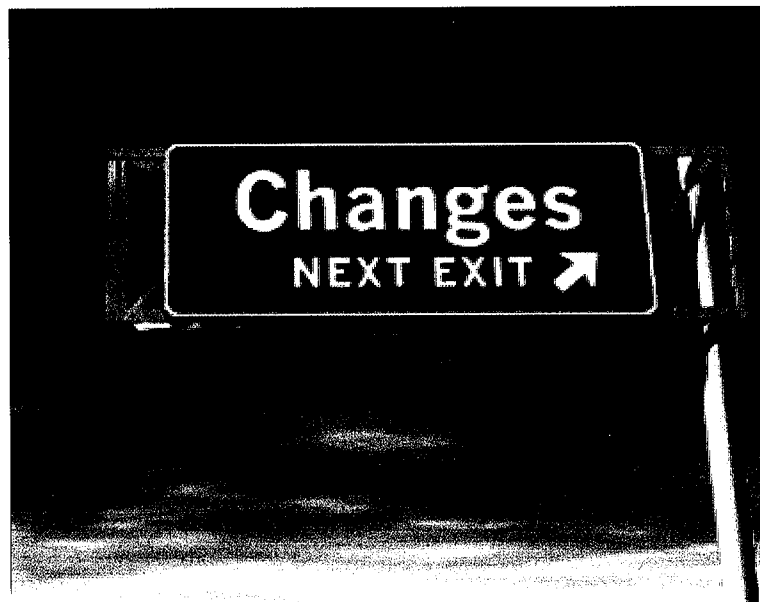


# Chapter 1 Meeting

March 25, 2011

Disney Paradise Pier, Anaheim

Southern California  
School Nutrition Association



## PRESIDENT'S MESSAGE

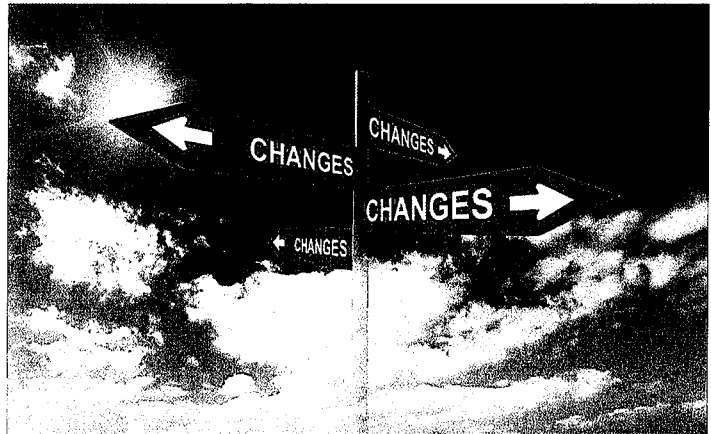
Building the future means managing change. Change isn't easy for any of us—I've experienced that in both my personal and professional life. It's always easier for us as individuals and as organizations to maintain the status quo.

Nonetheless, as the old saying goes, the only thing constant is change. To survive, organizations and individuals must change and adapt to changes in their environment. If you don't change, you die. The best-selling leadership book, *Good to Great*, says that for an organization to achieve and maintain success it must change; the trick is managing that change. There is even a term that we often use, saying that a highly successful organization knows how to reinvent itself when necessary.

There are many books and stories about organizations and companies that had a vision and followed that vision to success. There are also stories about organizations that didn't pay attention, didn't create a vision, and didn't or wouldn't change. Those people and those organizations got left behind.

As I near the end of my term as SCSNA President, I reflect on more than a year of significant change for us. We've been through challenging times, particularly the proposed new meal regulations now on our horizon. Thank you Debra and Henrietta in leading us to respond to USDA on these proposed meal regulations. Debra and Henrietta have demonstrated the kind of leadership we need, to deal will change.

Which category do you fall into? SCSNA won't be an organization that gets left behind. Our members are focused, willing to serve and can handle whatever is thrown at them. If you haven't already, make sure your voice is heard. Comment on the proposed meal regulations. We can help make change happen.



Lynette Rock  
SCSNA President

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## OFFICERS AND COMMITTEE CHAIRS

### Elected Officers

**President**

Lynette Rock                      lrock@tusd.org                      (310) 972-6351

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**Past President**

LaNae Potter

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**Ways and Means**

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# Future SCSNA Meeting Date and Location

May 6, 2011

Installation – Best Practice  
Quiet Cannon, Montebello



## Quotes on Change

*"When you're finished changing, you're finished."* Benjamin Franklin

*"If you don't create change, change will create you."* Unknown

*"There is nothing wrong with change, if it is in the right direction."* Winston Churchill

*"Any change, even a change for the better, is always accompanied by drawbacks and discomforts."*  
Arnold Bennett

*"We change, whether we like it or not."* Ralph Waldo Emerson

*"Change your thoughts, and you change your world."* Norman Vincent Peale

*"Change is the only constant."* Unknown

*"It is not the strongest of the species that survives, nor the most intelligent that survives. It is the one that is the most adaptable to change."* Charles Darwin

*"When the music changes, so does the dance."* African Proverb

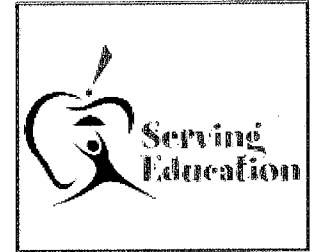


*Let's Dance!*

Southern California School Nutrition Association  
Chapter 1 Meeting



**Disney Paradise Pier**  
1717 South Disneyland Drive  
Anaheim, CA 92802  
714-999-0990



**March 25, 2011**

**Agenda**

**Parking is \$15.00, please park at the hotel. This discount does not apply to parking in the Theme Park or Parking at Downtown Disney.**

