



School Nutrition Programs

This institution is an equal opportunity provider.

This weekly newsletter from the Indiana Department of Education (IDOE) is dedicated to providing education, training, and technical assistance opportunities to school nutrition professionals, helping to ensure seamless operations for those participating in the U.S. Department of Agriculture's (USDA's) Child Nutrition Programs. If you are the food service contact for your school or facility, please be certain that everyone on your team has access to this important information.

Tip of the Week

After School Snack Program (ASSP) Reminders

- For PY 2026 renewal in CNPweb, all sponsors operating ASSP in one or more sites must take the Moodle ASSP training and upload the certificate within the CNPweb checklist. Check out the [CNPweb Instructions](#) for more information.
- The program must be an open, educational or enrichment program in a structured and supervised environment.
  - Students participating in team sports, clubs, or activities that require try outs or elections can only receive an after school snack if they are picking it up in a drop-in program that is open to all students to attend (like homework help or tutoring).
- Operators of the ASSP must [conduct a program review](#) at each site once within the first four weeks of operation.
- The [ASSP meal pattern](#) must be followed for all snacks served.
  - Students must take both offered items.
- [Smart Snacks and ASSP](#) are not the same. Not all items that are Smart Snack compliant will meet the ASSP meal pattern and not all items that can be served on ASSP are Smart Snack compliant.

Reach out to your field specialist with any ASSP questions.

Important Updates

Reimbursement Rates Now Posted

The [2025-2026 Reimbursement Rates](#) have been updated for the School Nutrition Program. You can also find these rates and more information listed on the [Federal Register](#).

Overall, payments for the National School Lunch Program (NSLP), School Breakfast Program (SBP), and the Afterschool Snack Program (ASSP) increased due to a 3.85 percent increase in the national average payment rates for schools and residential child care institutions for the period July 1, 2025, through June 30, 2026 in the Consumer Price Index for All Urban Consumers for the Food Away From Home series during the 12-month period May 2024 to May 2025 (from a level of 367.099 in May 2024, as previously published in the Federal Register to 381.228 in May 2025).

We are still waiting for the effective rate for USDA Foods value per lunch. That will be updated once it is released.

SP 18-2025 Guidance on Fees for Electronic Payment Services in the School Meal Programs

This memorandum rescinds SP 04-2025, Fees for Electronic Payment Services in the School Meal Programs, which was issued on November 1, 2024.

Many School Food Authorities (SFAs) provide electronic payment options for families to add money to student school meal accounts. Electronic payments generally have processing fees. Families that choose to use electronic payment services may be charged a fee, but only if SFAs also offer a free and accessible method for all families to add money to student meal accounts.

Important Notes:

- SFAs must notify families of available payment options and any associated fees.
- SFAs must provide a method of making deposits to student meal accounts to meet the needs of families who do not have access to a computer, do not have a bank account, or prefer to make their payment by other means.
  - Common methods include accepting cash or checks at school or by mail.

For more information and best practices, read the entire memo [here](#).

Professional Standards Trainings and Tracker Tool Update

Registered users of USDA's [Professional Standards Trainings and Tracker Tool](#) (PSTTT) can now find links to training and easily log the training hours once completed, all within one location—the modernized PSTTT. A new guest access feature will allow the same capabilities that the Professional Standards Training Database had with a new look. Both registered and guest users will be able to access Professional Standards training from the PSTTT. Users may search for training and view details such as title, length, format, provider, and cost. Links to the training will allow users to navigate to the website where the training is hosted. Check out Team Nutrition's Professional Standards Resources site, which include links to the PSTTT and recorded webinars on how to use the PSTTT [here](#). Contact [cnptab@usda.gov](mailto:cnptab@usda.gov) for assistance using the PSTTT.

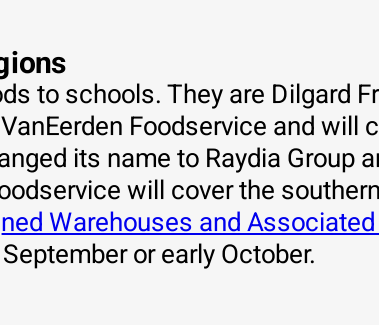
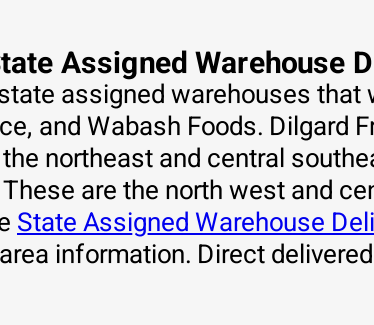
Farm to School

Farm to School Taste Tests Webinar

Looking to boost student excitement around school meals and local foods? Join the Indiana Grown for Schools Network on Thursday, August 7 from 2:30 - 3:00 p.m. ET for an informative webinar focused on Taste Tests—a fun, educational way to connect the cafeteria, classroom, and community. Practical strategies will be shared for planning and promoting taste tests, sourcing local products, collaborating with teachers and students, and overcoming common challenges. Register [here](#).

