



## Summer Food Service Program



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**To:** SFSP Sponsors  
Program Reviewers

**Date:** April 9, 2012

**Bulletin:** 2012-04 (April)

**From:** Hannah Barril  
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**Subject:** USDA Policy Memo & Information

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### USDA Policy Memos, Information & Implementation Memos:

1. [Summer Food Service Program \(SFSP\) Policy Memorandum #3-99](#): Issues Relating to Meal Service at Sites

To view previous USDA policy memos, visit:

<http://www.fns.usda.gov/cnd/summer/Administration/policy.html>.

### Additional Topics

- Alaska Summer Food Service Program Website
- **Revised** Cooks Training & ServSafe Certification Training Registration (*attached*)
- Alaska School Salad Bar Video Contest

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Program changes as a result of USDA Policy Memos are to be implemented immediately. Please file this bulletin for reference, guidance and compliance with the Summer Food Service Program. Feel free to call the Child Nutrition Services office if you need further clarification.

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### USDA Policy Memo

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1. [Summer Food Service Program \(SFSP\) Policy Memorandum #3-99: Issues Relating to Meal Service at Sites](#)

This memo clarifies off-site consumption of foods. Federal regulations require that all children must consume all meals on-site because of potential health hazards and possible program abuse. There is a possibility of children becoming ill by eating perishable items from the meal many hours later and the potential for misuse of foods taken-off site. However to help minimize food waste and provide flexibility, a food item that is part of the vegetable/fruit component such as an apple or similar fruit or vegetable of the meal may be taken off-site for later consumption. The food must have been from the child's own meal or left on a "sharing table" by another child who did not want it. Any other food item that is not from the vegetable/fruit component that is taken off-site for consumption including items from the "sharing table" may be considered non-reimbursable meals. This practice may only be utilized by sponsors that have adequate staffing to properly administer and monitor this provision.

## Additional Topics

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- **Alaska Summer Food Service Program Website:**

<http://www.eed.state.ak.us/tls/cnp/sfsp.html>

The State of Alaska, Department of Education & Early Development, Summer Food Service Program Website has been updated to reflect all of the most current information and resources. Please check out the website to find various resources including Annual SFSP Sponsor Training 2012 with narrations, Forms and Templates to complete your SFSP Application and Summer Food Toolbox resources.

- **Revised Cooks Training & ServSafe Certification**

Attached with this bulletin is our updated *revised* registration form for the upcoming Cooks training and ServSafe Certification training. We had a huge response to the Anchorage training and have maxed out participation for that location, we are now going to have to call some sponsors and request they send only one or two cooks. However being our participation in the Fairbanks and Sitka locations were lower we decided to team up with our NSLP and CACFP program and conduct the trainings at the same time these dates are now Fairbanks May 16-18 and Sitka May 22-24.

**Please note** we had a number of people sign up for the ServeSafe class but not the Cook's training this course is only being offered to those people signed up for both the Cook's training and ServeSafe.

- **Alaska School Salad Bar Video Contest** Alaska Department of Education and Early Development, Child Nutrition Programs, in collaboration with DNR Alaska Farm-to-School and DH&SS Obesity and Prevention Program, sponsored a contest highlighting food service using salad bars. We had three entries-Kiana School, Glacier Valley School, and Delta High School.

Now we need your help to pick a winner! To view and vote for your favorite video go to: <http://www.aksaladbars.blogspot.com/> , and pick your favorite. Voting will end **April 17<sup>th</sup>**.

The winners of this contest will be used to develop training material to promote the use of salad bars in school nutrition programs across the state.

If you have any questions, please feel free to contact Jo Dawson at [jo.dawson@alaska.gov](mailto:jo.dawson@alaska.gov).

### Calendar of Upcoming Events & Deadlines

<b>April 15, 2012</b>	<b>Applications Due for Sponsors Requesting Advance Payments</b>
<b>May 7-11, 2012</b>	<b>Cooks Training &amp; ServSafe Certification: Anchorage</b>
<b>May 16-18, 2012</b>	<b>Cooks Training &amp; ServSafe Certification: Fairbanks</b>
<b>May 22-24, 2012</b>	<b>Cooks Training &amp; ServSafe Certification: Sitka</b>
<b>June 11<sup>th</sup>-15<sup>th</sup>, 2012</b>	<b>SFSP Kickoff Week</b>

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