

# DIRECTIONS NEWSLETTER

## SEPTEMBER 2018

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### Cafeteria Signage

Three items need to be posted for the public to see in or around the school cafeteria:

1. The “And Justice for All” poster – the Statue of Liberty on a green background that discusses civil rights in the School’s cafeteria.
2. The most recent health inspection for the school kitchen.
3. Reimbursable meal poster for breakfast and lunch.

If you do not have the “And Justice for All” poster, please contact our office and we will send one (or more) out to you. We also keep copies of your latest health inspection so if your last one is missing after the summer cleaning, let us know and we will send that as well.

Signage for breakfast and lunch school meals has been required since 2012 as a result of the Healthy Hunger-Free Kids Act regulations. The National School Lunch Program (NSLP) regulations at [7 CFR 210.10\(a\) \(2\)](#) require that schools identify, near or at the beginning of serving lines, what foods constitute unit-priced reimbursable meals. It is important that students, servers, and cashiers are able to identify what constitutes a reimbursable meal. Staff should be trained annually as part of their professional standards requirement on identifying reimbursable meals. Deb Egeland has a fun power point she debuted at the Back to School workshops that would work for a staff training. We can email that to you as well.

Schools are free to make or purchase their own signage to best present the information to students. Messages should be clear and simple so they can be quickly understood by students.

During the administrative review, your auditor will look for the following requirements to be met on your signage:

1. Signage is posted at or near the beginning of the serving line.
2. Identifies the minimum (items or components) that must be taken to constitute a reimbursable meal if using Offer versus Serve.
3. Indicates the required fruit/vegetable component quantity.
4. Includes the mandatory civil rights statement – long or short form.

Students and their parents/guardians need to be aware of the components included in school meals. Parents can then reinforce nutrition education messages at home, and all students need to learn how to make healthy choices for a balanced meal.

We have attached signage templates here for your use. You may want to laminate the posters to make them a write on/wipe off menu board as well. Posting a menu alongside the poster would work as well. If you are using a cycle menu, these posters are computer editable so one could print the menus for

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each of the days in your cycle and then repost the signs as the days tick off. Pictures of menu items might be helpful for the youngest, non-readers as well.

Signage is not required for field trips, breakfast in the classroom and other venues where signage may be hard to put up.

### It's the Law - But Where Do We Find It

Do you know where to find the laws that govern your food service program? The national School Nutrition Association recently published a paper entitled "Solving the Procurement Puzzle". In it was an excellent synopsis on how to find the rules and regulations that each school kitchen must work within to receive federal money. It follows.

All regulations are found in the Code of Federal Regulations (CFR). The CFR is divided into 50 titles for each of the executive functions of the government. Title 2 of the CFR is for Grants and Agreements. Title 7 is for Agriculture. Both of these titles include regulations governing CNPs. Each title is further divided into subtitles, chapters, parts, subparts and sections. The reference for each is a string of letters and numbers.

The government-wide rules pertaining to procurement may be found at Title 2 of the Code of Federal Regulations, Subtitle A, Chapter II, Part 200, Subpart D, Procurement Standards, subsection 317 through 326. In regulatory shorthand, this location is: 2 CFR 200.317-326. The requirement for a written code of conduct is found at 2 CFR 400.

School nutrition regulations are in 7 CFR 210-249. The NSLP is subsection 210, Special Milk is 215, the School Breakfast Program (SBP) is 220, the Summer Food Service Program (SFSP) is 225, the Child and Adult Care Food Program (CACFP) is 226, etc. Food Distribution (commodities/USDA Foods) is in 250-254. Many of the regulations for the NSLP are repeated for the other Child Nutrition Programs (CNPs). For the purpose of this report, we will refer only to the lunch regulations at 7 CFR 210.

7 CFR 210.21 is the section of the school nutrition regulations addressing procurement. This section of the CFR mirrors what 2 CFR 200 establishes regarding procurement for public entities. There are a few minor differences regarding geographic preferences and the use of vendor-supplied assistance for writing specifications. The section is fairly short and worth reading.

Additionally, 7 CFR 210.16 governs Food Service Management Companies and more specific procurement issues are addressed.

Find the electronic version of the Code of Federal Regulations (with annual updates) on the U.S. Government Publishing Office website at <https://www.ecfr.gov/cgi-bin/ECFR?page=browse>

Beware: This is good nighttime reading! Contact the NDDPI if you would like the short version, details and interpretations of these laws.

