

Summer Feeding Options for Schools

April 2026



Health and Nutrition Services
Arizona Department of Education



Today's webinar will be facilitated by Kim Ruiz. Kim is a Registered Dietitian and has worked at ADE 6 years and in federal nutrition programs for almost 10 years.

Kim is an HNS trainer and co-leads the upLIFT efforts that provide professional development for directors to serve desired menus.

A portrait of Kim Ruiz, a woman with long dark hair, smiling, wearing a dark blue shirt and a colorful lei. The background is a textured dark blue.

Speaker

Meet Our Panelists



Lorinda El Aouita

Director of Food Services
Stanfield Elementary
School District



Lexi Phelps

Wellness Coordinator
Madison Elementary
District



Welcome to today's webinar!

DISCLAIMER

This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS). The content in this training is intended for professionals operating one or more United States Department of Agriculture (USDA) Child Nutrition Programs (CNP) in Arizona under the direction of ADE. The information in this training is subject to change. Attendees are encouraged to access professional development materials directly from the training library to prevent the use of outdated content.

Intended Audience

This training is intended for School Food Authorities (SFAs) operating the National School Lunch Program (NSLP). All regulations are specific to operating Child Nutrition Programs under the direction of ADE.

Objectives

At the end of this training, attendees should be able to:

- learn about the differences between all summer meal service options for SFAs;
- understand congregate and rural non-congregate summer meal service models;
- apply key requirements for operating rural non-congregate and traditional congregate programs; and
- engage in USDA's Turnip the Beet Award Program by understanding criteria and participation steps.

TRAINING HOURS

Information to include when documenting training completion:

Training Title: Summer Feeding Options for Schools

Length: 1 Hour

Questions

Questions can be asked in the Q&A at any time during the webinar.

Questions will not be answered live but will instead be addressed in a follow-up communication to ensure all operators have access to the responses.

The chat function has been disabled for this webinar. Please input questions in the Q&A.



Use the Q&A
to submit a
question.

Agenda

Section 1: Introduction to Summer Feeding Options for Schools

Section 2: Rural Non-Congregate Feeding with Stanfield Elementary School District

Section 3: Congregate Feeding & Turnip the Beet with Madison Elementary District

SUMMER FEEDING OPTIONS FOR SCHOOLS

SECTION 1

Introduction to Summer Feeding Options for Schools



Administration of Summer Meals

Program operators are reimbursed for all meals and snacks served to children 18 years and younger at schools and/or community sites. Persons older than 18 years may be eligible to receive meals if they have a mental or physical disability as determined by a State or local educational agency.

- USDA Food and Nutrition Services (FNS) funds summer meals.
- In Arizona, ADE HNS administers the summer feeding programs for local program operators.



