



TABLE

TALK



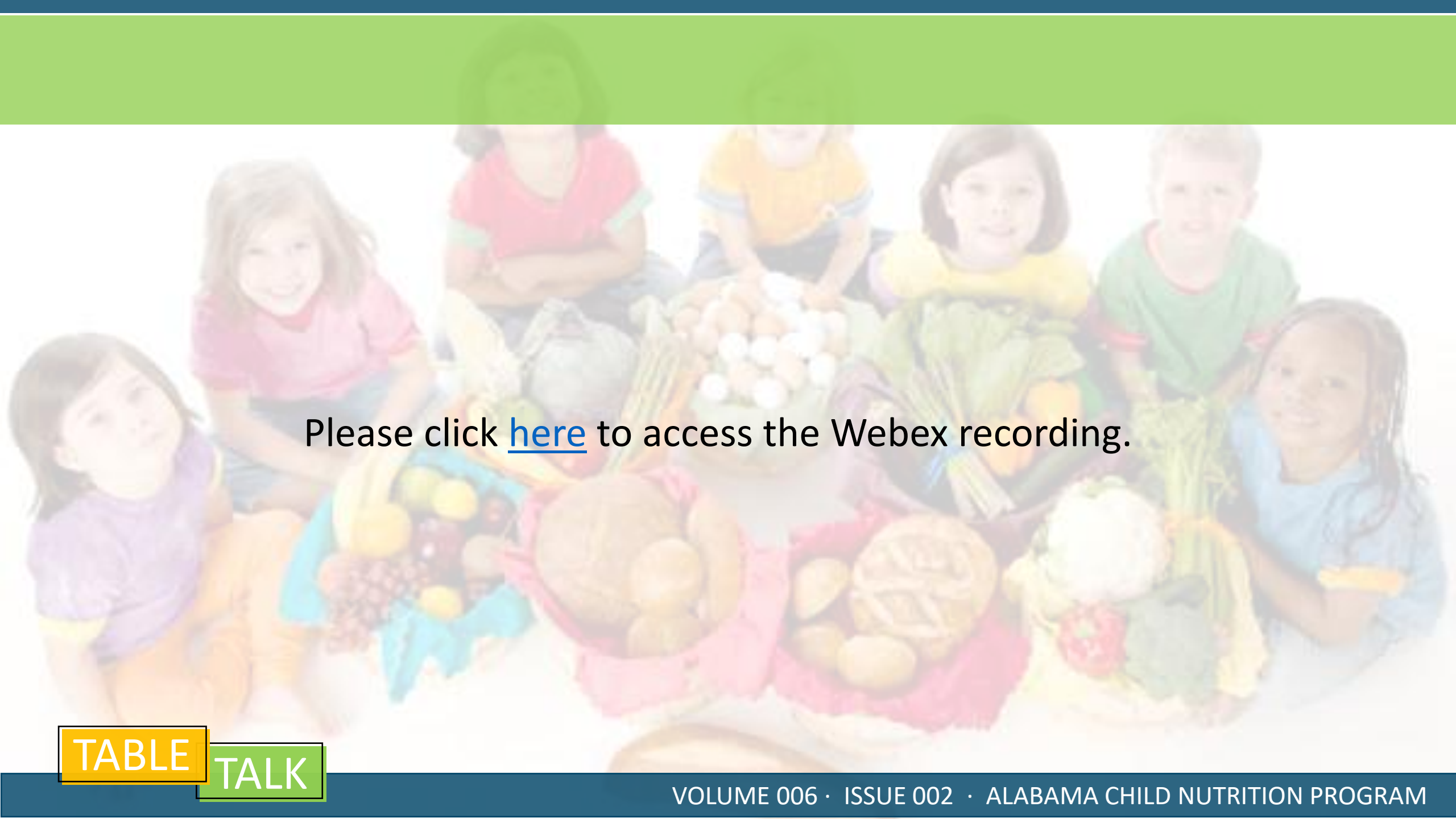
Alabama State Department of Education
Child Nutrition, School Programs



VOLUME 006

ISSUE 002

August 27, 2026



Please click [here](#) to access the Webex recording.

OVERVIEW

- National School Lunch Week 2026
- Weekly SWP Email
- Claim Deadline 9/3
- Claiming by Student Enrollment Location
- Pre-Approved Equipment List
- Job Task Timeline

Reviews and Reminders

Monthly Memos

- USDA
- ALSDE

- Harvest to Hallways
- USDA Equipment Assistance Grant
- Addendums to Bids
- On-Site Review Form Updates
- Chef Ann Salad Bar Grant
- Junior Chef
- FFVP Updates
- ALSDE Culinary Challenge
- Diet Prescriptions
- Verification Timeline
- SUN Meals

Top Topics

Training Tidbits

- ICN Training Spotlight
- Allergy Training
- ALSDE Trainings
 - Completed
 - Upcoming

- Sara Davis, Glenwood Mental Health

Sponsor Spotlight

REVIEWS AND REMINDERS

SUZANNAH YODER

REVIEWS AND REMINDERS



During the weeklong celebration, school kitchens and their students will celebrate with special menus, events, activities, and much more, all with the goal of...

- Increasing student participation.
- Spreading the message to parents that you're serving healthy, delicious lunch at school.
- Earning media coverage from local papers, TV stations and bloggers.
- Connecting with teachers and administrators at your school or in your district to spread the word that school meals are healthy and delicious.

Please respond to the NSLW survey going out soon.
We'd love to visit and help promote your program!

