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Hello, everyone. Thank you for joining us today and participating in the 2012 Summer Food Service Webinar Series. My name is Emily Buday, and I work in the Office of Strategic Initiatives, Partnerships, and Outreach here at the USDA Food and Nutrition Service. I'm very excited to be here with you all today for the first of our Summer Food Service Program webinars to kick off the 2012 season. We know it's December and we're just getting into winter, but it's in former too early to start talking about next summer and start planning, so we're excited to you with us here today. We have a lot of information to share, but first we're going to cover a few housekeeping items.

So first I'd like to draw your attention to a couple of functions in the tool that we're using today. If you look in the upper right-hand corner of your screen you'll see an icon that looks like three little pieces of paper. By clicking on that, you'll see all the handouts that are available for you to download directly to your computer today. And included in today's handouts are a copy of this PowerPoint presentation, the Summer Food Service Program toolkit in both English and Spanish, the Summer Food Service Program Startup Guide in both English and Spanish, and the state agency contact list. I really encourage everyone to check out those handouts at some point before you leave today's webinar and download these items to your computer. They're really great resources for you. And I'm going to talk a little bit later on about what each of those resources are so you'll have a better understanding of what they are, but just know they're there and available to you.

Towards the middle of your screen, you will see a Q&A tab. We'll be taking general questions over the phone and via this webinar tool at the end of today's presentation. But feel free to type your question into that Q&A tab at any time during today's presentation. We do recommend that you contact your state agency for technical questions or questions really specific to your situation or organization, and we'll talk about why in a little bit during the presentation. But we will be taking general program questions today.

And last, as the operator did mention, we are recording today's session and we'll be posting the recording for you online for on-demand viewing in the near future. So stay on the lookout for that, and you will see the website is there at the bottom of your screen, WWW.SUMMERFOOD.USDA.GOV, and that's where those recordings will be posted. And just a last quick reminder that we're not using any streaming video for today's webinar, so I'd like to ask that you not enable any webcams if you do have them. Thank you for that.

Okay. What will we cover today? By the end of today's presentation, we hope to accomplish three main tasks. First, I'm going to start by giving you an overview of the Summer Food Service Program. Our SFSP 101 is really meant to give you a broad overview of the program. We're really not going to get into the nitty-gritty of the program since this webinar is for a national audience. We're not including any state-specific information but more the national program information.

Second, we're going to touch on some promising practices and outreach tips. We are going to review those and, hopefully, give you some good ideas and direct you on where to go for some more information. And third, I will be talking about some of the resources that USDA has to offer. In order to help make next summer the best summer yet for the Food Service Program. And then as we mentioned, we'll be going into Q&A, so we'll open up the floor to hear from you and answer some of your questions.

So first, let's actually start with a quick poll. "Have you or your organization work with the Summer Food Service Program previously?" So let me open this poll here. So there is the poll, and if you wouldn't mind, please take a moment to answer this question, so we have an understanding of who is the audience today, who is joining us. You'll see there are three choices for answers, "Yes," "No," and "Unsure." That "Unsure" answer is really there just because you may have a Summer Program, you may serve food, you might not know if your program is actually part of the Summer Food Service Program, so that's okay too. We just kind of want to see who is with us. So, thank you, it looks like most people have not worked with the Summer Food Service Program before, and then there's still a handful that have and a few that aren't sure. So that's fine. We've got a nice little variety here with us.

I'll go ahead back. Thank you for taking the time to answer that poll. Okay. So explained in the simplest terms, the Summer Food Service Program is a federally-funded state-administered program that provides

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free nutrition meals to children in low income areas. The USDA Food and Nutrition Service funds the program at the federal level, and state agencies then task that reimbursement on to program sponsors. So in most states, the state agency responsible for the program is going to be your Department of Education, but it might be the Department of agriculture or a different department like Health and Human Services in some states. So the contact information that I talked about in the handout section of the webinar tool will point to the correct contact in your state, so it does vary state by state.

