

# Incorporate the Summer Food Service Program at Your Library

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# Summer Food Service Program (SFSP)

Congregate meals provided free to low income children

Children must be 18 and under

Operates when school is not in session

Funded by the USDA, administered by the Michigan Department of Education

Branded *Meet Up* and Eat Up in Michigan

**Training Videos** 

# Increased Programming = Increase in Nutritious Meals

#### SFSP Data 2019

- Total of 1756 sites
  - 50 library sites
    - 14% increase in library sites over 2018
- Over 3 million meals served
  - 33,025 meals served at library sites
    - 46% increase over 2018

### Sponsor Requirements

## ALL organizations must demonstrate the following:

- Fiscal viability and administrative capability
- Not be seriously deficient
- Be able to serve low income children
- Designate all reimbursement funds to the non-profit food service account
- Provide a year-round community service
- Exercise management control over sites — you are ultimately responsible for what happens at your sites



#### What Do They Do?

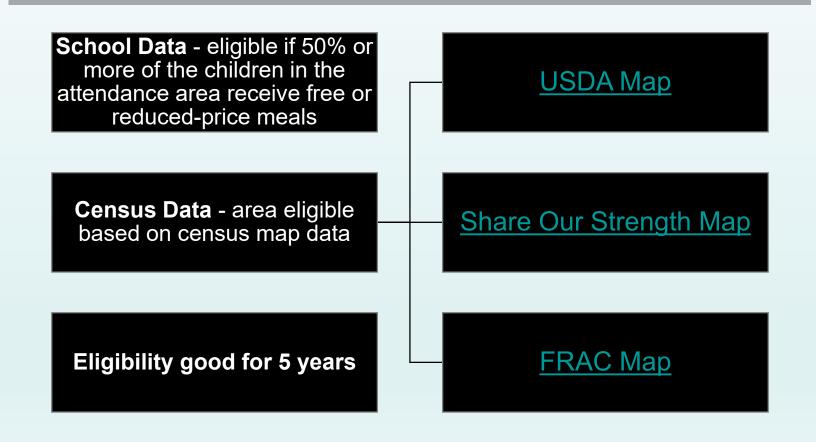
- Responsible for the day to day operations of a site
- Completes training with MDE
- Manage the food service by preparing meals or by contracting with a company to provide meals
- Train food service, administrative and site staff
- Maintain accurate records
- Monitor sites during the program
- Consolidate and submit monthly claims
- Receives reimbursement for meals served



# What Are Sites and What Do They Do?

- Physical location where children are served meals
- Church, community center, library, park, school, vacant lot, food pantry, mobile unit, etc
- Sites count each child as they receive a meal and ensure the child eats the meal onsite
- Submit documents to sponsor
- Serve meals and/or snacks
- Attend Sponsor training and have trained staff onsite daily

## Site Eligibility





### Sites





Operation Dates

Days of the week

Meals and Snacks served



#### **Activities/Programming**

Participate in the CACFP

**Educational enrichment** 

Literacy programs

Games

Theme days

Partnering with established programs (YMCA, Boys and Girls Club, Salvation Army, camps, sports, etc)



# Libraries are Great Sites

Everyone is welcome at the library

Open long hours

Open weekends and evening with programs

Learning and enrichment activities help with summer slide

Safe

## Site Staffing

- Need to staff each site with someone to take meal attendance and provide general supervision of the meal service
  - Dedicated staff person
  - Regular volunteer
  - College student
  - High school student National Honors Society or leader



# Updates for this Summer

- Sponsors and schools serving/distributing meals since March are participating in Unanticipated School Closure SFSP
- Unanticipated School Closure SFSP can operate until June 30, 2020
- Sponsors cannot operate both Unanticipated School Closure SFSP and "traditional" SFSP at the same time
- MDE extended the 2020 SFSP MEGS+ Application due date until June 3, 2020

Waiver #22: Nationwide waiver to allow noncongregate feeding in the Child Nutrition Programs - EXTENSION to August 31, 2020.

- Program operators may provide noncongregate meals during COVID-19.
- Allows for meal service using grab-and-go and meal delivery options.

# Updates for this Summer

Waiver #23: Nationwide waiver to allow meal service time flexibility in the NSLP, SBP, and CACFP - EXTENSION to August 31, 2020.

- Along with the approved Michigan SFSP meal service time flexibility waiver, all sponsors can provide multiple meals at one distribution with no time of day restrictions.
- Sponsors may establish meal service times that support streamlined access to nutritious meals.

Waiver #25: Nationwide waiver to allow parents and guardians to pick up meals for children - EXTENSION to August 31, 2020.

 Program operators may distribute meals to a parent or guardian to take home to children.



