

MSNA Election Results!

Members of the MN School Nutrition Association were able to cast their ballots during the election May 15th -22nd for Vice President and Nutrition Chair.

Congratulations to Vickie Speltz, Lewiston/Altura ISD as incoming Vice President and to Jackie Brown, Orono ISD as Nutrition Chair.

The Executive Board has appointed Amy Richardson, Stillwater Area Schools as Member Services Chair.

Congratulations to Ali Diley, Owatonna ISD and Roxi Knops, White Bear Lake on their positions for the Leadership Development Committee.

The new members of the Executive Board will be installed Monday, July 31st at the MSNA's annual Conference in Duluth MN and will serve under the leadership of incoming President, Wendy Knight, RD, SNS, Rosemount Apple Valley ISD. Also on the board will be Amy Thering, Anoka Hennepin ISD, President Elect; Mary Jo Lange, SNS Red Lake ISD, Public Policy Chair, Noah Atlas, SNS, Anoka-Hennepin District and Education Chair, Emily Malone, Prior Lake ISD and Industry Chair, Wendy Wojtysiak-Erickson, Upper Lake Foods.

The 2017-2018 board will be installed by SNA Midwest Regional Director, Lori Danella.



Vickie Speltz
Vice President



Jackie Brown
Nutrition Chair



Amy Richardson
Member Services Chair

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President's Message



Julie Powers, RD, SNS
MSNA President

Welcome to summer!

As I sit in front of my computer, looking out at the beautiful June day, I'm reflecting on what a fantastic year this has been! We are so lucky to be in Minnesota on days like today.

MSNA is on the final stretch of preparations for the 61st Annual Conference July 30th through August 2nd, 2017 at the Duluth Entertainment Convention

Center (DECC). The theme is Pride, Passion, Perseverance. If you haven't [registered](#), there's still time. I would love to see you there!

While you're visiting the MSNA website, check out the conference Schedule at a Glance, Speaker Bios and conference Service Project. This is going to be one of the best conferences yet!

If you missed out on the Skills Camp that was held in May, there will be other opportunities coming soon. Those who attended really enjoyed the hands on demonstrations and learning. Please look for emails and visit the MSNA website for more information on upcoming learning opportunities.

The board has updated our Mission & Vision Statement.

"MSNA is a state organization of school nutrition professionals committed to advancing school meal programs through education and advocacy".



Feeding Bodies. Fueling Minds.™

Vision: Be the authority and resource for school nutrition programs.

A full outline of what we have accomplished will be presented at the business meeting at conference.

So excited to see everyone in Duluth!

Board Briefs

Approved motions and action items
5/17/17

Motion approved & signed for the SNA State Affiliate Agreement.

Approved the CJ PR contract for
2017-2018

Hold a strategic planning meeting
June 22, 2017

Financial Banking Statements as of
4/30/17

- o Checking: \$96,054.21
- o Savings: \$100,187.43
- o Investments: \$257,870.57
- o Total Assets: \$454,112.21

6/22/17

Motion approved to pay voucher for
Kathy Faust.

Approved to reduce the size of the
IAB board.

Motion to approve three Industry members to the IAB: Dee Townsend, Apex Commercial Kitchen, Mark Stevenson, PrimeroEdge, Mike DeRosia, Vader & Landgraf
Approved a 75K transfer from checking to savings in order to stay under the FDIC threshold.

Approved and adopted the changes to the Mission/Vision/Values and core purpose as discussed and written.

Due to the lack of amendments the 2017 The House of Delegates has been canceled. The Bylaws committee will work on phase 3 of the bylaw updates.

Board Orientation- July 31st, 1:15.

This meeting will be for all board members and all committee chairs.

