**In attendance: OSN Staff:** Jane Brand, Jan Bodnar, Sara Rose Foreman, Julie Griffith, Heather Hauswirth, Kerri Link, Stacey Macklin, Megan Meermans, Amanda Mercer, Ashley Moen, Jennifer Otey, Bre Riley, Lyza Shaw, Sara Silvernail. **ACSN Representatives**: Shelly Allen, Joella Carron, Amanda Cobb, Janet Fogel, Monica Deines-Henderson, Kathy DelTonto, Katie Dubois, Adam Gose, Nicole Guenette, Jill Kidd, Sandra Mueller, Steffiney Quick, Meta Riseling, Jim Rowan, Beth Wallace, Kay Wernsman, Jody Williams; absent: Sandy Guyette. Guests: David Von Behren, USDA MPRO Branch Chief

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* **Welcome: Jane Brand, RD, SNS, Director Office of School Nutrition** 
  + **State Board Rules**
    - Thank you to ACSN representatives for guidance and advice
      * Mona Martinez-Brosh and Theresa Hafner gave oral arguments at the state board hearing
    - HS vending – on during meal service: compliant with mechanically vended beverages and the Colorado Healthy Beverage Rules
    - Records pertaining to food service – five years, plus current
      * Jill Kidd: could OSN produce a chart for record retention?\*
  + **Guidance for OSN grant funding used for training meals**
    - Limiting meals where able
    - All-day trainings will include meals with working lunch
* **USDA Updates: David Von Behren, MPH, APR, USDA MPRO Branch Chief**
  + **Child Nutrition Reauthorization**
    - Healthy, Hunger-Free Kids Act funding expires 9/30/2015
      * Continuing resolution anticipated by end of 2015
      * Free and reduced price meals breakfast and lunch funding
    - **Sodium Standards**
      * 1st targets 2014-2015 (taste, adapting menus, parent push-back)
      * Resources available online
        + “What’s Shaking” tools for parents, kids
      * Phase 2: 7/2017; Phase 3: 7/2022
    - **Professional Standards**
      * Effective for all food service workers as of 7/1/2015
      * $150,000 additional funding per state
      * National Food Service Management Institute (NFSMI) has changed name to Institute for Child Nutrition (ICN)
  + **\*Office of Program Integrity (OPI) May 2015**
    - APEC II study: goal is to decrease improper payments
    - Counting and claiming errors are not intentional
    - Looking for common errors with data analysis and better/improved integrity
  + **Procurement**
    - Regional staff will join national team
    - Train the trainer state agency training
      * Webinars, tool kits
  + **Farm to School**
    - MPRO has full-time farm to school employee
    - Program is growing
      * Locally farmed and grown
        + Increases local economy
        + Increased nutrition education
        + Decreases pollution and transportation costs
  + **MPRO Staff: has increased by four, to 13 in the last year**
  + **Questions**:
    - Katie Dubois: what are the main errors found on the APECII study?
      * David Von Behren: Point of Sale errors; OPI looks at where/what/how, but no new audits
* **Professional Standards: Sara Silvernail, MS, RD**
  + Resources and webinars are available
  + State agency will assess compliance in the administrative review, but no specific guidance has been made available
  + Match employee to position definitions
  + Grandfathering: if in position currently, no hiring requirement will be applied
    - If moving to a district of the same size, no increased hiring requirements
    - If moving to a larger district, must meet new hiring requirements
  + **ACSN member feedback and comments on Professional Standards Requirements** 
    - Why isn’t there more flexibility on the numbers of district; there is no difference in the management of a district of 9,500 and a district of 11,000. What if no bachelors’ degree, but School Nutrition Specialist (SNS) credentials?
      * Sara Silvernail: looking to School Nutrition Association (SNA)
    - Small districts are lucky to get high school / GED qualified personnel, let alone experience. Districts will not be able to meet the standards; salaries will not be reflective of professional standards in districts (food service workers will not be paid salaries based on professional standards, because that will put them at pay levels above other district personnel)
    - $40,000 difference in salaries to add the bachelors’ degree requirement to food service personnel
      * District can’t afford this huge burden
      * SNS credentialing doesn’t have credibility in the district
    - Funding will have to come from general fund
    - Funding food service position at higher rate of pay could encourage districts to share employees
    - Can’t get employees with current regulations, but will be worse with more regulations and higher requirements
    - Districts could use the “BOCES” model to hire director over several food service departments in different districts
    - Districts didn’t want to work together with other districts; this might force districts to work together.
    - \*Sara Silvernail: USDA is still accepting comments to the Professional Standards rules
  + **Training requirements and topics**
    - Flexibility for SY 2015 – 2016
    - FNS can push-out topics (administration, nutrition, operations, marketing and communications) which align closely with SNS credentialing
    - If you are a presenter at a training, the presenter can include the hours teaching others as the presenter’s annual training hours
    - Include training objectives in training and align training with objectives
    - Flexibility: if hired Jan. 1 or later, only ½ training hours required (in addition to 8 hours of Food Safety)
  + **Training Resources:** USDA professional standards website
  + **Funding:** food service fund can be used for annual training, but cannot be used for college credit needed to meet hiring standards
  + **Recordkeeping/Documentation** 
    - USDA tracking tool available; manually enter staff and hours of training
    - Agenda, PowerPoint (or other presentation), sign-in sheet, certificates of completion; keep documentation for three years
  + **Professional Standards Director Survey Results**
  + **Professional Standards Grant**
    - Competitive grant
      * Objective 1: learning management system; tracking system to record who is taking trainings; 15 modules - 15.5. hours of training
      * Objective 2: collaborating with CSU; turnover - management and directors
* **Team Up for Success Initiative: Sara Silvernail, MS, RD**
  + Mentors and participants; all expenses paid in Kansas City, Sept. 21 – 23; Colorado and three states in region
  + \*Submit application to USDA by 6/18/15
* **Smarter Lunchrooms: Kerri Link, MS, RD**
  + Behavioral economics
  + No Time to Train: ten minute workshop for staff; counts toward annual training
* **2015 Directors’ Conference:** **Kerri Link, MS, RD**
  + Oct. 14 -16, 2015; Copper Mountain Resort
    - ACSN Meeting: Oct. 14
    - USDA Food Show: Oct. 15
    - Partner tables
  + “Red Carpet” moments: interviews and videos from districts
  + Suggested topics: Administrative Review Updates; Nonprogram Revenue/Paid Lunch Equity/CDE 5 basics; Procurement Review
* **Closing: Jane Brand, RD, SNS, Director Office of School Nutrition**
  + **Member Recognition:**
    - OSN recognizes the contribution and dedication to the ACSN by the following members: Amanda Cobb, Jill Kidd, Monica Deines-Henderson, Meta Riseling, Kathy DelTonto
  + **Evaluation:**
    - What worked? well done meeting; definitely worked having ACSN meeting before conference
  + **Suggestions? Hot Topics?**
    - Online training follow-up; Professional Standards
      * ACSN input with plan for Professional Standards Grant
    - Procurement
    - Changes and updates for the Administrative Review
    - APEC Study
    - \*New directors listing on the website