

## December 4, 2019 Board Update

### Food and Nutrition Division

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#### Division Overview

- Pending matters of significance
  - School Nutrition
    - Update to the July, 2019 proposed regulation change to the Supplemental Nutrition Assistance Program (SNAP) could mean some students will no longer automatically receive free school meals. The comment period for this proposal closed on November 1, 2019. The USDA will now compile all comments received. Food and Nutrition staff will continue to monitor this issue for updates.
  
- Partnership activities
  - Nevada State Public Charter School Authority
    - School Nutrition program collaborated with the Charter School Authority, presented an overview of federal SN programs and encouraged expanding participation in the National School Lunch programs.
  - Douglas and Lyon County School Districts
    - School Nutrition collaborated with School Food Authorities from Douglas and Lyon Counties to submit applications to participate in the Get Schools Cooking (GSC) national scratch cooking cohort program. (GSC is an intensive 3-year assessment and strategic planning program that provides schools with the operational knowledge to transition from a heat & serve to a scratch cook operational model.) Applicants will be notified in the winter of 2019.
  - Clark County School District (CCSD) and the Governor's Office
    - School Nutrition partnered with CCSD to celebrate and promote National School Lunch week and highlight the procurement of all milk served in CCSD from a Nevada dairy farm. The NDA Director, CCSD School Superintendent Jesus Jara, and Governor Sisolak attended.
  - Nevada Division of Public and Behavioral Health and the Children's Advocacy Alliance
    - Community Nutrition program is collaborating with the above organizations to implement the identified strategies in the Child and Adult Care Food Program (CACFP) Gap Analysis to increase CACFP participation in Early Childcare Education licensed centers and homes by:
      - Developing a toolkit to improve overall understanding of CACFP eligibility requirements;
      - Connecting children with local agriculture businesses to learn more about where food comes from through USDA's Farm to Early Childcare Education initiative; and
      - Developing social media campaigns to increase CACFP awareness through a SNAP-Ed grant.

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#### Program Updates

- Food Distribution
  - The 2019 season for the Senior Farmers' Market Nutrition Program ended October 31<sup>st</sup>. This year FND reimbursed \$99,772 worth of coupons redeemed by seniors at Nevada farmers markets and purchased an additional \$23,608.46 of produce directly from Nevada farmers for distribution through the senior program at Three Square Food Bank.
  - Since July 2019, NDA has provided \$8,317,010 in trade mitigation foods to our food bank partners, Three Square and Food Bank of Northern Nevada. This has ensured access for food-insecure populations.
- Audit Services
  - Completed 6 audit reviews for subrecipients that are *exempt* from single audit requirement threshold (total Federal awards received less than \$750,000)
  - Completed 2 single audit reviews for subrecipients that exceeded the requirement threshold for FY 2018
- Food Safety
  - Program was awarded federal funding to purchase an additional pasteurization testing unit for Las Vegas office.
  - FDA conducted a Food Safety Modernization Act audit of one milk processing plant in northern Nevada and a federal check rating of one milk processing plant in northern Nevada. Both the milk plant and state evaluation were in compliance with the program standards.
  - Staff conducted the following:
    - 58 dairy farm inspections and 19 reinspections
    - 43 food processing plant inspections and 20 reinspections
    - Milk: 11 bulk milk hauler evaluations, 2 milk plant sampler evaluations, and 17 milk tank truck inspections
    - 6 meat and poultry processing facility inspections
    - Samples collected: 47 water samples, 459 dairy samples, 300 brucellosis
    - 3 complaint investigations
    - 42 store checks for illegal products
  - Food Safety lab conducted 1,226 tests on the following:
    - 459 dairy samples tested
    - 47 water samples tested
    - 8 marijuana samples tested
- Community Nutrition
  - CACFP Total Meals Served, July – August State FY 20: 1,223,619
    - Sponsors: 40
    - Child Care Centers: 413,177 Meals
    - Head Starts: 147,323 Meals
    - Shelters: 1,309 Meals
    - Afterschool/Outside Hours Care: 394,289 Meals

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- Adult Care Centers: 187,059 Meals
    - Home Care: 80,642 Meals
  - SFSP Total Meals Served, July – August State FY 20: 321,678
    - Sponsors: 29
    - Rural or Self-Prep: 275 sites and 260,958 meals served
    - All others (Urban and Vended): 97 sites and 60,720 meals served
- School Nutrition
  - Meals Served\* July 2019
    - National School Lunch Program (NSLP): 124,567
    - School Breakfast Program (SBP): 101,095
    - Afterschool Snack Program (ASP): 3,190
  - Meals Served August 2019
    - NSLP: 2,995,281
    - SBP: 12,822
    - ASP: 1,703,793

*\*Based on claiming periods, only July and August data is currently available.)*

  - School Nutrition hosted a two-week dietetic internship rotation for the University of Nevada, Reno Dietetic Internship program, September 3-13, 2019. The UNR dietetic intern gained significant direct, hands-on, and observational school nutrition experience at both the State Agency level and local school district food service.
  - School Nutrition program successfully completed a USDA Western Region Office (WRO) – Management Evaluation and Technical Assistance (META) visit September 23-26, 2019 to resolve one remaining open 2018 Management Evaluation finding and receive additional program review and assistance.

### Industry Impact

- Community Nutrition: Members of the Steering Committee that issued the CACFP Gap Analysis met with state and local health departments. The goal was to determine how the FDA Food Code was interpreted and the impact on the foods served in child care centers, family day care homes and group day care homes. Currently centers and group child care homes with more than 6 children must heat only pre-cooked foods unless they have commercial kitchens. FND is working with USDA to share state codes to be introduced at the next legislative session giving health departments the latitude to allow more flexibility in foodservice when food safety practices are followed.