Financial Banking Statements as of
5/31/17

- o Checking: \$126,692.75
- o Savings: \$100,192.53
- o Investments: \$260,552.71
- o Total Assets: \$487,437.99

Public Policy Update

By Sam Walseth, Lobbyist
Capital Hill Associates

2017 Legislative Session Wrap-Up

In a flurry of special session activity just before Memorial Day weekend, the Governor and Legislature concluded the people's business. Of course, not everyone was happy and many of the Governor's allies urged him to veto the budget and tax bills and start over later in June. The Governor was certainly not happy with significant pieces of the tax and budget plan, but it was clear that he was ready to be done battling with the legislature and he wasn't willing to risk a state government shutdown similar to what he endured in his first budget battle in 2011.

While he signed the budget and tax bills into law he delivered a parting shot at the legislature by line-item vetoing their operating budget. It's an unprecedented maneuver and one the legislature will challenge in court as an unconstitutional violation of the separation of powers. It's hard to see the courts disagreeing with the legislature on this one, but time will tell.

If the courts decide against the legislature's forthcoming lawsuit, it's the Governor's desire to force them back to the negotiating table to revisit several items in the Tax bill. Those items are related to commercial-industrial property taxes paid to the state, tobacco taxes and changes to the estate tax. He's also indicated a desire to revisit the teacher licensure reform package passed in the E-12 bill.

The final E-12 bill, signed into law, doesn't appropriate new funding for school nutrition programs. Both the House and Senate took MSNA testimony this session on legislation that would have increased school lunch reimbursements by five cents per lunch served. MSNA supported two other requests of the Agriculture bill this session. They include funding for Farm-2School efforts and the Good Food Access Program.

The Farm to School bill gained bipartisan support and did receive an informational hearing in the House. The Good Food Access Fund was allocated \$500,000 for the next two years to provide grants, loans and technical assistance to improve healthy food access in Minnesota.

The legislature is likely home for the summer and fall. The 2018 session begins at noon on Tuesday, February 20th. It will be a 12 week session that must end on May 21, 2018. It's an election year as Minnesota will elect a new Governor and the state House will face the voters as well. The state Senate is not up for election in 2018.

Legislative Action Conference 2018

March 4-6, 2018

J.W. Marriott Hotel,
Washington, D.C.

SNA's annual 46th Legislative Action Conference (LAC) is your opportunity to come face-to-face with policy makers to increase their understanding and knowledge of the scope and complexity of school nutrition operations. At LAC 2018, we'll join in the nation's capital to accomplish our goals and make our voices heard through ongoing advocacy efforts.

With LAC's dynamic conference program, you can look forward to hearing from Washington insiders, compelling keynote speakers, SNA's legislative team and the U.S. Department of Agriculture. On Tuesday, March 6, bring your local perspective about the importance of school meals directly to legislators during the annual "Charge to the Hill." Additionally, mark your calendar for Monday, March 5, to pay tribute to the honorees of the School Nutrition Foundation's 5th annual Celebration of School Nutrition Heroes.

Now is the time to step up and get involved with the legislative process—to advocate for the 30 million children that benefit from school nutrition programs each day. Stay connected to School-Nutrition.org to learn more about the

conference, invited speakers and information about registration and hotel accommodations.

Sonny Perdue Testifies Before Senate Appropriations

On Tuesday, June 13, Secretary Perdue testified before the Senate Appropriations Subcommittee on Agriculture, Rural Development, Food and Drug Administration, and Related Agencies hearing to review the FY2018 USDA Budget Request. Perdue defended the Trump Administration's budget for the most part, but acknowledged that there are areas that would benefit from the appropriators' guidance. Topics at the hearing included potential cuts to crop insurance, research and development, family housing and international food aid programs, as well as rural broadband access and food safety. Subcommittee Chairman John Hoeven (R-ND) praised Secretary Perdue on his decision to freeze some of the rules on school meal standards, to which Perdue responded that he trusts school meal professionals and wants to use a large group of them "to guide us on school nutrition." [View Perdue's written testimony from the hearing.](#)

FRAC Report Measures Success of the Summer Nutrition Programs

[The Food Research & Action Center \(FRAC\) released a news article](#) about its annual [Hunger Doesn't Take a Vacation](#): Summer Nutrition Status Report last week. The report measured the success of the Summer Nutrition Programs at the state and local level, by evaluating the absolute numbers as well as by comparing the number of children receiving summer meals to the number receiving school lunch during the regular school year.