REVIEWS AND REMINDERS



REVIEWS AND REMINDERS

**STOP
WHAT
YOU'RE
DOING
AND
READ
THIS!**



Distributor	Item #	Item Name	Old Bid Qty	New Bid Qty
WF	16400	Cheese & Pepperoni Calzone	48	80
PFG	10602	Chicken, WM, B'fast Fillet, Unseasoned, Biscuit portion, WG	10lb	32 lb
PFG	10626	Chicken, WM Breast Fillet, Dill, WG	10lb	32lb
PFG	16512	Pizza, Hexagon, Cheese Blend, Ranchero Beef, WG	72	96
PFG	14012	Tortilla, Flour, Soft, 6"	144	288
PFG	10599	Chicken, Wing, Bone-in, Roasted	10lb	30lb
PFG	10600	Chicken, G&F, Nugget, WG	10lb	32lb
PFG	10602	Chicken, WM, B'fast Fillet, Unseasoned, Biscuit portion, WG	10lb	32lb
PFG	16400	Cheese & Pepperoni Calzone	48	80

SY 26-27 Food Distribution Updates

USDA DoD Fresh Program Sweep Policy

SWP Support Documents

ALSDE SWP Order Approval Guidance

FFAVORS Login Instructions



REVIEWS AND REMINDERS

Due to State fiscal year closeout, the deadline for receipt of Child Nutrition Program claims to be processed and paid during the month of September is **Thursday, September 3, 2026, at 12:00 noon**. SDE Accounting will make every effort to process and pay error free claims received by this deadline. This does not alter the normal 20-day or 60-day deadlines. It only delays payment due to the State fiscal year closeout process.

Claims with errors, claims returned, or claims received after the date will be verified, but will not be processed/paid until after October 1, 2026. Please continue to submit claims even after the deadline so that they may be put in line for payment after October 1, 2026.

If you have questions, you may email us at cnpclaim@alsde.edu.



REVIEWS AND REMINDERS

Claiming Students at Enrollment Locations

- Check to ensure that all cost centers with student enrollment are in your LINQ CNIPS Claim. **If you have Cost Centers with 0 enrollment reach out to your area specialist.**
- Run sample reports from your POS to ensure that you have access to the correct reports for participation and for production. In LINQ:
 - The **Claim for Reimbursement Report** pulls accurate data according to student enrollment, provided that production kitchens entered in meal count data according to student IDs (no bulk entries).
 - **THIS IS THE INFORMATION THAT IS REPORTED IN THE LINQ CNIPS CLAIM**
 - The **Building and Sales Reconciliation Report**, when pulled for the entire month, will show production data. It accounts for all student IDs entered at the register in that kitchen, accounting for production data.
 - **THIS IS THE INFORMATION THAT SHOULD BE USED TO DEPOSIT CORRECT FUNDS INTO PRODUCTION KITCHENS ONCE REIMBURSEMENT IS RECEIVED.**



REVIEWS AND REMINDERS

Example: K-12 School with two cost centers that are served from one production kitchen.

The **Claim for Reimbursement** report is what will be used to enter participation data into the LINQ CNIPS Claim.

National School Lunch Program		rved				
School	Assistance Program	Days	Free	Paid	Reduced	Total
Central Elementary School	Community Eligible	13	3846	0	0	3846
Central High School	Community Eligible	13	2581	0	0	2581
Total		13	6427	0	0	6427

Severe Need Breakfast Program		rved				
School	Assistance Program	Days	Free	Paid	Reduced	Total
Central Elementary School	Community Eligible	14	4842	0	0	4842
Central High School	Community Eligible	14	2039	0	0	2039
Total		14	6881	0	0	6881

0005: Central High School (94.00%)				
	Eligible	Percent	Reimb Sold	Reimb Earned
Breakfast				
Student Free	3431	152.38%	5228	0
Student Reduced	126	69.05%	87	0
Student Paid	1315	119.09%	1566	0
Student Total	4872	141.24%	6881	0
Non Student Total			0	0
Breakfast Total			6881	0
Lunch				
Student Free	3431	141.27%	4847	0
Student Reduced	126	88.89%	112	0
Student Paid	1315	111.63%	1468	0
Student Total	4872	131.92%	6427	0
Non Student Total			0	0
Lunch Total			6427	0

The **Building Sales and Reconciliation** report will be used to determine production data, supporting the deposited reimbursement to production kitchens.

REVIEWS AND REMINDERS

APPROVED SCHOOL FOOD SERVICE CAPITAL EQUIPMENT

Food Preparation Equipment		Dishwasher/Sanitation/Safety Equipment	Food Serving Equipment
- Commercial Worktables - Refrigerated Prep Tables - Fruit & Vegetable Sinks	- Commercial Ranges - Ovens/ Combi Ovens - Steamers - Holding/Proofing Cabinets	- Commercial Dishwashers 3-Compartment Sinks - Water Heaters and Boosters - Parts for dishwashers and water heaters	- Hot/Cold Serving Lines - Pass thru warmers and refrigerators. - Countertop/Drawer Warmers
<u>Countertop Equipment:</u> - Slicers/Choppers - Microwaves/Toasters - Blenders - Hot Water Dispensers	- Commercial Food Mixers - Char Broilers - Pizza Ovens	- Handwash Sinks - Water Heater Boosters - Dish Tables/Drain Racks, - Industrial Floor Scrubbers - Waste Disposal/Grease Traps - Floor Troughs - Washers/ Dryers (for CNP use only)	- Kiosks, Vending Machines - Breakfast Serving Carts - Dining tables & chairs.
- Commercial Kettles - Braising Skillets		**Parts for existing Kitchen Exhaust Systems/Hoods,	- Refrigerated Merchandisers - Milk Coolers, - Ice Machines (for CNP use only)
Food Storage Equipment/Supplies		Packaging	General Purpose Equipment/Supplies
** Parts for Walk-in Freezers and Refrigeration	Storage racks for dry and refrigerated storage	- Tray sealers - Vacuum Packaging Systems - Shrink Wrap	- Office Furnishings - HVAC systems for kitchen
- Reach in Refrigerators and Freezers Blast - Chillers/Flash Freezers - Generators	<u>Refrigeration Parts:</u> - Compressors - Condensers	- Dough Presses - Muffin and Cookie depositors - Conveyer system	

USDA and ALSDE have increased the capitalization threshold to **\$10,000**. Items included on the biannual equipment inventory submitted to ALSDE should consist only of **capitalized equipment**.

Please ensure that your local procurement procedures and plans have been updated to reflect this change.

Reminder: Receiving pre-approval and meeting capitalization requirements does not eliminate the obligation to follow the appropriate procurement method. All purchases must comply with the applicable purchasing requirements based on the total cost of the equipment.

