



In Good Taste



UPDATE FROM NCDA&CS FOOD DISTRIBUTION DIVISION Summer June 2011

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DIRECTOR'S MESSAGE

Gary Gay, Director

Is everyone ready for a vacation or at least a short break? I would assume everyone is ready for a break. At Food Distribution, we are in the middle of the implementation of the new USDA computer system WBSCM. We are rolling up your orders for next year in NC-ECOS and uploading them to the new USDA system. It has not been an easy task; we have



encountered many problems, glitches, and challenges along the way. I feel confident we will overcome the obstacles and get the problems corrected.

This has been a record year for Food Distribution on two fronts (1) we have exceeded new record totals on the value of USDA commodities received in all our commodity programs and (2) new record in sales for NC Farm-to-School. Our Farm-to-School Program continues to grow.

We were very fortunate to have received a grant from The Blue Cross Blue Shield Foundation for \$1.2 million dollars for our NC Farm-to-School Program. You will be hearing much more about the grant and the plans for using these funds.

The SnoKist Applesauce Hold & Recall was an unexpected challenge as well. FDA has found “leaker” cans in current inventory at the manufacturer. We recently sent out a second notice due to an expansion to the HOLD portion from SnoKist which added additional can codes. More details follow in the SnoKist article of this newsletter. Hopefully, this situation will soon begin winding down and we will be able to wrap it up shortly.

We look forward to seeing everyone during the SNA-NC Annual Conference June 22-24, 2011. Plan to stop by our booth during the New Horizons Trade Show to “*Rock Around the Clock!*”

Everyone enjoy your summer and plan to take some much needed time off!



Food Distribution Staff

Allison Medlin served as an Office Assistant III for the last six years in the Field Services Section and has recently moved to a new position at the Department of Agriculture and Consumer Services in Raleigh. We all wish her well in her new position with the Budget and Finance Section. Allison will still be assisting us on grants and contracts for other programs, as well as the other fifteen divisions of NCDA&CS in her new job.

Beth Cox has stepped into the vacant position in Field Services. You may recognize the name, and would recognize the voice for sure, as Beth has served as the Division’s receptionist, and worked on the A-133 Audits with Bob and Allison in Field Services over the past year.



So, just who is the new voice answering the phone? Well, you may also recognize that voice from the past as Sylvia Roberson who retired one year ago, missed us all so bad, she came back to work with us! We missed her too, and are glad to have her back on staff on a part-time basis.

Many of you have spoken with David Usher in the past. His office has moved upstairs as he has joined the Allocations & Procurement section. He no longer plans routes and deliveries, but if you are looking for any extras, call David from time to time to inquire about Bonus or Surplus commodities.



NC Farm-to-School Program



It certainly has been an incredible year in the Farm-to-School Program. Sales continue to grow with this year being a record high. We thought we were going to break the \$1 million dollar mark and would have if we had not encountered issues with crop production. The strawberry growing season was absolutely stressful this year. One entire week of cool, cloudy, rainy weather in mid-May hurt production. We had a record high of order requests totaling 14,450 strawberry flats, but were only able to come up with 13,477; almost 1,000 flats short. It was very frustrating not knowing how many flats we were going to pickup when arriving at the strawberry farms. You know what the old saying is: “you can’t fool with mother nature.” We appreciate your cooperation in working with Food Distribution during a difficult time.

We also saw a record high in blueberry sales this year with 2,266 flats being ordered. Unfortunately, with harvest season being so close to the end of school, we were only able to offer one delivery. Also, there were new items offered for the first time this year: collards, romaine lettuce, squash, zucchini, and sweet potato chunks. The orders were moderate compared to our more popular fruits and vegetables, but we were happy to help support those agricultural markets. We will be expanding the program once again to 17 weeks offering you more products and more choices. The dates are included in this newsletter to help plan menus.

Once again, a big thank you to all those who make the NC Farm-to-School program the best in the country!



NC Farm-to-School in the Summer

We have had some interest in offering some NC items in the Farm-to-School Program for school districts during the summer. Food Distribution will be offering Seedless Watermelons, Cantaloupes, Tomatoes, Grape Tomatoes, Sprite Melon, Cucumbers, Yellow Squash, Zucchini, Peaches, Apple Slices, and Sweet Corn. These items will be bid shortly and once the bids are awarded, you will be receiving an e-mail to notify you that you may order these items through NC ECOS. We will be offering these items for delivery during the weeks of July 11, July 25 and the week of August 8, 2011.