In 2016 only 1 in 7 children, or 15 to 100, received the summer nutrition they needed. FRAC's goal is for that number to be 40 children out of every 100, or to serve an additional 5.1 million children every summer.

2017 Award Winners

SNA Director of the Year



Jo Lange, SNS, Coordinator for the Red Lake School District has been chosen as the state Director of the Year! The Director of the Year award recognizes school nutrition directors for the contributions they have made throughout their school nutrition career.

As the coordinator on the Red Lake tribal reservation, Jo inherited a large deficit, which she eliminated in four years by lowering staffing costs, reducing food costs and increasing sales.

When the district was building a new kitchen and cafeteria, she applied for and won the national Winston Industry Grant, which allowed her to purchase new equipment. Jo also enrolled her district in the Community Eligibility Provision, which allows all students to eat school breakfast and lunch for free.

Jo trains her staff and surrounding districts on food safety protocols, sanitation procedures and maintains state mandated Minnesota Department of Health Food manager certificates.

She also provides trainings in conjunction with the Tribal Council's New Beginnings program, which helps members to learn new skills so they can work in the community.

SNA Manager of the Year, In honor of Louise Sublette



Janet Schmidt, Manager, Middle School, Hutchinson Schools has been awarded The Manager of the Year award, in honor of Louise Sublette recognizes school nutrition managers for the contributions they have made throughout their school

nutrition career.

Janet goes above and beyond the call of duty to make the cafeteria the heart of the school. Students are welcome to sit in the cafeteria before class starts to

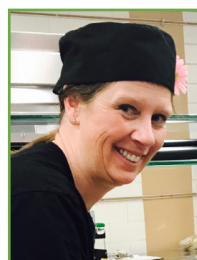
visit with friends, work on homework or begin their day with a nutritious school breakfast.

Many staff members eat hot lunch daily, often opting for Schmidt's lunch menu over their lunch from home.

Schmidt works closely with students, and incorporates their ideas to encourage kids to embrace a healthy menu, and standards passed down by the federal government. She meets with a group called "Students in Action" twice a month.

"She's real easy to work with, very flexible and loves to incorporate the students with menu choices, and letting them help in the kitchen as much as she can," said Hutchinson Middle School Principal Todd Grina.

SNA Employee of the Year



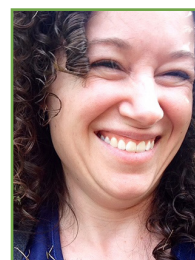
Krystal Schaetz, Winona Sr. High School, Winona Schools, has won the state and the Midwest Regional Employee of the Year! The Employee of the Year award recognizes non-managerial

school nutrition employees for the contributions they have made throughout their school nutrition career.

Krystal has tenacity and she has the gift of customer service. She makes sure that everyone is ready for service each day and looks like a team. Krystal helps coordinates with Winona Senior High School's lunch staff to prepare 2,000 meals by 10:30 a.m. It's no small task, and everyone needs to be on the same page or students won't get their midday meal. Her goal is making sure that students at Winona Senior High can fill their stomachs and have energy to make it through the rest of the school day.

MSNA Innovation Award

Ellen Gednalski, Child Nutrition Assistant, Prior Lake Savage Schools won the MSNA Innovation Award. This award recognizes the development of an innovative process or program with in a school or district which adds value to operations.



Ellen started a project titled "The Golden Spoon Award" which is given to the class who displays the best behavior in the lunch room for the week! This includes manners, behavior at the table and dumping their trays appropriately. The lunch room supervisors take notes and at the end of the week a decision is made and the rotating trophy is given out. She worked with her principal to visit the classrooms to explain to the students how the program works and the outcome was the students have a more enjoyable lunch and move faster through the line!