School Highlight: Taylor Community School Corporation

The Food Service Department of Taylor Community School Corporation implemented the Season Your Summer initiative by setting up a basil planting station. Students were excited to get their hands dirty and see the tiny seeds that will become abundant basil. Once the activity was over, the students were able to take their potted plant home. The seeds came free through the initiative, and the school corporation used food service funds to buy pots and soil. Food service funds can be utilized for a variety of farm to school materials, including most nutrition and agriculture education. Reach out to [f2s@doe.in.gov](mailto:f2s@doe.in.gov) with any questions.



USDA Foods

Increased Administrative Fees for School year 2025-2026

Administrative fees have increased from \$4.50 to \$5.40 per case for direct delivery (Brown Box) fees. This is an unavoidable fee that all school sponsors are charged for the handling, storage, and transportation of these USDA Foods.

2025-2026 State Assigned Warehouse Direct Delivery (Brown Box) Regions

There are three state assigned warehouses that will deliver direct delivered USDA Foods to schools. They are Dilgard Frozen Foods, Stanz Foodservice, and Wabash Foods. Dilgard Frozen Foods is changing its name to VanEerden Foodservice and will cover regions 2 and 4 which are the northeast and central southeast areas. Stanz Foodservice has changed its name to Raydia Group and will cover regions 1 and 3. These are the north west and central west regions. Finally, Wabash Foodservice will cover the southern portion of the state. Here is the [State Assigned Warehouse Delivery Map](#) and the [List of State Assigned Warehouses and Associated Regions](#). Both provide delivery area information. Direct delivered USDA Foods deliveries begin in late September or early October.

Direct Delivered (Brown Box) USDA Foods

IDOE will notify schools via this newsletter when the Food Distribution Program (FDP) opens in CNPweb.

USDA Foods Carryover and Newly Deposited/Loaded Pounds Available at the Processing Companies

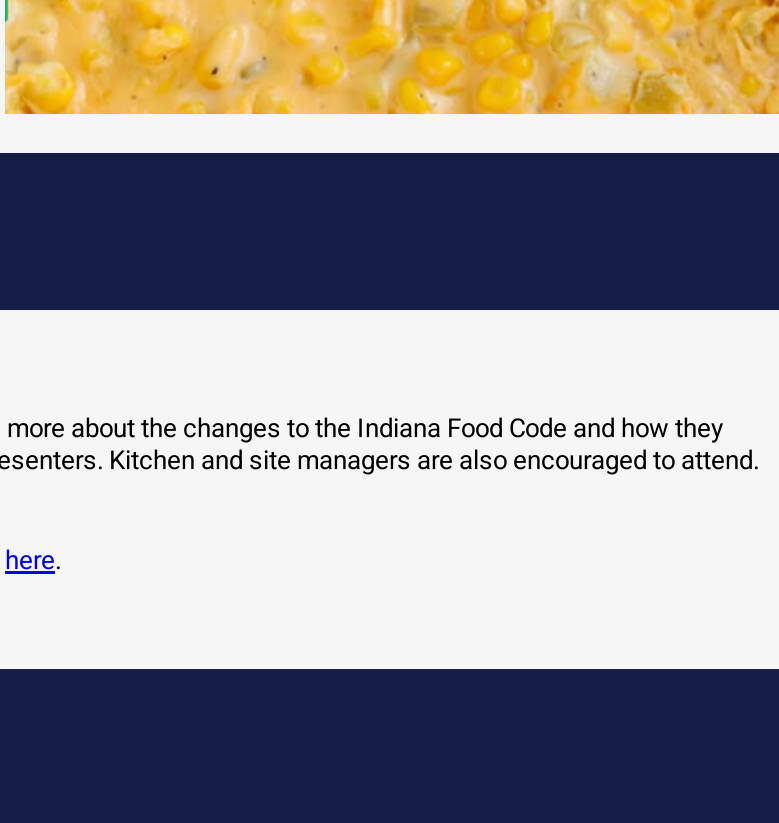
Carryover pounds from school year 2024-2025 must be used first. Processor pounds deposited/loaded for school year 2025-2026 are available to begin drawing down. Schools should review, manage and maintain pound balances in the commodity tracking websites [K12 Foodservice](#) and [ProcessorLink](#).

