

Early Childhood Education and Care Department

Cabinet Secretary Elizabeth Groginsky

Summer Food Service Program for Children – 2026

Meal Pattern Updates



NEW MEXICO

Early Childhood
Education & Care Department

Early Care, Education, and Nutrition Division



SUN 
MEALS

SFSP Meal Pattern Requirements



Training Agenda

- Meal Pattern Requirements
- Menu Planning
- USDA Memo Updates
- USDA Foods
- Food Safety
- Nutrition Education Resources



2025-2030 Dietary Guidelines for Americans – NEW!

Eat Real Food, and:

- **Eat the Right Amount for You** – base portion size on age, sex, height, weight, physical activity
- **Prioritize Protein** – choose a variety of high-quality meat and plant proteins, 1.2 – 1.6 g daily per kg of body weight
- **Consume Dairy** – with no added sugars. Aim for 3 servings per day
- **Eat Vegetables & Fruits Throughout the Day** – choose a variety, in their original form, without added sugars. Limit juice. Aim for 3 vegetables and 2 fruits per day.
- **Focus on Whole Grains** – avoid highly processed, refined/white, ready-to-eat packaged grains. Instead choose 2-4 servings of whole grains per day.
- **Incorporate Healthy Fats & Limit Highly Processed Foods, Added Sugars & Refined Carbohydrates.**



SFSP Meal Pattern



Meal Pattern *Options*

- **Non-School Sponsors** will follow:
 - ◆ Summer Food Service Program Meal Pattern (ages 1-18)
 - ◆ *SFSP Meal Pattern varies from NSLP/NSB and CACFP!*



Breakfast

Milk (fluid, pasteurized)

- 1 cup or ½ pint
 - All fat content, flavored or unflavored milk reimbursable
 - 1% or Non-Fat Unflavored (recommended)
 - No substitutes for fluid milk such as cheese, yogurt, or other dairy products

Vegetable and/or Fruit

- ½ cup

Grains

- 1 serving/1 oz equivalent
- Whole Grain-Rich/Enriched

Meat/Meat Alternate (Optional)



Breakfast

Total milk waste increased 12% when juice offered

High Sugar/Milk
Consumption Decreased



Lower Sugar/Milk
Consumption Increased



Low-Sugar, Whole Grain Cereals (Recommended)



CACFP Approved **Whole Grain-Rich** Cereals

Within the Added Sugar Limits

This is not an exhaustive list. For cereals not listed, the first grain ingredient must be a whole grain, and added sugar must be no more than 6 grams per dry ounce. Please note, the last 3 listed are gluten free.

Please keep packaging or a photo for any cereals not listed.

Questions: ececd-net@ececd.nm.gov



Lunch/Supper

Milk (required)

- 1 cup (8 oz.) or ½ Pint

Meat/Meat Alternate

- 2 ounces
- Tofu & soy yogurt allowed

Vegetable and/or Fruit

- ¾ cup total (½ cup + ¼ cup)
 - ½ cup fruit + ¼ cup vegetable
 - ½ cup vegetable + ¼ cup fruit
 - 2 or more different vegetables
 - 2 or more different fruits

Grains

- 1 serving/1 ounce equivalent
 - Whole grain or Whole grain-rich (recommended)





REMINDER: Dried Fruits/Leafy Vegetables

Only for SFSP Meal Pattern Crediting

$\frac{1}{4}$ cup dried fruit
= $\frac{1}{4}$ cup fruit

$\frac{1}{2}$ cup raw leafy greens
= $\frac{1}{2}$ cup vegetable



Packaged Luncheon Meats

Documentation required

- CN Label
- USDA Foods Fact Sheet
- Product Formulation Statement (PFS)





Chicken Stir-Fry Bowl



Ingredient Statement:

Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

CN

099135

Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz eq

CN

Grains, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, and ⅓ cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14).

CN

CN

Net Wt.: 18 pounds



Chicken Wok Company

1234 Kluck Street Poultry, PA 12345



CORPORATE OFFICES
 9990 Princeton Glen Dale Road
 Cincinnati, OH 45246
 Phone 800-543-4604/513-874-8741
 Fax 513-874-7180

PRODUCT ANALYSIS FORM FOR CN PRODUCTS
PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)

Product Name: CN Fully Cooked Flamebroiled Beef Patties (Caramel Color Added) Code No: 155-525-0
 Manufacturer: AdvancePierre Foods Inc.
 Case/Pack/Count/Portion Size: Net Wt 14.06 lbs/ 90 pc/ 2.50 oz =portion size

I. Meat/Meat Alternate

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (Not More than 30% Fat)	1.75	x	70%	1.227
		x		
		x		
A. Total Creditable Amount¹				<u>1.227</u>

*Creditable Amount – Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
TVP Solae Response 4415	0.275	x	64.8%	18	0.99
		x			
		x			
B. Total Creditable Amount¹					<u>0.99</u>
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz) ¹					<u>2.00</u>

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up.

If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

III. Bread/Bread Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula ¹	Creditable Amount ²
0	0	%	0	0
		%		
D. Total Creditable Amount for Bread/Bread Alternate²				<u>0</u>

¹Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16 grams per bread/bread alternate serving.

