



School Nutrition Programs

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

End of School Year Kitchen Closure Procedures
The end of the school year is here. Besides cleaning and inventory, don't forget to make a plan for food items that will expire over the summer, ensure staff have achieved the required number of training hours, and schedule kitchen maintenance while the site is closed. Check out this [Good Endings Make Better Beginnings](#) resource from the School Nutrition Association for more tips on closing your kitchens for success in the fall. Also consider attending the Institute of Child Nutrition [Strategies for Maintaining Accurate Inventory and Cost Control](#) webinar on Thursday, May 29, at 3 p.m. ET.

Important Updates

Indiana Food Code Updated
Indiana's 410 IAC 7-24 Retail Food Establishment Sanitation Requirements was replaced by [410 IAC 7-26](#) (Modeled after the 2022 FDA Code) on April 16th. The Department of Health (IDOH) has a phased enforcement plan.

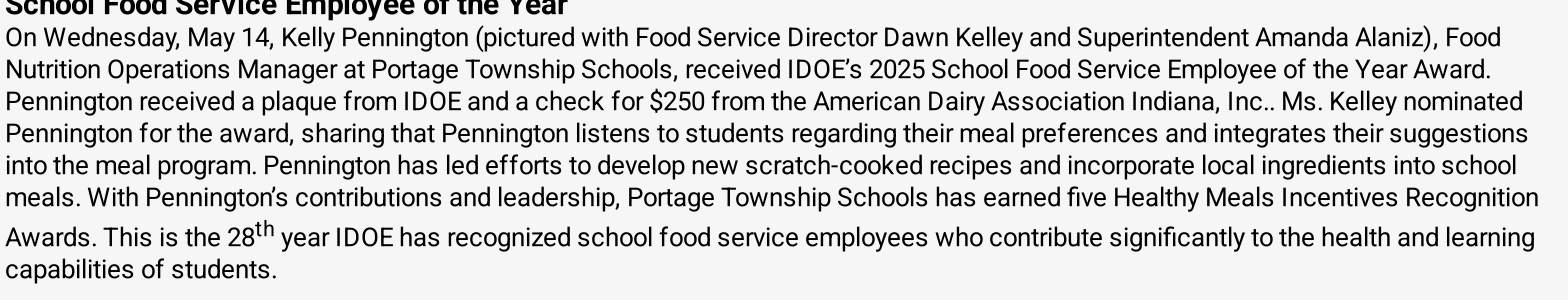
- Wednesday, April 16 to Monday, June 30 is the inspector acclimation period. All areas of 410 IAC 7-24 will be enforced. The acclimation period allows inspectors to gain familiarity with new code sections, gain familiarity with new terms, and utilization of a new inspection report.
- From Tuesday, July 1, to Wednesday, December 31, 410 IAC 7-24 will be fully enforced and all newly added items in 410 IAC 7-26 will be talking points only on the inspection report.
- Beginning January 1, 2026, 410 IAC 7-26 will be fully enforced.

IDOH has provided an [At-a-Glance](#) resource to help understand newly added requirements. School food service departments are encouraged to reach out to the local health department food inspectors for help understanding the new food code.