And this program operates in schools not in session, typically the end of the school year, late May, early June, until school resumes, usually late August or early September, depending on where you are. And, again, these dates vary widely across the country depending on when your school lets out for summer and starts again in the fall.

So the program benefits: First and foremost, the Summer Food Service Program helps to make sure children get the nutritious food they need during the summer. Many children from low-income families rely on school meals during the school year and no longer have access to those meals in the summer. So the summer meals replace those meals for kids who might have otherwise have access to enough food. And kids really only ones that rely on school meals during the school year when students eat school breakfast and school lunch it helps parents also to stretch their family's school dollar. Summer meals can do the same thing, two meals a day for five days really adds up and sets parents' worries their needs on how think children might eat breakfast or lunch now that the schools may not be providing those meals.

And last, we'll hear a little bit more on this again later, but summer meals offer -- sites offer activities for children. We've all heard of the summer slump where students lose some of what they learn during the school year, and, you know, during that summer vacation, but activities at summer food sites can really help keep kids mentally engage and ready to learn once the school year starts up again.

Okay. So for everybody to know, there are three major players in the Summer Food Service Program; state agencies, sponsors, and sites. I'm going to go ahead and explain each of these roles in detail but I just want to make sure everybody has an understanding that there are states, sponsors, and sites, so those are the three main layers. So first we'll start with states.

State agencies are responsible for all administrative requirements of the program. To participate in the Summer Food Service Program, sponsors must sign an agreement with their respective state agency. The agreement sets forth the responsibilities of the state and sponsor, so the state agency is really your go-to contact. They're the ones you need to go to if you're interested in working with this program as a sponsor or a site, and they're always going to be your best bet for a contact if you have questions about the program. This is because, again, every state is different. So to get the most precise information, you need to work with your respective state agency.

The state is also responsible for providing training and technical assistance to all sponsors, and states really want their sponsors to succeed, so they're going to really take every step necessary to assist both new and experienced sponsors. State agencies are also responsible for monitoring and operating the participating sponsoring organizations, and states may provide sponsors start-up costs and advances before the Summer Food Service Program season begins if that's something that is needed and can be worked out.

Okay. Moving on to sponsors: So sponsors are really the bread and butter of this program, and they're responsible for a wide range of functions. First, the sponsor is the one that's going to accept the financial and the administrative responsibility for the program. Second, they also manage the food service. This means the sponsor must have a food preparation facility or the capability to oversee a food service management contract, one or the other. So sponsors also are the ones that will be training the site personnel, arrange for meals at each site and make sure that the meals meet the USDA nutrition standards to provide kids with healthy food. They will supervise and monitor the operations at each feeding site, assure all the paperwork is completed accurately and in a timely manner, and they are the ones that submit the claim to the state agency for the reimbursement. And remember that last line, the

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state agency will train the sponsor, the sponsor will understand how, you know, to go about doing all of these things. So there is a lot of guidance there.

And then we have the actual site, so this is where the kids go to receive the meals. A feeding site can be located in a number of places, indoors and out of doors. Sites could be located in parks, at swimming pools, community and recreation centers, church, playgrounds, housing projects, camps, both residential and non-residential, schools, migrant centers, libraries, or just about anywhere where kids can come together to eat. And as I just said, all these places are potential sites. The process for opening a feeding site is a little bit more complicated than that, so we'll talk a little bit about more sites.

So types of sites: Determining eligibility for sites and the kids that eat there can be a little bit complicated, but I'm going to give you the two most common examples here. So the first is an open site. These sites serve meals free to all children 18 years of age or younger. And for a site to be opened, the site must be located in a school attendance area where 50% or more of the children are eligible for those free or reduced-priced meals during the school year. That 50% criteria is based upon school data or census data, and, again, your state agency can provide substantial technical assistance in making these determinations. So that's one of the most common types of sites.

And the second is an enrolled site. So for an enrolled site, at least 50% of the enrolled children at site must be eligible for free or reduced-price school meals. You can determine this by looking at school or census data or by collecting household income applications. There are other types of sites as well. Again, these are just the two most common, and you can always work with your state agency to see what type of site will best fit your needs.

