Food Safety Takes the Front Seat

Summer weather in Indiana can be unpredictable. As a result, sponsors must continue to pay close attention to potential food safety issues. Our field staff have witnessed firsthand sponsors struggling to follow and document their food safety procedures. It is the responsibility of each sponsor to adequately train their kitchen and site staff and/or volunteers to understand and fully comply with all the local health and food safety standards and maintain adequate daily documentation to demonstrate compliance.

Potentially hazardous foods require hot or cold holding and in turn sponsors must take AND RECORD food temperatures at appropriate times. Such times include final cooking temperature and cold/hot holding temperatures prior to serving, during service if serving times exceed 2 hours, and again at the end of service if the sponsor intends to re-serve the product another time. As a reminder, the minimum hot holding temperature is 135°F and maximum cold holding temperature is 41°F. Corrective action must be documented in writing if foods are found out of the allowable temperature range.

Records of food temperatures must be maintained as required program documentation. Failure to take and record temperatures is a program finding. Food temperatures may be recorded in a variety of places such as temperature charts, menus, or production records but in order to prove that food is safe sponsors must record the temperatures. See a sample temperature chart, sample cold and hot holding standard operating procedures, and sample re-heating operating procedure.

Any specific questions concerning food safety should be addressed to your local health department!
Planning for Inclement Weather Days

All sponsors of outdoor sites are required to have a contingency plan in place in case of inclement weather. It must be clearly stated on the site application in the CNPweb and communicated appropriately at a site level.

The sponsors’ plan could include:

- Partnering with a local community organization to use a nearby indoor space as an alternative site
- Arranging tents for hot or rainy days as shelter
- Notifying summer meal participants of any alternative site arrangements or meal cancellations during poor weather conditions

In addition, the Non-Congregate Feeding Option for Outdoor Sites Experiencing Excessive Heat remains in place in 2018 https://www.fns.usda.gov/demonstration-project-non-congregate-feeding-outdoor-summer-meal-sites-experiencing-excessive-heat-q

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Nutrition Education Does not Have to be Complicated

A good practice for summer feeding sites is to create simple activities to engage children in conversation about healthy foods and lifestyles. In addition, incorporating such activities into the SFSP will score sponsors some additional points in the annual Turnip the Beet competition later this fall.

Some examples of activities include:

- Use the Summer Food, Summer Moves resource kit for activities designed to get kids and families excited about healthy eating and physical activity during the summer months https://www.fns.usda.gov/tn/summer-food-summer-moves
- Kids can be food critics too with this meal activity. In this fun game, kids can examine their food, taste it, and rate it like a real life food critic https://www.fns.usda.gov/tn/kids-food-critic-activity
It is Easy to File (Combined) SFSP Claim – if you follow the Directions!

Every year some sponsors are faced with a challenge of how to correctly complete the SFSP reimbursement claims. This includes submitting a combined claim where meals served in one month are combined with another/main operating month’s claim.

Claims can only be consolidated as follows: 10 days or less in the initial month of operations combined with the claim for the subsequent month or 10 days or less in the final month of operations combined with the claim for the preceding month.

**IMPORTANT!** When combining monthly claims, sponsor must check-mark the Combine - claim box on the claim Summary page **before submitting any site claims!!!**

In order to ensure proper claim process and payout, we urge sponsors to read the directions **before** attempting to submit a reimbursement claim. This is especially critical for all new SFSP sponsors and sponsors filing a combined claim.

**See the attached Claim Instructions!**

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We want your pictures!!

In July, we would like to highlight our sponsors that incorporate Farm to Summer in their programs. Please send us pictures of what you are doing to educate children about where their food comes from!

Remember that without a written media release signed by the parents, images of children’s faces may not be used in any publication.
Special Kudos to Sponsors who hosted SFSP Kick-off Events!

Vincennes Community Schools

SFSP Kickoff at Vincennes included a cookout with hot dogs and grilled corn on the cob! Fire department came out to allow the kids on the truck, animal shelter showcased some friendly pets and the local radio station put on a live broadcast! Great fun was enjoyed by all!

Community Harvest Food Bank, Fort Wayne
Indy Parks hosted two kick-off events during SFSP Week, one at Riverside Park and one at Krannert Park. Both events boasted speakers of distinction. Indianapolis Mayor Joe Hogsett attended both along with Indy Parks Director Linda Broadfoot. State Superintendent Jennifer McCormick attended the kick-off even at Krannert Park.