MSNA E-Team Award

Winona Senior High School, Winona Schools

Shannon Wolner, Krystal Schaetz, Marsha Korneta, Kari Blum, Jennifer Walters



The Winona High School Team has won the "E" Team award which showcases excellence in Team Work, Creativity and Customer Service.

The team of Shannon Wolner, Krystal Schaetz, Marsha Korneta, Kari Blum, Jennifer Walters, work to bridge the gaps between old school and new school by providing a fun atmosphere and a staff that interacts with the students.

This group uses social media to communicate and promote their program. They also have purchased a bus, renovated it to be the Summer School Bus to be used in parades to promote the school lunch program!



The Buy American Provision What Does This Mean for School Nutrition Program Operators?

The Buy American provision was added to the National School Lunch Act in 1998 and required school food authorities (SFAs) to purchase, to the maximum extent practicable, domestic commodity or product. However, using domestic agricultural products has always been an integral part of the school lunch program ever since 1946. One of the opening statements of President Roosevelt's decree stated that the National School Lunch Program was enacted *"...to safeguard the health and well-being of the Nation's children... and to encourage the domestic consumption of nutritious agricultural commodities..."* So with that in mind, let's learn more about what we can do as operators to comply with the Buy American provision.

"Domestic commodity or product" is defined as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. "Substantial" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. Products from Guam, American Samoa, Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States.

The Buy American provision is one of the procurement standards SFAs, food service management companies, buying groups and other purchasing organizations must comply with when purchasing commercial food products served in the school meals programs – including a la carte items.

It Takes Time to Turn a Big Ship!

As operators of school nutrition programs, we want to be in compliance. But each of us has different challenges.

My advice to you is to start with a plan that is reasonable for your situation. Each year, take small steps to come into compliance. Identify what makes sense and is do-able for you and your operation. We, at the state department, are looking for progress, not perfection. It is not reasonable for all of your products to be grown and processed in the US for the 2017-18 school year. However it is reasonable to start addressing the topic and be making some changes.

What can an SFA do to comply with the Buy American provision?

- Solicitations, contracts and bids. The first step is to be sure that a Buy American clause is included in all product specifications, solicitations, purchase orders, and other procurement documents. Let your distributors know that only 100% domestically grown and processed products are approved for purchase, and you expect them to provide you with compliant products. This also includes foods that are sold to students as a la carte food items.
- Monitor contractor performance. SFAs should also monitor contractor performance by looking at the product labels of the food items that are delivered to your door and periodically reviewing the food items in your storage areas. Check the product label to determine the country of origin. If it does not say "product of U.S." or similar wording, contact your distributor and make them aware that you are receiving non-domestic products. Sometimes the country of origin is not listed on the label. If this is the case, you will need to call the distributor to get that information. Sometimes the country of origin is listed on delivery invoices or receipts. You can also ask the supplier for specific information about the percentage of U.S. content in a processed food product.

- Conversation. Keep in regular communication with your distributor or manufacturer. They are facing challenges, too. We can make more progress by addressing this together.

Limited Exemptions

Some favorite food items are not grown -- or are grown in limited supply -- in the U.S. These might include foods such as bananas, mandarin oranges and mangoes. Sometimes the price of the domestically grown product is too high or the quality is not satisfactory. This is often the case for certain types of produce available in the winter months, such as romaine lettuce and other vegetables and fruits. In these cases, it is perfectly acceptable to purchase non-domestic products.

When the cost of a domestic product is significantly higher than a non-domestic product, USDA allows you to purchase the non-domestic product. Each SFA can determine the definition of significantly higher. When you purchase a non-domestic product because of these reasons, there is no need to notify the State Agency. Simply keep documentation of why you've purchased a non-domestic product. But I do ask that you consider a few points:

- Can a similar product be substituted? Instead of purchasing mandarin oranges, could diced peaches or another fruit product be just as acceptable?
- Can I purchase the non-domestic product on a lesser frequency? Bananas are a favorite food item. Instead of purchasing bananas every week, maybe purchase them once or twice per month.
- Can I manage menus for seasonality which would affect availability and prices? Perhaps it would work to order domestic apples and oranges in the winter months rather than order strawberries and melons which would need to be sourced from South America or other parts of the world.