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### Electronic template for the Standardized Recipe

Thank you for all the comments on the Standardized recipe presentation from the Back to School workshops. Many of you asked for the template electronically for ease of filling out multiple recipes. Here's one in a vertical format. Our NDDPI website has the horizontal version from your production workbooks to download for an electronic template.

Remember recipes should be as easy to prepare as possible. Use these steps to accomplish this.

- A. Naming the recipe something that reflects the content as well as appeals to customers
- B. Listing the exact ingredient by form such as canned, frozen, fresh, ect.
- C. List any pre-preparation step that an ingredient may need such as dicing, chopping, grating.
- D. Write simple but as detailed as possible instructions in the order that they should occur.

Instructions should account for Preparation

Cooking

Holding

Serving

- E. Add critical control points (CCP) for time and temperatures that should be attained during cooking and maintained for holding and serving.
- F. Total number of servings and serving size must be known for the recipe. If there are portion size variations for grade groups, note this as well.
- G. Adding pan size, number of pans, equipment used and specific utensils are also helpful items on a recipe.
- H. Finally, add the meal pattern contribution for each serving.

Other information that is helpful on a recipe but not included on this template:

- A. Vegetable sub groups
- B. Nutritional analysis for calories, fat and sodium per serving.
- C. Recipe variations such as alternative ingredients, garnishing and other options that do not alter the yield or meal pattern contribution.
- D. Special diet information such as allergens.
- E. Re-sizing the recipe for larger or smaller total yields.

Go ahead and add any other information that helps your kitchen in the preparation of this recipe.

### Fresh Fruits & Vegetable Seasonality

The months of August & September are bursting with ideas for fresh fruits and vegetables harvested from the land of North Dakota. Fresh sweet corn is as good uncooked as it is cooked, so are snap beans,

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peas and beets. Members of the nightshade family – tomatoes, tomatillo, eggplant and peppers are plentiful as well.

If you need other ideas for your fruit or vegetable of the month club, the following are in season:

August: Apricots, Arugula, Basil, Beets, Berries, Cherries, Corn, Cucumbers, Mangoes, Melons, Okra, Peaches, Chile & Sweet peppers, Plums, Summer Squash, Tomatoes and Watermelon

September: Beans, Beets, Berries, Cabbage, Chinese cabbage, Cauliflower, Corn, Cucumbers, Dates, Figs, Grapes, Kohlrabi, Head lettuce, Leaf lettuce, Melons, Wild mushrooms, Okra, Pears, Peppers, Plums, Prickly Pears, Shallots

Never heard of Kohlrabi? This is one of my family's favorite vegetables. We plant the early, small-bulbed white or purple Vienna from seed in the spring but start seedlings indoors around the 1<sup>st</sup> of April for the mega-bulb Kossack variety. The flavor has been described as a cross between radish, jicama, broccoli and collard greens.

When you order kohlrabi from the food distributor you will get bulbs that have the leaves and roots cut off. The skin of a kohlrabi is harder than a cucumber so a little more effort will be needed to peel the bulb than for a cucumber to get at the crisp, mildly spicy flesh. You can also order kohlrabi from the distributor already cut up into ½ inch by 4 inch sticks. Three sticks will give yield a ¼ cup of 'other' subgroup vegetable serving.

Kohlrabi could also be shredded and added to its close cousin cabbage for a nice change in coleslaw.

There is an interesting school foodservice chicken salad recipe in the Washington Farm 2 School website at [www.wafarmtoschool.org](http://www.wafarmtoschool.org). For MANY, many more ideas to serve fruits and vegetables or just different student-tested AND accepted recipes, check out their website.

The Kohlrabi Chicken Salad with Roasted Plums uses roasted and pulled chicken but our commodity diced chicken or fajita-seasoned chicken would do as well. The recipe also uses both leaves and the bulb of the kohlrabi. As stated before, kohlrabi purchased at the distributor usually has the leaves removed so plain romaine lettuce would be fine to substitute in this recipe. Broccoli, roasted fresh plums and green onions with an Asian dressing will add a lot of interest to this chicken salad. Also try this recipe without the meat for a vegetarian offering.

