



# School Programs USDA Foods Update

October 2010

## What's New in USDA's Food Distribution Program for Schools?

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### BACK TO SCHOOL

We hope everyone had a fantastic summer and is off to a good start to the school year. As you plan your school meals and celebrate National School Lunch Week, we wanted to tell you about some changes we've made to ensure the USDA Foods you receive are healthier and tastier. Our list of foods available to schools continues to



support your efforts to keep children coming back each day excited about their next school meal.

### OVEN ROASTED CHICKEN IS AVAILABLE

States have ordered oven roasted chicken for 11/30/10 through 3/31/11 deliveries.

This fully cooked 8-piece bone-in chicken product has half the fat of the batter breaded product. It can be used to help schools prepare meals that are in line with the *Dietary Guidelines for Americans*, school meal standards, and the more recent Institute of Medicine Report's recommendations to improve the nutritional quality of school meals.

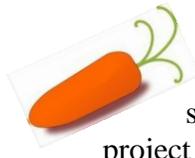
*The specifics:*

- Breasts, Thighs, Drumsticks, and Wings, From US Grade A Parts
- Commercial-Type Product (similar to commercial retail product)
- Fully Cooked and Individually Frozen Parts
- Packaged and Packed in 30-Pound Cases (about 60 servings)
- Sodium –200 mg / 56 g or Less
- Lightly Seasoned
- Fat –11% or Less by Weight (less than 6 g / 2-oz (56 g) serving)

For more information go to: <http://www.commodityfoods.usda.gov>

There are many ways to prepare and serve the new USDA oven roasted chicken. It is seasoned and can be served just heated with any number of side dishes. For some variety and to change the flavor profiles, heat with a barbeque sauce and serve with coleslaw, or for a more southwestern style add a dusting of taco seasoning, salsa, and corn.

**FRESH SLICED APPLES AND BABY CARROTS**



Fresh sliced apples and baby carrots are available this school year for states that participated in the pilot project last school year. After reviewing the administrative challenges encountered with forecasting, ordering, and invoicing for these products, USDA concluded that it would be better to limit the number of States participating in the pilot project. USDA will consider expanding the pilot in SY 2012 once WBSCM ordering and payment processing becomes available.

**REDUCED SODIUM CHEESE**

The *Dietary Guidelines for Americans* have noted the need to reduce sodium in American’s diets. In response, USDA will soon be offering reduced sodium cheese and plans to switch all USDA existing process and blended cheeses (except Kosher) to reduced sodium effective with July 2011 deliveries. USDA recently awarded the yearly contracts to supply July through December cheese orders. The commodity codes will remain the same.

This will reduce sodium from 450 milligrams or more to between 200 and 300 milligrams per 28g serving in process and blended cheeses.

**BONUS OFFERINGS - SY 2011**

Bonus surplus removal products purchased thus far for Child Nutrition Programs this school year to support specific markets in need include:

- Apple products (*frozen*)
- Blueberries (*frozen, dried*)
- Catfish strips
- Cherries (*dried*)
- Chicken (*leg quarters, frozen under RFP*)
- Fruit mix (*canned*)
- Peaches (*canned*)
- Pears (*canned*)
- Potatoes (*fresh, bulk for processing*)



**DEPARTMENT OF DEFENSE (DOD) FRESH PROGRAM**

The DoD Fresh Program is a cooperative effort between USDA and DoD to supply more than 60 types of fresh fruits and vegetables to schools, paid for with entitlement funds.

All schools will now be using the new DoD web system “FFAVORS” (Fresh Fruit and Vegetable Ordering and Receipting System).



FFAVORS has been upgraded to show customers at a glance which catalogue items are locally grown.

Quality continues to be a high priority; customers have the right to reject shipments if something is wrong with the product and are encouraged to return quality surveys. For a link to the quality survey, please go to:

<http://www.dscp.dla.mil/subs/produce/prodsurv.asp>

For more on the DOD Fresh Program, please go to:

<http://www.fns.usda.gov/fdd/programs/dod/default.htm>

**USDA FOODS COMMUNICATION INITIATIVE**



**WEB BASED SUPPLY CHAIN MANAGEMENT (WBSCM) UPDATE**

USDA continues efforts to dispel misperceptions about its USDA foods through new resources and materials, and outreach to schools and other outlets. As we make great improvements and expand the list of foods available, we are working to enhance knowledge and awareness about USDA foods and the support these foods provide to schools and other

**USDA is Reducing Sugar in USDA Foods**

- Unsweetened applesauce
- NO heavy syrup in canned fruit
- ONLY light syrup, juice, or water packed fruit

nutrition assistance programs. USDA’s goal is to ensure that everyone - from school nutrition professionals to the media - understands how USDA foods support safe and healthful school meals.

USDA is particularly interested in working with school nutrition professionals to learn more about the perceptions of the USDA

Foods Program in the school community. USDA also wants ideas on how we can help you spread the word to your school administrators, teachers, and parents about the healthy USDA foods provided to schools.