Department of Defense (DoD) Fresh Fruits and Vegetables Program Funds

DoD allocations and sites have been entered into the Fresh Fruits and Vegetables Order Receipt System ([FFAVORS](#)). Schools must complete the e-Authentication process by creating a [FFAVORS](#) account if a school representative, if this has not previously been done. Following this action, the Defense Logistics Agency (DLA) will create a profile in order for the school to begin placing produce orders. As a reminder, schools must enter their Department of Defense (DoD) Program receipts into the Fresh Fruits and Vegetables Order Receipt System ([FFAVORS](#)) within two calendar days after the produce is delivered to your school.

USDA Foods Recipes

Use your USDA Foods [canned](#) or [frozen](#) corn and [cheddar cheese](#) for this [cheesy corn casserole](#) recipe. This recipe may need to be adjusted to meet serving sizes and meal patterns.



Training and Webinar Opportunities

Indiana Food Code Update Webinar

Join us for a webinar with the Indiana Department of Health to learn more about the changes to the Indiana Food Code and how they affect your operation. Each session will be the same content and presenters. Kitchen and site managers are also encouraged to attend.

- Tuesday, August 26, at 2 p.m. ET. Register [here](#).
- Thursday, August 28, (repeat session) at 10 a.m. ET Register [here](#).

Reminders

Direct Certification is Now Available

DC lists are now available for July. IDOE is aware of an issue that prevents all students from populating into the New Matches list and an issue that prevents multiple lists from downloading. Please follow the instructions below until the issues are resolved.

- Navigate to "Review New Matches."
- Click "Download New Matches." This list will contain only a fraction of your total number of DC students.
- Navigate to the "Search Approved Students" option.
- Click "Download Year to Date Matches."
- Enter a date range of 7/1/2025 to today's date.
- Click "Download." This list will contain all of the students identified as DC for school year 2025-2026 so far.

Having issues uploading DC spreadsheets to your point of sale (POS) or student information system (SIS)? Please contact the software company for guidance. IDOE cannot assist with local software issues.

Issues and questions related to DC functionality within CNPweb can be submitted to the [CNPweb Help Form](#).

Product-Based Sugar Limits Now in Effect

On Tuesday, July 1, the [Product-Based Added Sugars Limit](#) went into effect. Please be aware of this change and purchase products that comply with these new requirements.

- [Breakfast cereals](#) – no more than 6 grams of added sugars per dry ounce
- [Yogurt](#) – no more than 12 grams of added sugars per 6 ounces
- [Flavored Milk](#) – no more than 10 grams of added sugars per 8 fluid ounces with additional Smart Snacks limits

Updates from Our Partners

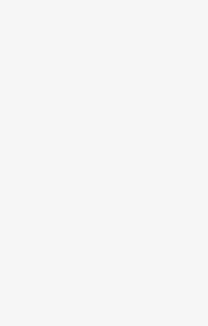
How to Incorporate Fresh Produce into Scratch Cooking

Fresh produce can bring vibrant flavor, nutrition, and variety to school meals. Incorporating fresh produce into scratch cooking requires thoughtful planning, preparation, and procurement. Join the Culinary Institute for Child Nutrition (CICN) for this webinar to explore the transformative potential of local procurement in school meal programs, highlighting real-life examples from schools that are successfully incorporating fresh produce into scratch cooking. Whether you're just getting started with scratch cooking or looking to elevate your school meals, this webinar will offer ideas to help you make the most of fresh ingredients in your school meals. Thursday, August 7, at 3 p.m. ET, register [here](#).

Upcoming Dates



Tuesday August 26, at 2 p.m. ET	<a href="#">Indiana Food Code Changes webinar</a>
Thursday August 28, at 10 a.m. ET	<a href="#">Indiana Food Code Changes webinar</a> (repeat)



Additional Resources

[School Nutrition Programs Calendar](#)  
[IDOE's Nutrition Webpage](#)  
[CNPweb](#)