Healthy Meals Incentives Recognition Award

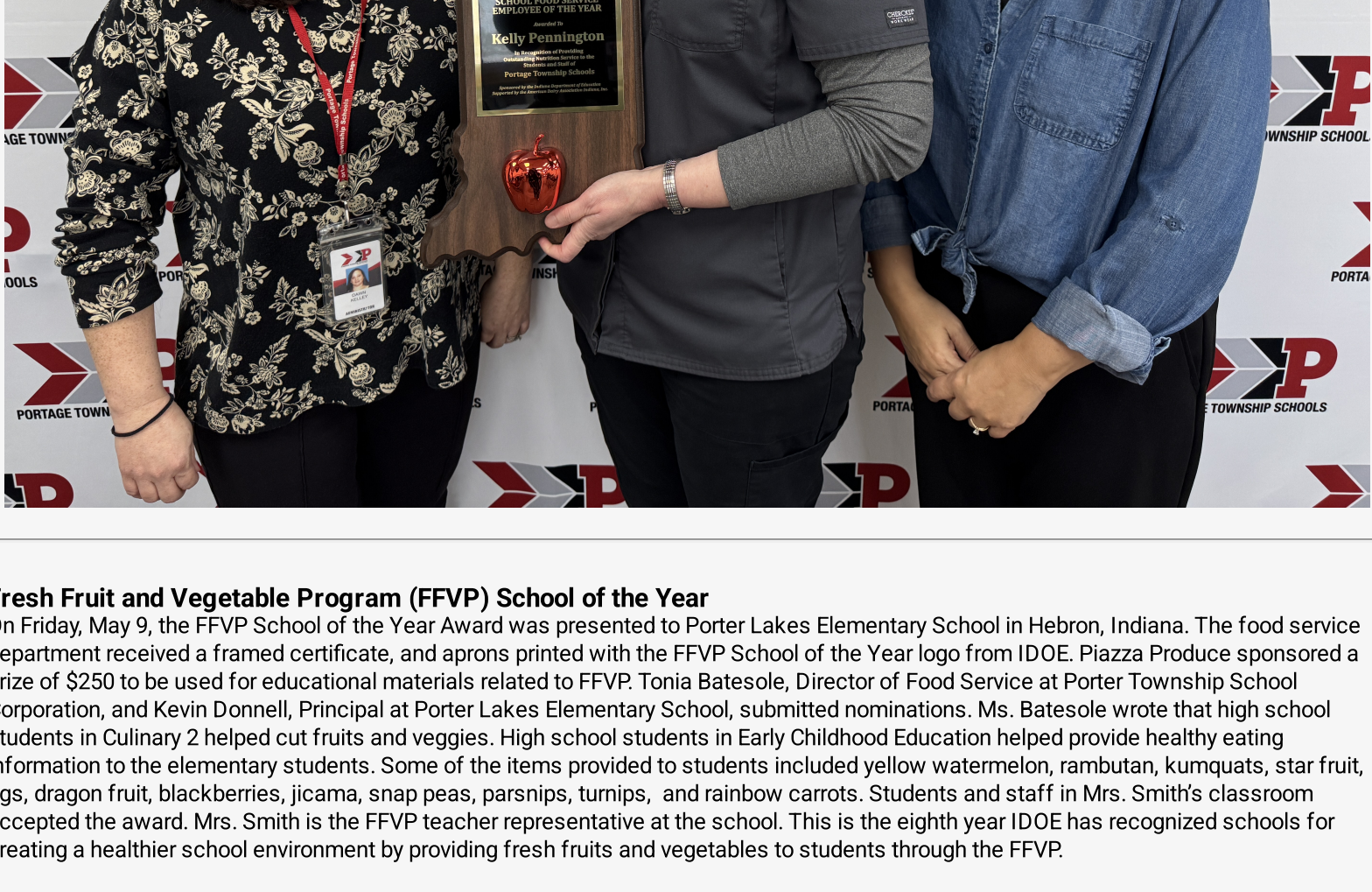
Hoosier Awardee Spotlight: LaPorte Community Schools

Innovative School Lunch Makeover: **La Porte Community School Corporation** transformed one of their serving lines into a Creation Station. Creation Station is a build-your-own meal concept designed to boost participation, enhance flavor and nutrition, while keeping sodium lower by focusing on fresh ingredients, some locally sourced. Students can create their own entrees, giving them control over their meals while providing fresh, flavorful ingredients. The two biggest successes so far have been Create Your Own Sub Sandwich and Create Your Own Burrito Bowl.