- |                    |  |  |
|--------------------|--|--|
| 8:30 – 9:00 a.m.   | Registration and Continental Breakfast   |  |
| 9:00 – 9:45 a.m.   | Welcome  | Elizabeth Brown-Smith<br>SCSNA President - Elect       |
|                    | Flag Salute  | Emmalyn Coles, MBA<br>Director, Hacienda/La Puente USD |
|                    | Inspiration  | Gina Christian<br>The Preferred Marketing Group        |
|                    | Business Meeting   | Lynette Rock<br>SCSNA President                        |
| 9:45 – 10:30 a.m.  | Legislative Action Conference Update<br>"Legislator Spotlight"   | Debra Amos & Henrietta De' Ora                         |
| 10:30 – 11:45 a.m. | <b><u>"The Disney Design Difference"</u></b><br>Martin Cowley, Manager of Restaurant Design Construction<br>Food Concept/Production Development for Disney |  |
| 11:45 – Noon       | Networking   |  |
| Noon               | Lunch  |  |
| 1:00 – 2:00 p.m.   | Discussion & Writing Campaign for Public Comments on Reauthorization.<br><b><u>Bring your laptops.</u></b>   |  |

2 CEU's

*Lunch:*

*Baby Green Mix with Citrus Vinaigrette  
Macadamia Nut Crusted Breast of Chicken  
Yukon Gold Mashed Potatoes and Seasonal Vegetables  
Exotic Mousse Cake, Roasted Pineapple Coconut Lime Sauce  
Vegetarian Meal: Cheese Ravioli w/ Fried Leeks in a Lemon Butter Sauce, Herbs & Pepper Oil*

## **SOUTHERN CALIFORNIA SCHOOL NUTRITION ASSOCIATION**

Chapter 1 Meeting    December 3, 2010    Old Ranch Country Club, Seal Beach

Welcome	Elizabeth Brown-Smith, SCSNA President – Elect
Flag Salute	Jeanne Dinkle, Director, Savanna School District
Inspiration	Kerry Benson, US Foods

### Business Meeting

1. President, Lynette Rock, opened meeting with the introduction of the SCSNA Executive Board Reports.
2. Recording Secretary, Vivien Wang, absent. Stacy Johnson requested approval of minutes of the September meeting in her absence.
3. Corresponding Secretary, no report.
4. Treasurer, Lauren Teng, referenced treasurers' report and budget in the newsletter.
5. By-Laws Chair, Suzanne Morales, asked for a motion to approve By-Law changes for the duties of officers. The offices of Corresponding Secretary and Treasurer both have changes made that were approved during the December 3<sup>rd</sup>, 2010 meeting. See newsletter for by-law changes.
6. Past President, La Nae Potter, no report
7. Editorial Chair, Anna Apoian, no report
8. Facilities Chair, Tracy Tinder, no report
9. Membership Chair, Kellie Cervantes, no report.
10. Nominating Chair, Teresa Mee, thanked both Lynette Rock and Lauren Teng for holding the position of Chapter President and Treasurer twice. Teresa also thanked directors who were willing to run for positions on the SCSNA Executive board.
11. NAC Chair, Michael Burns, reported the NAC mini conference at the January conference in Pasadena. NAC students will attend conference and they are assigned to do taste testing, learn the importance of drinking beverages, (milk, water), physical fitness and healthy food choices. NAC students will have 5 stations to visit for their assignment. Michael announced that there were additional vendor spots available for product taste testing. NAC taste testing results will be published in the SCSNA newsletter, Northern California newsletter and Poppy Seeds. Vendors may elect not to have results published.
12. Professional Development Chair, Jennifer Chin, Teresa Mee reported in her absence that four scholarships were awarded to attend the CSNA Conference in Pasadena. The winners include, Sharon Briel, Kern H.S., Toni Layton, Glendale USD, Cristina Obregon, Whittier City S.D. and Christina Cazares, Office Assistant, Escondido Union H.S..
13. Public Information Chair, Charmane Williams, reported that our Chapter has met all requirements to obtain a Golden Poppy Award. As Conference Hostess Chair, Charmane reported that there are still volunteer spots available to work as a hostess or registration.
14. Ways and Means, Kathy Zipperstein promoted 50/50 drawings.
15. Registration Chair, Suzy Sayre, no report
16. PPL Chair and Co-Chair, Debra Amos and Henrietta De'Oro, asked the association if anyone would like to share their legislator. Tony Roberts shared Loretta Sanchez for her work as a supporter of child nutrition programs. Debra and Henrietta in a skit format reported on the bill SB1413 DRINKING WATER BILL, effective July 1, 2011 and S. 3307 Healthy, Hunger-free Kids Act of 2010. Attendees were also told to check out the Capitol

Connection page in the newsletter for other bills on the horizon. Attendees were told about the application in the newsletter for LAC (Legislative Action Conference) held March 3-5, 2011 in Washington D.C and encouraged to apply. There are three sponsored openings available and five members of the SCSNA Executive Board are required to attend.

17. Industry Chair and Co- Chair, Michelle Reitzin-Bass and Sean Leer, presented an overview of the Legislative Fundraiser on 10/21/10 in Simi Valley. Two hundred and thirty five guests attended. Vendor support made it all possible. The Legislative committee was recognized for a job well done. The fundraiser raised about \$47,000-\$48,000.

### Discussion

- Lynette Rock talked about the CSNA House of Delegates and two of the by-law changes that will be voted on at the January CSNA Conference in Pasadena. Executive Board members attending the House of Delegates will include Liz Brown, Stacy Johnson Vivien Watts, Lauren Teng and Kathy Zipperstein. The two most controversial changes include adding a co-industry representative and limiting the vote of past presidents. Lynette asked for comments on these changes and most felt the co-industry position would be beneficial, it would give the person time to learn the job. Others commented on limiting the past presidents to three votes. It was mentioned that past presidents are committed, have a lot to offer, active in the association. It was mentioned that they should all be allowed to vote and that it would be difficult to choose three.
- Liz Brown congratulated Wanda Grant for winning the Western Regional School Nutrition Award. She is the first representative from California. Liz also encouraged directors to sign up for SNS exam at conference. Liz announced the availability of the Assistant Director position at Chino Valley Unified and to apply on Ed-join.
- Pete Belknap gave a quick overview on “How to use the CSNA Website”. Pete told members that your ID is your e-mail address and to click on forgot your password to receive your password.