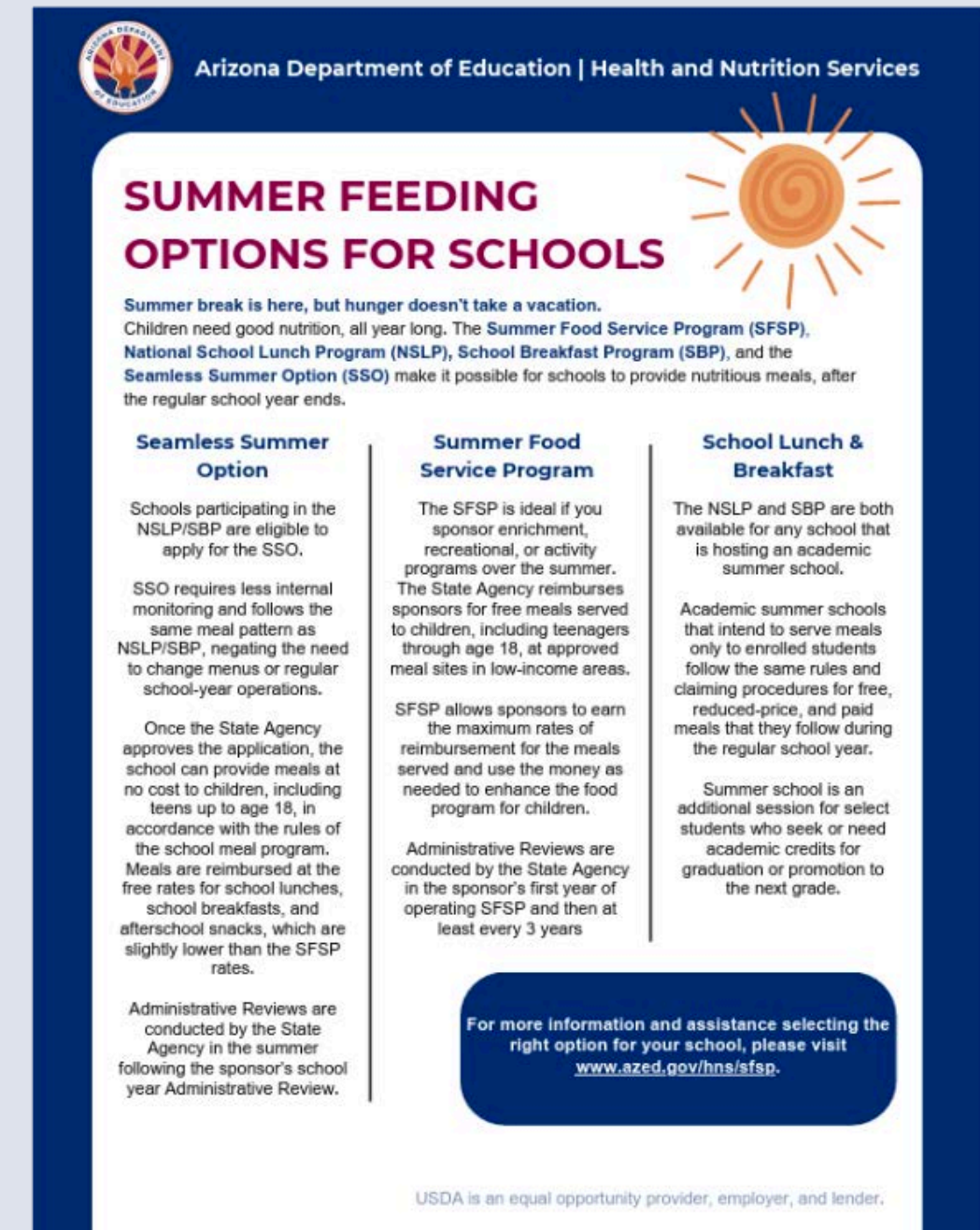
Summer Feeding Options for Schools

FACT SHEET

Schools may provide nutritious meals even after the regular academic year concludes. Through the Summer Food Service Program (SFSP), Seamless Summer Option (SSO), or Extended National School Lunch Program (NSLP), schools can serve summer meals.

ADE HNS offers a comprehensive fact sheet detailing the various summer feeding options available for schools, highlighting the operational differences among each program.

- *Program Eligibility, Application Process, Meal Pattern, Administrative Review Process, and more!*



[Summer Feeding Options for Schools Fact Sheet](http://www.azed.gov/hns/sfsp)

Seamless Summer Option

SFAs administering the NSLP or SBP are eligible to apply for SSO.

SSO requires less paperwork, making it easier for schools to feed children during the traditional summer vacation months and allowing schools to continue the same meal service and claiming procedures used during the regular school year.

Once approved by HNS, the school serves meals free of charge to children, including teenagers through age 18, under the NSLP.

- Although SFSP is still available to schools, SSO offers a streamlined approach to feeding children in the community.
- SSO reimburses schools at the NSLP free rate.
- Please note, SSO is only applicable to SFAs and not community organizations.

Seamless Summer Option

OPERATIONAL & MEAL SERVICE REQUIREMENTS

- **Eligible Operators:** SFAs approved by ADE that participate in NSLP/SBP.
- **Eligible Sites:** Schools or community sites located in area-eligible locations or serving enrolled children; open to youth 18 & under.
- **Meal Service:** Meals must be consumed on site during approved service times, unless ADE-approved non-congregate waivers apply.
- **Meal Standards:** Meals must meet NSLP/SBP meal pattern requirements; Offer vs. Serve applies when required.
- **Meal Counts & Claims:** Daily point-of-service meal counts required; meals are claimed at NSLP/SBP reimbursement rates.
- **Monitoring & Records:** SFAs must train staff, monitor all sites, maintain required documentation, and comply with ADE reviews.
- **Food Safety:** Follow state and local food safety, sanitation, and temperature control requirements.



