



SUMMER TIMES

A Newsletter for SFSP Sponsors in Indiana

July 2014

This email is to provide sponsors with updated and helpful information on the Summer Food Service Program in the State of Indiana.

If you would like to submit pictures from your summer food service program, we would love to share them in our August newsletter! Email pictures with a description to Tina Skinner tskinner@doe.in.gov or Gretchen Pentzer gpentzer@doe.in.gov.

Are you a CACFP at-risk supper provider or have questions about the program?

Many SFSP sponsors also sponsor afterschool meals through the Child and Adult Care Food Program (CACFP). In an effort to ensure everyone understands the opportunity to serve free meals this fall, this webinar will share best practices, resources and information about making the transition to CACFP this fall. CACFP At-risk Afterschool Meals can help provide kids with critical meals after the school day ends, over the weekends, and during their school holiday breaks. And there are several benefits to sponsors of both summer and afterschool meals that can strengthen all the Child Nutrition programs.

Join FRAC, Share Our Strength and USDA to learn more about the afterschool meal program on the webinar “Serving Children Year-Round: Afterschool Meals 101 for Summer Meal Sponsors” on Tuesday, July 29th at 2pm EST. This is exclusively for summer sponsors considering the program.

Register for the webinar

Serving Children Year-Round: Afterschool Meals 101 for Summer Meal Sponsors

July 29, 2014, 2:00 PM eastern

Register here: <https://frac.peachnewmedia.com/store/seminar/seminar.php?seminar=28476>

Presenters:

- Jillien Meier, Share Our Strength
- Tamiaka Muns, Food and Nutrition Service USDA
- Kate Sims, FRAC

Jointly presented by FRAC and:



Preparing for an SFSP Administrative Review

Your field consultant will schedule your review with you, but here is the list of documentation that she will need for your review.

- Site approval and information sheet for each site
 - Publicity release
 - Sponsor/Site agreement forms
 - Documentation of training which includes topics, attendees and dates
 - Health department report
 - Meal Count Sheets for each day in operation
 - Proof that meals are being counted properly and categorized correctly (i.e. second meals and adult meals)
 - Count of how many meals were prepared and how many are left over for each day
 - Inventory records and controls
 - Delivery receipts (from food vendors)
 - Payroll records
 - Purchase invoices
 - Site visit records, including Racial/Ethnic forms for each site (as performed by site monitors)
 - Menu records
 - Bank statements (including statements from months the program is not in operation)
 - Bid procedures or informal quotes of major food purchases
 - USDA commodities records (if applicable)
 - Food Service Management Company agreement (if applicable)
 - Records from the previous 3 years of operation (If applicable)
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Spot light on Kokomo Community Schools

Site: Garden Square Apartments, Kokomo Housing Authority

What makes the site unique: Garden Square Apartments are under the control of the local housing authority. Residents there must work a certain number of volunteer hours each month. Kokomo Schools sends one employee to maintain meal counts and monitor food safety and uses trained resident volunteers to serve the meals to the children. The volunteers can count their meal service hours toward their volunteer hours for the housing authority.

We asked the following questions from the local stakeholders:

Jack Lazar, Food Service Director at Kokomo Schools:

How did Garden Square become one of your sites?

We were fortunate to partner with the Kokomo Housing Authority and Garden Square Apartments. The children at Garden Square Apartments attend school at Kokomo Schools.

What is the typical participation on a day?

On average we feed around fifty children a day.

What is the biggest positive you see from the kids at the apartment complex?

The excitement about all the available programs to the children. The children are impacted in a positive way through the Summer Food Service Program, along with the programs that are offered through the Kokomo Housing Authority and the Kokomo Parks Department.

Angie Sanders, Kokomo Housing Authority:

How does the Summer Food Service Program benefit your residents?

It provides a meal that the children may not otherwise receive. Summer can be long if you are food insecure. I think it is a wonderful program.

Have you noticed any changes since implementing the Summer Food Service Program?

Garden Square is the place to be. It is always busy. Kokomo Parks and Recreation, in addition to the homework club, provide activities for when the children are finished eating. These are educational programs that keep the students learning all summer long.

Shanae David, Resident Volunteer:

Why did you choose the summer food service program as your option for volunteer service hours?

I was afraid that if I didn't sign up that the kids wouldn't get fed. I knew that I would be here every day.

What do you like most about the program?

That I am able to be a positive role model for the kids and provide them with something they need.



Kokomo Schools Employee and site supervisor, Laurie Barker and Garden Square resident volunteer, Shanae David

Thanks to Kokomo Community Schools for sharing this story. This site is operating in the true spirit of SFSP!



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