²Total Creditable Amount must be rounded **down** to the nearest ¼ serving. Do not round up.

Total weight (per portion) of product as purchased: 2.50 oz.

I certify that the above information is true and correct and that a 2.50 ounce serving of the above product (ready to cook) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Crocker

March 1, 2018

Your Name

Date

CN Labeling Technologist

*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

Product Formulation Statement (PFS)

Is This Lunch Reimbursable?



Snack

Serve two or more components:

1. **Milk** – 1 cup or ½ pint
2. **Meat/Meat Alternates** – 1 ounce
3. **Vegetables/Fruits** – ¾ cup
4. **Grains** – 1 serving or ounce equivalent
 - Whole grain-rich/ enriched

Example:

- Yogurt (4 ounces) + Strawberries
- Hummus (1/4 cup) + Fresh vegetables (3/4 cup)



Meals for Very Young Children - ?

Smaller portions for children under age 6, or infants

Smaller lunch portion example, ages 3-5:

1. **Milk** – $\frac{3}{4}$ cup
2. **Meat/Meat Alternates** – 1.5 ounce
3. **Vegetables/Fruits** – $\frac{1}{2}$ cup total
4. **Grains** – 0.5 oz. serving or ounce equivalent





Planning for the Meal Service



Cycle Menus

Menu Cycle

- 2 week (required!)
- Unitized
- All components packaged together

Food Service Preparation

- Hot or cold meals -- or both
 - Food Safety for preparation & transportation
- Standardized Recipes
 - Scratch cooking (best practice)
- CN Label Foods (Keep in binder)
- Shelf-Stable Foods



SFSP Menu Plans – Required with Application

MENU PLAN for BREAKFAST
NM Summer Food Service Program Form 5.1

Sponsoring Organization: _____ Week of: _____

	DAY _____	DATE _____	DAY _____	DATE _____	DAY _____	DATE _____
COMPONENT	ITEM					
MILK						
VEGETABLES/ FRUITS						
GRAINS/ BREADS ²						
ADDITIONAL ³						
ADDITIONAL ³						

Updated 9/8/2017, L:\ECS Family Nutrition Bureau\

THESE ARE FOR: MORNING SNACK AFTERNOON SNACK Form 5.3

MENU PLAN for SNACKS
NM Summer Food Service Program

Sponsoring Organization: _____

	DAY _____	DATE _____	DAY _____	DATE _____
COMPONENT	ITEM			
<i>Serve 2 of the 4 Components:</i>				
MILK				
VEGETABLE/ FRUIT ²				
GRAINS/ BREADS ³				
MEAT/MEAT ALTERNATE ³				

Updated 9/08/17, L:\ECS Family Nutrition B

THESE ARE FOR: LUNCH SUPPER Form 5.2

MENU PLAN for LUNCH or SUPPER
NM Summer Food Service Program

Sponsoring Organization: _____ Week of: _____

	DAY _____	DATE _____	DAY _____	DATE _____	DAY _____	DATE _____
COMPONENT	ITEM	SERVING SIZE	ITEM	SERVING SIZE	ITEM	SERVING SIZE
MILK						
VEGETABLES/ FRUITS ²		<input type="checkbox"/> CN		<input type="checkbox"/> CN		<input type="checkbox"/> CN
VEGETABLES/ FRUITS ²						
GRAINS/ BREADS ³		<input type="checkbox"/> CN		<input type="checkbox"/> CN		<input type="checkbox"/> CN
MEAT/MEAT ALTERNATES ³		<input type="checkbox"/> CN		<input type="checkbox"/> CN		<input type="checkbox"/> CN
ADDITIONAL ⁴		<input type="checkbox"/> CN		<input type="checkbox"/> CN		<input type="checkbox"/> CN

	DAY _____	DATE _____	DAY _____	DATE _____
COMPONENT	ITEM		SERVING SIZE	
MILK				
VEGETABLES/ FRUITS ²			<input type="checkbox"/> CN	
GRAINS/ BREADS ³			<input type="checkbox"/> CN	
MEAT/MEAT ALTERNATES ³			<input type="checkbox"/> CN	
ADDITIONAL ⁴			<input type="checkbox"/> CN	

The minimum amount for components and serving size to be served at lunch or supper follows:¹

MILK	1 CUP
VEGETABLES/FRUITS ²	3/4 CUP
GRAINS/BREADS ³	1 SLICE or EQUIVALENT
MEAT/MEAT ALTERNATES ³	2 OZ. or EQUIVALENT

1. For specific information on components or serving size, consult the Admin. Guidance for Sponsors, Menu Record Book, USDA Food Buying Guide for Child Nutrition Programs or the NM Purchasing & Production Guide.
2. Serve two (2) or more slices of fruit(s) and/or vegetable(s); i.e. one fruit and one vegetable or two vegetables or two fruits.
3. For equivalents and alternates, consult the Menu Record Book or the USDA Food Buying Guide for Child Nutrition Programs.
4. Record food items that are not required components or those served but not counted toward meal pattern requirements.

Updated 09/08/17, L:\ECS Family Nutrition Bureau\Albuquerque FNB\SFSP-Summer Food\WEB Forms\Web Forms 2018\5.2 Lunch-Supper Cycle Menu Plan.doc

What Foods Should Be Served?

