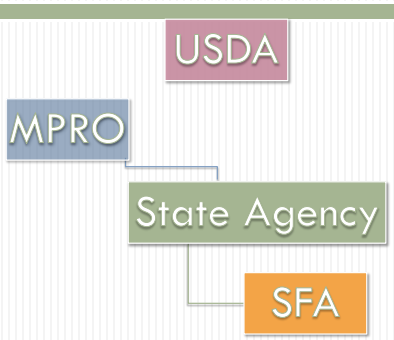
THE REVIEWS: CRE AND SMI

RCCI Training - June 17, 2010

Objectives

- To help RCCI implement policies that meet Program requirements
- To get RCCI ready for review of CN Program
- To help you understand documents needed for reviews and importance of accurate records

We All Get Reviewed



Reviews: CRE and SMI

CRE

- Coordinated Review Effort
  - Critical Areas
    - PS 1
    - PS 2
  - General Areas

SMI

- School Meals Initiative
  - Nutrient Analysis

The CRE Review

CRE Review-Critical Areas

- PS 1:
  - Meal Counting and Claiming
  - Benefit Issuance

All F, RP and P meals claimed for reimbursement are served to eligible children for F, PR and P meals respectively and are counted, recorded, and reported through a system which consistently yields correct claims.

CRE Review-Critical Areas

- PS 2:
  - Menu Items/Components

Meals served for reimbursement contain meal elements (food items/components) as required

CRE Review-General Areas

- Free and Reduced Price Process
- Civil Rights
- Monitoring
- Quantities (FPR and recipe)
- Food Safety and Sanitation
- Offer vs. Serve
- And other areas discussed earlier

The Intent of the CRE

- Ensure Correct Policies and Procedures
- Report Areas of Non-Compliance
- Required Corrective Action
- Provide Technical Assistance
- Take Fiscal Action
- Act as a Steward of Federal and State Funds

Fiscal Action for CRE

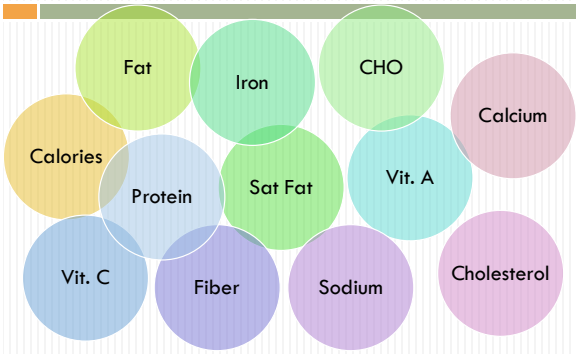
- Required for amounts over $600 per fiscal year (Oct - Sept).
  - "Returning money that shouldn't have been paid"

The SMI Review

USDA School Meals Initiative for Healthy Children

- *SFAs must serve meals that are consistent with the goals of the Dietary Guidelines and provide the appropriate calorie and nutrient levels based on RDAs to the applicable grade or age group(s).*

SMI Nutrient Standards



Lunch = 1/3 RDA

- *Lunches must provide one-third of the Recommended Dietary Allowance for protein, calcium, iron, vitamin A, and vitamin C based on the appropriate age or grade group. §210.10(b)(1)*

Note: Based on averages

Breakfast = ¼ RDA

Over one week

Targets for Traditional Food Based

Nutrient and Energy Allowances	Preschool	Grades K-3	Grades 4-12	Optional Grades 7-12
Energy Allowances (calories)	517	633	785	825
Total fat	[1]	[1]	[1]	[1]
Saturated fat	[2]	[2]	[2]	[2]
Protein (g)	7	9	15	16
Calcium (mg)	267	267	370	400
Iron (mg)	3.3	3.3	4.2	4.5
Vitamin A (RE)	150	200	285	300
Vitamin C (mg)	14	15	17	18

[1] Total fat not to exceed 30 percent of calories
[2] Saturated fat to be less than 10 percent of calories

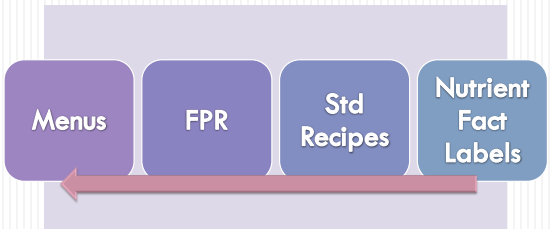
Lunch-Grade Group 4-12

Energy Allowances (calories)	785
Total fat	<30%
Saturated fat	<10%
Protein (g)	15
Calcium (mg)	370
Iron (mg)	4.2
Vitamin A (RE)	285
Vitamin C (mg)	17

Sodium (mg)	1,000
Cholesterol (mg)	100
Fiber (g)	6

Nutrient Analysis Protocols

Nutrient Analysis Records



Standardized Recipes

- Changing just a couple of things in a recipe can significantly change the nutrient contribution
  - Adding a whole can vs. measuring exact amount
  - Modifying the amount of ingredient, such as cheese
  - Substituting reduced-fat ingredient for regular
  - Adding salt to recipe

CN Labels vs. Nutrition Facts

- Why do we need both labels?
- What information does each label contain?