You can find some of our materials here: <http://www.fns.usda.gov/fdd/foods/healthy/ToolKit.htm>

We’d love to hear from you. Feedback is critical to effectively enhance the USDA Foods Program. Click here to fill out a quick survey: <http://www.surveymonkey.com/s/BX7YX3H>

Stay tuned for additional opportunities to help us understand your experiences with the USDA Foods Program. We encourage you to visit our Web site for Initiative updates and to download new resources as they become available at <http://www.commodityfoods.usda.gov/>.

FNS, along with Agricultural Marketing Service, Farm Service Agency, Foreign Agricultural Service, and the U.S. Agency for International Development are building one integrated system to support domestic and international food assistance programs. This new system (WBSCM) will replace the Processed Commodities Inventory Management System (PCIMS) and the Electronic Commodity Ordering System (ECOS). ECOS is currently used by State Agencies and some schools to place orders for USDA Foods, to manage entitlement spending, to submit complaints, and to receive product information for recalls. WBSCM will be used for all supply chain management activities from the creation of orders from our recipients (both domestic and international) to processing bids and tracking funding, order status, commodity distribution, and product receipts.

WBSCM will go live in December 2010 beginning with user registration, catalogue view creation and then phasing in ordering functions. The full system will be completed by Spring 2011. States will soon be receiving information from USDA on the transition from ECOS and PCIMS to WBSCM. Stay tuned.

View WBSCM updates on our Web site at <http://www.fns.usda.gov/fdd/WBSCM/default.htm>

**POLICY UPDATES**

The Food and Nutrition Service (FNS) issued two policy memoranda in fiscal year 2010 that relate to the use and control of USDA donated foods by school food authorities (SFAs) and other recipient agencies.

### **FD-104: Value of USDA Donated Foods for Audits**

Issued in February 2010, this policy memorandum clarifies the options available to State distributing agencies or recipient agencies in assigning value to USDA donated foods for audit purposes. The value of USDA donated foods must be considered, along with funds received, in determining if a distributing or recipient agency is required by Federal regulations to obtain an audit. The policy memo describes different options that may be used to value USDA donated foods, and states that the method chosen must be used consistently in all audit activities. A copy of policy memorandum FD-104 may be found on the FNS website at [http://www.fns.usda.gov/fdd/Policy/allfd\\_policies.htm](http://www.fns.usda.gov/fdd/Policy/allfd_policies.htm).

### **FD-107: Storage and Inventory Management of USDA Donated Foods**

Issued in June 2010, this policy memorandum clarifies the procedures necessary to ensure that USDA donated foods are distributed in a timely manner, and in optimal condition. It states that, as a general rule, State distributing agencies and recipient agencies should use a first in-first-out (FIFO) system of inventory management, but that such agencies should also be aware of product dates such as expiration and use-by dates, and “best if used by” dates. Since school food authorities (SFAs) and other recipient agencies in child nutrition programs may use single inventory management, the policy memorandum indicates that USDA donated foods are subject to the same safeguards and effective management practices as other foods, and must be treated as other foods when safety is in question. Consequently, such SFAs and other recipient agencies must comply with State or local laws or regulations in determining the safety of foods (including USDA donated foods). A copy of policy memorandum FD-107 may be found on the FNS website at [http://www.fns.usda.gov/fdd/Policy/allfd\\_policies.htm](http://www.fns.usda.gov/fdd/Policy/allfd_policies.htm).

### **DID YOU KNOW?**

All USDA canned vegetables are now low sodium (140 mg or less per 1/2 cup serving), and USDA’s list of whole grains continues to grow. We offer to schools whole-grain tortillas, pancakes, macaroni, spaghetti, rotini, rolled oats, brown rice, parboiled brown rice, and dry kernel corn for further processing.

## **FOOD DEFENSE IN SCHOOLS**

### **What is food defense?**

Food defense is defined as the protection of food products from intentional adulteration by biological, chemical, physical, or radiological agents. This is different from food safety, which focuses on preventing unintentional contamination of food.

Most people would not think of food when asked about targets for terrorism. So why would we be concerned? An attack on US agriculture and food would have an enormous impact- even an ineffective attack could cause significant economic and psychological damage.

### **Are schools at risk?**

Schools may be a target for an attack on their food supply, due to their distinctive characteristics:

- Vulnerable population
- Major emotional impact of harming children who are assumed to be safe at school
- Very large numbers of servings per day
- Very large batches of single food dispensed in any given day
- Transportation of prepared foods

It's important to remember that the threat may not come from an outsider. In 2007, a student placed pins in applesauce, yogurt, and cranberry sauce at a middle school. In another example, chemicals were added to sandwiches by a school foodservice employee, intended to harm another employee.

### What can schools do to protect themselves?

You need to be aware of food defense issues, create a food defense plan, and train staff on your plan and the importance of inspecting and securing the work area and recognizing out of the ordinary events. Having a food defense and emergency management plan lessens the impact when a threat to the food supply occurs and allows a school to respond appropriately and quickly. Once your plan is in place, you may choose to test it through a tabletop exercise or other drill.