Creditable/Reimbursable Foods

- Basic foods, plain, and without additives
- Foods in the Food Buying Guide for Child Nutrition Programs
- Foods in the USDA's Food Buying Guide Calculator (and mobile app) <https://foodbuyingguide.fns.usda.gov>
- Foods in the New Mexico CACFP / SFSP Program Food Purchasing & Production Guide

Non-Creditable/Not Reimbursable Foods

- May not be served to meet any part of the SFSP meal pattern requirements
- Are listed as "Other Foods" in Section 5 of the USDA's Food Buying Guide for Child Nutrition Programs



CREDITING HANDBOOK FOR THE
Child and Adult Care
Food Program

CACFP &
SFSP

Great Resource – Creditable Foods



<https://www.fns.usda.gov/tn/crediting-handbook-child-and-adult-care-food-program>



Summer Food, Summer Moves Recipes from Team Nutrition



Berry Jams Party Bites



**Garden Fiesta
Tuna Pockets**



Home Run Hummus Wrap



**Summer
Vegetable Salsa**



**Fun Fruity Chicken Salad
Cups**



**Cool Cucumber
Yogurt Dip**

<https://www.fns.usda.gov/tn/summer-food-summer-moves>

Quick Quesadilla

Quesadillas, a popular menu item in Mexico, are made by folding a corn or flour tortilla in half and filling it with a variety of ingredients. This recipe puts a twist on the traditional favorite by baking the quesadillas, instead of toasting them on a griddle or in a pan.

[Download Recipe](#)

Standardized Recipes
theicn.org/recipes

[Recipes For Schools](#)

[Recipes For Child Care](#)

Welcome to the Child Nutrition Recipe Box

The Child Nutrition Recipe Box provides Child Nutrition program operators with recipes to prepare healthy and delicious meals that meet meal pattern requirements. These recipes are standardized to provide meal pattern crediting information for all meal pattern components and include recipes made with legumes, whole grains, and vegetables from the vegetable subgroups including dark green, red, and/or orange vegetables. Browse recipes for the Child and Adult Care Food Programs (CACFP) and for school nutrition programs.

New Website Features and Tools Coming in Spring 2020!

The Child Nutrition Recipe Box will provide tools and resources to help program operators navigate and implement standardized recipes. These resources will include:

- Search tools to find recipes using a variety of search filters, such as USDA Program, Cooking Equipment, Recipe Categories, and Cuisine, to help users identify recipes of interest to them;
- “Build My Cookbook” where users can save their favorite recipes to make a customized cookbook;
- Shopping list feature where users can create a list of groceries from the selected recipes’ ingredients; and
- Consumer-friendly features such as star ratings, recipe reviews, and options to share content on social media.



PROCEDURE

USDA Memo Updates

POLICIES



Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements

SFSP 02-2025 (11/07/24)

- **CN labels:** only processed products that contain at least 0.5 oz eq M/MA are eligible
 - ◆ A PFS can be used to document meal pattern contributions for any processed food
- **Valid and acceptable CN labels:**
 - 1) the **original CN** from the product carton; or
 - 2) a **photocopy** of the CN attached to the carton; or
 - 3) a **photograph** of the CN attached to the carton; or
 - 4) a CN **copied with a watermark** displaying the product name and CN number provided by the vendor and the Bill of Lading (invoice).
- **CN photocopies & photographs must be visible and legible**
- **CN labels are valid for 5 years from original authorization – check & update annually!**
 - ◆ <https://www.fns.usda.gov/cn/labeling/authorized-labels-manufacturers>

REMINDER: Meal Service Flexibilities in SFSP

SFSP 03-2024 (01/12/24)

Options:

- **Traditional Congregate** (kids eat on-site)
 - ****RECOMMENDED****
- **Rural Non-Congregate** (take home meals)
 - ONLY for areas defined as “rural”
 - Parent / guardian pick up (“Grab-and-Go”)
 - Delivery to homes
 - **Must take whole meal (unitized)**
 - **CONTACT SFSP STAFF FOR GUIDANCE & APPROVAL**
- **Rural Non-Congregate Bulk / Multi-Day (5-day) meal distribution**
 - ONLY for areas defined as “rural”
 - ONLY for self-preparation sponsors in good standing
 - Distribute raw, unprepared foods with menu, meal preparation/assembly instructions, allergen & food safety info
 - Shelf-stable (non-perishable) **RECOMMENDED**
 - **CONTACT SFSP STAFF FOR GUIDANCE & APPROVAL**



Shelf-Stable Meat Products

Dry & Pouch Meat, Poultry, Seafood

Meals

- Non-congregate or Bulk/Multi-Day
- Off-Site for Field Trips

Nutrition risks*

- High in sodium and saturated fat

Required Documentation*

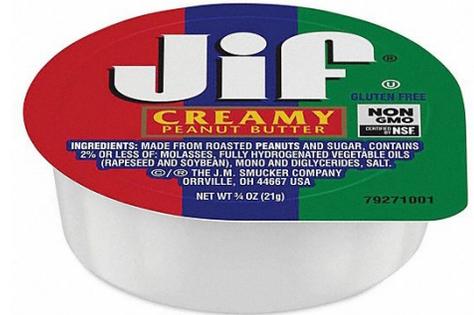
- CN Label
- Product Formulation Statement

****Also applies to shelf-stable meal kits!***



Shelf-Stable Meat Alternate Products

Cheese dips, PB&J, hummus/bean dip, etc.