#### SUMMER FOOD SERVICE PROGRAM MEAL PATTERNS

FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST Serve all three	LUNCH OR SUPPER Serve all four	SNACK Serve two of the four
Milk	Required	Required	
Fluid milk (whole, low-fat, or fat-free)	1 cup¹ (½ pint, 8 fluid ounces)²	1 cup (½ pint, 8 fluid ounces) <sup>3</sup>	1 cup (½ pint, 8 fluid ounces) <sup>2</sup>
Vegetables and Fruits - Equivalent quantity of any combination of	Required	Required	
Vegetable or fruit or	У₂ cup	¾ cup total⁴	¾ cup
Full-strength vegetable or fruit juice	½ cup (4 fluid ounœs)=50%⁵		¾ cup (6 fluid ounces) <sup>6</sup>
Grains/Breads <sup>7</sup> - Equivalent quantityof any combination of	Required	Required	
Bread or	1 slice	1 slice	1 slice
Cornbread, biscuits, rolls, muffins, etc or	1 serving <sup>8</sup>	1 serving <sup>8</sup>	1 serving <sup>8</sup>
Cold dry cereal or	¾ cup or 1 ounce9		¾ cup or 1 ounce9
Cooked cereal or cereal grains or	У₂ cup	⅓ cup	½ cup
Cooked pasta or noodle products	y₂ cup	⅓ cup	½ cup
Meat and Meat Alternates - Equivalent quantity of any combination of	Optional	Required	
Lean meat or poultry or fish or	1 ounce	2 ounces	1 ounce
Alternate protein products <sup>10</sup> or	1 ounce	2 ounces	1 ounce
Cheese or	1 ounce	2 ounces	1 ounce
Egg (large) or	<i>Y</i> <sub>2</sub>	1	1/2
Cooked dry beans or peas or	¾ cup	½ cup²	¼ cup²
Peanut or other nut or seed butters or	2 tablespoons	4 tablespoons	2 tablespoons
Nuts or seeds <sup>11</sup> or		1 ounce=50%12	1 ounce
	4 ounces or ½ cup	8 ounces or 1 cup	4 ounce or 1/2 cup



## SFSP Meal Pattern

#### SFSP BREAKFAST

- Fluid milk
- Fruit or vegetable
- Grain
- Optional: meat/meat alternate

#### SFSP SNACK

- Serve 2 of the 4 components
- Components = milk, fruit/vegetable, grain, meat/meat alternate

#### SFSP LUNCH & SUPPER

- Fluid milk
- Two or more vegetables and/or fruits
- Grain
- Meat/meat alternate



# Serving Meals

- Self-Prepare make meals and snacks in house, usually central kitchen
  - Menus, production records, invoices, receipts
- Food Service Management Contract vendor/caterer provides meals or snacks (ready to eat, ready to heat, frozen, shelf stable)
  - Formal Procurement for food, non-food and/or services of \$250,000 or more
  - Menus, delivery tickets, invoices, receipts





### 2020 Reimbursement Rates

#### **Breakfast**

Rural or self prep \$2.3750

Other site types \$2.3300

#### **Lunch or Supper**

Rural or self prep \$4.1525

Other site types \$4.0875

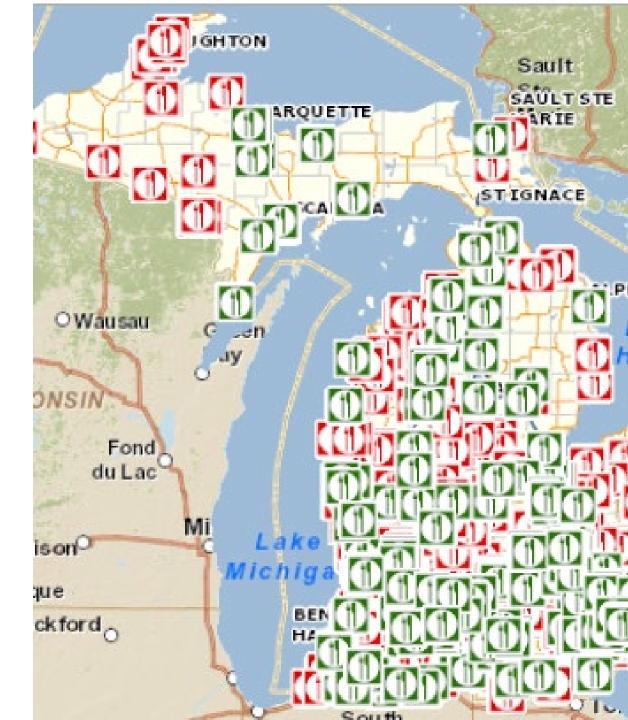
#### **Snack**

Rural or self prep \$0.9775

Other site types \$0.9550

# How to Find a Site

- Meet Up and Eat Up Map www.michigan.gov/ meetupeatup
- Call 211
- Text 'Food' to 877-877
- https://www.fns.usda .gov/meals4kids





### How Do I Find A Sponsor?

#### Use the SFSP Sponsor Directory

- Have information about the site available:
  - site name & address
  - dates of operation
  - days of service
  - meals & snacks you would like to receive
  - estimated number of children that will be at your site
  - program activities planned



# How Can You Help?



### Become a

sponsor or site



#### **Partner**

Partner with other sites or sponsors



#### Serve

Serve adult meals (funding from another source)



#### **Advertise**

Advertise the SFSP
Website
Social Media
Flyers
Mailings
Newsletters

# Tips for Partnering

- Area Resources: local businesses, non-profits, faithbased organizations, city or county departments, schools, clubs, etc.
- Programming: books, mobile libraries, online/digital libraries, educational activities
- Resources: Collaborative Summer Library Program 2020 Read Up Guide, Library of Michigan Summer Reading Program, USDA Summer Meals Toolkit

Website: <a href="https://www.michigan.gov/sfsp">www.michigan.gov/sfsp</a>

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# For More Information: