

Final Rule to Update School Lunches and Breakfasts

Virginia Department of Education
Office of School Nutrition Programs
February 10, 2012



Adapted From USDA Guidance And Presentation



New Meal Pattern 101

- Very broad overview today
- Further guidance, training, and technical assistance forthcoming

Overview

- Background
 - Law Requirements
 - Changes from Proposed Rule
- New Meal Pattern
- Implementation
 - Timeline
- General Provisions
- Meal Components
- Dietary Specifications
- Current Standards vs. Final Rule
- Offer vs. Serve
- Monitoring and Compliance
- Implementation Assistance
- Questions/Comments

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BACKGROUND

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Law Requirements

- Sec. 9
 - National School Lunch Act
 - Meals must reflect the Dietary Guidelines
- Sec. 201
 - Healthy, Hunger-Free Kids Act of 2010
 - Regulations based on recommendations from the Institute of Medicine (IOM)

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Proposed Rule (Jan 2011)

- Title
 - Nutrition Standards in the National School Lunch and School Breakfast Programs (76 FR 2494)
- Published
 - Jan. 13, 2011
- Based on 2009 IOM report, *School Meals: Building Blocks for Healthy Children*
- 133,268 total comments received
 - <http://www.regulations.gov>

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Final Rule (January 2012)

- Title
 - Nutrition Standards in the National School Lunch and School Breakfast Programs (77 FR 4088)
- Published
 - January 26, 2012
- Effective date
 - July 1, 2012

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Significance of this Rule

- School meal programs impact millions of children every day
- Obesity and food insecurity/hunger are dual threats to many of these children
- Rule informed by current nutrition science

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Major Changes from Proposed Rule

- Changes to breakfast phased-in gradually over 3 years
- No meat/meat alternate at breakfast
- Additional year for implementation of sodium target #2
- Students may take smaller portions of fruits and vegetables under Offer versus Serve
- Compliance based on 1-week reviews of menus

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Congressional Action

- Several changes from proposed rule were required as result of Consolidated and Further Continuing Appropriations Act, 2012 (P.L. 112-55)
 - No maximum weekly limit on starchy vegetables (or other vegetable subgroups)
 - Evaluate studies on sodium intake/human health prior to implementing second and final sodium targets
 - Crediting of tomato paste
 - “Whole grain” definition

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NEW MEAL PATTERN

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Final Rule Meal Pattern

	Breakfast Meal Pattern			Lunch Meal Pattern		
	GradesK-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	GradesK-5	Grades6-8	Grades9-12
Meal Pattern	Amount of Food^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{fg}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n, p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					

Reading the Meal Pattern Chart

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	Grades K-5	Grades 6-8	Grades 9-12
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Fruits (cups)^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{e,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{fg}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
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Fruits (cups)^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{e,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{fg}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
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Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
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Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Implementation Timeline

NEW REQUIREMENTS	Implementation (School Year) for NSLP (L) and SBP (B)						
	2012/13	2013/14	2014/15	2015/16	2016/17	2017/18	2022/23
FRUITS COMPONENT							
Offer fruit daily	L						
Fruit quantity increase to 5 cups/week (minimum 1 cup/day)			B				
VEGETABLES COMPONENT							
Offer vegetables subgroups weekly	L						
GRAINS COMPONENT							
Half of grains must be whole grain-rich	L	B					
All grains must be whole-grain rich			L, B				
Offer weekly grains ranges	L	B					
MEATS/MEAT ALTERNATES COMPONENT							
Offer weekly meats/meat alternates ranges (daily min.)	L						
MILK COMPONENT							
Offer only fat-free (unflavored or flavored) and low-fat (unflavored) milk	L, B						
DIETARY SPECIFICATIONS (to be met on average over a week)							
Calorie ranges	L	B					
Saturated fat limit (no change)	L, B						
Sodium Targets ¹ -Target 1 Target 2Final target			L, B			L, B	L, B
Zero grams of trans fat per portion	L	B					
MENU PLANNING							
A single FBMP approach	L	B					
AGE-GRADE GROUPS							
Establish age/grade groups: K-5, 6-8, and 9-12	L	B					
OFFER VS. SERVE							
Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum)	L		B				
MONITORING							
3-year adm. review cycle		L, B					
Conduct weighted nutrient analysis on 1 week of menus	L	B					

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GENERAL PROVISIONS

Menu Planning Approach Changes

- Food-Based Menu Planning approach for all age/grade groups
 - NSLP operators must use FBMP
 - Beginning SY 2012-2013
 - SBP operators must use FBMP
 - Beginning SY 2013-14

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Age/Grade Groups

- Same age/grade groups for NSLP and SBP
 - K-5
 - 6-8
 - 9-12
- In the SBP, the change takes effect in SY 2013-2014 to ease burden on program operators

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Meal Identification

- Identify content of reimbursable meal near or at beginning of serving line(s)
 - School discretion on how to identify these foods
- Assures students do not unintentionally purchase a la carte items

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MEAL COMPONENTS

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Fruits

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Fruits (cups)^{c,d}	5 (1)^e	5 (1)^e	5 (1)^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{e,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^g	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
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Fruits

- Fruits/vegetables separated; two components
- Daily serving at breakfast and lunch
 - At breakfast only, vegetables may be offered in place of fruits
- May select fresh, frozen without added sugar, canned in juice/light syrup, or dried
 - No more than half of fruit offerings may be juice
 - 100% juice only
 - ¼ cup of dried fruit = ½ cup of fruit
 - Refer to Food Buying Guide for crediting

Vegetables

	Breakfast Meal Pattern			Lunch Meal Pattern		
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Red/Orange	0	0	0	0.75	0.75	1.25
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Starchy	0	0	0	0.5	0.5	0.5
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Vegetables

- Daily lunch serving reflects variety over week
- Vegetable subgroup weekly requirements for
 - Dark Green (e.g., broccoli, collard greens)
 - Red/Orange (e.g., carrots, sweet potatoes)
 - Beans/Peas (Legumes) (e.g., kidney beans, lentils, chickpeas)
 - Starchy (e.g., corn, green peas, white potatoes)
 - Other (e.g., onions, green beans, cucumbers)
 - Additional vegetables to meet 5 cup weekly total

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Vegetables (cont'd)

- Variety of preparation methods available
 - Fresh, frozen, and canned products
 - USDA Foods offers a variety of no salt added or lower sodium products
- Changes in crediting of leafy greens
- Foods from the beans/peas (legumes) subgroup may be credited as a vegetable OR a meat alternate

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Grains

	Breakfast Meal Pattern			Lunch Meal Pattern		
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Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{f,g}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
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Grains: Breakfast

- Offer daily and weekly serving ranges of grains at breakfast
 - Phased-in implementation of whole grain-rich
- Schools may substitute meat/meat alternate for grains once daily grains minimum met

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Grains: Lunch

- Schools must offer daily and weekly serving ranges of grains at lunch
 - Maximums and minimums
- Initially, at least half of grains offered during week must be whole grain-rich
- Beginning in SY 2014-15, all grains offered must be whole grain-rich
 - “Whole grain-rich” foods must contain at least 51 percent whole grains

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Criteria for Whole Grain-Rich Foods

- Meet serving size requirements in Grains/Breads Instruction and
- Meet at least one of the following
 - Whole grains per serving must be ≥ 8 grams
 - Product includes FDA's whole grain health claim on its packaging
 - Product ingredient listing lists whole grain first (HUSSC criteria)

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Formulated Grain-Fruit Products

- Cannot be used to meet grain or fruit components at breakfast
- Consist of (1) grain-type products that have grain as the primary ingredient, and (2) grain-fruit type products that have fruit as the primary ingredient
 - Heavily fortified, high in solid fats and added sugars (e.g., fortified pastries)
- Does not apply to granola bars or fortified cereals

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Other Grain Component Issues

- Grain-Based Desserts
 - Only two creditable grain-based desserts allowed at lunch per school week
 - These items are major source of solid fats and added sugars, per DGA 2010
- Cost and Availability Concerns
 - Important to note that many whole grain options available in USDA Foods: brown rice, whole grain pasta, oatmeal, etc.

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Meat/Meat Alternates

	Breakfast Meal Pattern			Lunch Meal Pattern		
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Meal Pattern	Amount of Food^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
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Red/Orange ^f	0	0	0	0.75	0.75	1.25
Beans/Peas (Legumes) ^f	0	0	0	0.5	0.5	0.5
Starchy ^f	0	0	0	0.5	0.5	0.5
Other ^{f,g}	0	0	0	0.5	0.5	0.75
Additional Veg to Reach Total ^h	0	0	0	1	1	1.5
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
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Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					

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Meat/Meat Alternates

- Daily and weekly requirements for lunch only
 - 2 oz eq. daily for students in grades 9-12
 - 1 oz eq. daily for younger students
- Variety of meat/meat alternates encouraged
- Tofu and soy yogurt will be allowable as meat alternate
 - Crediting instruction memo to follow

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Fluid Milk

	Breakfast Meal Pattern			Lunch Meal Pattern		
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Meal Pattern	Amount of Food^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2.5 (0.5)	2.5 (0.5)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3.75 (0.75)	3.75 (0.75)	5 (1)
Dark green ^f	0	0	0	0.5	0.5	0.5
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Other ^{f,g}	0	0	0	0.5	0.5	0.75
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Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups)^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
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Sodium (mg) ^{m,p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{m,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

Fluid Milk

- Allowable milk options include
 - Fat-free (unflavored or flavored)
 - Low-fat (unflavored only)
 - Fat-free or low-fat (lactose-reduced or lactose-free)
- Must offer at least two choices
- Does not alter nutrition standards for milk substitutes (e.g., soy beverages)
- Students *may* decline milk component under OVS
- Milk provisions also apply to children ages 3-4

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DIETARY SPECIFICATIONS

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Four Dietary Specifications

- Weekly average requirements
 - Calories
 - Sodium
 - Saturated fat
- Daily requirement
 - Trans fat

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Calorie Ranges

- Minimum and maximum calorie (kcal) levels
 - Average over course of the week
- Effective SY 2013-14 for SBP
- Effective SY 2012-13 for NSLP

GRADES	LUNCH (kcal)	BREAKFAST (kcal)
K-5	550-650	350-500
6-8	600-700	400-550
9-12	750-850	450-600

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Saturated Fat

- Limit saturated fat
 - Less than 10 percent of total calories
 - Same as current regulatory standard
- No total fat standard

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Sodium Reduction

- Intermediate targets help schools reach final targets
 - Target 1: SY 2014-2015
 - Target 2: SY 2017-2018
 - Final Target: SY 2022-2023

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Sodium Reduction Timeline

Sodium Reduction in Final Rule for Breakfast: Timeline & Amount

Age/ Grade Group	<u>Baseline</u> Current Average Sodium Levels As Offered (mg)	Target 1: Meet by July 1, 2014 (SY 2014-15) (mg)	Target 2: SY 2017-18 (mg)	<u>Final Target:</u> SY 2022-23 (mg)	% Change (Current Levels vs. Final Targets)
K-5	573 (elementary)	≤ 540	≤ 485	≤ 430	-25%
6-8	629 (middle)	≤ 600	≤ 535	≤ 470	-25%
9-12	686 (high)	≤ 640	≤ 570	≤ 500	-27%

Sodium Reduction Timeline

Sodium Reduction in Final Rule for Lunch: Timeline & Amount

Age/ Grade Group	<u>Baseline:</u> Current Average Sodium Levels As Offered (mg)	Target 1: Meet by July 1, 2014 (SY 2014-15) (mg)	Target 2: SY 2017-18 (mg)	<u>Final Target:</u> SY 2022-23 (mg)	% Change (Current Levels vs. Final Targets)
K-5	1,377 (elementary)	≤ 1,230	≤ 935	≤ 640	-54%
6-8	1,520 (middle)	≤ 1,360	≤ 1,035	≤ 710	-53%
9-12	1,588 (high)	≤ 1,420	≤ 1,080	≤ 740	-53%

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Sodium Reduction Efforts

- Procurement specifications and recipes will be modified
- Technical assistance and training resources will be available
- USDA Foods reducing sodium in foods available to schools
 - Already reduced for products such as most cheeses

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Trans Fat

- New trans fat restriction
- Nutrition label or manufacturer's specs must specify zero grams of trans fat per serving (less than 0.5 gram per serving)
 - Begins SY 2013-2014 for SBP
 - Begins SY 2012-2013 for NSLP
- Naturally-occurring trans fat excluded
 - e.g., beef, lamb, dairy products

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TIMELINE OF CHANGES

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SBP Changes Effective SY 2012-2013

- Offer only
 - Fat-free (flavored or unflavored) and
 - Lowfat (1%) (unflavored) milk
- Saturated fat limit <10% calories

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NSLP Changes Effective SY 2012-2013

- Offer fruit daily
- Offer vegetable subgroups weekly
- Half of grains must be whole grain-rich
- Offer weekly grain ranges
- Offer weekly meat/meat alternate ranges
- Offer only
 - Fat-free (flavored or unflavored) and
 - Low-fat 1% (unflavored) milk
- Calorie ranges

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NSLP Changes Effective SY 2012-2013

- Saturated fat limit <10% calories
- Zero grams of trans fat per portion
- A single Food-Based Menu Planning approach
- Establish age/grade groups:
 - K-5, 6-8, 9-12
- Reimbursable meals contain fruit or vegetable
- State Agencies conduct weighted nutrient analysis on 1 week of menus

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SBP Changes Effective SY 2013-2014

- Half of grains must be whole grain-rich
- Offer weekly grain ranges
- Calorie ranges
- Zero grams of trans fat per portion
- Single Food-Based Menu Planning approach
- Establish age/grade groups: K-5, 6-8, 9-12
- 3-year administrative review cycle
- Conduct weighted nutrient analysis on 1 week of menus

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NSLP Changes Effective SY 2013-2014

Only one additional change to
the lunch program takes effect:

3-year administrative review
cycle

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SBP Changes Effective SY 2014-2015

- Fruit quantity to increase to 5 cups/week (minimum 1 cup/day)
- All grains must be whole grain-rich
- Target 1 for average weekly sodium limit
- Reimbursable meals must contain fruit (or vegetable, if using substitution)

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NSLP Changes Effective SY 2014-2015

- All grains must be whole grain-rich
- Target 1 for average weekly sodium limit

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Additional NSLP and SBP Changes

- SY 2017-2018
 - Target 2 sodium restriction
- SY 2022-2023
 - Final Target sodium restriction

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CURRENT STANDARDS VS. THE FINAL RULE

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Comparison Current SBP vs. Final Rule

School Breakfast Program Meal Pattern		
Food Group	Current Requirements K-12	Final Rule Requirements
Fruit	½ cup per day (vegetable substitution allowed)	Beginning SY 2014-15, 1 cup per day (vegetable substitution allowed) <i>Note: Students are allowed to select ½ cup of fruit under OVS.</i>
Grains and Meat/Meat Alternate (M/MA)	2 grains, or 2 meat/meat alternates, or 1 of each per day	Beginning SY 2013-14, min. and weekly grain ranges: Grades K-5: 1 oz eq. min. daily (7-10 oz weekly) Grades 6-8 : 1 oz eq. min. daily (8-10 oz weekly) Grades 9-12 : 1 oz eq. min. daily (9-10 oz weekly) <i>No requirement for separate meat/meat alternate component.</i>

Comparison Current SBP vs. Final Rule

School Breakfast Program Meal Pattern		
Food Group	Current Requirements K-12	Final Rule Requirements
Whole Grains	Encouraged	At least half of the grains must be whole grain-rich beginning July 1, 2013. Beginning July 1, 2014, all grains must be whole grain rich.
Milk	1 cup daily (variety of fat contents allowed; flavor not restricted)	1 cup, must be fat-free (unflavored/flavored) or 1% low fat (unflavored) daily

Comparison Current NSLP vs. Final Rule

Food Group	Current Requirement	Final Rule Requirement
Fruit and Vegetables	½ - ¾ cup of fruit and vegetables combined per day	¼ - 1 cup of vegetables <u>plus</u> ½ -1 cup of fruit per day <i>Students allowed to select ½ cup fruit or vegetable under OVS.</i>
Vegetables	No specifications as to type of vegetable subgroup	Weekly requirement for: dark green; red/orange; beans/peas (legumes); starchy; other (as defined in 2010 DGA)