Okay. So sites are typically run by staff and volunteers, and as supervisor, you must attend training before the site opens. The training will give you the information, all the information that you need to know about; for example, the types of meals you will serve and how to serve them properly, how to count the meals you serve, how to maintain local security, safety, health and sanitary standards; and then how to complete accurate records. This training is provided to you by your sponsors. So, again, the state agency trains the sponsors, the sponsors will train the site, or the site supervisor and personnel. It may seem like there are numerous components involved, but the system is set, you know, to really ensure the training and guidance they need to successfully run the program.

Now after you complete your training, when the food service program begins at the site, you are responsible to order and receive the meals from your sponsor, ensure the proper number of complete meals are delivered, ensure the correct number of complete meals are safely served to children 18 years old or younger. You must also ensure the children eat meals there at the site. It's a congregate meal, they have to eat the meals there at the site; that you do not discriminate against any children; and you, then, are required to prepare and complete the accurate records of deliveries, meal counts, and other paperwork, which determines how much reimbursement your sponsor gets paid.

So sponsors are paid a set amount for each reimbursable meal served. They are reimbursed according to the daily records that you as the site keep that account for all categories of the meals you serve. So your records are the sole basis for reporting the number of meals that's served, so it's really important to keep good records so your sponsor is reimbursed for those meals.

And while we are on the topic of reimbursement, here is a quick slide on the reimbursement rates. Reimbursement rates are adjusted each year. Here you can see the reimbursement rates for the summer 2011. Rates may change for 2012, but you can find that out on our website. You will see there are two columns here for each meal because the rate is a bit higher for sites that are in rural areas and for sites that prep their own meals. The reimbursement can actually be used to cover both operating and administrative costs of conducting this program. So some of those typical operating costs might include the cost of food, food supplies, such as paper bags and napkins, the cost of labor to prepare and serve the meals and supervise the children. While some of your administrative costs, which is also allowable in that reimbursement, would be associated with the cost of doing paperwork, training staff, and the monitoring of sites. So the reimbursement supports the non-profit food service, and sponsors use the

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money for all of the above, and also to enhance the food service with better quality food that children will want to eat.

Okay. So let's talk about some promising practices for a few minutes and hit on some highlights of having successful programs. So although I'm here at the federal level and we're a bit removed from the action of summer sites, we often have the opportunity to speak with sponsors and state agencies about their best practices, and I want to share some of those tips that we've learned here with you today.

So first of all, the most successful summer programs offer activities for kids. Kids are much more likely to come out for a meal when there is an activity to keep them there. And these activities can include anything from sports, tutoring, arts and crafts, to more creative activities with community partners. We've heard of a lot of many sport tournaments like basketball tournaments or putting on plays, learning about new cultures and creative ways, through reading or plays or cooking. There's really a lot of ideas out there, and there are many types of activities that will draw kids to your site so just be creative.

Developing partnerships with other community organizations is often key to being able to offer some of those great activities. One of the most innovative activity partnerships we've heard about recently is where a local credit union offered kid and teen friendly financial lessons on how to open a bank account, how to balance a checkbook, and how to handle saves. To kids at that summer food site, it was a great activity and lesson, especially for some of the older kids. But, again, there's a lot of ideas out there, so be creative with other partnerships and use volunteers. Partners and volunteers can really help you make your program successful, so think of what you need to make your program better, stronger, more successful, or even just operate, and then think of who in your community might be able to partner with you to make that happen.

Then there's always the good old fashion outreach and making your site visible to people know where to go and feel comfortable going there. Nothing really beats getting out there and walking those neighborhoods you're trying to serve, hanging the door hangers with site information, hanging signs, handing our flyers. All the technology in the world really can't replace having a conversation or posting signs about where kids can go to get summer meals.