### Presentations

- *“The Truth About Children with Special Diets & Food Allergies”*
  - Louis Casillas and Jennifer Sheldon, CDE, talked about special diets and specific needs. Districts are required to make modifications to menus if diet causes a disability.
  - Cathy Green, talked about allergies and food intolerance. She also explained how certain food triggers allergic reactions.
  - Piper Mattson talked about importance of medical statements needed from physicians for children with food allergies.
  - Sharon Briel talked about texture modified diets, medical statements for allergic students, and had suggestions on planning diets with special education teachers.

### Closing

Liz thanked all members of the panel.  
Meeting adjourned.

# SOUTHERN CALIFORNIA SCHOOL FOOD SERVICE ASSOCIATION

TREASURER'S REPORT as of February 28, 2011

<u>INCOME</u>	<u>APPROVED BUDGET</u>	<u>YEAR TO DATE</u>	<u>BALANCE</u>
LOCAL DUES	\$ 7,000.00	\$ 5,180.00	\$ 1,820.00
DIRECTORIES	\$ 100.00	\$ 22.00	\$ 78.00
LUNCHEONS	\$ 45,350.00	\$ 31,298.00	\$ 14,052.00
LEG. FUND RAISER	\$ 60,000.00	\$ 72,910.60	\$ (12,910.60)
WAYS AND MEANS	\$ 2,000.00	\$ 285.00	\$ 1,715.00
INTEREST GEN. FUND	\$ 35.00	\$ 2.95	\$ 32.05
INTEREST LEG. FUND	\$ 15.00	\$ 2.48	\$ 12.52
OTHER			\$ -
<b>TOTAL</b>	<b>\$ 114,500.00</b>	<b>\$ 109,701.03</b>	<b>\$ 4,798.97</b>

## EXPENSES

PROGRAM	\$ 14,500.00	\$ 5,413.78	\$ 9,086.22
LUNCHEON	\$ 33,000.00	\$ 18,548.04	\$ 14,451.96
MEETINGS (board, install...)	\$ 1,250.00	\$ 548.11	\$ 701.89
INSTALLATION	\$ 1,000.00	\$ -	\$ 1,000.00
NEWSLETTER	\$ 700.00	\$ 61.85	\$ 638.15
PRESIDENT	\$ 1,000.00	\$ 163.45	\$ 836.55
PRESIDENT-ELECT	\$ 1,000.00	\$ -	\$ 1,000.00
LEGISLATION	\$ 22,000.00	\$ 8,992.33	\$ 13,007.67
LEG. FUND RAISER	\$ 21,000.00	\$ 23,735.31	\$ (2,735.31)
DIRECTORIES	\$ 1,500.00	\$ 1,364.00	\$ 136.00
POSTAGE & MAILINGS	\$ 500.00	\$ 17.60	\$ 482.40
COMMITTEES	\$ 500.00	\$ 327.29	\$ 172.71
WAYS AND MEANS	\$ 50.00	\$ -	\$ 50.00
OTHER (CSNA Advocate)	\$ 15,500.00	\$ 12.00	\$ 15,488.00
SCHOLARSHIP	\$ 1,000.00	\$ 0	\$ 1,000.00
<b>TOTAL</b>	<b>\$ 114,500.00</b>	<b>\$ 59,183.76</b>	<b>\$ 55,316.24</b>

## OPERATIONAL

SURPLUS (DEFICIT): \$ 50,517.27

## CASH ON HAND :

Bank of America

General Fund Account #07239 \$ 65,127.64

Legislative Fund Account #07240 \$ 64,863.95

Prepared By:

Lauren Teng, Treasurer



Southern California School Nutrition Association

Public Policy & Legislation Committee

Submitted by Debra Amos, Chair  
And Henrietta De'Ora, Co-Char

Listed below are "Topics of Concern" regarding the USDA proposed Nutrition Standards in the National School Lunch and School Breakfast Programs. The categories below are not intended to be all inclusive, but intended to bring focus to the complexities in addressing the regulations should they become implemented as currently written in Federal Register Vol. 76 No. 9 printed January 13, 2011

On February 4, 2011, a meeting was conducted at Anaheim Hills, California in which the PP&L committee presented a power point program highlighting the proposed regulations. Following the presentation, participants broke up into groups and were encouraged to "Clarify and Identify a particular issue or concern they would experience implementing the regulations. Additionally, participants were to also state a clear "Recommendation to Correct the Issue or Concern". Therefore the following pages are a collection of concerns from several participants.

When meeting with your congressional representative, you are encouraged to select from the following list and verbalize those items you feel passionate about. This is not intended to be handed to the congressional representative nor their aide. This is a guide for you to state the Concern, and a Recommendation. The PP&L committee of SCSNA, is requesting that you do your homework prior to your visit. Please consider the following:

1. Identify which concern (recommend up to 3) you will speak on.
2. Do not leave the concern unaddressed...follow up with what you would like to see corrected.
3. Articulate what the proposed change means to your students, staff, and overall district.
4. Support your facts with financial figures when possible.

