

# ■ **School Foodservice-Related Programs**

## **Head Start**

Current regulations for Head Start state that the quantities and kinds of food served must conform to recommended serving sizes and minimum standards for meal patterns recommended in the Traditional Food-Based Meal Pattern, Enhanced Food-Based Meal Pattern or Nutrient Standard Menu Planning requirements. In addition, they must ensure that students and assigned staff eat together "family style" and share the same menu to the extent possible. Head Start guidance reads: "Family style meals are implemented in a variety of ways. For example, children and adults may prepare for the meal by clearing the table and setting places, sharing conversation during the meal and cleaning up afterwards. In some cases, children and adults serve and pass food among themselves." When a school district uses the family style method of meal service for Head Start students, the meals **must** meet National School Lunch Program and School Breakfast Program meal requirements if the meals served are to be claimed for reimbursement. If family style service is used, school district employees who are responsible for monitoring Head Start meal service should be trained to use the correct size serving utensil and to recognize the necessary requirements of a reimbursable meal. Full portions must be served and all necessary food items **must** be present in any meal that is to be claimed for reimbursement. No reimbursement will be allowed for meals that do not meet requirements. Districts should check with their local health departments to inquire if "family meal service" is prohibited for sanitation reasons.

## **Elderly Nutrition Program**

If school meal facilities, equipment and personnel are used for a non-profit elderly nutrition program, the following requirements apply:

1. Federal child nutrition reimbursement must be used only for meals or milk served in child nutrition programs in accordance with program regulations.
2. Child nutrition program costs and revenues must be clearly distinguishable from the costs and revenues of other nutrition activities.
3. The use of USDA donated foods for any purpose must conform with department regulations and instructions. Since eligibility of programs for donated foods varies depending upon the nature of each program, local schools considering the use of donated foods for purposes other than child nutrition programs should first contact the Colorado Food Distribution Program.

SFAs are encouraged to contact the Department of Human Services Division of Aging and Adult Services, Colorado State Unit on Aging to inquire about the process for senior (60 years +) adult meal reimbursement.  
1575 Sherman St, 10<sup>th</sup> floor, Denver, CO 80203.  
Phone: (303) 866-3056; Fax: (303) 866-2696  
[www.coloradoaging.com](http://www.coloradoaging.com)

Find your county contact: <http://www.cdhs.state.co.us/aas/PDFs/AAALISTPublic.pdf>

## **Seamless Summer Option (SSO)**

The Seamless Summer Option (SSO) is designed for school food authorities (SFAs) to provide meals during summer and other school vacation periods. This option combines features of the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Summer Food Service Program (SFSP). The SSO reduces paperwork and administrative burden making it easier for SFAs to feed children in low-income areas during the traditional summer vacation periods and, for year-round schools, school vacation periods longer than 10 school days. Only SFAs administering the NSLP or SBP may participate in the SSO. For more information regarding the SSO please refer to the [USDA SSO webpage](#), the [SSO Q&A](#), the [Seamless Summer Comparison Chart](#) or the [Serving Students Through SSO memo](#). If you have additional questions, contact Senior Consultant Ashley Moen at 303-866-6653 or Moen\_a@cde.state.co.us.

## SCHOOL FOODSERVICE-RELATED PROGRAMS

### Special Milk Program (SMP)

The Special Milk Program provides milk to children in schools, child care institutions and eligible camps that do not participate in other Federal child nutrition meal service programs. The program reimburses schools and institutions for the milk they serve. Schools in the National School Lunch or School Breakfast Programs may also participate in the Special Milk Program to provide milk to children in half-day pre-kindergarten and kindergarten programs where children do not have access to the school meal programs.

SFAs must complete the agreement for the Special Milk Program (SMP) that is part of the Child Nutrition Programs Renewal Agreement for the current school year. School participants have three options in the SMP; non-pricing, pricing with free, and pricing without free. Reimbursement payments are made to program sponsors based on the number of half-pints served each month to eligible children.

SFA's wishing to participate in the SMP should contact Senior Consultant, Sara Rose Foreman at 303-866-6650 or [foreman\\_s@cde.state.co.us](mailto:foreman_s@cde.state.co.us) or visit [www.cde.state.co.us/nutrition/nutrimilk](http://www.cde.state.co.us/nutrition/nutrimilk).

### Summer Foodservice Program (SFSP)

The Summer Food Service Program (SFSP) was established to ensure that low-income children continue to receive nutritious meals when school is not in session. Free meals, that meet Federal nutrition guidelines, are provided to all children 18 years and younger at approved SFSP sites in areas with significant concentrations of low-income children. The SFSP is one of the most needed but underutilized Federal nutrition assistance programs. As an SFA interested in administering (sponsoring) the SFSP, you are the link that translates this Federal benefit into meals for children.

Sponsors may operate the SFSP at one or more sites, which are the actual locations where meals are served and children eat in a supervised setting. There are three common types of sites; open sites, camps (residential and nonresidential), and closed enrolled sites. Open or closed enrolled sites may be approved to serve up to two meals each day and camps may serve up to three meals. Reimbursement is based on the number of reimbursable meals served by the sum of administrative and operation rates for the SFSP. Sponsors must maintain complete records to document all cost and meals they claim for reimbursement. All new SFSP sponsors must attend training conducted by the CDE Office of School Nutrition. For more information on the SFSP please visit <http://www.cde.state.co.us/nutrition/nutrisummer>.