Resources for Shelf-Stable, Pre-Packaged Meal Kits

*Unitized Breakfast, Lunch/Supper & Snack meal kits, and multi-day meal backpacks / boxes
– may need to add Fluid Milk*

JA Food Service – Locker Mates



<https://www.packagedmealkit.com/locker-mates/>

James Foods



<https://www.jamesfoods.com/shelf-stable-meals/>

Optimum Foods



<https://www.optimumfoods.com/sfsp>



More Resources for Shelf-Stable, Pre-Packaged Meal Kits

Unitized Breakfast, Lunch/Supper & Snack meal kits, and multi-day meal backpacks / boxes
– may need to add Fluid Milk

McLane Hunger Solutions



<https://www.mclanehungersolutions.com>

KTC Distribution - Munchits



<https://ktcdistribution.com>

EmergiMeals



<https://emergimeals.com/shelf-stable-kits/>



UHT Shelf-Stable, Creditable Milk & Non-Dairy Options



REMINDER: New Mexico Grown and Local Foods

SFSP 06-2017

Incorporate local foods and seasonal produce in menu cycle

- DOD Fruits and Vegetables
- Food Vendor/Distributor
 - NM Grown Approved Supplier List
 - Allowable NM Grown Products
- School Garden
- Community Supported Agriculture (CSA) program
 - Agri-Cultura Coop



Locally Grown: Potential Benefits



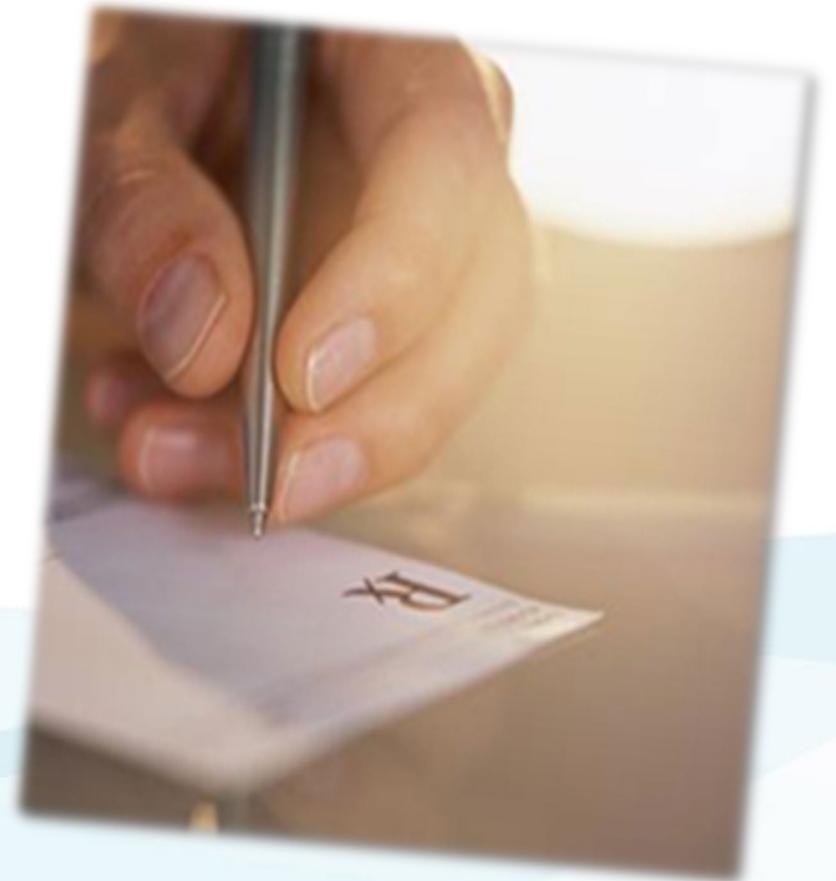
REMINDER: Modifications to Accommodate Disabilities