REVIEWS AND REMINDERS

CNP Director's Monthly List of Tasks to Accomplish



<https://www.breakforaplate.com/school-programs-annual-checklist/>





MONTHLY MEMOS

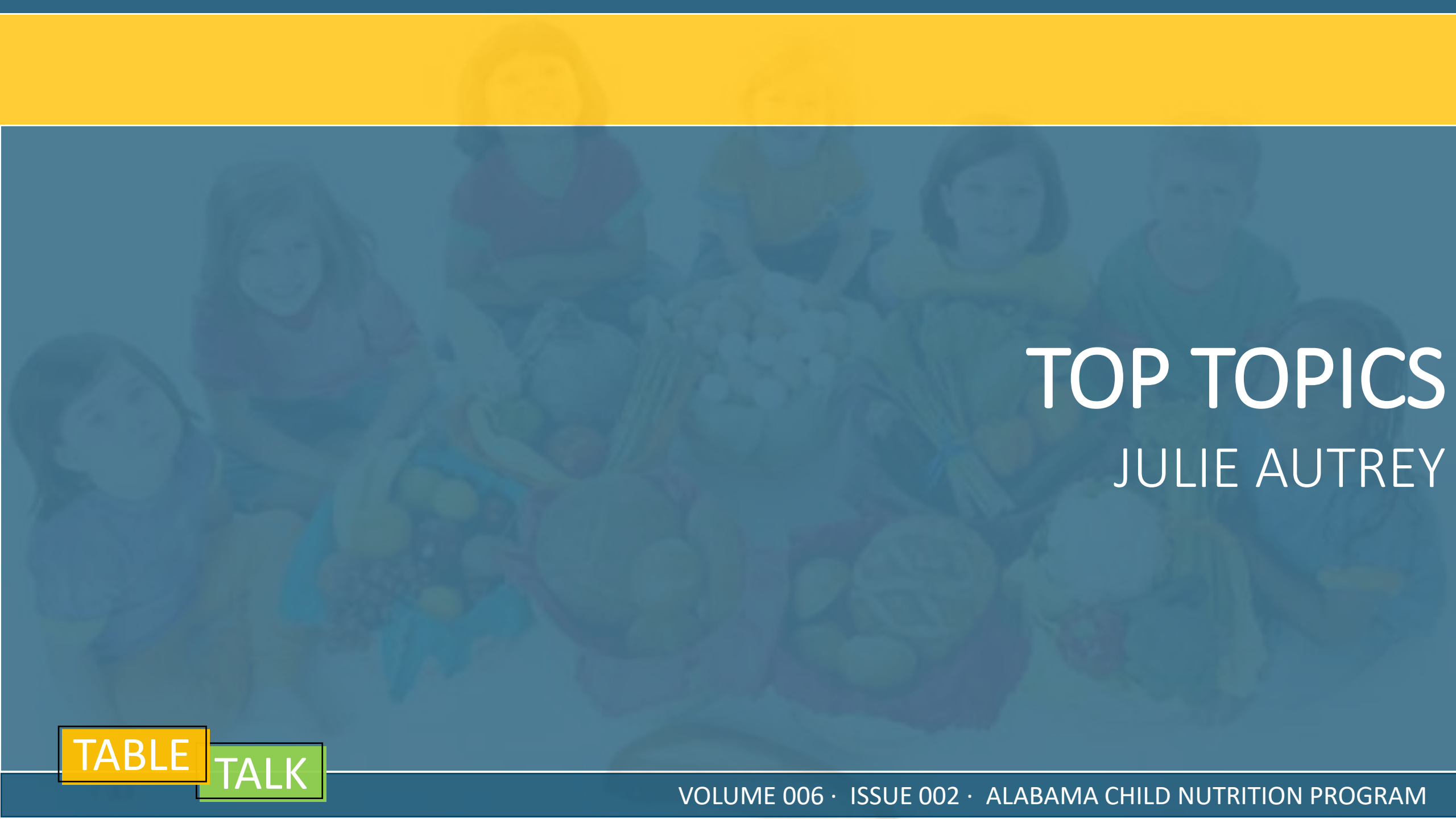
CHAD LANGSTON

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MONTHLY MEMOS

- Welcome Back to School Letter from President Trump – 8/10/26
- ATTENTION: CNP Claim Deadline – 8/11/26
- School Year 2026-2027 Pass Thru Worksheet – 8/13/26
- School Year 2026-2027 Verification Review – 8/18/26
- Paid Lunch Equity (PLE) Tool and Guidance for School Year 2026-2027 – 8/20/26
- UPDATE LINK: Paid Lunch Equity (PLE) Tool and Guidance for School Year 2026-2027 – 8/24/26
- Recent USDA News – 8/25/26
- 10th Alabama Junior Chef Competition – 8/26/26
- USDA Equipment Assistance Grant Award Announcement for Alabama – 8/26/26



TOP TOPICS

JULIE AUTREY

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What It Means for School Nutrition Programs:

USDA's new Harvest to Hallways initiative aims to bring more locally sourced, nutrient-dense foods into school cafeterias while investing in the equipment and infrastructure needed to support healthier meals.

- Up to **\$70 Million** for School Infrastructure
- Expanded Support for **Local Procurement**
- Focus on Healthy, **Minimally Processed Foods**
- Additional **Farm to School Grants**

Monday, following USDA's "Harvest to Hallways" event, SNA President/CNP Director for Auburn City Schools, Ashley Powell, along with SNA's executives met with U.S. Secretary of Agriculture Brooke Rollins to discuss the need for increased federal reimbursements for school meal programs.



FY2025 Equipment Assistance Grant

The U.S. Department of Agriculture's (USDA) Food and Nutrition Administration (FNA) announced this week it is awarding nearly \$20 million in grants to help schools invest in modern food service equipment that supports preparing and serving more local, fresh foods.

Total Amount of Alabama's Federal Award is \$389,607.00. The ALSDE Equipment Grant Application is under review and will go out in September 2026.

Award recipients will be announced in January 2027. To maximize the number of participants who can benefit, individual awards will be capped at \$50,000. Additional details will be shared in the grant announcement.

