



WHAT'S NEW IN FDPIR?

September 2009

Inside this Issue

PAGE

- 1 **2009 NAFDPIR Highlights**
- 2 **USDA Foods Availability Update, Food Package Work Group, Nutrition Education Funds**
- 3 **Handbook 501 Index, Proposed Rule, Fresh Produce Availability, FDPIR Website Redesign**
- 4 **Policy Memoranda Update, FY 2010 Administrative Funding Allocations, NutritionTalk Listserv**
- 5 **FDPIR Participation On the Rise, Food Safety Corner**
- 6 **Send Us Your Comments**

Highlights from the 2009 NAFDPIR Conference

It was nice to see so many of you at the 2009 National Association of Food Distribution Programs on Indian Reservations (NAFDPIR) Conference held June 28 through July 2 in Rapid City, South Dakota. We were pleased our Mountain Plains Regional Office was able to help the NAFDPIR board facilitate this year's successful conference.

We were also pleased that Julie Paradis, Administrator of the Food and Nutrition Service, was able to speak to attendees at the June 30th luncheon. Throughout the conference, other USDA staff gave presentations on topics including:

- American Recovery and Reinvestment Act of 2009 (ARRA)
- Fiscal Year (FY) 2008 FDPIR Administrative Funding
- The FY 2009 Appropriation
- FY 2009 Nutrition Education Grants
- The FY 2010 President's Budget
- 2008 NAFDPIR resolutions
- Web Based Supply Chain Management (WEBSCM)/ECOS
- Automated Inventory System (AIS)
- Food Package Improvements
- Nutrition Education Grants
- The NutritionTalk Listserv
- The Redesigned FDPIR Website at www.fns.usda.gov/fdd/programs/fdpiir.

Slides and handouts from the 2009 NAFDPIR Conference can be viewed and downloaded from the Food and Nutrition Service's FDPIR website at <http://www.fns.usda.gov/fdd/ppt-slides/fdpiir/2009/NAFDPIR09.htm>.

The Egg Board conducted a sampling of the whole liquid eggs during the mid-morning break on June 29th. Attendees sampled plain scrambled eggs as well as scrambled eggs with diced vegetables. During the Food Package Workgroup meeting, members discussed the pros and cons of offering whole liquid eggs in the food package, and they decided more information on shelf life, availability, pack size, and price was needed.

Attendees also sampled reduced sodium, low-fat cream of mushroom soup. We had been having difficulty finding vendors willing to sell us this product. Some vendors now seem interested, and a representative from Tabatchnick Fine Foods was at the sampling to answer questions and distribute surveys. Surveys indicated that the

soup would go over well with participants. The Food Package Work Group discussed the overall results of the surveys, and is continuing to examine the product as a potential offering.

Attendees also sampled three different light buttery spreads on toast—I Can't Believe It's Not Butter Light, Country Crock Light, and Smart Balance Light. Buttery spread is intended to replace the butter that is no longer in the FDPIR food package. We were pleased that attendees were able to experience the taste of the buttery spread first-hand. We intend to have more product samplings at future meetings.

USDA Foods Availability Update

Order Cancellations –The purchase of *canned apricots* (A353) has been cancelled due to a lack of bidders. We regret any inconvenience.

Low Sodium Vegetables – All canned vegetables provided to all USDA nutrition assistance programs have been low sodium (less than 140 milligrams per serving) as of July 2009.

Juices – USDA began offering juice in 64 oz. plastic bottles in July 2009. Participants will not be able to mix pack sizes. For instance, they will not be able to receive one 46-oz can of orange juice and one 64-oz plastic bottle of apple juice. Participants will have to take either three juices in the 46-oz cans, or two 64-oz plastic bottles per the guide rates. Indian Tribal Organizations should continue ordering juice in cans from their National Warehouse until inventories are depleted before ordering juice in plastic bottles. Due to the amount of canned juice currently in inventory, plastic bottles will not be available for distribution through National Warehouses until January 2010.

FDPIR Food Package Review Work Group

The Food Package Review Work Group met on June 30, 2009. Below is an update on some of the products discussed:

Buttery Spread Light (B005) – On June 30th, USDA awarded a contract to offer Blue Bonnet Light in the FDPIR food package. The light

buttery spread is being offered in a 15 ounce tub as an option instead of vegetable oil. The guide rates for this food product have been released. First shipments into the National Warehouses began in August 2009, and will continue through October 2009.

Turkey ham (A581) – Turkey ham can be used in a variety of tasty and healthy dishes just like ham made from pork. Turkey ham is made from boneless, smoke flavored turkey thigh meat. It is frozen, fully cooked, 95% fat-free, and a good low-fat meat option. This relatively new addition to the FDPIR food package has been a slow starter. Please encourage your participants to give it a try. Cooking demonstrations or food samplings at distribution sites are great ways to show how easy and tasty this product is. *Note: Because the turkey ham has been fully cooked, it can be served cold, without further cooking.*

Canned Hominy (A052) – The Food Package Review Work Group members were asked to survey their respective tribes to determine whether participants preferred white or yellow canned hominy. Work Group members responded that participants prefer golden (yellow) hominy. USDA will include this requirement in the product specification. The pack size for the canned hominy will be the same as existing vegetables.