Continued on page 9

Conference Corner

61st Annual State Conference

Annual Conference Chairs Kathy Burrill and Kristin Rezac would like to invite each of you to the Minnesota School Nutrition Association Annual Conference July 30-August 2, 2017 in Duluth! We have great speakers that will inspire you to persevere in the face of adversity, ignite your passion in school nutrition, and boost your pride in our profession!



This year, we want you to beware of some schedule changes that makes this conference different from recent ones. On Monday morning, we will be starting the day with breakout sessions at 8:30 am. Our opening

general session will be in the afternoon where we will welcome Mike McKinley as our opening speaker.

In lieu of a banquet this year, we will be providing registered attendees with two \$15.00 vouchers for listed area restaurants for Monday and Tuesday evening's meals.

On Tuesday, following the food expo, we will be hosting a Wellness Walk around Duluth's beautiful Canal Park. We hope you registered for this new event and will join us to partake in some fresh air, fellowship, and movement!

The Duluth Entertainment and Convention Center has installed new water filtration systems at most of their drinking fountains. Please plan to bring your water bottle as there will not be water stations available.

We are looking forward to having you join us and share your Pride, Passion, and Perseverance!

The general session speakers are Mike McKinley and Sarah White. Mike McKinley will start our conference off to help us think fresh thoughts and seek new perspectives on a customer's journey. Sarah White, will send us off with

humor, common sense and creativity to tell our "life stories with a lesson"!

PreConference Sessions

Due to a lack of registrations, MSNA needed to cancel the Level One "Instant Certificate" session, ServSafe w/Test and the Procuring Local Foods. All registered attendees have been notified and will receive a refund.

Chapter Leadership Seminar

This session is for incoming officers to help build strong leadership skills, networking, plan effective meetings and building memberships. This session will be held on Sunday, July 30th at the DECC.

Service Project

Each year our association does a service project to help in the local communities we are at. This year CHUM and Life House Duluth were chosen. We are asking attendees to donate items of diapers, wipes, personal hygiene items for men & women, socks, underwear. There will be drop off location at the registration desk.

A [full listing](#) is on the website.

Volunteer!

To make the conference flow, volunteers are needed to assist in all areas. Please consider volunteering some time to make this the best MSNA Conference ever.

Contact Hospitality Chair Liz McLaughlin at 218-628-4926 ext. 1043 or email: lmclaugh@proctor.k12.mn.us

Education Raffle

We invite all to participate in the Education Raffle by donating items. Items can be donated by chapters, individuals, industry or even schools!

You can decide what you would like to donate: themed boxes, cooking items, libations, back-to-school items, gardening items, crafting items,



purses, camping...the possibilities are endless! Funds raised will be used for scholarships and education opportunities for MSNA members.

Exhibit Show

The vendor show is scheduled for Tuesday, August 1st. All exhibitors MUST fill out the [Exhibitor Prospectus](#). The early registration for vendors is June 1st. See [MSNA website](#) for more details. Questions, call the MSNA office at 320-251-2344.

Check the [Events page](#) on the MSNA website for continual updates. Online registration is

[MSNA Hotel Block](#) can be found on the website.



Nutrition Conference

Drop your weekend plans and "come on down!" to Richfield to learn all about allergens and decoding food labels. The 2017 Nutrition conference will be held on Saturday, October 14th at the Richfield High School in Richfield.

The conference will showcase the theme "Let's Make a Meal". The sessions will be presented by Shirley Brown from Rich's, who will explain the Big 8 Food Allergens and how to work with students with food allergies.