NC Farm-to-School Calendar for School Year 2011-2012

Week of August 29, 2011	Watermelons, Cantaloupes, Tomatoes, Grape Tomatoes, Peaches
Week of September 12, 2011	Tomatoes, Grape Tomatoes, Apples, Cucumbers
Week of September 26, 2011	Apples, Red Potatoes
Week of October 10, 2011	Apples
Week of October 24, 2011	Apples, Sweet Potatoes
Week of October 31, 2011	Broccoli Crowns, Cabbage, Romaine
Week of November 14, 2011	Apples, Romaine, Apple Slices, Collards
Week of December 5, 2011	Broccoli Crowns, Cabbage, Apples, Sweet Potatoes
Week of January 9, 2012	Apples, Sweet Potatoes
Week of February 6, 2012	Apple Slices, Sweet Potatoes
Week of March 5, 2012	Apple Slices, Sweet Potatoes
Week of March 19, 2012	Apple Slices
Week of April 16, 2012	Sweet Potatoes
Week of April 30, 2012	Strawberries, Romaine
Week of May 7, 2012	Strawberries, Romaine
Week of May 14, 2012	Squash, Zucchini
Week of May 21, 2012	Strawberries, Blueberries



SnoKist Applesauce Hold & Recall

On May 13, 2011, USDA notified the states of a Voluntary Recall from SnoKist, a manufacturer of applesauce. Unfortunately, this recall began in one of our North Carolina School systems after nine children became ill shortly after consuming the applesauce. We are happy to report the children are fine, and all but two were back in the school the following day. Those two children are now fine also. We are currently still waiting for FDA test results of the applesauce to determine the contamination.

To date, we have approximately 2100 cases in the state. Pick-up is underway at this time. The vendor is eager to ship replacements to us; however we are waiting for the test results before accepting any replacements to the State from SnoKist.

The codes for the recalled lots are 16047-P08KU, P08MA, P08MB, P08MC, P08RD, and P08LU.

The codes for the lots that are currently on hold 16047- P08KL, P08KT, P08LA, and will remain on hold until FDA completes their investigation.

Any product in school systems should have been reported to Food Distribution by May 21, 2011.

On June 6, 2011, USDA notified the states of the following HOLD expansion. This expansion includes the can codes; 16047 P08KK, 16047 P08LC, 16047 P08LL, 16047 P08MT, 16047 P08SC, 16047 P08UA, 16047 P08UC, and 16047 P08UB. If you have any of these additional can codes, place the product on HOLD until further notice by this office.



If you have inventory on any RECALLED SnoKist Applesauce and have not been contacted by this office to date, please call Bob Sitton and advise quantity, can codes, and to arrange pick-up.

209 Year End Report Reminder

June 30, 2011 is the end of the 2010-2011 SY. Remember to print your 209 Report and pass on a copy to your audit firm. The total received is the amount to be reported on your A-133 audit. (See sample of 209 Report below)



Also, if you are participating in the Summer Feeding Program, you will have a separate 209 Report. Your RA Code number will reflect the Summer Feeding Program.

For example:

Regular NSLP RA code Number for Johnston County Schools is 051-00-000-SCH
Summer Feeding RA code number for Johnston County Schools is 051-00-000-SFP

209 Report Sample Totals page.

12345678SCH (0000)
 Happy School
 123 STREET
 BUTNER, NC 27522

USDA Food	Code	Invoice/ Order/ Trans #	Quantity Received	* Dollars	Quantity Planned	Estimated Ship Date
				22,162.31		

	Entitlement	Ent. Adjustment	DOD Ent.	Bonus	Total
Entitlement	80,783.90	0.00	18,018.00		98,801.90
* \$ Planned	4,215.40			0.00	4,215.40
* \$ Received	11,278.26		18,014.04	6,668.65	35,960.95
* \$ Remaining	65,290.24		3.96		65,294.20

* Note that any dollar values and totals (including remaining entitlement) listed on this 209 report will not agree with figures in ECOS. Please continue to rely on this monthly 209 report from NCDA-FDD as the official tracking mechanism for entitlement and allocation data rather than the ECOS reports. Thank you for your patience and cooperation in this matter.