### [Kohlrabi Chicken Salad with Roasted Plum - by Chef John Fisher](#)

Ingredients for 100 servings

7.5 pounds Chicken, roasted and pulled (Alternate: USDA Diced chicken or Fajita strips)

20 cups (about 30 bulbs) Kohlrabi, peeled and julienned (short, thin sticks – order from produce supplier already peeled and cut if this is not growing in your garden)

12 cups Kohlrabi tops, torn in bite size pieces (use romaine lettuce if kohlrabi is unavailable)

13 cups broccoli small florets

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25 fresh plums

5 cups green onions, chopped

Dressing:

½ cup Sesame oil

½ cup olive oil

1 ¼ cup Soy sauce

1 ¼ cup Rice vinegar

½ cup honey

Salt & pepper to taste

Optional: 1 ¼ cup sesame seeds, toasted

1. Roast chicken, cool, and pull muscle meat apart. Skip this step if using USDA diced chicken or fajita strips.  
CCP for Roast chicken: Heat to 165°F or higher for at least 15 seconds. Cool to 41°F or lower within 4 hours. For all types of chicken: Cover. Refrigerate until service.
2. Preheat oven at 350°F to roast plums.
3. Make dressing: In a bowl, mix all dressing ingredients except salt and pepper until well blended. Add salt and pepper to taste.
4. Roast plums in the oven for 8-10 minutes. Put aside to cool. Once cooled, peel and slice into ¼" strips. (Production notes say that roasting the plums brings out the flavor more, but fresh plum slices taste just as good.)
5. Assemble the salad: In a large bowl, add kohlrabi julienne, kohlrabi leaves (or romaine lettuce), chicken, broccoli, green onion and plum.
6. Pour dressing over and toss well. Season to taste.
7. Optional: sprinkle with sesame seeds.

Serve one cup of this salad with an 8 ounce spoodle or two No. 8 scoops. One cup will yield 1.2 ounce meat/meat alternate and ½ cup vegetable (1/4 c dark green; ¼ cup other).

This salad would be wonderful alone or served on a 9" whole grain tortilla as a wrap. The tortilla would add 2 oz. grain equivalent to your meal.

### Kick up Participation with an Egg

Do you need a fun idea to pep up the breakfast menu or add a quick, inexpensive second choice for lunch? Then there is egg-citing news! The American Egg Board has updated their website for the 2018-19 school year. New 'tools for schools' include more marketing resources, egg-stra yummy recipes for

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breakfast, lunch and snack, egg-speriments and activities for kids and teacher (or parent) guides. Egg-pops and protein boxes using hard boiled eggs may get your creative juices flowing. Go to [aeb.org](http://aeb.org) to sign up for their emailed alerts and messages.

### October 15-19, 2018 is National School Lunch Week. Celebrate “School Lunch: Lots 2 Love”

Are you thinking Valentines in October? Paper hearts all over the cafeteria walls, serving juicy, red watermelon (best price in the fall!) and heart shaped chicken nuggets or cut heart shaped Pb&J with a cookie cutter.... The national School Nutrition Association website has a huge toolkit of logos, artwork, ideas and handouts to celebrate lunches in your lunchroom this year. Find it at <https://schoolnutrition.org/meetings/events/nslw/2018/>

A few facts you may want to dig up to promote your program would be how many meals you are actually serving each day or for the whole year. The NDDPI Child Nutrition and Food Distribution Program has those facts for the state in the 2017 Annual report that is available on the website. It shows a total of 407 sites across North Dakota offered meals in the National School Lunch program during 2016-17. (The numbers for 2017-18 are not quite out yet.) Average daily participation for lunch was 85,237 kids! 14,865,569 meals were claimed for reimbursement during that school year with \$21,048,046 dollars coming from the federal government to pay for those meals. These numbers go hand in hand with the theme for National School Lunch Week, 2018: School Lunch – ‘Lots 2 Love’

Thousands of kids loved North Dakota school meals last year; the School Nutrition Association says 30 million kids across the nation are loving school lunch every day. What’s not to love – fruits, vegetables, grains, meat and milk offered every day for a price that can’t be beat. Every meal in North Dakota is prepared and served by local, hometown school lunch heroes who care about the well-being of each and every child that comes with tray in hand.

There is a proclamation available to send to your school board president. While you are sending the proclamation, invite the board and members of the cabinet to have lunch with you or better yet, ask them to help serve the meal one day. Kids always enjoy seeing a person of power in a hair net! Make sure to invite parents and grandparents as well if your cafeteria has the space.

Have fun with National School Lunch Week – the week of October 15-19 or pick just one day but make sure to take plenty of pictures to market your program. Send them out on tweets or post on Facebook at SchoolMealsThatRock. NDDPI would love to see them too.

### Pride of Dakota Day September 20, 2018

Please fill out this survey about Pride of Dakota Day if you would like to receive materials.

