SNP MEMO # 05-06-14

TO: Directors, Supervisors, and Contact Persons

FROM: Lynne A. Fellin, Acting Director
       School Nutrition Programs

DATE: June 13, 2006

SUBJECT: Implementing the Revised USDA School Meal Recipes—Additional Information

As stated in the previous memo (SNP Memo # 05-06-13), the recipes from the 1988 Quantity Recipes for School Food Service and the 1995 Tool Kit for Healthy School Meals have been combined and revised. The new CD-ROM and book, USDA Recipes for Schools (FNS-394, April 2005), will be shipped directly by USDA to the school nutrition program contact person in each division this summer. The recipes are the same but yields have been updated to reflect the latest version of the Food Buying Guide for Child Nutrition Programs (revised November 2001) and the 2005 Food Code for the Hazard Analysis Critical Control Points.

Effective July 1, 2006, the new version of the USDA recipes (FNS-394) must be used instead of all previous versions. In addition, the following recipes cannot be used since they have not been updated to reflect the latest yield and food code requirements:

- Recipes containing Hazard Analysis Critical Control Points based on the 1999 Food Code, provided on CD from the NFSMI;
- Chef Challenge recipes; and
- In Virginia, Student Driven Menu System recipes and food specifications.

School divisions may continue to use locally developed recipes with the following stipulation: If the recipe is for a menu item credited toward a meal component in the food-based menu planning system, it must be updated to reflect the yields from the 2001 revision of the USDA Food Buying Guide for Child Nutrition Programs and the 2005 U.S. Food Code for the hazard analysis and critical control points.

Please destroy all previous versions of USDA recipes and any other state or local recipes that are now obsolete.

If you have questions please contact the assigned school nutrition program specialist or me at (804) 225-2074.