CONGRATULATIONS CHILD NUTRITION DIRECTOR RETIREES

From all of us at NCDA&CS Food Distribution Division, congratulations and know that we wish each of you the very best in your retirement. We thank them for their contributions and leadership in serving meals to the children from their respective counties.

- Martha Hardison – Craven County Schools February 28, 2011
- Barbara Wood – Clay County Schools February 28, 2011
- Craig Lowery – Robeson County Schools June 30, 2011



2011 MARCH ACROSS CAROLINA



It is not too early to mark your calendars for our annual USDA Commodity Food Show.

November 9, 2011 Expo Center, NC State Fairgrounds

November 10, 2011 Hickory Metro Convention Center

Our Raleigh location has changed to the Expo Center with the training to be held in the Hall of Fame room in the Jim Graham building next door to the Expo Center.

Registration will be from 8:30 a.m. till 9:00 a.m. with a USDA training session on commodities from 9:00 a.m. till 10:00 a.m. with the Food Show starting at 10:00 a.m. until 1:30 p.m. We are expecting a large number of vendors again this year. Processing continues to grow each year in this state and it would be beneficial for you to attend this show to see firsthand and to sample the commodity processed foods our vendors are offering.

Call Ted Fogleman or Tysha Sherard with questions.



USDA Update

USDA Foods Help Schools Serve Healthy Meals

Sugar: USDA has reduced the added sugar in all canned fruits. As of July 2011, all canned fruits will be packed in extra light syrup or slightly sweetened fruit juice.

The extra light pack reduces the sugar in USDA's canned fruit products between 35-55%. All applesauce remains unsweetened.



Sodium: Starting July 2011, USDA will reduce the sodium in its processed and blended cheeses. The new specification will reduce the sodium level from 450 mg or more to between 200-300 mg per ounce. In addition, no added salt canned corn and diced tomatoes will be made available for SY11/12 delivery. USDA is also reviewing the sodium level in processed meats currently offered through the USDA Foods program.

Roasted Chicken: Feedback

USDA has received positive feedback about the new bone-in roasted chicken product now available to schools. We hope you are enjoying this new product and welcome your thoughts and comments!

In SY11, USDA filled orders from thirty states and purchased over 5.5 million pounds of this product. While there were some delays in purchases due to capacity issues and only one vendor bidding the product, we are hopeful the capacity and vendor participation will increase this coming school year.

**ANC in Nashville – Food Distribution
Division’s Education Sessions**

The National School Nutrition Association will hold its annual meeting July 11-14th, in Nashville, TN. USDA Foods will be featured in multiple sessions and will include topics such as: healthy eating, getting the best bang for your buck, and the popular USDA Foods Jeopardy game. Make sure to look for these sessions as you plan your agenda for SNA ANC 2011!

Planned Assistance Level: SY11 Update

During SY11, USDA purchased approximately .24 cents per meal worth of USDA Foods, totaling over \$1.2 billion dollars for the nation. This includes entitlement, bonus and DOD Fresh Fruit and Vegetable Program purchases. There will be shortfalls for some States this year for a few reasons, including early ordering in WBSCM, the inability to buy certain items due to timing and market, and the late infusion of additional funds that would increase States’ entitlement to meet the “12%” provision. Unspent National School Lunch Program entitlement funds are carried over to the next school year and will be available for States to order in SY12.

Planned Assistance Level: SY12

The USDA Commodity Rate for the 2011-2012 School Year will be .2025 per meal.

BONUS Commodities Received in 2010-11 School Year

Bulk Potatoes	Cheddar RDU Fat Shredded
Can Mixed Fruit	Can Corn
Blueberries Dry	Catfish Strips
Can Pear Halves	Can Peaches Diced
Bulk Potatoes Dehy	Can Peaches Sliced

Apple Crop

U.S. apple production was down significantly in 2010. There are not enough bulk fresh apples available for processing into sauce, slices and juice to meet current orders that were purchased and the requests for April-June deliveries.

The reasons for the apple shortage are:

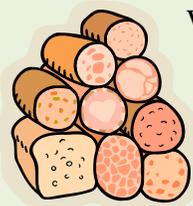
- Mid West growers experienced a heavy loss of apples due to a freeze; and a large percentage of apples for processing were lost.
- The North East and East Coast apples were affected by a stink bug infestation and drought. The stink bug damaged the fruit which caused decay and brown rot. The proverb “one bad apple spoils the barrel” is indeed true.
- The North West region was the only area not affected which drove up the price for fresh apple sales. Apples that can make grade for the fresh market won’t be used for processed apples as the fresh apples go for a premium price.



