POLICY ALERT

Date: April 12, 2006
Reference: # NSLP/SBP 2006-7
To: National School Lunch/School Breakfast Program (NSLP/SBP) Contractors
Subject: Implementing the Revised School Meal Recipes
Effective Date: Immediately

Purpose

The recipes from the Quantity Recipes for School Foods Service (version date 1988) and the Tool Kit for Healthy School Meals (version date 1995) have been revised using updated yields from the Food Buying Guide for Child Nutrition Programs and using the 2005 Food Code for the Hazard Analysis Critical Control Points (HACCP).

Implementation

Immediately

Procedure

The revised recipes were combined into one source, the USDA Recipes for Child Nutrition Programs – Schools (version date April 2005). This April 2005 version supersedes all other versions of school recipes.

The following provides guidance on the implementation of the revised recipes and for discontinuing the use of the old recipes:

Beginning July 1, 2006, the revised recipes contained in the USDA Recipes for Child Nutrition Programs – Schools should be the only USDA recipes used for meeting school meal requirements for Federal reimbursement.

You can access the new recipes directly from the Program Resources link at our website, www.snptexas.org or directly at:

- http://www.nfsmi.org/Information/school_recipe_index_alpha.html (listed in alphabetical order)
- http://www.nfsmi.org/Information/school_recipe_index_number.html (listed by order of recipe number)

continued

This Policy Remains in Effect Until Further Notice
As of June 30, 2006, the following USDA recipes should **no longer be used** for meeting school meal requirements for Federal reimbursement:

- 1988 *Quantity Recipes for School Food Service*
- 1995 *Tool Kit for Healthy School Meals*
- Recipes containing Hazard Analysis Critical Control Points (HACCP) based on the 1999 *Food Code*
- *Chef Challenge* recipes
- any other United States Department of Agriculture (USDA) recipes published prior to the revised (April 2005) school meal recipes

The recipe sources listed above have outdated food yields and food code recommendations. A majority of the recipes no longer provide the quantity of food for crediting or nutrient values indicated and have outdated critical control points, and therefore, should not be used.

**To avoid using the wrong recipe version, schools and school food authorities (SFAs) should discard obsolete recipes.**

**Note:** Schools need to be aware that some of the software used by schools for nutrient analysis may not currently contain the correct version of the recipes. While all USDA-approved software programs already include the updated nutrient values in their inclusion of Child Nutrition (CN) database release 9, some software companies have voluntarily included complete recipes with ingredients in their software. However, the ingredient recipes in the companies’ additions to the software may not be the revised recipes and should not be used unless they are verified to be the revised version. Schools must also be aware the USDA does not review the accuracy of voluntarily added software features made by the software companies, and therefore, if schools choose to use ingredient recipes included in software programs, they are using them at their own risk.

To assist schools with the implementation of the revised recipes, a recipe publication will be distributed to schools in late spring 2006. Schools already using the revised (version date April 2005) recipes are encouraged to continue using them. Schools that are not currently using the revised recipes are encouraged to begin using them as soon as possible, but no later than July 1, 2006.

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**Adverse Action**

After July 1, 2006, schools continuing to use the outdated USDA recipes (those printed prior to April 2005) must take corrective action to ensure they are using the updated USDA recipes or they will risk the disallowance of their reimbursable school meals.

**Authority**

United States Department of Agriculture correspondence 2006-SP-09

**Contact**

If you have any questions please contact your Area Program Office.