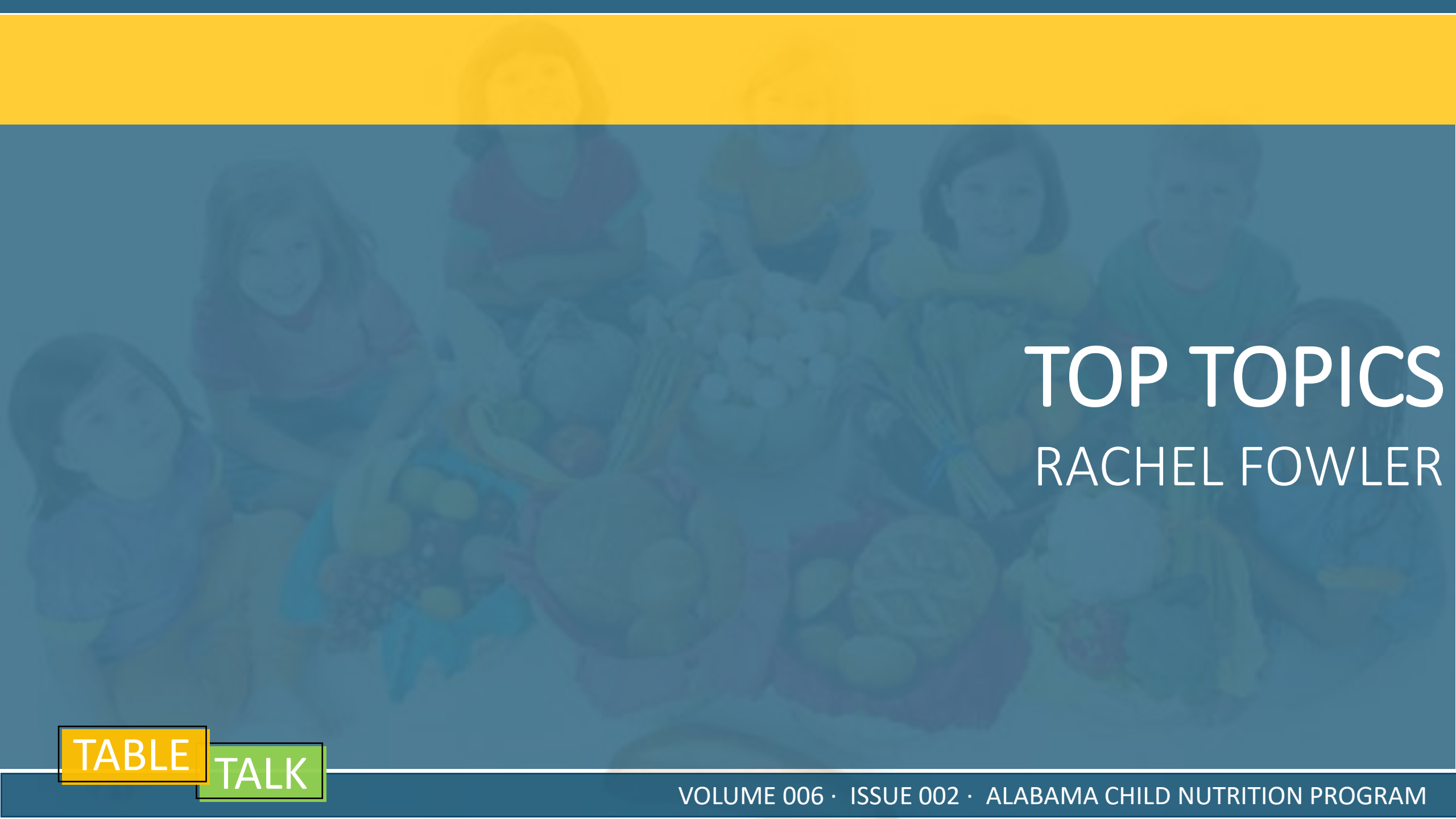


Addendums to Bid Contracts

USDA FNS Policy Memo code FD-144, SP 04-2018, SFSP 01-2018, CACFP 04-2018 January 17, 2018, is still current. Subject is related to Modifying Contracted-For Product Lists." [Market Basket Analysis when Procuring Program Goods and Modifying Contracted-For Product Lists | Food and Nutrition Administration](#)

USDA's guidance provides that If it is determined that purchases are needed on an ongoing basis, they **may** be added to an existing contract if the following conditions are met:

1. The option to add goods is included in the original solicitation and contract.
2. The total value of the added goods and quantities of listed goods does not exceed the limit specified in the original solicitation and contract.
3. If the additional purchases exceed the limit specified in the solicitation/contract, a separate procurement **must** be conducted, or the purchases will be considered an unallowable cost.
4. Upon renewal, added goods must be included in a contract amendment, when applicable.
5. The SFA must establish a new basis for the contract value for each renewal year.
6. The SFA must maintain records of additional goods purchased to ensure the applicable limit is not exceeded.



TOP TOPICS

RACHEL FOWLER

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On Site Review Form Updates



Access the New Form through the LINQ CNIPS Download Forms Section.

☐	School Review Forms (4)	
	ASSP Review Form	Aft
	FFVP Site Review	FFV
	SBP_NSLP Onsite Review Forms	On:
	School Inventory Review	On:

[SBP_NSLP Onsite Review Forms](#)

On Site Review Form Updates

Update Goals:

- Administrative Review Feedback: Create focused questions that address common findings
- Remove outdated tasks
- Address USDA emphasis on record keeping accuracy



Alabama Department of Education
Child Nutrition Program

NATIONAL SCHOOL BREAKFAST AND LUNCH PROGRAMS

On-Site School Review for LEAs

According to 7CFR 210.8(a)(1), every school year, **prior to February 1**, each School Food Authority (SFA) with more than one school (as defined 7 CFR Part 210.2 to include Residential Child Care Institutions (RCCIs)) must perform no less than one on-site review of the lunch counting and claiming system employed by each school under its jurisdiction.

Each on-site review must ensure the school's claim is based on the counting system, as implemented, and yields the actual number or reimbursable free, reduced price and paid lunches, respectively, served for each day of operation.

If the review discloses problems with a school's meal counting or claiming procedures, the SFA must ensure that the school implements corrective action and within 45 days of the review conduct a follow-up on-site review to determine that the corrective action resolved the problems.