Summer Food Service Program

COs and SFAs are eligible to participate in the Summer Food Service Program (SFSP) over the summer.

It allows SFAs, Local government agencies, private non-profit organizations, universities or colleges, and community and faith-based organizations to participate and offer free meals in low-income areas. Once approved by HNS, program operators may serve meals free of charge to children at approved sites.

The SFSP allows operators to earn the **maximum rates** of reimbursement for the meals served.

- SFAs may choose to serve under the NSLP/SBP meal patterns or the SFSP meal pattern when operating SFSP.
- All other entities that participate in the SFSP must serve under the traditional SFSP meal pattern.



Summer Food Service Program

OPERATIONAL & MEAL SERVICE REQUIREMENTS

- **Approved Sponsors & Sites:** Operated by ADE-approved sponsors at eligible open, restricted open, or enrolled sites.
- **Eligible Participants:** Meals served at no charge to children 18 & under (or approved adult disability participants).
- **On-Site Meal Service:** Meals must be consumed on site during approved service times, unless an ADE-approved non-congregate waiver is in place.
- **Meal Pattern Compliance:** Meals must meet USDA SFSP meal pattern requirements and be served exactly as approved.
- **Meal Counts & Records:** Daily point-of-service meal counts required; maintain menus, production records, delivery logs, and temperature logs.
- **Monitoring & Oversight:** Sponsors must train staff, monitor sites, and cooperate with ADE reviews.
- **Food Safety:** Follow state and local health regulations, including sanitation and temperature control.

Extended NSLP

SFAS HOSTING AN ACADEMIC SUMMER SCHOOL ARE ELIGIBLE TO PARTICIPATE IN EXTENDED NSLP

- Academic “summer schools” that intend to serve meals only to enrolled students follow the same rules and claiming procedures for free, reduced-price, and paid meals that they follow during the regular school year.
- “Summer school” is an additional session for select students who seek or need academic credits for graduation or promotion to the next grade.
 - Summer enrichment or studying does not qualify to extend the NSLP/SBP.

Extended NSLP

OPERATIONAL & MEAL SERVICE REQUIREMENTS

- **Eligible Operators:** SFAs approved by ADE to operate NSLP year-round.
- **Eligible Participants:** Meals served to enrolled students only attending summer school or academic programs.
- **Meal Service:** Meals must be served during the school's approved meal service times and consumed on site.
- **Meal Standards:** Meals must meet NSLP meal pattern requirements; Offer vs. Serve applies as required.
- **Counting & Claiming:** Daily point-of-service meal counts required; meals claimed at NSLP reimbursement rates (free, reduced, paid).
- **Monitoring & Records:** Maintain required documentation and comply with ADE monitoring and review requirements.
- **Food Safety:** Follow state and local health regulations and food safety standards.

Eligibility Overview

PARTICIPANT

- Children 18 years and under may receive meals at approved summer sites
- SFSP only: Adults with disabilities may receive meals at eligible sites where they participate during the school year
- Meals are served free of charge at approved sites, excluding extended NSLP

SPONSORING ENTITY

- SSO: Only School Food Authorities (SFAs) already participating in NSLP may operate
- SFSP: Schools, local governments, tribes, and nonprofit organizations may sponsor
- Sponsors must be in good standing with ADE and demonstrate financial and administrative capability



All summer programs must be approved by ADE Health & Nutrition Services prior to meal service.

Eligibility Overview

AREA

- Sites must be located in an area where $\geq 50\%$ of children qualify for free or reduced-price meals
- Arizona allows use of school data, census data, or CEP ISP $\times 1.6$ to determine eligibility
- Once approved, area eligibility is generally valid for up to five years

RURAL DESIGNATION

- Rural status is not required but may allow additional operational flexibilities, such as non-congregate meal service
- Arizona uses the [USDA Rural Designation Map](#) to confirm rural sites
- Rural designation may support non-congregate waivers during extreme heat events

Site Types

Serving summer meals gives operators the flexibility to operate different types of sites based on their population needs. Below are the two most common site types and the sites that may serve special populations.