For further information regarding the following content, please contact Henrietta De'Ora, at 714-985-8611 (office); 714 944-7473 cell, or Debra Amos at 626-821-8322(office), (626) 786-0511

Clarify the Issue or Concern	Identify or Recommend Correction to the Issue or Concern
Target Sodium Levels for children have not been supported by scientific data or related pediatric studies.	Recommend reducing sodium target to only Target 2 level (omitting Final Target) to be implemented within 7 years.
The recommended sodium level for students is more restrictive than sodium level used for adults on Therapeutic Cardiac Diets. The American Dietetic Association recommends 2000 mg for individuals experiencing hypertension, cardiac or pulmonary distress.	Recommend reducing the sodium target levels for <b>children, but at a level that is less restrictive than therapeutic diets.</b> Recommend sodium level for children less restrictive than current recommendation.
Students will <b>"Taste and Toss"</b> food items that incorporate the restricted levels for sodium.	Recommend reduced sodium level to first tier only.
Students will not attain any target nutrients needed for a growing body if food is unpalatable and discarded before consumed. Consequently, students will be hungry in class and unable to learn.	Recommend a pilot program at each target level to determine feasibility and the local School Food Authority's ability to implement.
Sodium is naturally occurring in several food items, one of which are dairy products.	Recommend subtracting the milligrams of sodium found in naturally occurring foods from the total menu target level for sodium.
Adequate body hydration (consumption of water) assists the body in metabolizing sodium levels.	Permit water to be included as part of the weekly weighted average for menu pattern and be an alternate beverage source for a claimable meal.
The sodium target levels are defined over a ten year period, which may or may not be supported by the next scheduled IOM report in five years.	Recommend sodium level be less restrictive, and be established over a four year period only.

<b>Clarify the Issue or Concern</b>	<b>Identify or Recommend Correction to the Issue or Concern</b>
Additional fruit and vegetable menu pattern requirement would necessitate additional refrigeration per school location.	Recommend removing the mandate of fruit or vegetable selection as requirement for reimbursable meal. Maintain current Offer Versus Serve menu crediting.
Whole fresh fruits and vegetables typically do not grow in 1 cup size equivalents. More than one unit of the same fruit or vegetable would need to be served to meet the 1 cup size requirement. Example: one banana (regular size) is ½ cup. Plate waste will occur when students have to take two units of the same fruit or vegetable.	Recommend the USDA Food Buying Guide be revised, printed, and distributed to SFA. Buying Guide needs to specify product size and weight in order to meet serving size compliance and facilitate procurement bidding. Recommend to reduce menu serving size to ½ cup requirement in place of 1 cup requirement.
When a larger portion of fruit and vegetables are served, there will be an increase in food cost. The cost will be compounded when it is refused or tossed in the trash by students.	Recommend to maintain the current Offer Versus Serve menu crediting.
The added requirement for fruit and vegetable servings is intended for the student to consume extra nutrients. However, it is not anticipated that students will select all of the fruit and vegetable requirement for a claimable meal, thus leading to enormous plate waste.	Prior to implementation of the menu requirements, a pilot program needs to be implemented in order to monitor and measure plate waste expected from the larger portion requirement in the fruit and vegetable category.
The additional requirement of 1 cup of fruit for breakfast will increase food costs, labor costs, and food waste	Recommend removing the mandate of additional ½ c fruit and maintain the current ½ cup as total requirement for the breakfast program.
The proposed regulations eliminate the true Offer Versus Serve pattern and force students to take product they may not intend to consume.	Recommend that the Offer Versus Serve remain in place. Do not mandate students take the fruit/vegetable servings in order for the meal to be reimbursable.
The required components do not allow for the opportunity for SFA's to offer salad bars, thus eliminating the educational component.	Allow Salad Bars to continue by maintaining the Offer Versus Serve requirement with portion size in its natural form, or within ½ cup.

Menu Requirement/Fruit and Vegetable continued

Clarify the Issue or Concern	Identify or Recommend Correction to the Issue or Concern
When addressing the reduction in the use of starchy vegetables in the NSLP and SBP programs, how, and with what products will USDA substitute the starchy vegetables?	Recommend that USDA increase the offering and variety of fresh fruits and vegetables while maintaining canned products for market stabilization for consumers.
The original Offer Versus Serve meal pattern was established to eliminate waste. The current recommendation which forces meal components are a financial burden to the District, and not a nutritional benefit to the children.	Maintain current Offer Versus Serve pattern for menu crediting.
Starchy vegetables are unhealthy when fried, and daily consumed.	Recommend limit "fried" starchy vegetables while allowing other forms of vegetables to be offered.
USDA's commodity procurement may be delayed, after the implementation date for the menu requirement, thus requiring SFA's to purchase product on the open market, adding a burden to current expenditures.	Recommend delaying implementation date until USDA can fully disseminate accurate procurement information (new food buying guide), and provide food products usable within the commodity distribution program.
Produce availability of required "Colors, and Types" will prevent compliance with menu requirement. Extreme weather conditions may also interfere with product availability, delivery, and cost.	Recommend that SFA make economical selections for quality of <u>seasonal produce</u> , by removing restrictions addressing frequency of use for "colored" vegetables.
Complying with menu requirement for fresh produce requires adequate refrigeration per school site. Purchase and placement of refrigeration may not be feasible when only the MultiPurpose Room/Cafetorium is available.	Continue the current Offer versus Serve meal pattern.
The requirement for students to take the fruit as part of the reimbursable meal will result in a loss of salad bar programs.	Continue the current Offer versus Serve meal pattern.
The loss of offering salad bars will lead to less selection of produce by the student. The loss of Salad Bars will reverse the good image and perception that the salad bar has created for school nutrition.	Continue the current Offer versus Serve meal pattern.
If Salad Bars are maintained, the ingredients would have to be prepackaged for fruit/veg requirement, adding to cost, and landfills.	Continue the current Offer versus Serve meal pattern.