Nona Narvaez from the Anaphylactic Society of MN will explain how to create allergen safe zones instead of allergen free zones for cafeterias. Dave Grotto from Kellogg's will clarify food labels and what the difference between simple labels, clean labels, and natural foods.

Conference Corner, con't.

Conference attendees will have a chance at participating in our nutrition game shows and winning a variety of prizes. Take your Family Food or Wheel of Mis-Information skills to the next level and compete among the top school nutrition professionals in Minnesota.

"So Jonny, who's coming on down this time?"

Watch for the registration opening soon. Registration forms will be found online on the event page. The sessions will qualify for USDA & SNA certificate renewal hours.

Education Edibles

Emily Malone
MSNA Education Chair

Welcome to Education Edibles! This edition will provide links to a variety of free training opportunities to get members familiar with what is available. In my humble opinion (although I may be biased), our very own website is one of the best resources for our members!

Under the "For You" tab you will find Training Classes, also linked here (<http://www.mnsna.org/training/classes>) which lists many online training opportunities. The Institute for Child Nutrition (ICN) just updated their website, they have a multitude of free online courses

through their new [eLearning Portal](#). Visit the ICN website for more details. www.theicn.org

The USDA lists Professional Standards training by the key areas and links to several places for free training <https://professionalstandards.fns.usda.gov/>. The ICN and the USDA have partnered to create a "[Team up for School Nutrition](#)" which is a great resource! They have a "[Team up Thursday](#)" webinar series and they archive all their past webinars.

Check out the resource for free education opportunities from the

[MN Department of Education](#) training resources.

Training from work or at home, or even on the go on your tablet or phone! There are many ways to stay up to date on your certification and 'what's what' in child nutrition.

Check out Education Edibles next time for a "How To" on using the Educational Co-Ops for free in-person meeting places around the state of Minnesota. Didn't know we had free training sites? Stay tuned!

Project breakFAST

[Project breakFAST](#), a University of Minnesota research study, worked with 16 Minnesota schools to implement an expanded school breakfast. We found that expanding your school breakfast through grab n go breakfast, second chance, and allowing students to eat in the hallway can greatly increase participation in the school breakfast program.

Working with University of Minnesota Extension, we put together all of our leanings and best practices to develop a toolkit for other schools to use.

The Project breakFAST Toolkit contains guidelines and templates for getting started, marketing and evaluation resources, and best practices from schools that have implemented successful Grab and Go and Second Chance breakfasts.

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SNA Membership Campaign!

Help SNA recruit new members and your reward could be a chance to win a VIP registration to ANC 2019 in St. Louis! Recruit five or more new members between June 1st, 2017 and May 31st, 2018 and you will automatically be entered into a drawing to win 1 of 5 VIP registrations to SNA's 2019 Annual National Conference (ANC) in St. Louis in Missouri. For more details, please visit: www.schoolnutrition.org/amc.

Recruited someone new to SNA? Tell us on social media using the hashtag: #SNAREcruiter

New Food Allergy Resource Center for SNA Members

SNA's Food Allergy Resource Center for School Nutrition Professionals is launching July 5th! Find all the food allergy resources that you need in one place. From the Big 8 allergens that cause approximately 90% of food allergy reactions, to the Top 10 FAQs,

this new resource center will help you find the information that you need to manage food allergies in your child nutrition programs. You can also submit questions to the allergy expert and your questions will be answered by food allergy experts and posted quarterly! Visit www.schoolnutrition.org/FoodAllergy