SFSP 10-2017

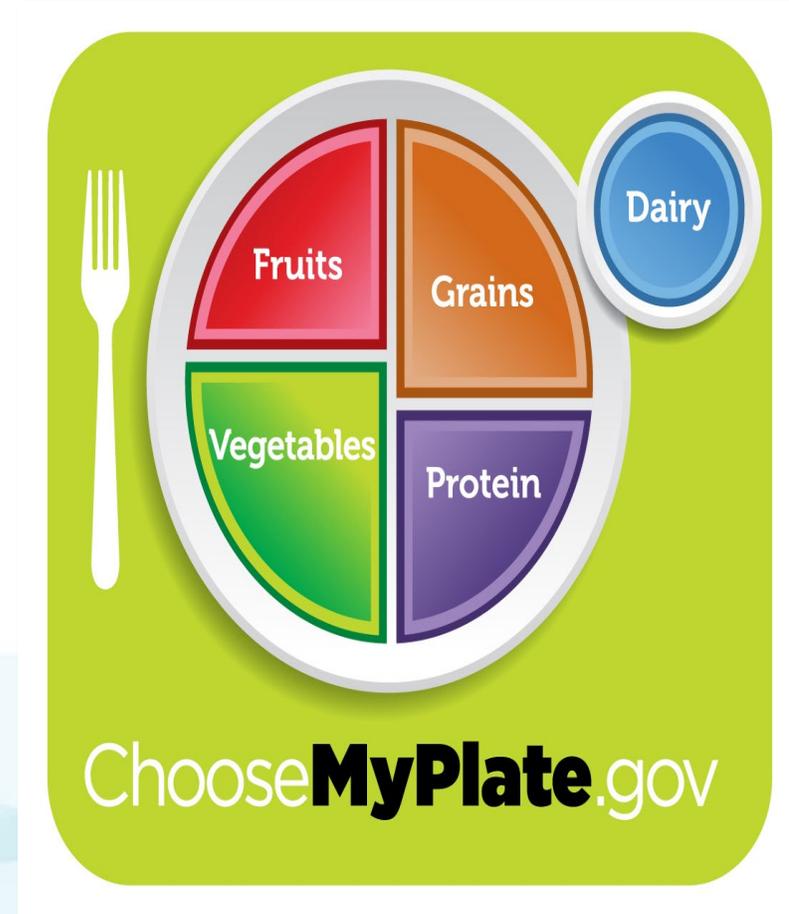
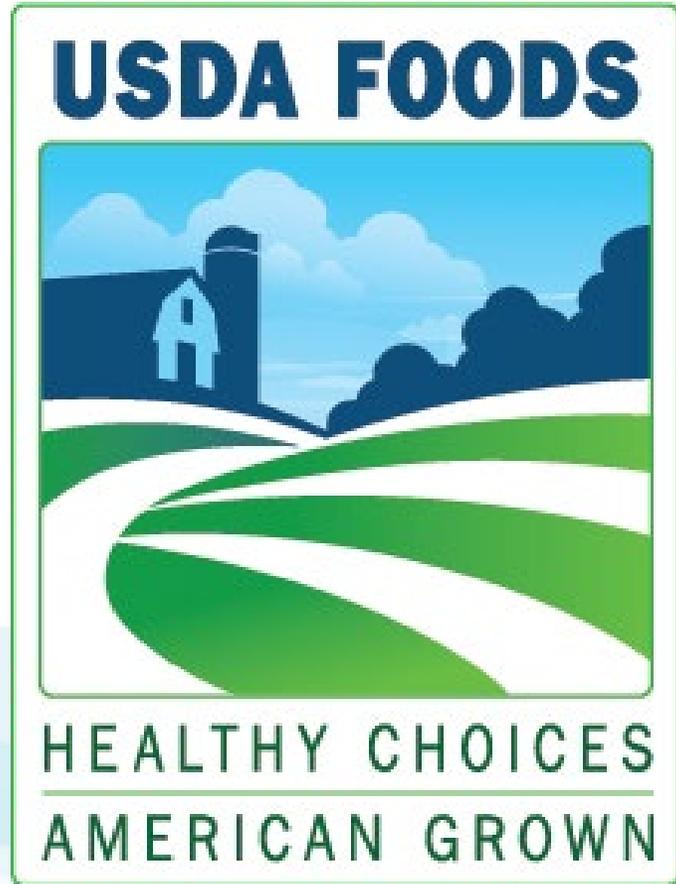
Required to purchase and supply food substitutions when child has a **medical statement**

- Foods that cannot be eaten
- Substitutions

**Contact State Agency
Nutritionists for Guidance**



USDA Foods 2026



USDA Foods - Chicken, Diced (50% white meat) *100101—Cooked, Frozen*



USDA Foods
in Schools

100101 - Chicken, Diced, Cooked, Frozen
Category: **Meat/Meat Alternate**



Crediting Yield:

1 oz. diced chicken

= 1 oz. M/MA



Product Description

- This item is fully cooked diced chicken meat. This product is diced into approximately 1/2-inch cubes and is a natural proportion product that contains a minimum of 50% white meat. This item is shipped frozen in 40 pound cases containing eight 5-pound or four 10-pound packages.

Crediting/Yield

- One case of diced chicken provides approximately 640 1-ounce portions.
- CN Crediting: Approximately 1 ounce of diced chicken credits as 1 ounce equivalent meat/meat alternate. Confirm individual product crediting by using the CN Label or product formulation statement.

Culinary Tips and Recipes

- Diced chicken is a versatile ingredient that can be used in a variety of different dishes such as burritos, chicken salad, wraps, soups, casseroles, or as a topping on the salad bar.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [USDA's Team Nutrition](#).