You can see from the photo on the slide there is a big "Kids eat free" sign. That is sure to draw some attention and let people know that, "Hey, here is my program and we're feeding kids here for free." And this photo is actually one of the summer contest finalist photos, and I'll talk about the contest in just a moment, but I just wanted to point that out while we're on this slide. Then we have the FNS outreach toolkit that has a lot of other suggestions and templates for outreach, and I'm going to talk about that and show you that again shortly.

And then lastly, you know, something of a newer trend in summer outreach is that many organizations are using 211, the social services hotline, to advertise summer site locations, as well as the National Hunger Hotline. For 211 this is really a great idea. It takes a bit of coordination with your local provider. It works in different ways but ultimately either the sponsor-share site, location data with 211 for the area, or the state agency shares this statewide information with your 211. But if you have 211 in your area it's worth checking out.

And the National Hunger Hotline is available on the national level, and we strongly encourage states and sponsors and sites to make sure you have all of your open-site information there. This is free for you to use, so take advantage of it. Use it to help, you know, people in your community find your open site. You see the phone numbers for the hotlines on the slide. One is in English, one is for Spanish, and there's more information on the National Hunger Hotline on our website, including the template that you can use to send your open site information to the hotline staff and load into their directory.

Okay. So I did just briefly mention the summer contest, but let's talk about it a little bit more. So this past summer we had a Summer Food Service Program story and photo contest to try to help collect and share some promising practices from around the country in areas where we're often asked for some success stories. This contest, the categories were reaching older children, recruiting and utilizing volunteers,

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successful programs in rural areas. That's sort of a catch-all if you will, with the category of most creative. And, again, we did this to gather these stories from all over and create a place where you can go to check out some success stories in these often requested areas and topics. So the top four from each category are posted on our website, and they are excellent. If you are looking to see how others in a rural area might be able to make this program successful, read those stories, get some ideas, and know that it is possible.

We are also in the midst of recording the finalists and winner stories in their own words, so you can hear directly from those organizations on who they are, what they're doing, any challenges they faced, how they over came those challenges, then their tips and suggestions for you. We hope to have those posted in early 2012. But the photos you see on the slide are some of our finalists and winners. From the left to right there is the Boys and Girls clubs of Aida County in reaching older children; Schenectady Inner City Ministry, and a nice photo there of their older -- excuse me -- of their volunteers. And the photo on the right was one of our rural success stories from food for people out in California, and you can see their story included a very creative and successful partnership with UPS. Again, think outside the box with who in your community might be able to help you and partner with you to make your program successful. And then just to point out, a lot of our photos in today's presentations are from other contest finalists and winners, so I hope you have enjoyed those as well.

But, again, go to the website and check out these stories on all of these successful programs, and the website is there for you. It's a little bit long, WWW.FNS.USDA.GOV/CND/SUMMER/CONTEST. That will take you directly to the contest page. But you can always just go to the main Summer Food Service Program website, which is just WWW.SUMMERFOOD.USDA.GOV.

Okay. Moving right along, we're going to highlight some of the other USDA resources available to you. So the first place to turn when looking for some of these tips and resources is the USDA Summer Food Service Program website, which I just mentioned. It's the WWW.SUMMERFOOD.USDA.GOV. It's showing there at the top of the screen. And I want to give you just a little tour of what's available on this site. I really just can't stress it enough. The best thing for you to do is visit it and see it for yourself. This way you can look through everything available, take your time going through it, and just really sort of dive into the resources that are here for you. But, again, I'm going to give you just a quick tour now.

So this is the Summer Food Service Program homepage on the food nutrition website. You will see at the top of the page the highlight is the intro webinars, so if you click on that you'll see the full schedule of our Summer Food Service Program introduction webinars, which you are joining the first of today. Below that is some information on how you can get involved, either finding meals for kids, becoming a sponsor or site, and below that, which you actually can't see on this slide, is about volunteering. And then the "See Also" tab on the right-hand side holds all the other information that you're going to need. You'll see that I'm actually pointing out three links from this area; the state agency contacts, outreach materials, and the summer contest.