Apple products will not become plentiful until October 2011 at the earliest when the new crop will become available.

We have been accustomed to a continuous reliable supply of high quality low-sugar apple products for several years. The Apple associations expect a bumper crop next year. So, if there is good weather, a stable international market and no stink bugs, there should be an abundance of apple products in the next crop year!

USDA's Ham Tips!



Wondering how to maintain quality and safety for your frozen ham? Thawing ham properly is the first step to preserving taste and appearance.

Thaw the ham slowly in the refrigerator. This will result in the best quality of meat and is the safest method for preventing food borne disease.

Thawing in the Refrigerator: To prevent dehydration, leave the ham wrapped in its original packaging. Place the meat on a platter or a tray to catch the drippings as the ham thaws. Drain these juices off as they accumulate. Place in the refrigerator on the lowest shelf away from other foods. **It may take 3 to 4 days to thaw, so be sure to plan ahead.**

Cold Water: Thawing ham in cold water is a faster method of thawing than the refrigerator method, but because of increased awareness of illness due to bacterial growth, it is generally not recommended. Do not refreeze meat that has been thawed using this method unless it has been cooked first.

Kitchen Counter: Ham should NEVER be thawed out on the kitchen counter because the outside of the meat will reach a temperature of above 40°F while the inside is still frozen. The area that reaches a temperature above 40°F would be susceptible to bacterial growth.

Microwave: Thawing large items, such as ham, in the microwave does not work well and should be avoided.

USDA Update Ref: School Programs USDA Foods Update
For more information go to: <http://www.fns.usda.gov/fdd>



SERO Announces Best Practice Awards Winners – 2011

The Southeast Regional Office is pleased to announce the winners of the 18th Annual Best Practice Awards in the National School Lunch Program (NSLP), School Breakfast Program (SBP) and Food Distribution Program (FDP). Below are the winners by category followed by a short summary of their efforts. Congratulations to the following School Districts for winning the 2011 Best Practice Awards in the respective categories:

Customer Service

Large SFA Category

Northeast North Carolina Co-Op Food Purchasing Group, Williamston, North Carolina:

Selected for their efforts to increase purchasing power and efficiency. The NENC Co-Op is a 13 county food purchasing group in North Carolina. The counties included are: Bertie, Camden, Chowan, Currituck, Dare, Gates, Hertford, Hyde, Martin, Pasquotank, Perquimans, Tyrrell, and Washington. The thirteen rural districts combined are able to receive bids in areas where, as single units, they had little vendor interest. The Co-Op holds a vendor fair where vendors come to one location to present products to all thirteen directors at once. Students are also given the opportunity to evaluate products through taste testing. The Co-Op as a whole has saved the districts over \$362,000.



Lincoln County Schools, Lincolnton, North Carolina:

Selected for their on-going efforts to increase breakfast and lunch participation through their food shows. This year a “Fuel Up to Play 60” themed food show was held. The food show included over fifty booths by various vendors featuring a wide array of foods both familiar and exotic. Participants enjoyed the opportunity to vote for food choices that they would like to see on menus. Visiting Carolina Panthers football players and cheerleaders also appeared to promote healthy eating and physical activity. The Carolina Panther mascot also attended. Students and families enjoyed opportunities to exercise and play games at the event. The Lincoln County YMCA also presented workshops on fun ways to “Play 60” every day. The food show has been a tremendous success and has increased participation in both school lunch and breakfast.

Promoting a Healthy School Environment

Small SFA Category

Bunn Elementary School, Franklin County, Bunn, North Carolina:

Selected for their ongoing commitment to the promotion of healthy eating and physical exercise. Bunn Elementary participates in many activities that promote physical activity. Students, school staff, and parents are included in these daily and seasonal activities. Bunn Elementary is also very involved in afterschool recreational programs. Over the last two years the School Wellness Council, in conjunction with the School Nurse, has initiated staff weight loss programs. They have been very successful with 52% of the staff participating. This commitment is sure to provide a positive example for students and the community at large.