<https://www.surveymonkey.com/r/2018AITCSchoolLunchDay>

Please register no later than Wednesday, September 12.

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### Remember to do School Breakfast Outreach

If you participate in the national School Breakfast Program (SBP), remember that a notification of the availability of breakfast needs to be sent out at the beginning of the school year (Memo CN 04-12: Outreach to Households on the Availability of the School Breakfast Program). You could take care of this requirement by including a half sheet flyer with your letter to households and Application for Free or Reduced Price Meals (free lunch form) or add it to back to school registration packets.

There are many flyers available on line with great messages about breakfast. Just remember that any material that you send out must contain the civil rights statement “This institution is an equal opportunity provider.” NDDPI has a flyer that will work for the school breakfast outreach; it needs to be modified with school name and breakfast information. Find it attached.

USDA has some great marketing ideas for your breakfast programs, including menu ideas, theme days, flyers, even ideas for contests! Find these resources at: <https://www.fns.usda.gov/sbp/marketing>.

Team Nutrition also has very usable resources including posters for each grade level.

<https://www.fns.usda.gov/tn/posters>

### Revised HACCP Manual available on NDDPICN website

Back in 2004, the nation’s school kitchens were required to develop standard operating procedures (SOP) to address food safety issues with measures in place for effective monitoring and documenting corrective action. The implementation was known as Hazard Analysis of Critical Control Points (HACCP).

All North Dakota schools participating in the National School Lunch Program were given a model copy from the Institute of Child Nutrition (ICN). The model had templates with fill-in-the-blank pages. Each production site and serving location was/is required to have this plan on hand with an accurate description of the food service operation (including equipment inventory), a chart with all menu items categorized as process 1, 2, or 3 and the SOP’s specific to the operation.

Each year an annual plan review of the SOP’s should occur to remove those that do not apply anymore, revise any that have changed in the past year and add any that are now applicable. ICN has recently updated their model HACCP manual, too, adding SOP’s to deal with body fluid clean up along with revised information on Foodborne Illnesses.

NDDPI-CNFD has gone through ICN’s HACCP manual to make it pertinent to North Dakota. It is ready for you to download in its entirety or to just make copies of the new SOP’s. Find it on our website in two areas: Models/Policies/Guidance or Training.

Re-training yourself and staff with the HACCP manual counts as professional development in the Key Area 2 – Operations with subtopic of 2610 – HACCP.

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Reviewing the HACCP SOP's will help any staff member go into action if a child gets ill on the serving line. The HACCP also reminds staff what personal hygiene standards are expected in the kitchen. This would be a great time to practice hand washing the way HACCP outlines.

At the back of the HACCP manual are re-printable logs and checklists that need to be used and kept for three years as documentation. Also helpful is an Employee Food Safety Training record that each employee should sign to document that they were taught these principles. Finally samples of process cooking for North Dakota menu items have been included to help you think about your prep time.

Training and following the HACCP SOP's will ensure that you are serving the safest food possible to North Dakota students.

### The Longing for Leftovers in School Nutrition

The question came into the NDDPI-CN office from a superintendent about whether the cooks in his school's kitchen can take leftovers from the meals made for the students' - home. The answer is an absolute, emphatic "NO".

Did you see the headlines? "Ex-Zion elementary school foods manager charged with theft" May 30, 2018. Food Service Director Magazine. "The alleged thefts involved a 'few items of food that were being taken from the school, not by the school food supervisor, but subordinates...Her mistake of judgement was being too kind to others who were abusing the privilege ... she turned a blind eye when others took things."

The issue of handling leftover food in school kitchens has been brought to our attention many times. Please reference the "Administrative Manual for Food Service" on the NDDPI Child Nutrition website under the tab 'Policies/Manuals/Guidance' Page 32 has the following guidance:

#### Leftover Foods

Sponsors are required to plan and prepare, based on participation trends, an adequate amount of food to provide one meal per child per day. Food prepared in excess of the quantity needed may be served again as a leftover. It is imperative that proper sanitation and food handling practices be used when utilizing leftover foods. Of major importance is that foods be reheated to the temperature of 165° F.

No food or supplies, including leftovers, may be taken from the foodservice facility. All purchased food and USDA donated foods are the property of the foodservice program. State agency or local authorities must be notified regarding the removal of food or USDA Foods. There are no restrictions against students exchanging food among themselves or the use of a sharing table if allowed by the local health inspector.