SNA CEO Writes OpEd on Child Nutrition for The Hill

SNA CEO Patricia Montague wrote an opinion editorial for The Hill titled, "[Teachable moment: If we want healthier school lunches to succeed we need to start with the children.](#)" The editorial addressed some of the challenges that school cafeterias face across the country regarding school meal programs and the nutrition standards that were introduced in 2012 as part of the Healthy, Hunger-Free Kids Act. As Columbia University professor of pediatrics, Michael Rosenbaum, pointed

out in his [criticism of the Association](#), the USDA estimated the standards would cost school districts \$1.2 billion in food and labor expenses in fiscal 2015 alone, or an additional 10 cents for each lunch. Schools did not get this \$1.2 billion, and are only reimbursed 6 cents to cover the additional costs, so school nutrition professionals have had to get creative with meals even as National School Lunch Program participation has declined by 1 million students per day since 2014. Montague points out that SNA's request for meal planning flexibility is not a request to "roll back" healthy eating standards and let kids have free reign on eating unhealthy items in the cafeteria, but rather it addresses practical solutions to fix what is not working.



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www.schoolnutrition.org/starclub

The SNA Star Club is brought to you by:

Dedicated Members—Building the Future of SNA!



MDE Update, con't.

Integrity Counts

What we do and who we are matters. We run a program that is rich in integrity! Rather than say "I can't do this. This is unreasonable." How about if we say, "I believe in the mission of the program. That's why I am participating." What if we ask, "What changes can I start to make that will eventually bring my SFA, my distribution chain, or manufacturing process into compliance? What challenges can I bring to USDA so that they are aware and can address more fully in the future?"

The way to eat an elephant is....one bite at a time! The Buy American requirement is a big ship, and it takes time to turn a big ship. As always, we at MDE want to see you making progress, not striving to be perfect. So always be on a "continuous improvement" track. Move forward and adapt to the constantly changing world of school nutrition!

School Nutrition Program Updates

[School Meal Flexibilities for School Year 2017-2018 \(SP 32-2017\).](#)

This USDA memo formally authorized the flexibilities relating to whole grains, sodium, and flavored milk for school year 2017-2018. MDE had previously announced these flexibilities when they were provided earlier by Secretary of Agriculture Sonny Perdue. For details about the flexibilities, see the previous article on Meal Pattern Flexibilities in Process in the section below on School Nutrition Programs Updates.

[Paid Lunch Equity: School Year 2017-2018 Calculations and Revised Tool \(SP 11-2017 Revised\).](#)

This memo describes the corrections made to the 2017-2018 Paid Lunch Equity (PLE) Tool. The PLE Tool previously posted to the MDE website includes these corrections. Please use the PLE Tool if your SFA charges for


school lunches and has not yet determined its minimum average lunch price for school year 2017-2018.

[State Agency Food Safety Inspections Report for SY 2016-2017 \(SP 33-2017\).](#)

MDE will be reporting data to USDA on the number of food safety inspections for each school that participated in School Nutrition Programs during school year 2016-2017. It is not necessary for SFAs to report data on food safety inspections to MDE. The Minnesota Department of Human Services annually provides MDE with data on the number of inspections that local or state health personnel provided for each school.




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National Nibbles, con't.

Secretary Perdue and Representative Aderholt Discuss School Nutrition at U.S. House Hearing

The House Appropriation Subcommittee on Agriculture held a hearing with USDA Secretary Sonny Perdue on May 24 regarding the Trump Administration's 2018 budget proposal. It kicked off with subcommittee Chairman Rep. Aderholt (R-AL-4) commending Secretary Perdue for his approach to school meal nutrition standards. Aderholt pointed out that food waste was up while school meal participation was down, and that there was a need to find balance in the lunchroom. Perdue noted that the perception of his move was that it was unwinding nutrition standards, but he wanted to make it clear that they were simply taking pause and evaluating what was going on in cafeterias.

Perdue states that: "I have found that school nutrition professionals are some of the most respected people in the schools and some of the most beloved.... As we know many of our students, that's the most basic meal they get, their school breakfast and lunch." He goes on to say: "My strategy is to listen to those people who know best and are closest to the issue and how we can give them the flexibility to provide nutritious healthy meals in a way that doesn't constrain them."

Aderholt reiterated that, "School lunch personnel want to provide healthy meals to the kids; we need to be taking into consideration their perspective on the issues." Watch a clip of this exchange on the [School Nutrition Association Action Network](#).