COMMON SITE TYPES

- Open Sites
- Camps (residential and non-residential)
- Closed Enrolled Sites

SPECIAL POPULATION SITE TYPES

- Restricted Open Sites
- Migrant Sites
- Other (National Youth Sports Program Sites)

Availability of USDA Foods for Summer

SCHOOL FOOD AUTHORITIES

- SFAs have the option to utilize both funding sources: NSLP and SFSP DoD funding.
- Schools can use DoD Fresh funds from both **NSLP and SFSP in FFAVORS** by selecting the appropriate budget source.
- The “Budget Source” refers to the drop-down selection a school makes to indicate which funds will be used for a specific order.

Schools that do not participate in NSLP will only have access to a single budget source (with an approved SFSP application), while some schools may have access to both (with approved applications for NSLP and SFSP).

Considerations When Choosing Which Summer Meals Program to Operate

Consideration Area	SSO	SFSP	Extended NSLP
Meal Patterns	Follows NSLP/SBP meal patterns; less flexibility in service	Follows SFSP meal patterns more flexibility in service	Follows NSLP/SBP meal patterns; less flexibility in service
Reimbursement	Reimburses schools at the NSLP free rate.	Reimbursement at maximum rate; higher reimbursement rates than SSO and extended NSLP reimbursement rates.	Follow the same rules and claiming procedures that are followed during the regular school year. NSLP rates of reimbursement apply.
Review & Monitoring	Lower monitoring burden; familiar NSLP documentation; Reviewed the summer after receiving an administrative review of NSLP operations	Pre-operational visit and first-week review required, no eligibility documentation required; Reviewed the first summer of operation and then every 3 years (every 2 years if operating over 100 sites)	Lower monitoring burden; familiar NSLP documentation; Not reviewed - NSLP operations
Application Requirements	Separate, summer CNPWeb app; simpler application for existing NSLP sponsors; fewer site approvals	More extensive application; site eligibility documentation and sponsor training required	Simpler application for existing NSLP sponsors; update current NSLP CNPWeb site application to reflect extended dates
Operational Fit	Best for districts feeding the community without changing current operations.	Best for community-based or non-school summer feeding	Best for districts extending school-year operations

<https://www.fns.usda.gov/summer/comparison-programs>

Meal Pattern Considerations

SSO: SFAs must follow the NSLP/SBP Meal Pattern.

National School Lunch Program

5-Day Meal Pattern

Lunches served under the National School Lunch Program must meet the following meal pattern requirements.

Serve Only		Offer Versus Serve				
• Must prepare all 5 components in required amounts. • At POS: Students must take all 5 components in the minimum required amounts.		• Must prepare all five components in the required amounts. • At POS: Students must take at least 3 components in minimum required amounts, one of which must be at least ½ cup fruit or vegetable.				
Component Specifications: Daily and Weekly Amount Based on the Average for a 5-Day Week						
Grades		K-5	6-8	K-8	9-12	Additional Information
Fruit (cups)	Weekly (daily)	2 (1/2)		5 (1)		All fruit juice must be 100% full-strength, and no more than half of the weekly fruit offerings may be in the form of juice. Dried fruit credits as double its volume (e.g., ¼ cup dried fruit credits as ½ cup fruit).
	Serve Only: minimum amount required at POS	½		1		
	OVS: minimum amount to count at POS	½		½		
Total Vegetable (cups)	Weekly (daily)	3 3/4 (3/4)		5 (1)		All vegetable juice must be 100% full-strength, and no more than half of the weekly vegetable offerings may be in the form of juice.
	Serve Only: minimum amount required at POS	¾		1		
	OVS: minimum amount to count at POS	½		½		
Vegetable Subgroups (cups)		Minimum Weekly Amounts				
Dark Green		½		½		Minimum creditable amount to count towards a subgroup is 1/8 cup. Leafy greens credit as half their volume (e.g., 1 cup leafy greens credits as ½ cup vegetable).
Red/Orange		¾		1 ¼		
Beans, Peas, and Lentils		½		½		
Starchy		½		½		
Other		½		¾		
To meet weekly requirement, vegetables from ANY subgroup		1		1 ½		
Whole Grain-Rich Grains (oz eq)	Weekly (daily) amounts *Not required to meet weekly maximum	8-9* (1)	8-10* (1)	8-9* (1)	10-12* (2)	At least 80% of the weekly grains offered must be whole grain-rich. No more than 2 oz eq of the weekly grain offerings may be grain-based desserts.
	Serve Only and OVS: Minimum to count as a component at POS	1	1	1	2	
Meat/Meat Alternate (oz eq)	Weekly (daily) amounts *Not required to meet weekly maximum	8-10* (1)	9-10* (1)	9-10* (1)	10-12* (2)	
	Serve Only and OVS: Minimum to count as a component at POS	1	1	1	2	
Fluid Milk (cups)	Weekly (daily)	5 (1)				May be whole, reduced-fat (2%), low-fat (1%), fat-free, lactose-free, or a nutritionally equivalent nondairy fluid milk substitute. May be flavored or unflavored, provided that unflavored milk is offered at each meal service.