USDA policy allows the donation of leftover foods to soup kitchens or homeless shelters and other nonprofit facilities under compliance with state and local health standards. State law (N.D.C.C. 10-05.1) requires that foods donated be in sound condition and free from spoilage, and specifies that donating

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agencies are not liable for product donated. Under state law, donations may be made to any charitable and non-profit organizations.

### Best Practices

Prepare only the quantity of food needed to serve your kids, eliminating the painful thoughts of 'kids-are-starving-in-India' that you cannot possibly send the leftovers down the garbage disposal.

Ideas to know how many kids will be eating:

- >Utilize production records
- >Ask the front office for a calendar of special events when many classes will be gone.
- >Request class counts each morning – teachers can do attendance by a roll call of main or second entrée or home lunch

Make sure all kitchen staff are encouraged to eat a free meal. This is a benefit to them but also good for your students when the staff can say, "Yes, I tried it and it was yummy!" Free staff meals are only for those whose time is dedicated at least 50% to kitchen duties. Teachers/maintenance/all other staff meals must be reimbursed to the foodservice account either with a per meal payment of at least \$3.65 or a reimbursement from the general fund or from their individual accounts or cash.

- Turn food waste into an educational project – to help students reduce, reuse, reinvest resources. The SCARCE organization is there to do a lunchroom waste audit at [info@scarce.org](mailto:info@scarce.org)
- If possible, partner with a shelter or soup kitchen to properly donate leftovers so staff will feel better about the food going to people who need it most.
- Make sure that all employees know the policy that leftovers are to be disposed of properly and not taken home.

### Bottom line

If it is something that you would cringe to see in a headline, please think twice about doing it.

### "The More Things Change, the More They Stay the Same"

Rhonda Amundson, NDDPI Child Nutrition, School Nutrition Programs manager

Have you ever heard this adage? I was reading the book "School Food & Nutrition Service Management" and saw the introductory story on page 4 by Gertrude Applebaum. I found it so striking that many of the same challenges that we are dealing with in 2018 –keeping up with nomenclature, convenience foods (pro or con), conferences on school nutrition held in Washington, D.C. and doing more with less in the kitchen – are the same in school foodservice now as they have been in the past.

"From the Beginning" by Gertrude Applebaum

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In 1946, I was hired as a foodservice directors in Corpus Christi Schools at a salary of \$2,400/year, and began my career in school foodservices. This was the year President Truman signed the National School Act into law, providing 5 cents for each student's lunch and regulations to govern the program.

I remember the 1940s when a keyboard was a place to hang the keys and a hard drive was driving home in a rainstorm. The job was simple in Corpus Christi. Managers bought food at the local grocery stores and planned their own menus. Cooking was from 'scratch' and the employees worked 8-hour days at 25 cents/hour.

The 1950s was an era of breathtaking change and learning. The population in Corpus Christi exploded, new cafeterias were built, and old ones remodeled. Food changed, as convenience foods hit the market. The first one I used was potato flakes, and the potato peelers were white elephants.

The 1960s was a decade of turmoil, rebellion and more change. We became a mobile society, and regional food differences were blurred. We piloted the breakfast program, but it was not a hit. A study in the late 1960s revealed malnutrition and hungry children in the United States. President Nixon responded by requesting special consultant, Dr. Jean Mayer, to conduct a White House Conference of Food, Nutrition and Health in Washington, D.C. One December 2-6, 1969 a group of us met. I remember mothers from Watts crying that their children were hungry. The biggest changes were free lunches funded and reduced-priced lunch established.

The 1970s brought an increase in participation and more funds. In the late 1970s school foodservice was under attack for what schools were serving students and the amount of plate waste. This gave rise to menu changes, offering choices, instituting offer versus serve.

The 1980s was marked by the Reagan budget cuts. I was School Nutrition Association president and traveled the country promoting optimism and that we would survive. We made the cost cuts necessary, and the programs did survive.

In the 1990s I retired from Corpus Christi.....The twenty-first century is continuing with changes, which I embrace. I still appreciate the opportunity to serve, and try to make a difference....

I felt that this half page history was worth the re-read as many start the school year with a 'Can Do' attitude dealing with change. I love Ms. Applebaum's surmise "we would survive". Put on the hairnet, sharpen the knives, and do what you do best – feed the children...we WILL survive (and do it better than anyone else can)! You Go, School Lunch Hero! And know that ND DPI-Child Nutrition is here to support you, just give us a call.

And if you can find the time, School Food & Nutrition Service Management is an easy-to-read, thorough record of the program requirements for school food service.

