



## 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

#### Crediting Information

It is important to regularly review menu documentation to ensure that crediting information is up to date.

- Child Nutrition (CN) Labels - Make sure all labels on file are still valid. You can also review authorized manufacturers and labels on the [USDA Authorized Labels and Manufacturers webpage](#).
- Product Formulation Statements (PFS) - Processed products that do not have a CN label should have a PFS. Use this [checklist](#) from USDA when evaluating a PFS for accuracy.
- Standardized Recipes - New equipment? Don't forget to test your standardized recipes to confirm they produce the same yield with the new equipment.
- Fresh Produce - Updates to the [USDA Food Buying Guide](#) are continuous. Make sure you review the items you serve annually for changes.

### Important Updates

#### Whole Milk for Healthy Kids Act of 2025 Guidance

The Whole Milk for Healthy Kids Act of 2025 was signed into law on Wednesday, January 14, expanding milk options to include whole milk, 2% reduced fat milk, 1% reduced fat milk, fat-free milk, lactose-free milk, and nondairy beverages that are nutritionally equivalent to fluid milk and meet the USDA nutritional standards for fluid milk substitutes. Fluid milk may be unflavored or flavored and nonorganic or organic options. It is important to note that this law only applies to the National School Lunch Program (NSLP), including the Seamless Summer Option (SSO) of the NSLP. All other school nutrition programs, including the School Breakfast Program (SBP) and After School Snack Program (ASSP) are not included in this law.

Under the Whole Milk for Healthy Kids Act of 2025, a statement from a parent or caregiver is sufficient for a fluid milk substitute for the NSLP. For other school nutrition programs, if special milk and/or dietary accommodations are requested, a written statement from an authorized healthcare professional, including a registered dietitian, is required.

For further information and guidance, review policy memo [SP 01-2026](#).

#### SP 02-2026 Dietary Guidelines for Americans, 2025-2030 – Eat Real Food

USDA released policy memo [SP 02-2026](#) on Wednesday, February 11, addressing the recent updates to the Dietary Guidelines for Americans (DGAs) and the potential impact on school meals. USDA notes that while there are no immediate changes to the child nutrition programs, child nutrition professionals should familiarize themselves with the key changes in the DGAs in anticipation of future updates to guidelines. Specifically, programs are encouraged to review their menus and ensure they are focused on promotion of nutrient-dense, whole foods. For more information, review policy memo [SP 02-2026](#) here.

#### Virtual Culinary Skills Training

Culinary Skills for A+ School Meals, in partnership with the Indiana Department of Education, Division of School and Community Nutrition (IDOE SCN), is offering a series of free, virtual interactive culinary skills training sessions for all K-12 school nutrition professionals. Training sessions are hosted on select Wednesdays from 2 to 3 p.m. ET.

For more information and to register, click [here](#).

#### Accessing PrimeroEdge

Be sure to log in to [PrimeroEdge](#) to ensure you have access. If you are unable to access the system, complete this [help form](#). As a reminder, Food Service Management Companies (FSMCs) have view only access.

#### Planned Assistance Level (PAL) Differences Between PrimeroEdge and CNPweb

IDOE has received questions about differences in PAL calculations between PrimeroEdge and CNPweb. We are confident the new system calculates PAL accurately. In CNPweb, annual adjustments appear to have been based on percentage changes in overall state entitlement annually. The current method uses actual meal counts each year, ensuring a more precise calculation.

#### Forecasting for the Future Recorded Webinar

Schools should always forecast before entering USDA Foods choices, selecting vendors, going out for bid, or purchasing equipment. The new [Forecasting for the Future Webinar](#) offers steps to making effective decisions.

### Farm to School

#### Local Procurement for Summer Food Service Program (SFSP)

Summer is the perfect time to bring in local products to your kitchen or cafeteria. All across the state of Indiana farmers are growing menu staples, such as cherry tomatoes, cucumbers, and salad greens. Others are growing fruit favorites like melons and berries. Are you planning to participate in the Summer Food Service Program this summer? Join us to learn how to partner with a farmer in your area to menu one or more local products. It could be for the purpose of taste-testing for one day or for serving one day each week throughout the summer program. No matter the size or volume of a purchase, buying local products builds community relationships and supports your local farming economy. The event webinar will be held on Tuesday, March 3, from 2 p.m. to 3 p.m. ET. Register [here](#).

### USDA Foods

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

As a reminder, schools must enter their DoD Program receipts into the [FFAVORS](#) within two calendar days after the produce is delivered to your school.

#### Direct Delivery "Order By" Reminder

As a reminder, schools must place USDA Foods Direct Delivery (Brown Box) orders in CNPweb by 10 a.m. ET the Monday of the week prior to the delivery period that your school would like to receive the delivery. Orders placed after 10 a.m. ET will not be accepted.