FDPIR Nutrition Education Funds

On August 7, 2009, The Food and Nutrition Service issued a request for applications from Indian Tribal Organizations and States for its 2010 FDPIR Nutrition Education (FDPNE) funding. Food and Nutrition Service Regional Offices are available for technical assistance on how to complete the funding application.

The goal of the FDPNE funding is to enhance the nutrition knowledge of FDPIR participants, and to foster positive lifestyle changes. FDPNE funds may be used to support a variety of nutrition education activities, such as gardening projects, resources that reinforce nutrition education lessons, health marketing campaigns, local radio

and television spots, nutrition classes, and physical activity classes and promotions.

To view past projects that were funded and to find out more information about how to apply, please visit the USDA's Food Distribution website at <http://www.fns.usda.gov/fdd/programs/fdpir/fdpirawards.htm>

Index for the Food and Nutrition Service Handbook 501

On May 19, 2009, the Food and Nutrition Service released the Handbook 501 Index—a new tool to help Indian Tribal Organizations and State agencies use Handbook 501. The Food and Nutrition Service Handbook 501 Index was forwarded to all Indian Tribal Organizations and appropriate States. The Index is also posted on the FDPIR home page at <http://www.fns.usda.gov/fdd/programs/fdpir/501Handbk.htm>.

FDPIR Proposed Rule

The Food and Nutrition Service is drafting a proposed rulemaking to incorporate two provisions of the Farm Bill that were implemented in a memorandum dated July 16, 2008. The first provision provides permanent income exclusion for combat pay received by military personnel deployed to a combat zone. This continues the policy established in Policy Memorandum FD-042, *Pay Received by Military Personnel as Result of Deployment to a Combat Zone* (reissued on February 19, 2008).

The second provision, which was effective October 1, 2008, removes the cap on the maximum allowable deduction for dependent care costs under the Supplemental Nutrition Assistance Program (SNAP), formerly known as the Food Stamp Program. The February 19, 2009 policy memo can be found on the Food and Nutrition Service website at <http://www.fns.usda.gov/fdd/programs/fdpir/FDPIRFarmBillImplementation2008.pdf>.

Fresh Produce Availability

Indian Tribal Organizations that wish to participate in the Department of Defense (DoD) Fresh Program—a partnership between USDA and DoD—can obtain fresh produce for their FDPIR food package. Not all types of fresh produce are available through the Program because, by law, only domestically-grown, American foods may be provided to USDA domestic nutrition assistance programs. This requirement supports American farmers and helps stimulate our national economy. Products like bananas are grown outside the U.S. and cannot be offered through FDPIR.

Some fresh produce are available for FDPIR on a seasonal basis only, such as tomatoes, cucumbers, and green peppers. We would like these items to be provided throughout the year and are working with DoD to see if they can be provided on a consistent, regular basis. We appreciate your patience.

FDPIR Website Redesign

The Food and Nutrition Service has redesigned the FDPIR home page to make it easier for visitors to find information they need. It can be accessed at www.fns.usda.gov/fdd/programs/fdpir.

The FDPIR home page contains three sections:

- [General Information](#) provides basic links to information on FDPIR of interest to Indian Tribal Organizations, State agencies, households, and the public.
- [Program Applicants and Participants](#) provides links to topics geared toward households, such as information on how to apply for FDPIR.
- [Tribes and State Agencies](#) provides links to topics of interest to Indian Tribal Organizations and State agencies, and Tribes that are interested in participating in FDPIR.

The right side of the home page contains a “See Also” block containing quick links to:

- Latest site postings ([What's New in FDPIR](#))

- FDPIR-specific information including the FDPIR Food Package Review Work Group home page
- Topics common to all USDA food programs, such as food safety
- Related resource developed by other agencies, such as the USDA Agricultural Library Native American Nutrition Education Database

The redesign is still a work-in-progress, and we are continuing to make improvements. We want the FDPIR website to be a useful tool for you and your clients, and we welcome your comments on how to improve it.

FDPIR Policy Memoranda Update

Seven policy memoranda have been issued since the last publication of this newsletter:

<u>Policy Number</u>	<u>Date</u>	<u>Subject</u>
FD-082	12/10/08	Responsibilities for pursuing final determination on claims for food losses
FD-087	4/7/09	Income exclusion for one-time \$250 payments under the American Recovery and Reinvestment Act of 2009 (ARRA)
FD-088	4/21/09	Reimbursing intra-state transportation costs for USDA foods used during disasters
FD-090	7/14/09	Increases to unemployment compensation payments under ARRA
FD-092	6/29/09	SNAP pilot projects and SNAP work programs benefits
FD-093	8/6/09	Q&As about disaster policies and procedures
FD-094	8/6/09	Cancellation of policy memos FD-063 and FD-072 addressing households and disasters

These FDPIR policy memoranda can be accessed by going to the Food and Nutrition Service FDPIR home page at <http://www.fns.usda.gov/fdd/programs/fdpir/> and clicking on the link "FDPIR Guidance, Policy, Regulations & Legislation" found under the General Information heading.

