CRITERIA AND PROCEDURE	
BROAD SUBJECT: MENU PLANNING	NO: MP-04-01
TITLE: Modification of Minimum Meat/Meat Alternate Component for Food-Based Menu Planning for Lunch	EFFECTIVE DATE: December 1, 2005 Revised June 5, 2009

#### PURPOSE OF THIS CRITERIA/PROCEDURE -

Federal regulations allow modifications to the meat/meat alternate requirement of the food-based meal pattern for lunch only. 7 CFR 210.10(l)(2)(i) states that "The required minimum quantities of the meat/meat alternate component in the food-based menu planning approaches may be offered as a weekly total with a one ounce (or its equivalent for certain meat alternates) minimum daily serving size. This modification does not apply if the minimum serving of a meat/meat alternate (of the meal pattern) is less than one ounce." The purpose of this Criteria/Procedure is to clarify how this regulation shall be implemented.

## **KEY TERMS AND DEFINITIONS –**

Minimum Daily Serving Size for Meat/Meat Alternate: One ounce.

**Weekly Meat/Meat Alternate Requirement:** The number of serving days in a week times the serving size required daily for lunch by the age/grade group.

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### CRITERIA AND PROCEDURE -

- 1. Weekly meat/meat alternate requirements for lunch (required serving size per day times number of days in the week) will vary according to age/grade group being served. For example, when using the traditional food-based meal planning option, the weekly meat/meat alternate requirement is 7.5 ounces per week for grades K-3 and 10 ounces per week for grades 4-12.
- 2. In order to use this modification, the Georgia Department of Education, School Nutrition Division requires that School Food Authorities (SFAs) request and be granted prior approval by the state agency consistent with 7 CFR Part 210.10(I)(3)(i).
- Meat/meat alternates that are served in quantities less than the amount required by the selected food-based menu planning option must meet the minimum daily serving size of one ounce.
- 4. In the case of multiple menus, the largest serving size offered each day for lunch is the size that will be credited toward the weekly meat/meat alternate requirement. The other menu choices must meet the minimum one ounce serving size required by the modification. For example, if there is one line with pizza (2 oz.), and one line with chicken (3 oz.) and a peanut butter sandwich (1.5 oz.), the SFA may credit three ounces that day toward the weekly meat/meat alternate requirement. The preamble to the regulations does not address the need for the SFA or state agency in its review process to calculate the total number of 1 1/2 or 2 ounce servings per the meal pattern requirement to determine if enough meat/meat alternate were produced for each child to get 2 ounces.
- 5. SFAs must comply with nutrient standards, as specified in 7 CFR 210.10.
- 6. The SFA must request permission to implement this modification to the menu planning option that they have selected on the School Approval Module (SAM) in the School Nutrition Online (SNO) Reporting System. The area school nutrition consultant must grant written approval of the SFA proposal. The SFA must keep this approval on file for audit or review purposes. Approval will be granted for each school year.
- 7. Along with the request to implement the modification, the SFA must submit in writing for approval a list of meat/meat alternates that they will credit toward the weekly meat/meat alternate requirement. This list will identify all lunch items that will be served at less than the 1 1/2 or 2 ounces required in a food-based meal pattern. See Attachment A for an example. These items might include peanut butter, breakfast sausage on a stick served at lunch, meat sauce, nachos with cheese sauce, peanut butter sandwich or other meat/meat alternate dishes, especially those that in the prescribed quantity are deemed too large a serving or perhaps those with a very high cost.
- 8. The SFA must indicate on the production records all portion sizes. Failure to record portion sizes on production records may result in meals being reclaimed. No meat/meat alternate serving portion can be less than a one ounce minimum daily serving.

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- 9. The modification discussed above could apply to satellite sites or meals served in alternative schools if the appropriate weekly meat/meat alternate requirement is met for the age/grade group. A field trip meal may also provide the one ounce minimum daily serving if the weekly meat/meat alternate requirement for the appropriate age/grade groupings is met across all menus.
- 10. It is recommended that SFAs monitor the customer and parent acceptability of the approved modification to meat/meat alternate serving sizes in order to determine if these meat/meat alternate serving sizes should be continued the following school year.

## **AUTHORITY - FEDERAL**

Chapter 7, Code of Federal Regulation Parts 210.10(I)(1) and (2)(i)

The Road to SMI Success (USDA SMI Guidance), page 16 of draft

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# Sample Request to Modify Meat/Meat Alternate Minimum Daily Servings

Submittal Date:	
Effective Date for Modification:	
SFA:	
Requested by:	
The following items are proposed to be chosen food-based menu planning option	served in quantities less that those specified by ou ons (list below):
Peanut Butter Sandwich Pasta (enriched) with Marinara Sauce Filet of Chicken	1 ounce
Approval Date:	
Signature:	
Title:	

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