So we're going to start with the summer contest. And if you click on that link you will go to this page, our summer contest page. So you will see all the different categories, and within each category, the winner and the finalists. If you click on their title you can read their story and see their pictures, so this is where I suggest you go to read some of these success stories and promising practices. The stories are really only about a page long. They're a quick read and they should hopefully give you some really good ideas.

Okay. So back to the home page and looking, again, on the right-hand side, you will see those links that I'm pointing out. Now we're going to click on the "How to do community outreach for SFSP" link, which is where you will find our outreach material. So this slide is showing you a screen shot of our outreach materials page for the Summer Food Service Program. First off, you see the National Hunger Hot line where you can register your site. So anyone who calls the National Hunger Hotline can be given your open site information.

The template is there for you as well. The volunteer portals, which you see there, it's pointed out on the left, that's where you can go to post to your volunteer opportunities and help you find some volunteers for

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you summer program. Webinars and webcasts, this will show you all the future webinars, as well as all the recordings. The start-up guide, this has all the information that we've covered today and a lot more. Again, that's available for you to download from today's webinar. And the outreach toolkit, so the tool kit lives here, which you can also find in the handout section of the webinar tool that I just described. Again, it's available in both English and Spanish. There are also some brochures and door hanger templates on the site as well, but these were sort of the major things I wanted to point out for you. But whenever we have new outreach sources, you'll find it here on this page.

But now I'm going to take just a moment to show you what that tool kit looks like. So this is the outreach toolkit. And since you have it available to you, I won't take too much time actually going through it. I just want to point out what you will find there and hopefully entice you to take a look. You will see it's divided into chapters. The chapters are, "What is outreach," "Outreach to families and children," "Outreach to media," and "Outreach to community organizations." Within each chapter you're going to find templates for various outreach materials like calendars, letters to parents for schools to send home, flyers to reach kids, additional door hangers, certificates, checklists. There's also samples of news releases, a letter to the editor, program fact sheets, and much, much more. So there's a lot there. This is an excellent resource as well, you know, and as you get started thinking about the types of outreach you want to do to promote your program, it's really great for you to have a look at. And, again, it's on our website or you can download it directly from today's tool.

Okay. Back to that home page one more time. The state agency contacts: So here is the link that will take you to see who your state agency contact is, depending on the FNS Child Nutrition Program. But, again, we've also uploaded a handout that you can download directly of the webinar tool of your state agency contacts. Plus, if you click on that link you will see the website that has all of the child and nutrition contacts by state agency. So, again, you'd want to scroll down, find your state agency, and ensure that it has the SFSP I-connect to it. But, again, feel free to download the state contact list and the handout tab as well. Either way, that should direct you to who your state agency contact is.

And I mentioned the fact that the Summer Food Service Program is a great way to help kids get not only a meal but a nutritious meal. FNS has resources to help sponsors plan healthy meals within the healthy meals resource system. The screen that you see now can be found through the Team Nutrition section of the FNS website. You'll find recipes, meal planners, and many tips for creating healthy meals for kids all summer long. So check out the site by visiting the website you see on your screen, which is WWW.TEAMNUTRITION.USDA.GOV And I certainly don't want to limit you to only going to USDA for resources, although we do have a lot of great resources, and I'm only going to spend time going through those USDA resources -- excuse me, USDA resources, but there really are a lot of other great tools and resources out there for you.

I know FRAC, or the Food Research Action Center, has some excellent summer resources as well. You can check those out by going to WWW.FRAC.ORG. Your state agency may also have a lot of great resources on the state website, so you can always check to see there as well. Some states do have online applications, not all but a few do. But if you want to check out your state agency website and see what they have additional, that might help you get started.

Okay. So you've now heard the basics, so here is our pitch. We really need your help. As you have probably heard and know, the Summer Food Service Program is actually extremely underutilized. There are over 22-million children in the country taking advantage of the free and reduce-priced meals during the school year, but only, you know, roughly 3-million children eat meals provided either by the Summer Food Service Program or school meals during the summer. So there are lots of low-income children out there are just not getting the food they need during the summer. We need more sponsors and sites. This is particularly essential in rural area. The problem with low participation is especially critically in rural areas where transportation issues can really make it difficult to get food to the kids and kids to the food. So we need your help reaching these kids.