CN

XXXXXX*

This 2.31oz fully cooked Beef Patty with Textured Soy Flour provides 2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**)

CN CN

CN

* CN identification number
** Month & Year of approval

Additional SMI Forms

- Supplemental Questions
  - Contact information for questions
  - Policy for leftovers, seconds
  - Type of milk used in baking, size of eggs, etc.
- *Lunch Form for SMI Record* for each day

Lunch Form for SMI Records

Date: *April 13, 2000*
Menu: *Chicken Nuggets*
Green beans
Rosey applesauce
Potato wedges
Dinner Roll, Cookie

School: *Kennedy Elementary*
Number Planned:
Elementary *460*
Middle or Junior High_____
High School_____
Adult_____

Main Entrée *Chicken nuggets*
Convenience Item? **Yes** **No**

If **yes**, list item, brand, product code number and portion size below. Include nutrition information from label or manufacturer. If product has a CN label, include label with nutrient information.
If **no**, attach copy of recipe.

Item	Brand	Item Number	Portion size*
Chicken Nuggets	*Tyson*	*2378*	*5 each*

*Indicate the number of pieces, ounces or grams per serving

Fruit/Vegetable/Side Dish
Green Beans
(List all ingredients in recipe or include a copy)
Fresh___Frozen___Canned *x*
Own juice___Light syrup___Heavy syrup___

Ingredient	Amount Used
Green beans	*1- #10 cans*
Salt	*1 T*
pepper	*1 t*

Fruit/Vegetable/Side Dish
Rosey Applesauce
(List all ingredients in recipe or include a copy)
Fresh___Frozen___Canned *x*
Own juice___Light syrup___Heavy syrup___

Ingredient	Amount Used
Applesauce	*12 #10 cans*
Gelatin, dry	*2 lb.s*

Dessert/Prepared
_____
(List all ingredients in recipe or include a copy)

Ingredient	Amount Used

Portion size_____ Yield_____

Dessert/Purchased
Chocolate chip cookie
Obtain nutrient information and weight or volume of one serving (1/2 cup ice cream, 1 oz cookie).

Brand *Rich's* Item Number *4810*
Portion size *1 each*
Brand _____ Item Number _____
Portion size _____

Other foods (Examples: cheese sauce, catsup, mustard, gravy, salad dressing, jelly, salsa)

Item	Portion size	Amount Used
catsup	*2 T*	*3.5 gal*

Milk
Number of half pints served of each type or %)

Skim *5%* Chocolate Skim *80%*
1% _____ Chocolate 1% _____
2% *15%* Chocolate 2% _____
Whole _____
If using percentages, what percent of children do not take milk? _____
If same type of milk is offered everyday, this

Timeline for SMI

- Schedule review dates
  - One week selected for nutrient analysis
- RCCI complete records for SMI
- RCCI send records to consultant prior to review
- Consultant work on nutrient analysis
- On-site visit to confirm practices
- Finish SMI
- Corrective Action, if needed

On-Site SMI Review

- Purpose: To confirm that the information you provided is representative of your meal program so resulting analysis is accurate
  - Is there a salad bar that wasn't mentioned?
  - Are there loaves of bread for self-serve
  - Do storage areas and invoices confirm ingredients are the same?
  - Do *actual* portion sizes match the food production records (scoop sizes, etc.)?
  - Are standardized recipes followed?

Sample Results

Nutrient	Menu AVG	% of Cals	Target	% of Target
Calorie				93%
Choles				47%
Sodiun (mg)				137%
Fiber (g)				140%
Iron (mg)				127%
Calcium (r				140%
Vitamin A				238%
Vitamin A (RE)	471		285	165%
Vitamin C (mg)	31.51		17.42	181%
Protein (g)	30.62	16.86%	14.56	210%
Carbohydrate (g)	100.02	55.06%	108.00	
Total Fat (g)	23.37	28.95%	<30.00	
Saturated Fat (g)	5.27	6.53%	<10.00	

Sodium 1373 (mg) 137%

Total Fat (g) 28.95%

Saturated Fat (g) 6.53%

Corrective Action Plan

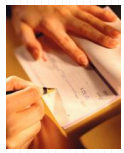
- SA identifies areas needing corrective action
  - Cause and extent of problems
- SA suggest options to correct problems
- RCCI develops CA plan with assistance from consultant
- SA develops a list of suggested technical assistance resources and/or tools to assist the SFA/school

Challenges of the RCCI Review

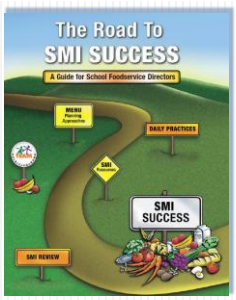
- Self-Serve Meals
- Family Style Service
- Turnover of Staff
- Weekend Staff/Meals

Fiscal Action for SMI

- SA has authority:
  - to take fiscal action if RCCI is not acting in good faith to operate the Program within compliance to SMI requirements
  - to withhold payments until CA is completed when RCCIs fail to act in good faith to promptly bring program into compliance.



How Can RCCIs meet SMI Goals



- Chapter 4 - ***Daily practices for meeting SMI nutrition goals***
- Chapter 6 - ***Preparing for an SMI review***
- Appendix U - ***Checklist of Documents Needed for an SMI Review***

http://www.fns.usda.gov/tn/resources/roadtosuccess.html

Daily Practices

MyPyramid.gov
STEPS TO A HEALTHIER YOU

- Plan more fruits and vegetables each day
  - Increase amounts and variety
- Plan at least one serving of cooked dry beans or peas each week
- Plan at least one menu item containing whole grain each day

Thank you.