<p>The increased portions of fruits and vegetables, along with entrée, grain, and milk provides more food for the student to eat, but not additional time to eat the meal.</p>	<p>Recommend USDA propose a “standard of lunchtime minutes” for adequate meal consumption.</p>
<p>Farm to School produce naturally provides fruits/vegetables with inconsistent size and sometimes quality. To meet the mandate that one cup of fruit/vegetable has to be selected for a reimbursable meal would require doubling produce portions thus adding to food cost.</p>	<p>Allow a reimbursable meal to be claimed when student selects ½ cup of fruit or vegetable in its natural state.</p>
<p>Farm to School programs have no ‘food recall’ system; not enough liability insurance; or audit trail. Are there HACCP standards in place for local farms?</p>	<p>Require larger established distributors to inform (mentor?) farmers, and possibly distribute to school sites.</p>

Menu Requirement/ Grains

Federal Register Page 2500

<p><b>Clarify the Issue or Concern</b></p>	<p><b>Identify or Recommend Correction to the Issue or Concern</b></p>
<p>Current regulations permit outlying remote areas (American Samoa, Puerto Rico, and Virgin Islands) to serve starchy vegetable, i.e. yams, plantains, or sweet potatoes to meet the grain requirement.</p>	<p>Request to keep the same provision, and extend this current regulation to Contiguous States for the purpose of accommodating cultural food preferences, and meeting grain requirement .</p>
<p>Industry’s concern: the Standard of Identity for whole grain products is 14.75 grams per serving. The proposed rule recommendation is 16 grams per serving.</p>	<p>Recommend the “rounding up versus rounding down” to nearest quarter on gram equivalents in products. Provide this leniency until industry can catch up to desired grain levels. For example 1.4 gram of grain per product would equate to 1.5 breads, and not 1.25 bread equivalents. This recommendation supports student palatability of whole enriched grain products.</p>
<p>Industry must recoup their research and development costs in support of new requirements. These costs are forwarded to School Food Authority for products plated but not selected by students; thus negatively impacting participation, and overall food costs.</p>	<p>Recommend the whole grain content of grain products in NSLP and SBP be a <i>Maximum</i> of 51% and not a Minimum of 51% within two years of product development.</p>

<p><b>Clarify the Issue or Concern</b></p>	<p><b>Identify or Recommend Correction to the Issue or Concern</b></p>
<p>USDA continues to exclude the cumulative number of breakfast meals served when establishing entitlement dollars earned per School Food Authority for commodities.</p>	<p>USDA needs to recognize and include in the cumulative calculations all breakfast and lunch meals served per School Food Authority for commodity entitlement dollars.</p>
<p>The menu requirement of 1 cup of fruit to be selected by the student for breakfast is too much of a portion. Student non-selection leads to non-reimbursable meals.</p>	<p>Recommend SFA's offer 1 cup fruit requirement among canned fruit, and fruit juice. Allow a reimbursable meal to be claimed when student selects ½ cup.</p>

<p><b>Clarify the Issue or Concern</b></p>	<p><b>Identify or Recommend Correction to the Issue or Concern</b></p>
<p>The limit of one cup of starchy vegetable per week reduces student's availability of nutrients offered by these vegetables, namely potassium and fiber.</p>	<p>Remove limitation of number of servings per week of starchy vegetables. Permit SFA to serve a variety of vegetables simultaneously for student selection. Vegetables subgroups can be served alongside starchy vegetables.</p>

<b>Clarify the Issue or Concern</b>	<b>Identify or Recommend Correction to the Issue or Concern</b>
<p>The requirement of Food Based Menu Planning cannot readily distinguish that target nutrients are met. Either State reviewer or School Food Authority must prove nutrient dense food items via nutritional analysis for compliance to School Meal Initiative.</p>	<p>Recommend School Food Authority receive a waiver to continue the use of Nutrient Standard Menu Planning that is currently used. This is the only method that can document target nutrients are being met.</p>

Required Staff Training and Certification

<b>Clarify the Issue or concern</b>	<b>Identify or Recommend Correction to the Issue or Concern</b>
<p>SFA staff training commonly exists but to provide mandated training, and the certification thereof, requires additional funding.</p>	<p>Provide the funding for required training, and the certification thereof, or remove the mandate.</p>

# Proposed Rule – A Snapshot



## ***New Nutrition Standards in the National School Lunch and School Breakfast Programs***

The following is an abbreviated look at the key points, provisions and legislation of the new Nutrition Standards for School Lunch and Breakfast Programs (**FNS-2007-0038-0001**)...what it all means...and how you can make a difference by commenting on the operational feasibility, the fiscal implications and on behalf of the children you serve.

We are in the 90-day comment period: 1/13/11 to 4/13/11, when you can access proposed rules and regulations and participate in the federal regulatory process.

Comments can be made online at [www.regulations.gov](http://www.regulations.gov)



## **Key points, provisions and legislation of the new Nutrition Standards**

- Increase funding for school lunches and link new money to schools meeting updated nutrition standards.  
**Legislation:** *6 cents increase provided to schools that meet updated meal pattern and nutrition standards required by the bill.*
- Provide for gradually increasing prices for school lunches served to paying (non-free/reduced) students.  
**Legislation:** *Requires participating schools to gradually increase the price charged for “paid” school lunch so that price charged to paying students eventually matches the federal subsidy for a free meal.*
- Increase access to free school meals by (1) expanding automatic (direct) certification and (2) giving schools new options to offer free meals to all students.  
**Legislation:** *Provides for “performance bonuses/awards” to states; directly certify most children in Medicaid households.*
- Require updated school meal nutrition standards and professional standards for school meal providers  
**Legislation:** *USDA to establish regulations based on IOM recommendations; certification and training of school food service personnel.*
- Broaden coverage of and support for local school “wellness policies”  
**Legislation:** *Expands requirements (guidelines for all foods and periodic reassessments of policies) and provides technical assistance to carry out.*
- Establish nutrition standards for foods sold in competition with school meals (e.g. a la carte, vending).  
**Legislation:** *Requires USDA to establish “science-based” nutrition standards for all foods offered in participating schools, throughout the school campus until the end of the school day.*