Revised Prototype Free/Reduced Price Application for SY 2017-18

USDA released a policy memo on May 3, 2017, announcing their Revised Prototype Application for Free and Reduced Price Meals for SY 2017-18.

In SY 2016-17, the USDA Office of Civil Rights received 1,700 of these applications in error, as they were actually intended for local officials who make eligibility determinations, and not complaints of discrimination. The applications were forwarded by USDA to the appropriate state and local agencies, and in an effort to make sure the applications go to the right place this year, minor design changes were made in the Prototype Application for Free and Reduced Price School Meals. FNS has added, to both the

heading of Step 4 of the prototype application and Step 4 in the instructions, a field for program operators to include a mailing address where households may send completed applications. These headings are added to provide additional clarity on where to send the applications, and though inclusion of these elements on application forms developed by state agencies and LEAs is optional, it is encouraged.

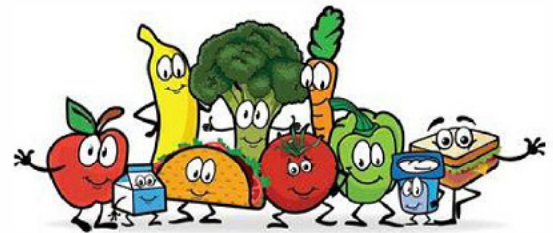
[Attached to the memorandum are the application instructions, a Word version of the application, and a PDF version of the application.](#)

Trivia Time!

1. The cooking technique that involves submerging food in a liquid at a relatively low temperature is called what?
2. Pho is a popular noodle soup from what country?
3. A tandoor is what type of cooking tool?

Find the answers on page 11!

Are you interested in an affordable and easy combi oven and starter package for your school?



Call Vader and Landgraf or stop by their booth at the Conference for details on the Convotherm School Package!

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Vader and Landgraf, Inc.

Representing Manufacturers to the Food Service Industry

What's Happening?

Calendar of Events

July 9-12, 2017

ANC
Atlanta, GA

January 21-23, 2018

SNIC
New Orleans, LA

July 30-August 2, 2017

MSNA Annual Conference
Duluth MN

July 30, 2017

Chapter Leadership Seminar
Duluth MN

October 9-13, 2017

National School Lunch Week

October 14, 2017

Nutrition Conference
Richfield High School
Richfield, MN

Trivia Answers:

1. Poaching 2. Vietnam 3. Oven

New Industry Partners

Check out our new Industry Partners! You can find their information on the Industry Directory on the [MSNA website](#).

**Nu Health Fruit
Comida Vida**

*Remember School Super Heros
"An apron is just a cape on backwards!!"*



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how many kids are counting on you?

30 million school meals are served every day.

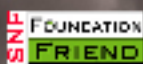
And for some, those are the most nutritious meals they'll eat. That inspired us to offer six delicious all natural sliced turkey deli meat varieties. Mix and match your varieties (turkey breast, ham, pastrami, salami, bologna, pepperoni) as any six slices will provide a 2 oz. M/MA serving, with 460 mg of sodium or less. Making it easy to do what's right - while kids love every bite. That's the JENNIE-O® brand.

**See our all natural varieties at
jennieofoodservice.com/k12**



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**Food Marketing Services
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Take Your Career to the **NEXT LEVEL** with SNA's Certificate in School Nutrition



- Increase your knowledge and skills in food safety and sanitation
- Understand the basics of good nutrition
- Enhance your professional image
- Demonstrate commitment to your profession
- Advance your career

“

There are so many benefits that I have gained by earning my SNA Certificate. I gained the confidence and knowledge to inform anyone about school nutrition. It has enabled me to become a kitchen manager and to be Washington School Nutrition Association President next year.

”

Paula Gualtieri
Northshore School District, WA

Earn an SNA Certificate today!

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www.schoolnutrition.org/certificate



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