The reimbursement rate for the Summer Food Service Program is actually higher for rural areas to try to help the additional cost of reaching kids in rural areas. But we need your help doing a better job reaching

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those kids. We also know it's easier to reach younger kids, so we especially need help with targeting middle school and high school kids. We are dedicated to improving the access to the program, but we know success happens at the local level with this program. And we regardless of your location, there is really a good chance that kids in your community would benefit from better access to the program. We need new sponsoring organizations that will put a program together to, you know, feed hungry children, as well as, obviously, always needing more sites. So if your organization has never run the program before or, you know, you're interested, please contact your state agency, find out who the sponsors of the program may already be in your community, and offer to come onboard as a site under their program. Or you can start off by volunteering or helping sites that are currently operating. There are opportunities for everyone to be involved.

Okay. We'd love to take another quick poll. "Do you think your organization will be involved this summer in any way in the Summer Food Service Program?" Let's see if I inspired anybody? Let me open up this poll for you. All right. If you don't mind, just take a second to let us know. Again, your choices are "Yes," "No," and "Unsure." It looks like our initial response is a lot are saying, "Yes," which is excellent. Again, we'd love to have more sponsor, more sites, more volunteers. All right. So it looks like the vast majority are saying, yes, that in some way, shape, or form, you are planning on being involved, so that's wonderful. Thank you very much.

Let's just jump back to the presentation. All right. So questions, as I mentioned, we are going take your general questions today. If you do have more technical or detailed questions or anything that's really specific to your situation or organization, your best bet is to always reach out to your state agency, which is what we'll tell you. Again, state policy, procedures, requirements all do vary by state, so they're going to be your first resource. But that being said, we are here and would love to try to answer your general questions, so please feel free to type your question into the webinar tool or press "**1" on your phone, record your name clearly, and we'll have the operator open your line. You know, we also want to hear from you. If you have any success stories or promising practices or any other tip that is you want to share with others that, you know, it may be helpful for them to hear as well.

And with me today, I have Miss Tamika Munz PHJ from our Child Nutrition Program team here at FNS to help answer some of your questions. So with that, I'd like to ask the operator if you want to give your scripting and see if there's any questions on the line.

Thank you, if you would like to ask a question over the phone, please press "**" then "1." You will be prompted to record your first and last names. To withdraw your request, you may then press "**2." Once again, for any questions over the phone, it is "**" then "1." One moment, please, while we wait for our first question.

Okay. Great. And while we're waiting, let's go ahead and jump to the webinar tool, because we do have a couple questions that have come in this way. The first question is from Jerrod. "I cannot access the handouts for download. Where else online can I access the documents?" Okay. So the toolkit and the Startup Guide and the state agency contact, those are all available on our website, WWW.SUMMERFOOD.USDA.GOV. You can download all of those. Today's presentation will be posted under the webinars and webcasts. It's not there yet. If you'd like it sooner rather than later, you can always just reply to your confirmation e-mail. That e-mail was sent from me, so you can just send a note back to me and request that presentation, and I will send that to you as well. But everything is available on the website.

All right. Let's go ahead and take the next question from Lisa, "Are the workers at the actual site paid staff or volunteers?" I'm going to turn that over to Tamika.

Hi. Those could be either. You know, certainly you'll have limited resources, so if you can get volunteers that's great. But they can also be paid staff if you have the resources.

Great, thanks, Tamika. Let's take a break from the webinar. Michele, do we have any questions on the phone line?

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Yes. Deborah Braxton, your line is open.

Hi, Deborah.

Thank you. Hi I enjoyed the webinar. My question is, you said that you need sites in the rural areas. Do they have to meet the criteria? Do they have to be in a school zone where the schools receive at least 50% free lunch?