- Encourage “farm to school” and other initiatives to combat childhood obesity  
*Legislation: Provides funding for competitive grants to assist schools in establishing “farm to school” programs to help promote healthy eating and reduce the prevalence of obesity.*
- Expand support for food service through summer programs and after-school and outside-of-school programs.  
*Legislation: Makes all states eligible to receive federal subsidies served in after-school programs; USDA to study ways of bringing more sponsors for after-school programs*
- Add to food safety requirements for foods served on school campuses  
*Legislation: Food Safety rules apply to any facility; develop procedures for dealing with suspect food items (i.e. product recall rules)*
- Indirect Costs;  
*Legislation: USDA to issue guidance to SFA’s; identify allowable costs’ conduct survey and analyze Indirect Costs.*
- Improve food procurement practices used by schools;  
*Legislation: USDA to develop model product specifications and practices for procurement, i.e. how to comply with Buy American.*
- Support and finance state and local initiatives to end childhood hunger;  
*Legislation: Provides funds for research on causes/consequences of childhood hunger and for demonstration projects to test innovative strategies to end; funding for “State Childhood Hunger Challenge Grants”*

**Provisions effective immediately:**

- Sec. 122: Expansion of afterschool meals for at risk children
- Sec. 202: Requires schools to offer a variety of fluid milk consistent with the Dietary Guidelines for Americans

**Key provisions effective at a later date:**

- Sec. 208: Nutrition Standards for all foods sold in schools. The USDA Secretary must develop guidelines
- Sec. 201: Performance based reimbursement rate increase (6 cents) for new meal patterns
- Final meal pattern regulations expected at end of 2011
- 6 cents reimbursement could be realized by SY 2012-2013
- Sec. 306: Professional standards for school food service. Requires USDA to set dates for compliance
- Sec. 307: Indirect costs. Secretary has 180 days to issue guidance covering program rules pertaining to indirect costs, including allowable indirect costs that may be charges

**Meal Pattern Regulations**

- Proposed regulations published January 13, 2011. Public comment period for 90 days.
- SNA Taskforce, Chaired by President-elect Helen Phillips will draft comments to post on the website.

**Final regulations implemented by approximately SY 2012-2013**

- Sec. 205: Equity in school lunch pricing; effective July 1, 2011



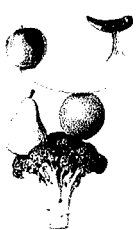
# Overview - Charts and Nutrition Standards

## Proposed changes to menu planning/meal patterns (grades K-12)

	Proposed Breakfast Meal Pattern			Proposed Lunch Meal Pattern		
	Grades K-5	Grades 6-8	Grades 9-12	Grades K-5	Grades 6-8	Grades 9-12
<b>Meal Pattern</b>	<b>Amount of Food Per Week (Minimum Per Day)</b>					
Fruits (cups)	5 (1)	5 (1)	5 (1)	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups)	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green	0	0	0	0.5	0.5	0.5
Orange	0	0	0	0.5	0.5	0.5
Legumes	0	0	0	0.5	0.5	0.5
Starchy	0	0	0	1	1	1
Other	0	0	0	1.25	1.25	2.5
Grains (oz eq)	7-10 (1)	8-10 (1)	9-10 (1)	9-10 (1)	9-10 (1)	12-13 (2)
Meats/Meat Alternates (oz eq)	5 (1)	5 (1)	7-10 (1)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
<b>Other Specifications: Daily Amount Based on the Average for a 5-Day Week</b>						
Min-max calories (kcal)	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories)	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg)	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat	Nutrition label or manufacturer specifications must indicate zero grams of <i>trans</i> fat per serving.					

## Meal Pattern Changes

- Vegetables: A daily serving at lunch



A weekly serving of vegetable subgroups:

- ½ cup dark green vegetables (e.g., broccoli, collard greens, spinach)
- ½ cup orange vegetables (e.g., carrots, sweet potatoes, winter squash)
- ½ cup legumes (e.g., kidney beans, lentils, chickpeas)
- 1 cup *maximum* starchy vegetables (e.g., corn, green peas, white potatoes)
- 1 ¼ -2 ½ cups other vegetables (e.g., tomatoes, onions, green beans)
- Larger amounts of non-starchy vegetables may be offered
- 1 cup of leafy vegetables = ½ cup of vegetables

- Fluid milk:

- o fat-free (unflavored or flavored)
- o low-fat (unflavored)
- o At least two choices within these types



## Offer Versus Serve

### For a reimbursable meal:

- A student would have to select a fruit or a vegetable at breakfast and lunch.
- A student would be able to decline:
  - 2 food items at lunch
  - 1 food item at breakfast
  - Same as current OVS in food-based menu planning

## Proposed Sodium Reduction

<b>Proposed Sodium Reduction: Timeline &amp; Amount</b>				
<b>Age/Grade Group</b>	<b>Baseline: Current Average Sodium Levels As Offered (mg)</b>	<b>Target 1: 2 years from implementation of final rule (mg)</b>	<b>Target 2: 4 years from implementation of final rule (mg)</b>	<b>Final Target: 10 years from implementation of final rule (mg)</b>
<b>School Breakfast Program</b>				
K-5	573 (elementary)	≤ 540	≤ 485	≤ 430
6-8	629 (middle)	≤ 600	≤ 535	≤ 470
9-12	686 (high)	≤ 640	≤ 570	≤ 500
<b>School Lunch Program</b>				
K-5	1,377 (elementary)	≤ 1,230	≤ 935	≤ 640
6-8	1,520 (middle)	≤ 1,360	≤ 1,035	≤ 710
9-12	1,588 (high)	≤ 1,420	≤ 1,080	≤ 740

## Proposed Saturated Fat Reductions

- Limit saturated fat
  - Less than 10 percent of total calories
  - Same as current regulatory standard

## Miscellaneous Proposed Changes

- Identify content of reimbursable lunch and breakfast
- 100% snack-type fruits or vegetables not allowed
  - e.g., fruit strips and fruit drops
- Tomato paste and puree credited based on volume served
- Formulated Grain-Fruit Products not allowed