School Food Service Employee of the Year

On Wednesday, May 14, Kelly Pennington (pictured with Food Service Director Dawn Kelley and Superintendent Amanda Alaniz), Food Nutrition Operations Manager at Portage Township Schools, received IDOE's 2025 School Food Service Employee of the Year Award. Pennington received a plaque from IDOE and a check for \$250 from the American Dairy Association Indiana, Inc.. Ms. Kelley nominated Pennington for the award, sharing that Pennington listens to students regarding their meal preferences and integrates their suggestions into the meal program. Pennington has led efforts to develop new scratch-cooked recipes and incorporate local ingredients into school meals. With Pennington's contributions and leadership, Portage Township Schools has earned five Healthy Meals Incentives Recognition Awards. This is the 28th year IDOE has recognized school food service employees who contribute significantly to the health and learning capabilities of students.



Fresh Fruit and Vegetable Program (FFVP) School of the Year

On Friday, May 9, the FFVP School of the Year Award was presented to Porter Lakes Elementary School in Hebron, Indiana. The food service department received a framed certificate, and aprons printed with the FFVP School of the Year logo from IDOE. Piazza Produce sponsored a prize of \$250 to be used for educational materials related to FFVP. Tonia Batesole, Director of Food Service at Porter Township School Corporation, and Kevin Donnell, Principal at Porter Lakes Elementary School, submitted nominations. Ms. Batesole wrote that high school students in Culinary 2 helped cut fruits and veggies. High school students in Early Childhood Education helped provide healthy eating information to the elementary students. Some of the items provided to students included yellow watermelon, rambutan, kumquats, star fruit, figs, dragon fruit, blackberries, jicama, snap peas, parsnips, turnips, and rainbow carrots. Students and staff in Mrs. Smith's classroom accepted the award. Mrs. Smith is the FFVP teacher representative at the school. This is the eighth year IDOE has recognized schools for creating a healthier school environment by providing fresh fruits and vegetables to students through the FFVP.

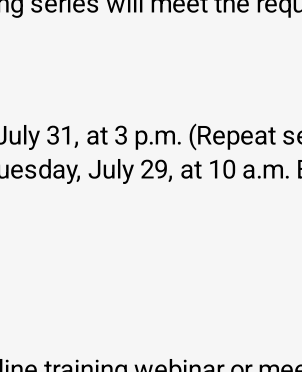


USDA Foods

USDA Foods End of School Reminders

- USDA Foods direct delivery (brown box) allocations have now ended as of Wednesday, April 30.
- SFAs should check [CNPweb](#) under FDP in the Inventory tab to ensure that all USDA Foods are ordered and delivered to your school before leaving for summer break or by the last delivery period in June. Direct Delivered (brown box) USDA Foods remaining at the state assigned warehouses, Dilgard or Stanz will be swept from all SFA inventories as of July 1 for redistribution.
- SFAs should make every effort to utilize their inventory by drawing down pounds as close to zero at the processing companies by Monday, June 30. Any remaining unused pounds will carry over to school year 2025-2026 unless needed to assist other schools.
- The last day to place a produce order in FFAVORS for school year 2024-2025 is Tuesday, June 24. 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. All USDA DoD receipts must be entered into ([FFAVORS](#)) by Monday, June 30, or before leaving for summer break. All DoD funds must be used by Monday, June 30. Any unused funds do not carry over to the next school year and will be lost.
- USDA wants schools to use USDA Foods and DoD funds in the year allocated.
- Summer break is a good time for a USDA Foods refresher or enhancing your USDA Foods knowledge by viewing some [training and webinars](#).

USDA Foods Recipes
Use your USDA Foods [frozen blueberries](#) for this [wild blueberry and ricotta stuffed french toast bake](#) recipe. This recipe must be adjusted to meet serving sizes and meal patterns.



Training and Webinar Opportunities

Free and Reduced Training Series
Free and reduced meal benefits processors must be trained annually. The following training series will meet the requirements. For details on each webinar and to register, visit [here](#).