Food Safety Information

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

Nutrition Facts

Serving size: 1 ounce (28 g)/1 MMA diced chicken

Amount Per Serving

Calories 36

Total Fat 1g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 21mg

Sodium 28mg

Total Carbohydrate 0g

Dietary Fiber 0g

Sugars 0g

Protein 6g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA FoodData Central or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods - Ham, 97% Fat Free 100187—Cooked, Sliced



United States Department of Agriculture



USDA Foods
in Schools

100187 - Ham, 97% Fat Free, Cooked, Sliced
Category: **Meat/Meat Alternate**



Crediting Yield:

1 slice ham (1.22 oz. weight)

= 1 oz. M/MA



Product Description

- This item is a 97% fat free, water-added cured ham. This product is fully-cooked and thinly sliced in round or square-shaped pieces that are approximately 4 inches across. This product is delivered frozen in cases containing eight 5-pound packages.

Crediting/Yield

- One case of ham provides about 525 1.22-ounce portions.
- CN Crediting: 1.22 ounces of ham credit as 1 ounce equivalent meat/meat alternate.

Culinary Tips and Recipes

- Sliced ham can be used as a protein component on sandwiches and wraps or incorporated into egg dishes or chicken dishes.
- Ham can also be used to add flavor to side dishes, such as collard greens or bean dishes.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [USDA's Team Nutrition](#).

Food Safety Information

Nutrition Facts

Serving size: 1.22 ounce (34 g)/1 MMA ham, reduced-sodium

Amount Per Serving

Calories 37

Total Fat 2g

Saturated Fat 1g

Trans Fat 0g

Cholesterol 18mg

Sodium 232mg

Total Carbohydrate 2g

Dietary Fiber 0g

Sugars 1g

Protein 5g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.



USDA Foods - Applesauce, Unsweetened

110361 – Individual cups



USDA Foods in Schools

110361 - Applesauce, Unsweetened, Cups
Category: **Fruit**



Crediting:

1 cup applesauce (4.5 oz.)

= 1/2 cup fruit



Product Description

- This item is U.S. Grade A unsweetened applesauce. This product is available in cases containing 96 4.5-ounce individual portion plastic cups.

Crediting/Yield

- One case of applesauce cups provides 96 1/2-cup servings.
- CN Crediting: 1/2 cup applesauce credits as 1/2 cup fruit.

Culinary Tips and Recipes

- Serve applesauce cups plain or add toppings such as raisins or spices like cinnamon and nutmeg to make a healthy dessert.
- Use individual portion applesauce cups for field trips, snacks, or breakfast in the classroom.
- For culinary techniques and recipe ideas, visit the [Institute of Child Nutrition](#) or [USDA's Team Nutrition](#).

Food Safety Information

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

Visit us at www.fns.usda.gov/usda-fis

Nutrition Facts

Serving size: 1/2 cup (128g) applesauce, unsweetened

Amount Per Serving

Calories 60

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 15mg

Total Carbohydrate 14g

Dietary Fiber 1g

Sugars 18g

Protein 0g

Source: USDA Foods Vendor Labels

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, contact the product manufacturer.

Nutrient values in this section are from the USDA Food Composition Database or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

Request for USDA Foods *deadline: April 17, 2026*

HCA Food and Nutrition Services Bureau

- **Noelle Sanchez - Bureau Chief**
noellea.sanchez@hca.nm.gov
505-841-2602

- **Nicole Martinez - Program Manager**
nicole.martinez2@hca.nm.gov
505-841-2690

Food and Nutrition Services Bureau

Noelle Sanchez- Bureau Chief
noellea.sanchez@hca.nm.gov
505-841-2602

Nicole Martinez- Program Manager
Nicole.Martinez2@hca.nm.gov
505-841-2690

1425 William St. SE
Albuquerque NM 87102



HEALTH CARE
AUTHORITY

Governor Michelle Lujan Grisham
Kari Armijo, Cabinet Secretary

Your completed request must be submitted by April 17, 2026, to receive USDA Foods in summer 2026.

USDA Foods will be distributed in late May to early June 2026.

Request to Receive USDA Foods- Summer Food Service Program

Agency Name:

Food Service Director:

Phone Number:

Email Address:

Physical Delivery Address:

Please Answer the Following:

1. Are you approved to participate in the Summer Food Service Program through ECECD?
2. Are you a school or 501(c)(3)?
3. Are you able to properly receive, store and utilize USDA Foods?
4. Are working with a Food Service Management Company?
5. Name of your Food Service Management Company? (If applicable)

Food Safety Resources



FOODBORNE ILLNESS AND OUTBREAK

Foodborne illness (FBI) – illness transmitted from **food to people**

Outbreak – An incident in which two or more people experience the same symptoms/illness after eating the same food

- local Environmental Health Department
- confirmed by lab analysis

The Numbers:

48 million illnesses
128,000 hospitalizations
3,000 deaths

1



2

Major Risk Factors

Purchasing unsafe/unapproved items
Failing to cook food adequately
Time and temperature abuse
Poor personal hygiene

Highly Susceptible Populations

Young Children, elderly and weakened immune systems.

3



Handwashing and Cleaning Resources Webpage

fns.usda.gov/tn/handwashing-and-cleaning-resources

Photographs and Illustrations



Handwashing at Work (DPI: [150, 93](#))



Handwashing Training (DPI: [150, 93](#))



Handwashing Steps: Lather



Handwashing Steps: Rinse

Signs and Mini-Posters

How to Wash your Hands

Wash your hands with soap and water. Follow these simple steps:

- Wet your hands with warm running water.