## Monitoring of school meals

### Compliance Enforcement

- Technical assistance and corrective action will be the main focus of State agencies
- State agency would be required to take immediate fiscal action:
  - A food component is missing
  - Summary of proposed meal requirements
- State agencies would have discretion to take fiscal action when technical assistance and corrective action have not resolved repeat violations of:
  - Calorie, saturated fat, sodium, and trans fat specifications
  - Whole grains requirement
  - Food quantity requirements

## Summary

- At least half of the grains offered during the school week must be whole grain-rich
- 2 years post implementation, all grains offered must be whole grain-rich
- Fat-free (unflavored or flavored) and unflavored low-fat milk only
- Students must select a fruit or a vegetable for a reimbursable meal
- Schools not required to conduct a nutrient analysis of school meals
- State agencies to assess compliance with the meal pattern and the specifications for calories, saturated fat, sodium, and trans fat

# Sound Off and Make Your Voices Heard!

***Go to the Government Regulations website to submit your comments...***

You have a 90-day comment period: 1/13/11 to 4/13/11

Document ID: **FNS-2007-0038-0001**

Docket ID: **FNS-2007-0038**

Go to... [www.regulations.gov](http://www.regulations.gov)

## Search the “Regulations.gov” website

### I. Search ***Nutrition Standards in the National School Lunch and School Breakfast Programs***

- 1) From “Select Document Type” drop down, select **Proposed Rule**
- 2) Copy and paste the proposed rule ID# “**FNS-2007-0038-0001**” or “***Nutrition Standards in the National School Lunch and School Breakfast Programs***” into the “Enter Keyword or ID” box
- 3) Click “Search”

The screenshot shows the homepage of regulations.gov. On the left, there is a banner with the text "let your voice be heard" and a photo of diverse people. Below the banner, it states: "Regulations.gov is your source for U.S. government regulations and related documents. On this site you can find, read and comment on documents. Share your knowledge and make your voice count." In the center, there is a search section titled "Begin a search by choosing a task or entering a keyword". It features four task buttons: "search for a proposed rule", "submit a comment", "read comments", and "search for a final rule". Below these is a "Select Document Type:" dropdown menu with options: "Search All", "Agency Documents", "Rule", "Proposed rule", "Notice", "Other", "Supporting & Related Material", and "Public Submission". To the right of the dropdown is an "Enter Keyword or ID:" field containing the text "Nutrition Standards in the National School Lunch and School Breakfast Programs". Below the field is a "Search" button. Further right, there are links for "Advanced Search" and "See All Documents Posted on this site". At the bottom of the page, there are several navigation icons and labels: "Your Voice In Action", "What's Hot Most Visited Regulations", "Regulations with Comment Periods Closing Soon", "Newly Posted Regulations", and "Regulatory Agenda & Agency Resources".

This will pull up the proposed rule and allow you to make comments of how this will affect your program, operationally and fiscally.

# You May Read or Print Out the Complete Rule or Simply Submit Your Comments



Your Voice in Federal Decision-Making

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## Search Results

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<b>Agency</b> Find Agency:  Narrow By Agency  Type in the box above to narrow by agency or view all available agencies	<b>Document Type</b> <input type="checkbox"/> Public Submission (171) <input type="checkbox"/> Other (24) <input type="checkbox"/> Supporting & Related Material (82) <input type="checkbox"/> Notice (8) <input type="checkbox"/> Rule (17) <input checked="" type="checkbox"/> Proposed Rule	<b>Docket Type</b> <input type="checkbox"/> Rulemaking (7) <input type="checkbox"/> Nonrulemaking (0) <b>Comment Period</b> <input type="checkbox"/> Open (1) <input type="checkbox"/> Closed (10)	<b>Comment Period</b> From: MM/DD/YY To: MM/DD/YY <b>Posted Date</b> From: MM/DD/YY To: MM/DD/YY
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### 11 results for "Nutrition Standards in the National School Lunch and School Breakfast Programs"

View by Relevance View by Docket Folder Results Per Page: 10

Title	Docu	Posted Date	Actions
Nutrition Standards in the National School Lunch and School Breakfast Programs Comments Due Apr 13, 2011 11:59 PM ET		01/13/2011	Submit a Comment Open Submit a Comment

Geographic Preference Option for Proposed Rule FNC FNC-2010-0007-0001 01/13/2011 1 Open Docket Folder

You can also click on the title to see the entire proposed rules, details, and print it out.

Note: Key points to comment on how these changes will affect you include:

- Is the added 6 cents enough to help you meet fruit, vegetable and grain targets?
- How will changes to menu planning/meal patterns affect your program?
- Will obligatory serving of fruit and vegetables increase your costs?
- Will obligatory serving of fruits and vegetables increase your wet trash?
- Can you efficiently and cost effectively manage a farm to school program and meet tracking, source audits and food safety standards demanded by HACCP?
- How will the proposed restrictions on sodium affect - children's tastes and preferences; vendor's recipes & product offerings; staples like milk & cheese...and say goodbye to soup!
- How will you meet calorie targets with increased fruits and vegetables, and limits on calorie rich foods?
- Can vendors meet new guidelines for calories, saturated fat and Trans fat and deliver flavor profiles kids will eat?
- If Nutritional analysis is not required – you still need to know carb counts, calories, fat, sodium and allergens...what did you save?
- Will State agencies have the funding to enforce the new guidelines

Click here to open the Online  
Comment Submission Form

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## Document Details

### Nutrition Standards in the National School Lunch and School Breakfast Programs

Submit Comment

Document ID: FNS-2007-0038-0001

Docket ID: FNS-2007-0038

Topics: [Grant Programs-Education](#), [Grant Programs-Health-Infants and Children](#), [Nutrition](#), [Regalties](#), [Reporting and Recordkeeping Requirements](#)

Click here to download complete regulation proposal in detail

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Views:  

[Federal Register Volume 76, Number 9 (Thursday, January 13, 2011)]  
[Proposed Rules]  
[Pages 2494-2570]  
From the Federal Register Online via the Government Printing Office [[www.gpo.gov](http://www.gpo.gov)]  
[FR Doc No: 2011-485]

[[Page 2493]]

Note: It is critically important that you understand what is in the new proposed Nutrition Standards and that you take advantage of the 90 day comment period to let your voices be heard. The spirit is good, it means your voices are being collectively heard...however, the details of the implementation, the operational and fiscal feasibility, and the setting of achievable targets is what you can improve by submitting your comments.