On Site Review Form Updates

Removed: Edit Check Calculations

On-Site School Review Form for LEAs
August 2026

2

	Yes	No	N/A
3. Are internal controls (edits, monitoring, etc.) established to ensure that daily counts do not exceed the number of students eligible or in attendance and that an accurate claim for reimbursement is made?	☐	☐	☐
4. Is the cash reconciliation verified and signed by another staff member? (Two people must sign documenting cash received.)	☐	☐	☐
5. Is the end of the day computer generated report or a copy reconciliation sheet attached to this review?	☐	☐	☐
6. Is a copy of an edit check for the previous 30 days attached to this review?	☐	☐	☐

VI. Reimbursable Meals and Production Records, Signage

On Site Review Form Updates

VI. Reimbursable Meals and Production Records, Signage

1. Does the school follow the menu plan as approved and published?	☐	☐	☐
2. Does the menu as planned meet all of the meal requirements for a reimbursable meal?	☐	☐	☐
3. Are all food items and condiments listed on the production record?	☐	☐	☐
4. Do all production records include:			
(a) serving size?	☐	☐	☐
(b) amounts planned?	☐	☐	☐
(c) amounts prepared?	☐	☐	☐
(d) amounts used?	☐	☐	☐
(e) leftovers (if any)?	☐	☐	☐
(f) how leftovers were handled or dispersed?	☐	☐	☐
5. Have production records been reconciled with an inventory audit?	☐	☐	☐
6. Do production records document sufficient amounts of prepared food to meet the requirements for reimbursable meals for the number of meals claimed?	☐	☐	☐
7. Do observed prepared amounts and leftovers match documented counts?	☐	☐	☐
8. Does the school have proper signage displayed? (menus, required OVS signage, etc.)	☐	☐	☐
9. Did a review of agricultural food components indicate violations of the Buy American Provision?	☐	☐	☐

On Site Review Form Updates

#5 Inventory Audit Instructions

☐	School Review Forms (4)
	ASSP Review Form
	FFVP Site Review
	SBP NSLP Onsite Review Forms
	School Inventory Review



Date:	12-Sep-26								
Today's Menu									
Item	Serving Size								
Corndog	each								
Baked Beans	1/2 cup								
Oven Fries	1/2 cup								
Fresh Watermelon	1 cup								
Canned Peaches	1/2 cup								
1% Milk	8 oz								
FF Chocolate Milk	8 oz								
Item	Servings per case	Aug 31 Inventory	Today's Verified Inventory Count	Observed Amount Prepared	Documented Prepared Servings	Observed Amount Leftover or Discarded	Documented Amount Leftover/Discarded	Expected Ending Inventory	Actual Ending Inventory
Corndog	72	5 case	360✓	288	288	23	23	1 case + 23 each	95✓
Baked Beans	144	3 case	432✓	192	200	25	10	1 cs + 4 can	10 can✓
Notes:									
Corndog = 72 each/case									
Beans = 24 1/2 cup servings/can									
Staff prepared 4 case corndogs									
Staff prepared 8 cans beans									
Provided re-training on estimating leftovers using kitchen charts									
No corrective action needed									
Signature:	SFA Director								

On Site Review Form Updates



#9 Buy American

Check non-SWP Inventory Items for country of origin.
Match with vendor notification for allowable exceptions.



Update *district* procurement language and tracking tools as needed

**United States Department of Agriculture**

BUY AMERICAN: SUPPORTING DOMESTIC AGRICULTURE IN SCHOOL MEALS



The **BUY AMERICAN PROVISION** safeguards the health and well-being of our Nation's children and supports the U.S. economy, American farmers, and small and local agricultural businesses (7 CFR 210.21 (d) and Memo SP 38-2017).

School food authorities (SFAs) in the continental United States* must purchase domestic agricultural commodities and food products. For foods that are unprocessed, the agricultural commodities must be domestic, and for foods that are processed, they must be processed domestically using domestic agricultural food components that are comprised of over 51% domestically grown items, by weight or volume. A domestic creditable food component is the portion that counts toward a reimbursable school meal (meats/meat alternates, grains, vegetables, fruits, and fluid milk).

- Foods and food products of Guam, American Samoa, U.S. Virgin Islands, Puerto Rico, and the Northern Mariana Islands are considered domestic.

How SFAs Can Buy American Foods

- Develop menus that include only domestic foods and domestic food products. **
- Include the Buy American provision and Geographic Preference option in written procurement procedures, specifications in solicitations, and contracts for food; be sure to monitor contractor performance.
- Require suppliers to attest that their final food products are either 100% domestic commodities or a food product containing over 51% domestic food components, by weight or volume.
- Use USDA Foods and food products processed in the United States using USDA Foods.
- Participate in **USDA's Farm to School Grant Program**.

Exceptions to Buy American

There are two limited exceptions when non-domestic foods may be purchased. These exceptions are determined by the SFA:

- The food or food product is not produced or manufactured in the United States in sufficient and reasonably available quantities of a satisfactory quality; or
- Competitive bids reveal the cost of a United States food or food product is significantly higher than the non-domestic product.

REMEMBER:
Document exceptions and keep records!



*SFAs in Alaska, Hawaii, and the U.S. territories are exempt from the Buy American provision. However, SFAs in Hawaii are required to purchase food products produced in Hawaii in sufficient quantities, as determined by the SFA, per 7 CFR 210.21(d) (3). Likewise, SFAs in Puerto Rico are required to purchase food products produced in Puerto Rico in sufficient quantities, under 42 USC 1740n(h)(4).
**Information on availability of domestic foods available at: <https://www.ams.usda.gov/market-news>.

April 2019 | FNS 927 | USDA is an equal opportunity provider, employer, and lender.

