

## Minutes

**Work Group members in attendance:** FDPIR Program Staff: Roxanna Newsom (NAFDPIR President), Jaime Prouty-Nolan (NAFDPIR Treasurer), Gloria Goodwin (NAFDPIR Secretary), Gregory Nothstine (NAFDPIR Parliamentarian); Jenelle Gimlin, Lorraine Davis, Desiree Simeon (WR); Mary Greene-Trottier, Charles “Red” Gates, Kathy Walter (MPR); Tod Robertson, Florence Calabaza, Nanelle Micco (SWR); Susie Roy, Christopher Finn (MWR); Laura Walter, Patti Schock, Stephanie Cooks (FNS); Sara Hernandez (AMS); Sharon Hadder, Dr. Talari Jude (FSA).

**Work Group members not present:** Betty Jo Graveen, Sherry Bebeau (MWR).

**Visitors:** Audrey Rowe (FNS); Tim O’Connor (FNS, SNP); Laura Castro, Shirley Roberts, Dana Rasmussenn, Matthew Martin, Janice Fitzgerald, Akua White (FNS, FDD), Jackie Haven (CNPP); and via phone: Doug Friesen (FNS MPRO); Gail Labroschiano (DLA); Bill Lang (FSA).

## I. FNS Welcome and Introductions

The Work Group was greeted by Audrey Rowe, FNS Administrator, Tim O’Connor Associate Administrator of Special Nutrition Programs, and Laura Castro, Director, Food Distribution Division. Workgroup members introduced themselves and were able to dialogue with FNS senior managers briefly about the significant work they have been doing to improve the food package and future issues impacting FDPIR and the food package.

## II. Dietary Guidelines and MyPlate

Jackie Haven, from the Center for Nutrition Policy and Promotion (CNPP), provided an update on new consumer resources and tools for the Dietary Guidelines for Americans 2010 and the new MyPlate tool. Jackie announced pilot testing of the new *Super Tracker* tool to be launched late December 2011 or early January 2012. This new tool is free to consumers and helps them track their physical activity and dietary intake, obtain advice, and meet 5 goals for 2012. The tool can be found at: <https://www.choosemyplate.gov/SuperTracker/>. Jackie also provided Choose MyPlate magnets, placemats, posters, and tip sheets in both English and Spanish for the group to take back to their tribal organizations.

## III. FDPIR Workgroup Goals and Structure Document

The Workgroup finalized comments to the draft FDPIR Food Package Review Workgroup document outlining the group’s goals, structure, and review process. The document also provides the background, purpose, and membership of the group and identifies each member and their voting status for making food package decisions. The NAFDPIR Board will provide a final review of the draft document before it is posted to the FNS website in February 2012.

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**IV. FDPIR Guide Rates Review**

The Workgroup started the process of updating the FDPIR food package guide rates in early FY 2011. Since that time, the food package has continued to change, requiring new updates to the guide rates. The group discussed regrouping the guide rates to reflect food groupings similar to MyPlate, and voted to consider this as a pilot. FNS will undertake the task of drafting updates to the current guide rates and submit them to the NAFDPIR Board by January 6, 2012. The NAFDPIR Board will draft their proposed food groupings for the food package and submit to FNS by January 6, 2012. Comments to both documents will be compiled for discussion at the February food package workgroup meeting.

**V. Prioritizing Foods from the ITO Regional Wish Lists**

The workgroup met in their regional groups to consider the top three foods from each Region for further research and possible inclusion in the FDPIR food package. Each Region also selected three foods to consider for procurement in the event end-of-year funding is available to purchase additional foods. The lists by Region are as follows:

	<u><b>Top 3 Regional Foods</b></u>	<u><b>Possible End-of-Year Purchases</b></u>
<b>Midwest Region</b>	V-8 juice, wild rice, Lite Spam	Wild rice, bison, trail mix
<b>Southwest Region</b>	Frozen veggies, frozen fish, frozen fruit	Popcorn, frozen pork chops, trail mix, almonds (4)
<b>Mountain Plains Region</b>	Butter, Tanka bars, Lite Spam	Wild rice, butter flavored cooking spray, chocolate or strawberry UHT milk
<b>Western Region</b>	Frozen pork chops, frozen fruit, trail mix	Wheat bread rolls, corn taco shells, trail mix

FNS, AMS, and FSA will review the lists and provide a status update at the next Workgroup meeting. The final consolidated list of prioritized foods developed by the Workgroup is included as an attachment to the meeting minutes.

**VI. FDPIR Regional Vendor Pilot**

Janice Fitzgerald provided an update on progress for the Regional Vendor Pilot. Under the current National Warehouse Model, USDA buys food for the FDPIR food package. Two USDA contracted warehouses distribute the food to participating ITOs and State agencies administering FDPIR. Under the pilot, USDA would contract with a regional vendor(s) to supply food to some FDPIR programs. The vendor(s) would buy FDPIR-approved foods and distribute them directly to ITOs and/or State agencies administering the program. FNS anticipates that the Regional Vendor Model would potentially allow for greater opportunity to buy traditional and/or local foods from Native American producers, and reduce overall storage and transportation costs.