#### USDA Foods Cancellations for SY 2025-2026

- 100124 Turkey Chilled - Bulk (March 2026)
- 100256 Frozen Strawberry Cups (January-September 2026)
- 100309 Canned Carrots (Entire School Year)
- 111900 Turkey Breast Deli (January-June 2026)

#### USDA Foods Recipe Ideas

Looking for recipes to use your USDA Foods? Check out these resources:

- [Recipes for Healthy Kids](#)
- [Recipes for Schools - Child Nutrition Recipe Box](#)
- [Team Nutrition Recipes](#)

### Procurement

#### Updated Monthly Reconciliation Form

IDOE has updated the new [USDA Foods Monthly Reconciliation Report Form](#). The updated form includes clearer instructions and a signature page. If you already completed the previous form without the signature, please go to the link above and complete the signature page. This form is required during a procurement review for schools that contract with a Food Service Management Company (FSMC) and is a valuable tool for recording USDA Foods activities and transactions. This form can be found on both the [Procurement](#) webpage, under forms, templates, and examples, and the [Forms and Checklists](#) webpage.

### Training and Webinar Opportunities

#### Upcoming Webinars

- IDOE Food Distribution Program (FDP) team for PrimeroEdge Catalog Question and Answer Session, Thursday, February 19, at 9 a.m. ET
- Fresh Fruit and Vegetable Program on Thursday, February 19, at 10 a.m. ET
- Community Eligibility Provision (CEP) Basics on Tuesday, February 24, at 2 p.m. ET
- Component Crediting Series, Wednesdays at 10 a.m. ET
- SFSP/SSO Rural Non-Congregate Meal Service Info Series: *Serving Up Sun Meals*
  - Building a Successful Operation, Wednesday, February 25, at 2 p.m. ET
  - RNC Meal Service: Home Delivery Option, Wednesday, March 4, at 2 p.m. ET
  - Best Practices & Outreach Strategies, Wednesday, March 11, at 2 p.m. ET

Read more about these topics and register [here](#).

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.

### Reminders

#### Summer Food Service Program (SFSP) is Available Once Again

The SFSP is designed to fill the nutritional gap during summer months when school is out of session and food insecurity is often at the highest level. As sponsors of local nutrition programs that serve children from school year, local educational agencies have good candidates for summer meal program sponsorship and can receive [reimbursement rates](#) for SFSP meals that are higher than during the school year. The two primary ways to qualify for the SFSP sponsorship is by using the school's free and reduced meal eligibility data or the U.S. Census block [data](#). Also, sponsors that meet the qualification requirements and are located in rural areas, as determined per USDA's Rural Designation [map](#), may qualify for rural non-congregate (RNC) meal service in areas where there are currently no congregate meal sites. The RNC option allows SFSP/SSO sponsors to distribute meals using either meal pick-up or home delivery method. The SFSP application is scheduled to open in the CNPweb in March, and there is a streamlined process for current child nutrition sponsors. For more information, contact your field specialist or [summermeals@doe.in.gov](mailto:summermeals@doe.in.gov).

#### Food Service Management Company (FSMC) Allowable Costs Guidance

IDOE has created an FSMC Allowable Costs resource guide to help School Food Authorities ensure all costs associated with the contract are allowable. Find the resource [here](#).

#### School Breakfast Week is Almost Here!

National School Breakfast Week (NSBW) is March 2-6, and this year's theme is *The Quest for School Breakfast*. The School Breakfast Program (SBP) serves thousands of students across Indiana everyday, helping to provide nutritious meals that boost attendance, academic outcomes, and overall wellbeing for students. This year, we are partnering with the American Dairy Association Indiana to challenge schools to incorporate a Smart Swaps recipe in their NSBW menus. Smart Swaps is a new initiative from the American Dairy Association Indiana aimed at more intentional tailoring of breakfast offerings to student's preferences. Check out some Smart Swap tips [here](#).

IDOE wants to see how your school celebrates NSBW! Submit your pictures, menus, and student and staff feedback to be featured in IDOE's yearly NSBW Scrapbook. If you incorporate a Smart Swaps recipe in your celebrations, please let us know. Entries can be emailed to IDOE School Nutrition Specialist Annie Tuzynski at [atuszynski@doe.in.gov](mailto:atuszynski@doe.in.gov). Please provide submissions no later than Friday, March 13, at 4 p.m. ET.

### Updates from Our Partners

#### School Nutrition Association (SNA) Equipment Grants

The 2026 SNA Equipment Grants are now live [here](#) for SNA members. Grants are available from Alto-Sham, AmTab, Cambro, FWE, Hobart, Innoseal, LTI Inc., Vulcan, and Winlove Food Service. The total value of equipment grants being awarded is nearly \$640,000! Deadlines and application information varies with each company. Check out the webpage above for additional information.

### Upcoming Dates



Thursday, February 19	<a href="#">Fresh Fruit and Vegetable Program Information Session</a>
Thursday, February 19	<a href="#">Food Distribution Program Office Hours</a>
Wednesday, February 24	<a href="#">Community Eligibility Provision Basics</a>
Thursday, February 25	<a href="#">Rural Non-Congregate Meal Service Info Series: Building a Successful Operation</a>
Monday, March 2	<a href="#">Final Due Date for December 2025 Claims</a>
Monday, March 2	<b>First Day of National School Breakfast Week!</b>



### Additional Resources

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