Comparison Current NSLP vs. Final Rule

Food Group	Current Requirement	Final Rule Requirement
Meat/Meat Alternate (M/MA)	1.5 – 2 oz eq. (daily minimum)	Daily minimum and weekly ranges: Grades K-5: 1 oz eq. min. daily (8-10 oz weekly) Grades 6-8 : 1 oz eq. min. daily (9-10 oz weekly) Grades 9-12 : 2 oz eq. min. daily (10-12 oz weekly)
Grains	8 servings per week (minimum of 1 serving per day)	Daily minimum & weekly ranges: Grades K-5: 1 oz eq. min. daily (8-9 oz weekly) Grades 6-8 : 1 oz eq. min. daily (8-10 oz weekly) Grades 9-12 : 2 oz eq. min. daily (10-12 oz weekly)

Comparison Current NSLP vs. Final Rule

Food Group	Current Requirement	Final Rule Requirement
Whole Grains	Encouraged	At least half of the grains must be whole grain-rich beginning July 1, 2012. Beginning July 1, 2014, all grains must be whole grain rich.
Milk	1 cup daily (variety of fat contents allowed; flavor not restricted)	1 cup, fat-free (unflavored/flavored) or 1% low fat (unflavored) daily

OFFER VERSUS SERVE (OVS)

Offer Versus Serve

- For a reimbursable meal
 - Student must select fruit component OR vegetable component
 - Student may select ½ cup serving under OVS
 - Full component **MUST** be offered to student

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Offer Versus Serve

- Under OVS, student may decline
 - One food item at breakfast
 - If school serves 4 items (i.e., additional grain item or a meat/meat alternate), student may decline one
 - If school serves 3 food items on any given day, student may not decline any
 - Two food components at lunch
 - Same as current OVS in food-based menu planning

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MONITORING AND COMPLIANCE

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Meal Record Reviews

- Administrative review will use records for 1-week meal period
 - No change from current practice
 - Modified from proposed rule (2 weeks worth of menus reviewed) in consideration of increased burden from shortened review cycle

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Ensuring Compliance

- Immediate focus on technical assistance and corrective action
 - USDA assisting with implementation
- Compliance remains expected
 - Immediate fiscal action if a food component is missing (as currently done)

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Ensuring Compliance

- Fiscal action required for unresolved, repeat violations of
 - Vegetable subgroup requirement
 - Milk type requirement
- SAs have discretion to take fiscal action for repeat violations of
 - Food quantity
 - Whole grain requirement
 - Dietary specifications (calories, sodium, saturated fat, trans fat)

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Six Cent Reimbursement Increase

- Provision of HHFKA
- Interim rule published Spring 2012
- Funding available to SFAs October 2012
- Payment system updates may be needed

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Monitoring

- Rule implementation/reimbursement timeline
 - Spring 2012
 - Interim six cent reimbursement provision in administrative review requirements
 - SY 2012-2013
 - Final year of current 5-year review cycle
 - SY 2013-2014
 - 3-year cycle for administrative reviews begins
 - Applies to lunch and breakfast
 - Weighted nutrient analysis
 - SBP Assessment based on phase-in of new requirements

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Concurrent Adoption of Meal Requirements

- Some of new school meal requirements being phased in over several years
 - Designed to reduce operator burden
- Some SFAs may prefer to adopt changes to NSLP and SBP concurrently
 - SFAs must seek permission of States to implement new standards earlier than required (see implementation chart)

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IMPLEMENTATION ASSISTANCE

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Assistance from USDA

- Updates to Food Buying Guide
- Working with National Food Service Management Institute to offer training
- Updating menu planning resources and issuing guidance and technical assistance
 - Child Nutrition Database
 - CN Labeling Program updates re: whole grains
- Offering other support through Team Nutrition and Regional Offices

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State Funding Assistance

- Funding from HHFKA for first 2 years of new meal requirements
 - To assist SAs in implementing new requirements
- Expected increases in State Administrative Expense funding in 2 years
 - Based on increased reimbursement with additional 6 cents

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USDA's Next Steps

- Continue revising technical assistance materials
- Work with State Agencies to facilitate training and implementation
 - March 6th training for States

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QUESTIONS AND COMMENTS

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