Cleveland County Schools, Kings Mountain, North Carolina:

Selected for their implementation of the Digital Menu Board / Nutrition Education Program for middle and high school students. Cleveland County is using flat panel screens in the cafeteria to broadcast nutrition education information targeted to 6th, 7th, 8th, and 9th graders. The curriculum and activities were developed by health educators and is remotely controlled and monitored by Child Nutrition Programs staff members. The monitors display caloric content specific to Cleveland County School Nutrition Menus. The curriculum also promotes physical activity. The programming has had a positive effect on students eating habits and survey results have been positive. The project is currently reaching over 8,000 students.

Creative Utilization of Commodities

Small SFA Category

Edgecombe County Public Schools, Tarboro, North Carolina:

Selected for their ongoing efforts to utilize USDA commodities. Edgecombe County has used a multi-pronged strategy to get the most of USDA commodities. Menus have been revised and “Big Hit” recipes featuring USDA commodities are popular. Edgecombe County also uses USDA commodity reports to forecast which commodities will be coming into their warehouse so they can be included on the menus. Commodities are also diverted to processors where appropriate and their value deducted before the schools are invoiced. Edgecombe County Public Schools’ average plate cost has decreased and the district went from a small deficit to a \$467,984.11 profit.



ChooseMyPlate.gov

USDA has just released the new MyPlate.gov website.

Say goodbye to the food pyramid and say hello to the new “MyPlate.” It is the new healthy eating symbol from USDA. The USDA food pyramid has been used since 1992 but many felt the pyramid was tired out and too complex. The pyramid tried to give out too many different nutrition facts at once USDA officials said.

Check out www.choosemyplate.gov for more information.

The screenshot shows the homepage of the ChooseMyPlate.gov website. At the top, there is a navigation bar with the USDA logo and the text "United States Department of Agriculture" on the left, and the "ChooseMyPlate.gov" logo with the OMB Number 0504-0535 on the right. Below this is a horizontal menu with links for "Home", "About Us", "News & Media", "Site Help", and "Contact Us".

The main content area is divided into several sections:

- Search website:** A search box with a "Go" button.
- Subjects:** A list of categories including "The Basics", "Food Groups", "Tips & Resources", "Print Materials", "Interactive Tools", "Specific Audiences" (General Population, Pregnant & Breastfeeding, Preschoolers, Kids, Weight Loss), "Multimedia", "For Professionals", "Partnering Program", "Related Links", and "Questions?". There is a "Tweet" button at the bottom.
- ChooseMyPlate.gov logo:** A central graphic of a plate divided into four colored sections: Fruits (red), Grains (orange), Vegetables (green), and Protein (purple). A small blue circle labeled "Dairy" is positioned to the right of the plate. A white fork is on the left side of the plate.
- I Want To...:** A list of actions: "Look up a food", "Learn about food groups", "Get a personalized Plan", "Learn healthy eating tips", "Get weight loss information", "Plan a healthy menu", "Analyze my diet", and "Ask a question".
- Tip of the Day:** A box with the text: "Make most of your choices whole or cut-up fruit rather than juice, for the benefits dietary fiber provides." and a link "Click here for more tips".
- 10 tips Nutrition Education Series:** A box with the text "Join Our Partnering Program".
- Balancing Calories:** A section with two bullet points: "Enjoy your food, but eat less." and "Avoid oversized portions."
- Foods to Increase:** A section with two bullet points: "Make half your plate fruits and vegetables." and "Make at least half your grains whole grains." and "Switch to fat-free or low-fat (1%) milk."
- Foods to Reduce:** A section with two bullet points: "Compare sodium in foods like soup, bread, and frozen meals — and choose the foods with lower numbers." and "Drink water instead of sugary drinks." There is a "PDF" link at the end of the second bullet point.



ACRONYM LIST

ACDA	- American Commodity Distribution Association
AMS	- Agricultural Marketing Service
CND	- Child Nutrition Division
DoD	- Department of Defense
ECOS	- The Electronic Commodity Ordering System
FDA	- Food and Drug Administration
FDD	- Food Distribution Division
FNS	- Food and Nutrition Service
FFAVORS	- Fresh Fruit and Vegetable Ordering and Receipt System
FSIS	- Food Safety and Inspection Service
SERO	- Southeast Regional Office USDA
SNA	- School Nutrition Association
SY	- School Year
USDA	- United States Department of Agriculture



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