## ANC IN DALLAS

The School Nutrition Association held its annual conference this past July in Dallas, Texas. USDA's efforts to showcase USDA foods were highlighted at this year's culinary demonstration. Chef Brad Trudeau from Dallas Independent School District showed the audience how to make Fiesta Salad, Ranchero Beans, and Southwest Chicken Salad. We thought you'd enjoy trying out one of the recipes – we did. Check it out on page 6.

## RECIPES FOR HEALTHY KIDS COMPETITION

First Lady Michelle Obama's *Let's Move!* campaign, in association with USDA, is challenging school nutrition professionals, chefs, students, parents, and interested community members to create tasty, healthy, and exciting new recipes that may utilize USDA foods for inclusion on school lunch menus. Winning teams will win \$12,000 in prizes and be invited to prepare their nutrition-packed recipes alongside White House chefs. **The deadline to get your team together**

**and sign up is December 30, 2010.** Sign up here: [www.RecipesForKidsChallenge.com](http://www.RecipesForKidsChallenge.com).

## NUTRITION RESOURCES

### Find Recipes Using USDA Foods:

<http://www.fns.usda.gov/fdd/recipes/schrecipes.htm>

### Season Your Foods Without Salt. Learn more about sodium and how to use herbs and seasonings to spice up your food:

<http://www.fns.usda.gov/fdd/facts/nutrition/SodiumFactSheet.pdf>

## FOOD SAFETY RESOURCES

FNS Office of Food Safety together with the National Education Association Health Information Network (NEA HIN) is pleased to announce that *The Stomach Bug Book* has been translated into Spanish. *El virus estomacal: lo que el personal de la escuela debe saber* will help educate Spanish-speaking school employees about stomach illnesses at schools. The resource addresses appropriate cleaning methods to prevent or minimize an outbreak of norovirus and other stomach illnesses. *El virus estomacal* can be downloaded at [http://www.fns.usda.gov/fns/safety/pdf/stomach\\_bug\\_book.pdf](http://www.fns.usda.gov/fns/safety/pdf/stomach_bug_book.pdf). While supplies last, hard copies of both the English and Spanish language versions can be ordered at no cost from NEA HIN at <http://www.neahin.org/HINPrograms/order.html> or 1-877-250-5795.

FNS Office of Food Safety partnered with the School Nutrition Foundation to develop a podcast series for school food service operators on managing food allergies in schools. The podcasts are divided into four 15-minute segments on Legal and Regulatory Requirements for Managing Food Allergies in Schools, Guidance for Managing Food

Allergies in Schools, Teamwork is Key to Successful Food Allergy Management in Schools, and Food Safety Considerations and Food Allergy Management Best Practices for School Food Service. The podcasts are archived and available free at <http://www.schoolnutrition.org/foodallergy>.

**You may also be interested in the following resources:**

- FNS Food Defense Training
- Biosecurity Checklist
- Biosecurity Video for Schools
- Emergency Readiness Plan: A Guide to Forms for School Foodservice Operations

These materials are available at: <http://www.fns.usda.gov/fns/safety/resources.htm#Defense>.

**THANK YOU FOR YOUR FEEDBACK!**

Please let us know if you have any USDA Foods related issues that you would like addressed in future editions of the School Programs USDA Foods Update. If you have any questions or comments on our products or services, please email them directly to our Program Support Branch at [fdd-psb@fns.usda.gov](mailto:fdd-psb@fns.usda.gov).

You can also write to the Food Distribution Division, Food and Nutrition Service, USDA, 3101 Park Center Drive, Room 508, Alexandria, Virginia 22302.

*Prepared by: USDA, Food and Nutrition Service, Food Distribution Division and the Food Safety Unit.*



## Ranchero Beans

**Yield: 84— 1/2 cup servings**  
Courtesy of Dallas ISD

Ingredients	Quantity
Green Pepper	1 cup
Yellow Onions	1 cup
Chili Powder	4 tablespoons
Ground Cumin	1 tablespoon
Garlic Powder	1 tablespoon
Diced Tomatoes	4 cups
Pinto Beans, Canned	4 #10 cans

**Pre-Preparation Instructions:**

1. Peel and wash onions, dice very finely.
2. Wash and dice green pepper finely.
3. Wipe off the lids of cans then open.

**Preparation Instructions:**

TILT SKILLET OR STEAM KETTLE METHOD

1. Empty beans into kettle or pot with finely diced onions and diced green pepper.
2. Stir in spices and canned tomatoes.
3. Cover and heat until 165° F or above internal temperature.
4. Pour beans into steamtable pans
5. Hold at 145° F or above until served
6. Do not add salt or overcook.

**Serving Instructions:**  
Serve 1/2 cup with a #8 disher on the plate or tray.

**Meal Component Equivalents:**  
Meets 1/2 cup Vegetable Component

**Nutrition Facts**

Calories	101	Total Fat	1 g	Saturated Fat	0 g
Cholesterol	0 mg	Sodium	30 mg	Carbohydrate	19 g
Dietary Fiber	5 g	Protein	6 g	Vitamin A	3 % DV
Vitamin C	4 % DV	Calcium	2.5 % DV	Iron	8 % DV