- Free and Reduced Preparation on Thursday, June 19, at 10 a.m. ET
- Direct Certification (DC) Basics on Thursday, July 10, at 10 a.m. ET and Thursday, July 31, at 3 p.m. (Repeat session)
- Free and Reduced Application Processing on Thursday, July 10, at 1 p.m. ET and Tuesday, July 29, at 10 a.m. ET (Repeat session)
- Processing Possible Matches on Wednesday, July 16, at 2 p.m. ET
- Eligibility Disclosure on Tuesday, July 22, at 2 p.m. ET
- Verification for Cause on Thursday, July 24, at 10 a.m. ET

Please note: Artificial Intelligence (AI) notetakers must be disabled when attending an online training webinar or meeting hosted by IDOE's School and Community Nutrition team. For more information, view our AI policy [here](#).

Culinary A+ for School Meals In-Person Training

School nutrition operations are transforming. School nutrition standards require schools to offer more fruits, vegetables and whole grains which gives schools an opportunity to reflect these standards in menu items. Join Culinary A+ for School Meals for their in-person training as they focus on basic culinary skills needed to prepare and serve more fruits, vegetables, whole grains and salads while enhancing flavor and meeting the demands of today's guests. These basic culinary skills will help schools offer foods and meals that support the Dietary Guidelines for Americans and school nutrition standards.

Training is Monday through Friday from 8 a.m. to 4 p.m. local time. Space remains for the following sessions:

- Columbus on Monday, June 2, through Friday, June 6
- Charlestown on Monday, June 9, through Friday, June 13
- Michigan City on Monday, July 7, through Friday, July 11 (limited spots available)

Register [here](#).

Reminders

Summer EBT Discontinued
The Summer EBT (SUN Bucks) program will be discontinued in 2025. As part of National School Lunch Program (NSLP) requirements, schools are required to advertise the availability of meals through the SUN Nutrition meals programs. Sponsors that serve meals at open sites on the Summer Food Service Program (SFS) or Seamless Summer Option (SSO) should advertise their meal locations. Sponsors that do not participate in summer meal service must notify families that meals may be available in the community. Sponsors can provide the following site finder resource information to households:

- [USDA Site Finder Map](#)
- Hunger Hotline** - families seeking food assistance for their children can contact the USDA National Hunger Hotline, operated by Hunger Free America.
 - By phone:** Call 1-866-3-HUNGRY (1-866-348-6479) (for English) or 1-877-8-HAMBRE (1-877-842-6273) (for Spanish). The line is available Monday through Friday between 8 a.m. and 8 p.m. ET.
 - By text:** To receive an automated response to resources located near an address or zipcode, text keywords such as "food," "summer," "meals," to the automated service at 914-342-7744.

Please note these site finder options will be updated to include Indiana locations the last week of May.

Community Eligibility Provision (CEP) Election Period – Now through Monday, June 30

CEP Election period is open now through Monday, June 30. Reach out to your assigned school nutrition programs field specialist for any questions or for assistance in determining potential eligibility. CEP allows high-poverty schools to provide breakfast and lunch free to all students, ensuring that they are well nourished and able to learn throughout the school day. Additional information and the application for community eligibility is available on [IDOE's website](#). Determination of eligibility is made using the local school corporation's actual Direct Certification and enrollment data as of around April 1, 2025.

Updates from Our Partners

The Institute of Child Nutrition Upcoming Live Webinars

Upcoming live webinars from the ICN include:

- Strategies for Maintaining Inventory and Cost Control on Thursday, May 29, at 3 p.m. ET
- Produce Safety University: The Produce Lab on Tuesday, June 3, from 3 to 4:30 p.m. ET
- Culinary Institute of Child Nutrition: How to Reduce Sugar at Breakfast on Thursday, June 5, at 3 p.m. ET

Register for one or all of these training sessions [here](#).

Upcoming Dates



Friday, May 30	Final Day for March Reimbursement Claim
Monday, June 23 through Wednesday, June 25	ISNL at Lebanon Community Schools (in-person)
Monday, June 30	CEP Application Final Due Date
Tuesday, July 8	IDOE Back to School Training (in-person)
Tuesday, July 15 through Friday, July 18	ISNL Online Option

Additional Resources

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