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### USDA School Foods Update

August/September 2018

Per Meal Rate SY 2018-2019

The USDA has announced that the national average meal rate for SY 2018-2019 will be \$.3425

### Back to School Workshops 2018

It was very nice seeing everyone at the Back to School Workshops. It is always nice to put faces to names. Thanks for all who attended. If you have any specific suggestions that you would like to see from USDA foods next year please shoot me an email, I would love the ideas and feedback.

### USDA Foods for SY 18-19

Please see our [website](#) for a full list of the USDA foods ordered with delivery dates. The chicken, fillets, un-breaded (#110921) originally was supposed to be delivered in July but was delayed. The new delivery date is 10/30/18; it will be available on your December survey. We will not be getting the #100355 potato, wedges, frozen due to no vendor's bids.

### New DOD Fresh Fruit and Vegetable sponsors

I am still waiting to hear an answer from Department of Defense on the status of added the new sponsors/sites to be added to the FFVP program. I apologize for this delay, I have reached out to USDA to ask for assistance in this matter. I assume these delays are happening as a result of them going to for bid for a new prime vendor.

### Processed Foods SY 18-19

Breaded Chicken (Pilgrim's Pride)	Asian Chicken (Yang's)
WG Chicken Nugget	Orange Chicken
WG Chicken Patty	Teriyaki Chicken
WG Chicken Strip	Sweet and Sour Chicken
WG Popcorn Chicken	

Beef (JTM)	Egg (Cargill (Sunny Fresh))
Pre-Cooked Beef Crumbles	Colby Cheese Omelet
Pre-Cooked Beef Patty 2oz	Pre-Cooked Scrambled Egg
Pre-Cooked Beef Patty 3oz	Turkey Sausage & Cheese Frittata
Pre-Cooked Frozen Meatball 1 oz.	WG French Toast Sticks
Pre-Cooked Frozen Meatball .5 oz.	

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### Cargill Egg Patties

Cargill is currently out of stock of a couple egg patties, this includes #40710 grilled egg patties & #40636 scrambled egg patties. They were not able to give a date when they will have the egg patties available but assured us that they will let us know if/when the egg patties become available.

### Re-Allocated SAE

Linda Schloer, Director of the Child Nutrition and Food Distribution Programs of North Dakota, requested an amount of reallocated State Administrative Expense (SAE) funds from USDA in order to cover USDA food warehouse and transportation expenses for the 2017-2018 school year.

We were given the full amount of funding we requested and are now able to reimburse you for your expenses for the warehousing and delivery of USDA foods from October 2017-April 2018. An email was sent to all schools receiving the funds. Please reference our [website](#) for schools and amounts.

Warehouse and transportation fees were initially deducted from your school's State Match account and remaining balances were dispersed at the end of the school year. If your school depleted the State Match fund and received an invoice during the school year, this reimbursement will cover some of that expense as well. The amount you will receive in the next few weeks is the full amount of your school's warehouse and transportation expenses incurred from October 2017 through April 2018. You should receive either a check or direct deposit by September 30.

If you have any questions, please feel free to contact Melissa Anderson at (888) 338-3663.

### Monthly Survey Schedule 2018-2019

Survey Available	Delivery Month
Sept 4-16	November, 2018
Oct 8-21	December, 2018
Nov 5-18	January, 2019
Dec 3-16	February, 2019
Jan 2-13	March, 2019
Jan 22- Feb 3	April, 2019
<b>Annual Survey</b>	<b>February 11-24</b>
April 1-14	August, 2019
April 29- May 12	September, 2019

Delivery Schedule 2018-2019

Delivery Schedule for 2018-2019		
Route A	Route B	Route C

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August 6-10	August 13-17	August 20-24
September 10-14	September 17-21	September 24-28
October 8-12	October 15-19	October 22-26
November 5-9	November 12-13	November 19-23
December 3-7	December 10-14	December 17-21
January 7-11	January 14-18	January 21-25
February 4-8	February 11-15	February 18-22
March 4-8	March 11-15	March 18-22
April 1-5	April 8-12	April 15-19

Click [here](#) to find out which route your school is.

### NDFoods

We encourage that all Food Service Directors have their own login in NDFoods so everyone is receiving emails and survey information. If you need help setting up an NDFoods account please call our office and we can assist you.

It is recommended that you use internet explorer when running NDFoods. Other browsers (i.e. Chrome & Firefox) may work, but NDFoods functions the best in IE.

#### Contact Information

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