On Site Review Form Updates

VIII. Competitive Foods/Wellness Policy			
1. Are only allowable foods sold during the meal service in the food service area?	☐	☐	☐
2. Are vending machines or school stores available for students outside the cafeteria? If yes, where? _____	☐	☐	☐
3. Is school in compliance with the State Board of Education's policy on competitive foods?	☐	☐	☐
4. Is the exempt fundraising form signed by the principal and on file?	☐	☐	☐

- Check hours of operation
- Check foods/beverages sold
- Provide feedback to School Principal with friendly paper trail
- Provide Competitive Food and Smart Snack Policies if requested



On Site Review Form Updates

XI. Results of Review

1. Is a corrective action plan required? *(required if non-compliance found in sections I-VI)
2. Will follow-up review take place within 45 days? (must complete section XIII & XIV if yes)



_____ Manager's Signature	_____ Principal's Signature
_____ Director's Signature	_____ Date

XIII. Required Corrective Action (follow up within 45 days)

Specify date by which corrective action(s) will be implemented: _____

_____ Signature of Reviewer	_____ Date
_____ Signature of Manager	_____ Date

XIV. Follow Up Visit (must be conducted within 45 days if corrective action was required):

Observation of corrective action implementation:

_____ Signature of Reviewer	_____ Date
_____ Signature of Manager	_____ Date
_____ Signature of Principal	_____ Date

Keep with your program documents. Do not send to the state agency.
If you have more than one site, please remember on-site reviews must be completed annually by February 1st.



TOP TOPICS

DEVIN WILLIAMSON

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Grant Opportunity: [Chef Ann Foundation's Salad Bars to Schools](#)

[Salad Bars to Schools \(SB2S\)](#), a national grant program operated by the [Chef Ann Foundation](#), provides schools and districts with everything needed to implement salad bars effectively as a part of a reimbursable meal, while supporting a journey to more scratch cooking and values-aligned procurement. Our Salad Bars to Schools program grants K–12 schools everything needed to install a salad bar — including salad bar equipment and all accessories, marketing materials, and comprehensive online training courses through the [School Food Institute](#).

K-12 school districts that participate in the National School Lunch Program with an enrollment of at least 100 students per school site may apply no later than **March 31, 2027**.



Alabama's Junior Chef Competition

- Application was sent out via Constant Contact 8/26/26
- Applications due 12/4/26
- Teams are notified of selection by 12/18/26
- Competition will be held on 1/15/27 at Jefferson State Community College in Hoover, AL
- This announcement has also been shared with FCS Teachers
- SERO Competition will tentatively be held in April 29-30 in Orlando, Florida



Alabama State Junior Chef Competition

The Alabama Child Nutrition School Programs Staff is pleased to announce the tenth annual **Alabama State Junior Chef Competition!** This culinary competition aims to inspire students to develop innovative dishes for their school lunch programs. It encourages engagement with school nutrition and offers a platform for students to showcase their culinary talents. **Students in grades 8-12** will gain valuable experience in recipe development, public presentation, teamwork, and local food systems.

The Alabama Junior Chef Competition aims to inspire students statewide to participate in creating healthier school meals, thereby improving present and future health. Beyond educating students about nutrition, the competition fosters interest in incorporating Alabama-grown products into Child Nutrition Programs. Furthermore, it inspires and prepares the next generation of food-service professionals. The top 7 teams will be chosen to travel to the state competition.

December 4 th , 2026	Deadline to submit your application packet.
December 18 th , 2026	ALSDE announces the top 7 teams which will advance to the state competition.
January 15 th , 2027	Alabama Jr. Chef Competition @ Jefferson State Community College Shelby-Hoover Campus
March-May, 2027	Southeast Regional Junior Chef Competition @ Florida. Specific competition date is to be announced.



 If you have questions or have a team wishing to compete this year, please email CNPNSLP@ALSDE.EDU
A copy of the registration packet will be provided upon request.

Fresh Fruit and Vegetable Program



- FFVP Award information was sent on 8/12/26 via Constant Contact
- Make sure to utilize 1st allocation funds prior to September 30th!
- Paper claims will continue through September
- Claiming via LINQ will begin in October

ALSDE Culinary Challenge

Cohorts 2 & 3: Reminder that all purchases with ~\$7k subgrant funds must be made prior to **September 30th, 2026**. Invoices are due by October 15th.

Cohort 3 Districts (41 schools!):

Alexander City

Lanett City

Cullman City

Ozark City

Gulf Shores City

Pell City

Houston County

Tuscaloosa City

Cohort 3 Kick-off Call: August 31st, 2026
at 1:30 pm



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TALK

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Diet Prescriptions

- Diet prescriptions are to be completed for medical purposes
- Major life activity affected by the disability is required. Template has been updated.
- CNP is not required to accommodate for religious, cultural, or other preferences, but may consider accommodating those for customer satisfaction

Diet Prescription for Meals at School

This file is to be maintained for use within the school cafeteria.

Student's Name: _____

Name of School: _____

To be completed by a Licensed Physician, Licensed Physician's Assistance, Nurse Practitioner, or Registered Dietitian for medical purposes only

Student's Diagnosis (optional): _____

Major life activity affected by the disability (required): _____

Diet Prescription- **please attach additional instructions if necessary.** Be specific with instructions. This form is used to provide guidance for cafeteria staff.

Foods to Omit (Due to Allergy or Sensitivity):

Food to Omit	Recommended Food(s) to Substitute

****If foods are listed to be omitted from the diet, specifics on foods to substitute **MUST** be provided.**

Other Diet Modifications (Check All that Apply):

Special Diet	Information Requested
☐ Modified Carbohydrate	Grams per meal (range)
☐ Increased Calorie	Calories per meal (range)
☐ Decreased Calorie	Calories per meal (range)
☐ Modified Texture	Textures Allowed (i.e. ground, pureed)
☐ Other (Please specify):	Instructions:
☐ Other (Please specify):	Instructions:

I certify that the above-named student needs special school meals prepared as described above because of the student's disability or chronic medical condition.