- Apply liquid, bar, or powder soap.

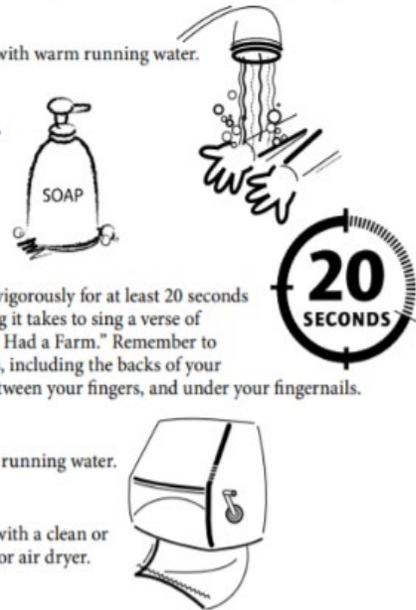
- Lather well.

- Rub your hands vigorously for at least 20 seconds or about how long it takes to sing a verse of "Old MacDonald Had a Farm." Remember to scrub all surfaces, including the backs of your hands, wrists, between your fingers, and under your fingernails.

- Rinse well under running water.

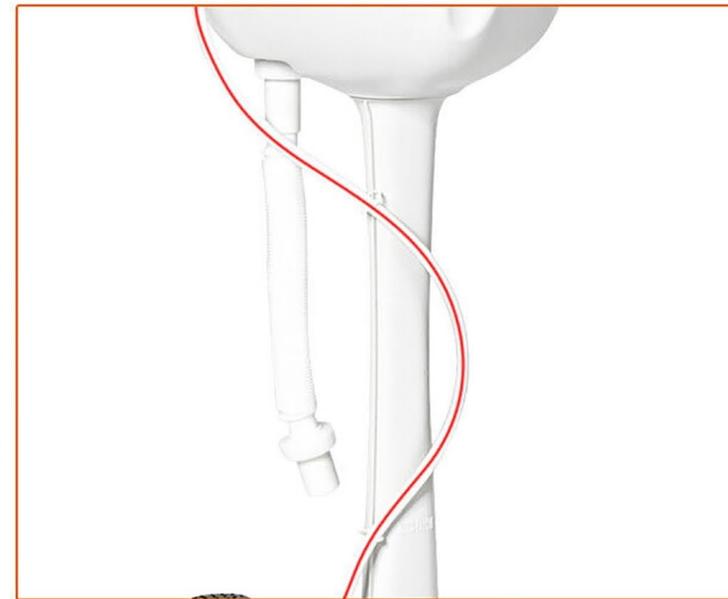
- Dry your hands with a clean or disposable towel or air dryer.

- If possible, use your towel to turn off the faucet and to pull/push open any doors.

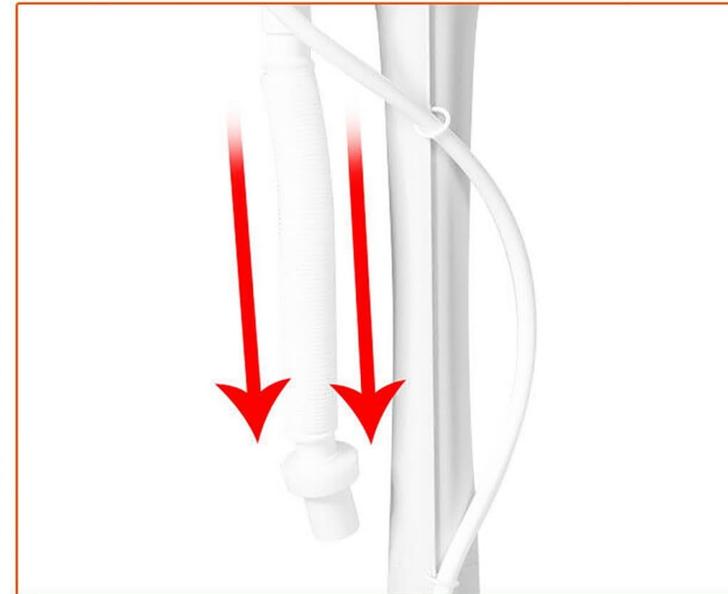


Integrated Handwashing Stations – Portable

Integrated Hand-wash Station



Self-contained Water Supply



Long Draining Pipe for Recycling Water Usage

Storing Food Safely

Kitchen Practices

- Store in original/new containers
 - Label and date
- First in First Out (FIFO)
- Prevent pests
- Store at proper temperatures
 - Log temperatures in freezer, fridge, pantry