Well first for an open site, any site that's going to be an open site would need to be in an area where 50% or more of the children do receive that free reduced-price meals from their school, and that can be school data or census data. There are other site opportunities. As I mentioned earlier, there's also the enrolled sites where if you're going to be enrolling kids into your program, if 50% or more of those kids meet the criteria, then your site can also be an enrolled site via the enrolled children. Tamika, do you have anything to add to that? Yeah, does that answer your question?

Yes, it certainly does. Thank you very much.

You're welcome. Okay. Let's jump back and take a question from the webinar tool. The next question that came in, "What is the deadline to apply for the Summer Food Service Program this year?" That is an excellent question and something I actually should have talked about in the presentation. But application deadlines are another thing that actually vary from state to state. So, again, you need to contact your state agency to get this information. I will say it is not too early to contact your state. Applications are due anywhere from March to May, sometimes June. But the sooner you start the process the better. And, again, applications are actually going to be done earlier for sponsors than sites, so if you want to be a sponsor, really start connecting with your state now. But, again, you know, there's no harm for sites to start contacting your state. So, again, just check with your state to see when the deadline is for your state.

Okay. Operator, any questions on the line?

Once again, please press "*1" for you question. One moment. There are no questions over the phone.

Okay. We've actually had a couple more that have come in, so let me go through these on the webinar tool. The next question, "Do sponsors prepare and cook all of the food?" Great question, and the answer is, not necessarily. Sponsors may choose to be responsible for preparing and cooking the meals, in which case they would receive that higher reimbursement rate. But the other option is for sponsors to high a food service management company or a vendor to prepare and deliver the meals instead. So there are some options there.

And let's see, sort of along the same line, so let's jump to this question. "Do you have to have a certified kitchen to prep your meals?" The answer to that is actually sponsors and sites just need to meet the health and safety requirements of the state and local level, so, again, contact your state to determine, you know, what the specific requirements are of your state and just know that you will have to meet those health and safety requirements.

Okay. Let's see, the next question is from Ginger. We have heard rumor that all summer feeding sites must have an inclement weather location. When feeding at parks, trailer parks, and apartment complexes, this may not be possible. In Texas this past summer, hungry children arrived to get food but weren't willing to sit in 109-degree weather to eat it. Okay.

So we don't have a federal requirement that does have an inclement weather provision. But, you know, your state may have that, but you should definitely contact your state agency to inquire about that. Okay.

So thanks, Ginger. Operator, do we have any other questions on the line.

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Yes. Jerrod Smith, your line is open.

Hello. This is regarding the types of sites when you were speaking about open and enrolled. So for the open meals for children because of the area 50% received free or reduced lunch while in school, where can I find the information on that to see if the area that I live in, the students who go there actually, you know, 50%, 60%, 70%, whatever the case may be, where can I find that information?

You can actually use either school data or census data. So, you know, your school should have that information because they're the ones that track their National School Lunch Program and School Breakfast Program. Or you can use census data for your area. But, again, if you need help and need some further direction, your state agency can help direct you on how to get that information as well. But, again, you can use either school or census data for this program.

Thank you.

Sure. And actually Tamika wants to go back and talk about a previous answer.

Okay. So, Ginger, that rumor you were talking about was a waiver that, and I think maybe Texas was the reason for that. But it was a waiver that expired September 30th. So stay tuned. If you check on – if you go to our page you can stay up to date on all these policy memos. But that was a waiver that has expired, but I don't know what will happen with this summer.

Great. Thanks, Tamika, for that update. Okay. So let's see. Let's take one more question from the webinar tool before we jump back to the phone lines and see if anybody else is on the phone lines. "Have there been changes to the Summer Food Service Program since the Health and Hunger-Free Kids Act?" Yeah, great question. There were actually a few. Most notably, for this audience, I would say is that the schools are actually now required to help sponsors get the word out to families about sites. You know, this should make it a lot easier for sponsors to reach as many families in the community as possible. So that's a great thing.