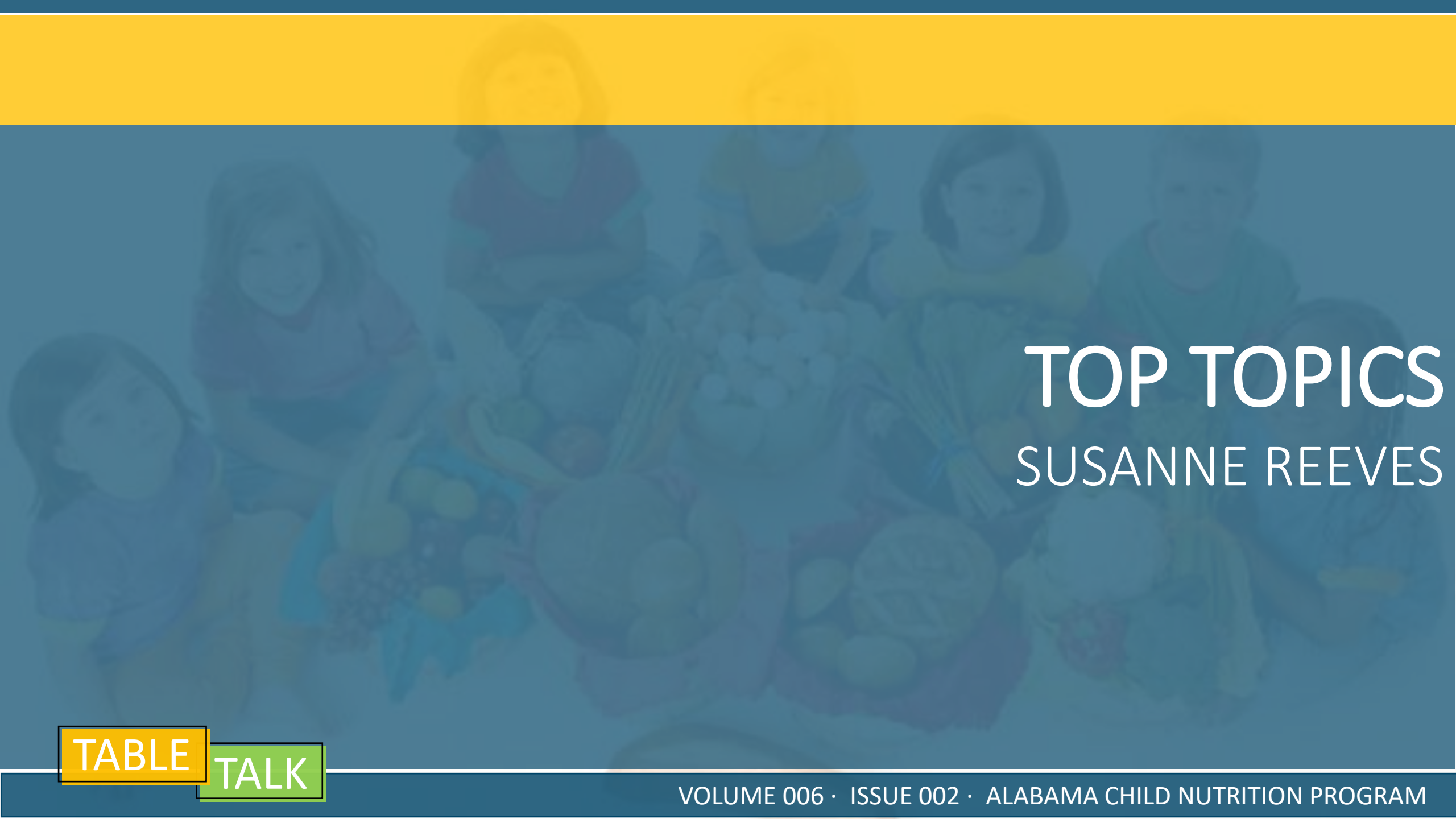
Healthcare Provider Signature & Credentials _____ Date _____

It is recommended, but not required, that the diet prescription be renewed annually.

Updated August 25, 2028

ADAI Dress Like a Farmer Day





TOP TOPICS

SUSANNE REEVES

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VERIFICATION

October 1:

SFA's who verify applications should complete sections 4 & 5 of the Verification Report in the LINQ online application

- The Verification Report is located in the online application list.

October 31:

All SFAs

▪ RCCIs and Full District CEP SFAs

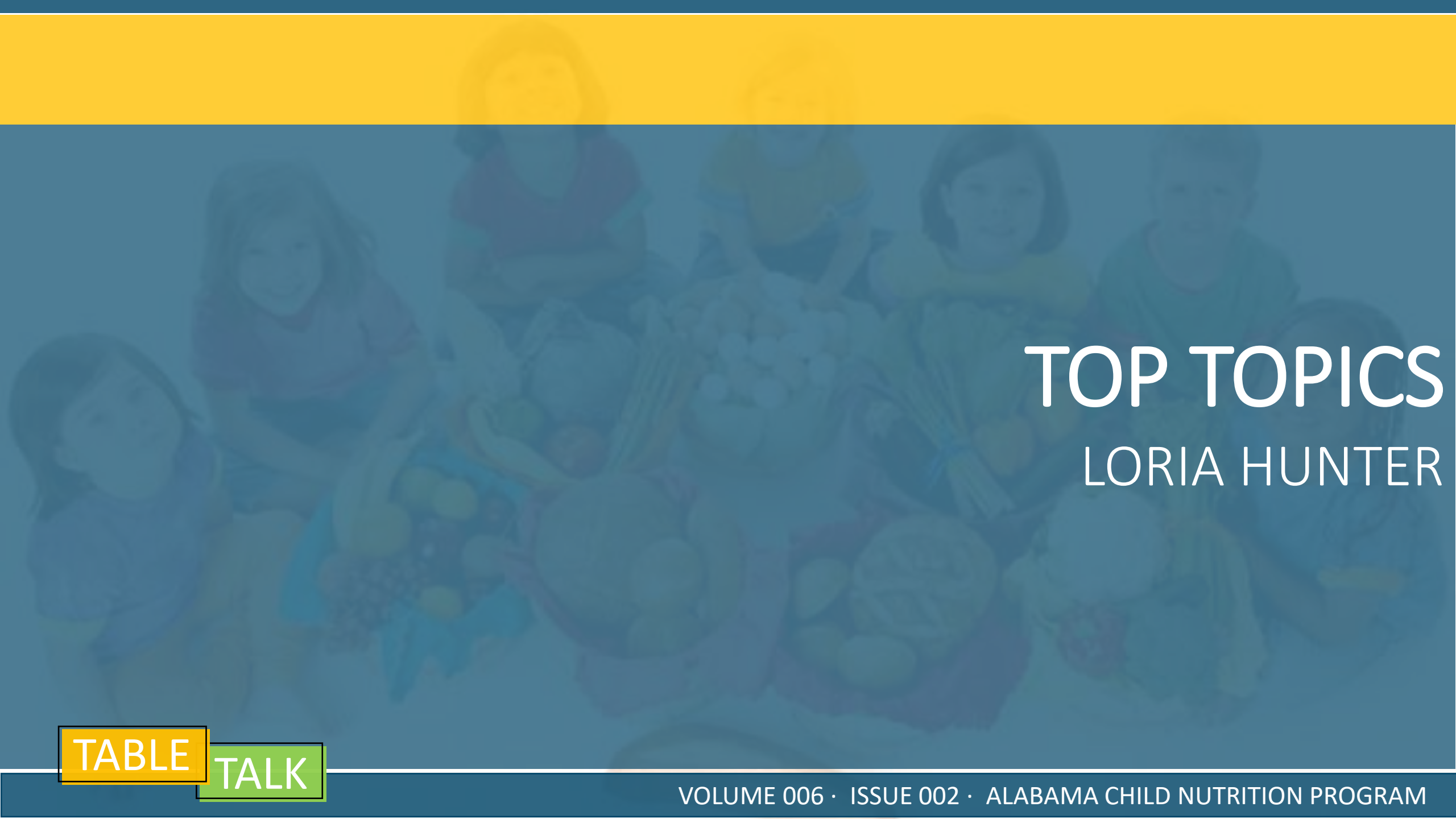
- Complete Section 1-3 of the Verification Report on the last operating day of October