Food Safety

Packaging & Temperatures

Packaging

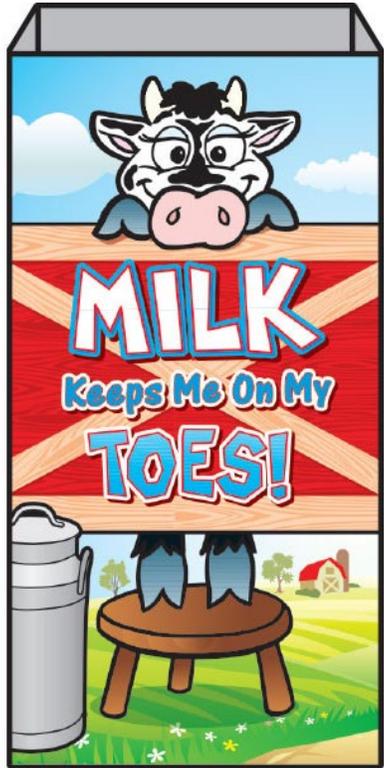
- Prevent cross-contamination – food allergies
- Prevent spillage
- ◆ **Special Meals for Food Allergies / Dietary Needs**
 - Prepare separately – including utensils
 - Safe storage + Labeling
 - Specific meal site

Meal Temperatures

- ◆ Option to serve or distribute cold, shelf-stable, or hot
 - **Cold meals** –
 - Maintain at or below 41 degrees
 - **Hot meals**
 - Best for on-site meals
 - Maintain at 135 - 165 degrees
 - **Shelf-stable meals** (room temperature)
- ◆ Ice blankets / thermal bags / insulated coolers and cardboard boxes / metal transporters
- ◆ Calibrate thermometers



Packaging



Transporting Food Safely

- **Hot at 135°F or above or**
- **Cold at 41°F or below**
 - ◆ Maintain these temperatures when transporting food to another site
 - ◆ Separate hot & cold foods
 - ◆ Milk
 - ◆ Sandwiches
- **Log temperatures on delivery form**
 - ◆ Leaving the kitchen
 - ◆ Arriving at the meal site



How to Calibrate Thermometers

Ice-point method:



1. Fill a large container with crushed ice and water.



2. Put the thermometer stem or probe into the water.



3. Adjust the thermometer so it reads 32°F (0°C).

Hot Summer, More Water!



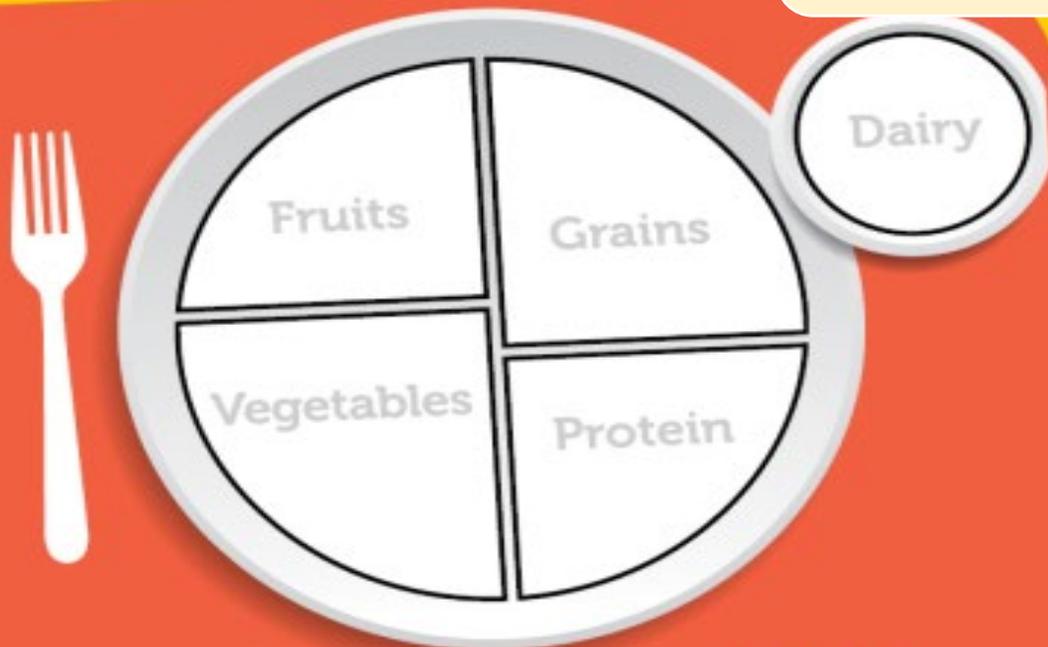
Nutrition Education Resources



Summer Food Summer Moves

Activity Placemat

fns.usda.gov/tn/summer-food-summer-moves



Draw a healthy summertime meal here.

LOL!



Q: WHAT DID THE FATHER TOMATO SAY TO THE BABY TOMATO ON A FAMILY WALK?

A: KETCHUP!

Q: WHAT VEGETABLES ARE A SAILOR'S ENEMY?

A: LEEKS!



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exploding out.

CRACK THE SECRET CODE

Use your detective skills and the code at right to complete the activity

1) Fill half your plate with and

and

2) Get 60 minutes of each day

instead of

3) Choose instead of

4) Balance your day with food and

5) Eat fruits and vegetables at and

and

6) Eat to play hard

CODE

A		N	
B		O	
C		P	
D		Q	
E		R	
F		S	
G		T	
H		U	
I		V	
J		W	
K		X	
L		Y	
M		Z	

English & Spanish Materials Available from Team Nutrition





Nutrition Education and Training (NET) Team

Questions about

- Menus
- CN Labels
- Special Diets
- Creditable Foods

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**Thank You for Feeding
the Children of New Mexico!**