FDPIR 2010 Administrative Funding Allocations

On May 12, 2009, Food and Nutrition Service Regional Offices were notified of the projected FY 2010 Regional FDPIR administrative funding allocations. These projections are based on the amount of funds proposed for FDPIR administrative funding in the FY 2010 President's Budget. The President's Budget proposes \$38 million for FDPIR administrative funding for next fiscal year, which would be a \$2 million increase over the funds appropriated in FY 2009. Regional Offices will be informed of the final allocation amounts once the FY 2010 appropriation bill is enacted.

Below are the projected FY 2010 Regional FDPIR administrative funding allocations:

Region	Projected FY 2010 General Administrative Funding Allocation	Projected FY 2010 Basic Nutrition Education Funding Allocation
MPRO	\$9,479,717	\$62,781
MWRO	\$4,867,356	\$32,235
NERO	\$340,874	\$2,258
SERO	\$561,705	\$3,720
SWRO	\$10,705,050	\$70,896
WRO	\$11,794,298	\$78,110
Total	\$37,749,000	\$250,000

FDPIR NutritionTalk Listserv

The FDPIR NutritionTalk Listserv is a creation of the USDA Food and Nutrition Service in partnership with the USDA National Agricultural Library. It is an Internet tool that allows USDA and others interested in FDPIR nutrition education to interact with tribes and address Native

American health and nutrition issues. In addition, Indian Tribal Organization/State agencies and their nutrition staff who subscribe to the Listserv can share experiences, ideas, resources, and innovative strategies that foster positive food and health behaviors among FDPIR recipients.

Listserv members can:

- Ask questions about various nutrition/health and food safety concerns
- Share information about successful nutrition education programs and materials
- Post announcements of academic and other employment opportunities
- Post announcements of opportunities to apply for nutrition education grant funding
- Share information about useful websites or publications that might be of interest to other Listserv members

We strongly encourage you to sign up for the Listserv if you are not already a member. To subscribe, go to the Food and Nutrition Service's FDPIR home page at <http://www/fns.usda.gov/fdd/programs/fdpi/> and click on the "NutritionTalk Listserv" link under "General Information."

FDPIR Participation On the Rise

FDPIR has been experiencing an increase in participation over the last year and a half as many Program Directors can attest. Participation has been slowly rising since January 2008. The largest percent increases have occurred since September 2008. FY 2009 average participation is almost 7% higher than in FY 2008, and 11% higher than in FY 2007. In April 2009, FDPIR served almost 98,000 participants, a 9% increase over April 2008. May 2009's participation dropped slightly, but is still almost 4% higher than the previous May. While many factors can affect participation, it is likely current economic conditions, and the nutritious foods available through this program, play a role in the increasing number of people turning to FDPIR for assistance.

Food Safety Corner: Keep It Cold!



Cold chain management—or maintaining cold food temperatures throughout storage and distribution—is important. An unbroken cold chain for refrigerated or frozen products is key to maintaining food safety and

quality, and extending shelf life. That means all refrigerated food should be delivered at 41 °F or below, and all frozen food should be frozen solid. You should measure the temperature of food upon receipt. Check for signs of thawing and refreezing, such as the presence of large ice crystals or liquids at the bottom of the carton. Here are the steps to keeping the cold chain unbroken:

1. Check temperatures inside refrigerators or freezers at least once daily to make sure equipment is working properly. If temperatures are too high, fix the problem.
2. Take temperatures of refrigerated and frozen foods upon delivery to make sure they meet temperature guidelines.
3. Document the temperatures of the refrigerators/freezers and foods. If there is a problem later, you will have evidence that you handled the product correctly. *Remember—if it is not documented, you can't prove it has been done!*
4. If the food received in your shipment is not the correct temperature, call either the warehouse that shipped the food (AmeriCold or Paris Brothers), or call your Food and Nutrition Service Regional Office for assistance.
5. Place food into refrigerated or frozen storage as quickly as possible. If refrigerated and frozen food are delivered simultaneously, store the refrigerated food first, and then the frozen food.
6. When staging orders for disbursement, pull the refrigerated items last.
7. Transport refrigerated and frozen foods in refrigerated trucks or insulated containers to maintain temperature.
8. Calibrate thermometers at least weekly. If you drop a thermometer, you need to recalibrate it before you use it.

Keep the chain going!

PLEASE SEND US YOUR COMMENTS...

This letter has been prepared by the Food Distribution Division and the Food Safety Unit of the United States Department of Agriculture's Food and Nutrition Service in Alexandria, VA.

Please let us know if there are any USDA food-related issues that you would like us to address in future editions of this newsletter.

If you have any questions or comments on our products or services, please e-mail them directly to the Food and Nutrition Service, Food Distribution Division, Program Support Branch at fdd-psb@fns.usda.gov.

You can also write to the Food Distribution Division, Food and Nutrition Service, USDA, 3101 Park Center Drive, Room 508, Alexandria, VA 22302.