Also, operating agreements are now permanent in the Summer Food Service Program, so you don't have to go through the full application process each year. And then private, non-profit sponsors are now subject to the same limits as other sponsors, which is 200 sites and no more than a total daily attendance of 50,000 children. But that school outreach is probably one of the biggest changes for everybody that is with us today, which is great. So basically your local school should help you with your outreach efforts. Okay. Let's jump back to the phone line. Michelle, do we have any questions on the line?

Once again, that's *, then "1." One moment. We have no further questions.

Okay. We'll go back to the webinar tool. The question is from Amy and Scott. "Is there a commodity food program available in the summer foods, or do all foods have to be purchased commercially?"

Yes, there are commodities available for certain SFSP sponsors, and your state agency will provide information about currently available commodities to all eligible sponsors.

Okay. Thanks, Tamika and it looks like we have one more question that is coming through the – well, a few more. So hold on, let me address this one first. "Is the Summer Food Service Program the same as Seamless Summer Feeding?" No. So, good question. Seamless Summer is an option for schools that operate the National School Lunch Program to provide a more streamlined approach to feeding kids during the summer. So meals and snacks are reimbursed through this program at the National School Lunch Program and the School Breakfast free rates. So if you are a school, you're actually able to choose if you want to operate either the Summer Food Service Program or the Seamless Summer program depending on your preference. So which program to choose, it's going to depend on you.

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Again, the Summer Food Service Program reimbursement rates are a bit higher, but Seamless Summer offers the simpler enrollment and paperwork requirements. So it would really be whichever program is going to be easier for your school and which would make more sense to you. Okay. The next question from Rachel, "Can you share any information about finding healthy vendors?"

Well we don't keep information about vendors here. But we definitely encourage you to contact your state agency who could be a good resource for you in finding vendors in your state.

Yeah, and, actually along those lines, if your state agency can't direct you to finding some vendors, they could always tell you who some other sponsors in the area are and those sponsors might have some information on vendors as well. So definitely ask more at the local level. All right. Another question from Amy and Scott: "What about parents who bring their children to a site, can they eat for free?"

No, those parents would not be eligible. This program is for children.

But, along those lines, I will say I have heard of some programs out there that work with other programs or find other ways to perhaps feed those parents. So it's not that the parents wouldn't be able to eat for free if you were able to fund it another way. They're not able to eat for free under this program. And as long as you keep your paperwork and records straight, you may be able to find another way to make that happen. Again, that might just be some other creative partnerships out there, so certainly look into that. All right. Any questions in the phone lines?

Once again, it's *, then 1. One moment. We have no further questions.

Okay. And that looks like that addressed all the questions in our webinar tool as well. So those are some great questions. Thank you to everybody who asked your question. And, again, if you have additional questions, again, reach out to your state agencies, start working with them, and they'll be able to answer some more of your, you know, detailed, technical questions as well.

So moving on here, we've got a couple more things to talk about just before we conclude. I do want to let you know that FNS has launched a new webpage for partners and for anyone really. It's the "Get Involved" webpage. It's full of tools for your organization to use to improve your outreach efforts for food help program like SNAP, Summer Food, the Child and Adult Care Food Program, At-Risk After School Meals, and more. So when you visit the website showing on your screen, WWW.FNS.USDA.GOV/OUTREACH, you'll actually see this page sort of that you're looking at here and discover how your organization or you as an individual can really dive into FNS outreach. So this is just broader than just summer, it involves all of our programs. So I wanted to let you know that it's here, it's new, and it's available to you.

Stay connected with FNS, I just wanted to share with you some of our social media sites so you can stay connected with us. We have a Make Commitment to End Childhood Hunger, FNS E-Updates. We're on Twitter. There's USDA Blog and USDA on Facebook. So I just wanted to bring all those items to your attention. And that's really it for today.

I really just want to thank everybody for participating today. I really hope you found this session to be informative and beneficial. I hope you're inspired to take the next step and contact your state agency and see how, you know, you can be involved in the summer 2012 and help make a difference in the lives of children in your communities and start working with the Summer Food Service Program. So thank you everybody, again, and have a wonderful day.