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FNS envisions that the pilot would be available in a limited geographic area(s), and that a limited number of programs would participate. The remaining FDPIR programs would continue to be served by the National Warehouse Model.

**VII. USDA Food Funds, Procurement, and Availability**

FNS provided an update on unused FDPIR food funds for FY 2011. A significant amount went unused and went back to Treasury last year. To minimize the return of end-of-year funds and to the extent necessary and if significant food funds remain in the coming years, FNS will explore making end-of-year food purchases with remaining funds from a list of foods submitted by each ITO Region. This list includes traditional/Regional foods as well as other foods of interest from the ITO Regional wish lists.

The Workgroup expressed concern that in past years, there has been no set of established guidelines for introducing new foods to the FDPIR food package. Some foods have been in varying stages of procurement over two or three years. The Workgroup suggested that tasks be assigned at each meeting to receive feedback on foods in a timely manner and move the procurement process along. The NAFDPIR Board members presented their research on the number of foods being considered for procurement for more than one year. The Board recommended FNS delete any foods from the list that cannot be procured and proceed with foods that have potential for procurement. The NAFDPIR Board also requested that quarterly conference calls be resumed.

Leech Lake received ground beef that is less than 80% lean and is very fatty when cooked. FNS and AMS will review the specification for ground beef and work with the vendor to resolve this issue.

White Earth is receiving cases of elbow macaroni with 1 to 3 broken bags in each case from A. Zarega's Sons. FSA will contact the vendor to resolve this issue.

All ITO Regions have received fresh broccoli and participants are very pleased with the product. Vendors continue to work on packaging fresh broccoli in one pound units to make distribution easier. Leech Lake has had problems with seasonal fruit availability. DLA will work with vendors to resolve these issues. Standing Rock has received produce in packaging indicating Mexican origin. DLA has notified vendors that only domestic produce can be distributed in FDPIR. Vendors have also been notified that imported packaging cannot be used for domestic produce.

Based on conversations with Audrey Rowe, Roxanna Newsom asked that FNS add butter to the FDPIR food package and remove buttery spread. FNS is considering this option, and will work with FSA to begin research on the availability and cost for adding butter to the food package. FNS will also work with AMS to determine availability of a Lite Spam/luncheon meat product with a healthy nutritional profile.

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Andre Orange, FDD Complaint Team Leader, gave an update on the complaint process using Web Based Supply Chain Management System (WebSCM), email, or phone. He also provided an organizational chart for Special Nutrition Programs (SNP) and the Food Distribution Division (FDD). Tribes that do not have access to WebSCM can email, call, or fax information to the complaints team. If pictures are available, they can also be included with the complaint.

**IX. Best-if-Used-by (BIUB) Dates**

Bottled juices offered in FDPIR have a shorter shelf-life than juice in cans. Some product has gone out-of-date and cannot be distributed to participants. New product is currently on order.

FSA is working with one flour vendor who has been late with deliveries. FSA will also work with flour vendors to determine if a Best-if-Used-By (BIUB) date can be added to flour packaging. Some vendors have been using pack dates and participants are concerned that the flour has gone out of date.

Tribes see the distribution of out-of-date foods as an issue of disrespect. If ITOs have foods that are either close to expiration or have expired, they should contact their Regional Office to find out how to dispose of the food. Food that is out-of-date or close to expiration should not be distributed to FDPIR participants. FNS is considering its options to help ITOs/States and reduce the occurrence of these issues.

**X. FDPIR Nutrition Education Update**

Akua White, FDD Nutrition Education Team Leader, provided an update on the FDPIR Sharing Gallery and NutritionTalk Listserv, the FDPIR Cookbook, and the FY 2012 Food Distribution Program Nutrition Education (FDPNE) grants. She also shared two nutrition education handouts for FDPIR participants.

**XI. FDPIR Program Messaging**

Charles "Red" Gates asked if FNS has a communication strategy to highlight the significant improvements made to the FDPIR food package. FNS will explore available agency resources to communicate the benefits FDPIR provides to program participants.

**XII. Question and Answer Session**

The Workgroup asked that FNS draft a pictorial illustration of the procurement process for FDPIR foods to serve as a guide for determining how foods move through the process. This tool will also allow the Workgroup to track where foods are in the procurement process.

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The NAFDPIR Board will be drafting a position paper to FNS on the following items of interest:

1. A request that butter be reinstated to the FDPIR food package.
2. 2007 NCAI Resolution requesting BIUB dates be included on all products for FDPIR.
3. Requesting the dollar value of product destroyed out of the national warehouse for FY's 2009, 2010, and 2011 (including FY 2010 bison contract cancellation losses).
4. Requesting the dollar value of outdated food claims against ITOs for FY 2009, 2010, and 2011.
5. Requesting the amount of FDPIR food dollars returned to Treasury for FY 2009, 2010 and 2011.
6. The FCC response on cell phones for FDPIR participants.
7. Action Plan to resolve inadequate inventory level to meet the needs of ITOs at both warehouses.
8. The status of the pilot for liquid eggs.
9. Request for marketing funds.
10. AIS/WebSCM

**XIII. Meeting Adjourned**