▪ SFAS Verifying Applications

- Complete Section 1-3 & Section 4 Column B on the last operating day of October

November 15: Verification Must Be Complete

November 18: Verification Report must be completed online



TOP TOPICS

LORIA HUNTER

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SUN MEALS – RURAL NON-CONGREGATE



**Monthly virtual meetings hosted
by NKH**

Fall Conference Breakout Session

Our Ask: Complete RNC Survey



TRAINING TIDBITS

SUZANNAH YODER



Basic Culinary Math: Calculating Food Cost



Portion Control



Introduction to HACCP for SNPs



Food Safety in Schools



In addition to expanding allowable milk varieties, the **Whole Milk for Healthy Kids Act of 2025** requires that local school food service personnel receive annual training **AND certification on food allergies** (best practices to prevent, recognize, and respond to food-related allergic reactions).



Available Food Allergy Training



Food Allergies in School Nutrition Programs: Food Allergies in SNPs - General Food Allergies - ICN iLearn (1.0 hour)

Hidden in Plain Sight: PSU: Hidden in Plain Sight (September 2024) - ICN iLearn (1.5 hours)

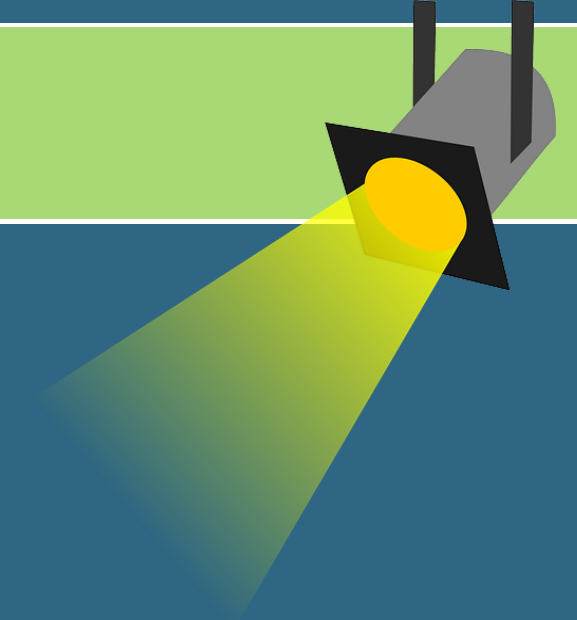
Keeping School Meals Safe for All Students: STAR: Keeping School Meals Safe for All Students: Allergy and Hygiene Awareness (August 2025) - ICN iLearn (1.0 hour)

TRAINING TIDBITS

EVENT	DATE	LOCATION	AREA
ADMINISTRATIVE REVIEW TRAINING	AUGUST 18-19, 2026	Gordon Persons Building Auditorium	Montgomery, AL
NEW DIRECTORS' TRAINING	AUGUST 20-21, 2026	Gordon Persons Building Auditorium & Conference Room	Montgomery, AL
RCCI & PRIVATE SCHOOL FINANCIAL TRAINING	AUGUST 21, 2026	Gordon Persons Building Conference Room	Montgomery, AL
2026 FALL CONFERENCE	NOVEMBER 17 – 20, 2026	The Grand Hotel and Conference Center	Point Clear, AL



Registration coming soon!



SPONSOR SPOTLIGHT

CHRISTINA GLOVER

TABLE TALK

VOLUME 006 · ISSUE 002 · ALABAMA CHILD NUTRITION PROGRAM

Sara Davis: Glenwood Mental Health

Of Sites: 6

of CNP Employees: 6

What are you most proud of in your Child Nutrition Program?

I am most proud of the culture we have created in our department and how well my team works together.

What is the biggest challenge you're currently tackling?

Planning a menu that meets the unique needs of our student population but still offers a variety of high-quality foods. Many of our students have difficulty with different textures and really do not like to break away from the foods they know and love.

I am trying to challenge myself to create menus that encourage our students to try new foods while offering items that feel safe. This has been a big challenge due to the diverse needs and preferences of our students, but it is getting better with every menu cycle.

★ How did you get started in Child Nutrition?

I started out teaching Family and Consumer Science in Chilton County and then moved to Georgia to teach Culinary Arts. After getting my Master's in Community Nutrition, I made the jump over to a healthcare setting where I worked as the Director of Nutritional Services over two hospitals. When we decided to move back to Alabama, I found the perfect merge of my two careers as a CNP Director.

What was your favorite school lunch as a student? Crisпитos, of course!!

What's your favorite way to relax after a busy week? Doing absolutely nothing except loving on my sweet 6 mo. old baby girl!



Ask Us



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