# Complete your Online Comment Submission Form

## Submit a Comment



[View Docket Folder](#) | [Alternate Ways to Comment](#)

You are commenting on a Proposed Rule:  
**Nutrition Standards in the National School Lunch and School Breakfast Programs (Document ID FNS-2007-0038-0001)**

*Please note that you are provided 20 minutes to complete this form and submit your comment. If you receive a timeout prompt, you must choose to extend your session to avoid being timed out.*

Required fields Fields that will be viewable online

### 1. ENTER INFORMATION

First Name:

Middle Name:

Last Name:

Category:

Mailing Address:

Mailing Address 2:

City:

Country:

State or Province:

Postal Code:

Email Address:

Phone Number:

Fax Number:

Organization Name:

Submitter's Representative:

Government Agency Type:

Government Agency:

### 2. TYPE COMMENT

2000 characters remaining

Submit your comment by completing the online form on the left and then enter your comments and/or upload any supporting letters, documents or evidence to support your comments.

### 3. UPLOAD FILE(S)

Preview Comment

Thank you!





## **LEGISLATOR SPOLIGHT:**

### **ASSEMBLYMAN JOSE SOLORIO**

**REPRESENTING CALIFORNIA'S 69<sup>TH</sup> ASSEMBLY DISTRICT**

**REPRESENTING ANAHEIM, SANTA ANA, AND GARDEN GROVE**

State Assemblyman Jose Solorio has an inspiring personal story to share.

The son of migrant farm workers, Assemblyman Solorio has grown from a teenager who labored in the fields alongside his parents, to an outstanding student who earned a master's degree in public policy from Harvard University, to now a respected elected official who represents central Orange County in the California State Assembly.

Assemblyman Solorio focuses his legislative efforts on education, public safety, job creation, and improving California's water and transportation infrastructure.

In his first year in office, Assemblyman Solorio successfully worked with Governor Schwarzenegger and legislative leaders to author and co-author laws to reform state prisons, create the state's first gang czar office, and make it easier for cities to file injunctions against gangs.

Assemblyman Solorio also has authored significant education laws. Thanks to his legislation in this area, California now has a new strategy to improve the way we measure student academic growth, new opportunities to train teachers to use data to improve classroom instruction, and a course of action to reduce the high price of college textbooks. He also champions efforts in Sacramento and Orange County to help English Learners learn English more quickly.

As someone who understands the value and the power of a college education, Assemblyman Solorio is dedicated to making college more accessible. As one example of his personal commitment, he has partnered with the Orange County Leadership Fund to launch Solorio Scholars. Solorio Scholars is a new program created to inspire more high school students from central Orange County to apply for college.

Frequently asked why he dedicates so much time and effort to the community, Assemblyman Solorio responds by reciting one of Cesar Chavez's famous quotations, "The end of all education should surely be service to others."

#### **Contact information**

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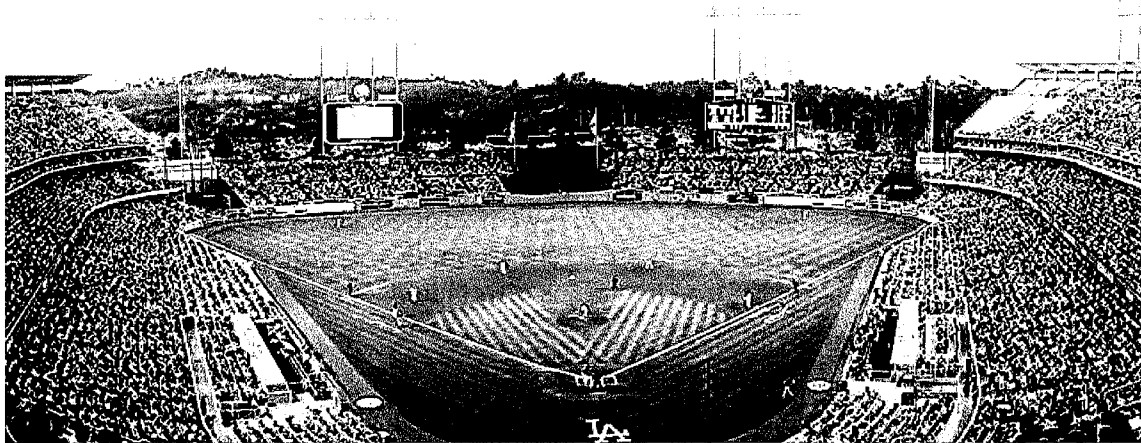
Committees: Insurance (Chair), Appropriations, Local Government, Transportation, Select Committee on Regional Approaches to Addressing the State's Water Crisis.

Attention all  
SCSNA  
Chapter 1  
Members

Share your creativity at our  
Installation Meeting on  
Friday, May 6, 2011.  
We will be having a table  
decoration contest.

**Theme: BASEBALL**

A prize will be awarded to the most creative, fun and festive table!



Good Luck. Refer questions to Liz Brown-Smith at 909-595-1261 #31322.

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**TABLE DECORATION SIGN-UP FORM**

Fax the Following Form to Liz @ 1-909-444-3454 by April 15th.

Company/District Name:

Contact Phone Number:

Contact Person:

Number of Tables You Wish To Decorate

Contact E-mail:

I will respond to you with the number of tables available, table dimensions, and other pertinent information.