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- KEY DIFFERENCES
- Age-Specific Groups
 - Weekly Grain Requirements
 - Weekly Vegetable Subgroup Requirements
 - Fruit and Vegetables separate components
 - Different types of milk
 - Stricter portion sizes

SFSP: SFAs can elect to follow the NSLP/SBP Meal Pattern, or the SFSP Meal Pattern

Summer Food Service Program

Meal Pattern

Summer Food Service Program Meal Pattern for Breakfast, Lunch, Supper, and Snack:
For the purposes of this table, a cup means a standard measuring cup.

Food Components	Minimum Required Serving Size		
	BREAKFAST	LUNCH/SUPPER	SNACK ¹
Fluid Milk (cups)	1 cup (8 fl. oz.) ²	1 cup (8 fl. oz.) ²	1 cup (8 fl. oz.) ²
Fruit/Vegetable - Including: • Vegetable(s) and/or fruit(s) • 100% full-strength juice • Any combination of fruit/vegetable/juice	½ cup (4 fl. oz.)	2 items required ¾ cup total ³	¾ cup (6 fl. oz.)
Grain/Bread ⁴ - Including: • Bread • Cornbread, rolls, muffins, biscuits, etc. • Cold, dry cereal • Cooked pasta or noodle product • Cooked cereal or cereal grains • An equivalent quantity of any combination of grains/breads	1 slice 1 serving ¾ cup or 1 oz ⁵ ½ cup ½ cup	1 slice 1 serving ¾ cup ½ cup ½ cup	1 slice 1 serving ¾ cup or 1 oz ⁵ ½ cup ½ cup
Meat/Meat Alternate (MA) - Including: • Lean meat, poultry, fish ⁶ • Alternate protein product ⁷ • Cheese • Egg • Cooked dry beans, peas, or lentils • Peanut or other nut or seed butter • Nuts and/or seeds ⁸ • Yogurt (flavored or unflavored, sweetened or unsweetened) • Any equivalent quantities of any combination of the above meat/MA	OPTIONAL 1 oz 1 oz 1 oz ½ large ¼ cup 2 Tbsp. 1 oz 4 oz or ½ cup	2 oz 2 oz 2 oz 1 large ½ cup 4 Tbsp. 2 oz 8 oz or 1 cup	1 oz 1 oz 1 oz ½ large ¼ cup 2 Tbsp. 1 oz 4 oz or ½ cup

¹ Serve two food items from two different components. Juice may not be served when milk is the only other component.
² Milk must be a beverage at lunch/supper. It may be served as a beverage or on cereal at breakfast and snack.
³ Serve two or more kinds of vegetable(s) and/or fruit(s) or a combination of both. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement at lunch/supper.
⁴ Breads/grains must be made from whole-grain (WG) or enriched meal or flour. Cereal must be WG, enriched or fortified.
⁵ Either volume (cup) or weight (oz) whichever is less.
⁶ A serving consists of the edible portion of cooked lean meat or poultry or fish.
⁷ Must meet the requirements in Appendix A of CFR Part 225.
⁸ Nuts and seeds may credit for the entire meats/meat alternates component.

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- KEY DIFFERENCES
- NO Age-Specific Groups
 - NO Weekly Grain Requirements, but grains must be either whole grain-rich or enriched
 - NO Weekly Vegetable Subgroup Requirements
 - Fruit and Vegetables combined components
 - One type of milk
 - Less strict portion sizes

Applying for Summer Feeding for SFAs

CHOOSE THE FEEDING OPTION THAT WORKS BEST FOR YOUR ORGANIZATION

- Seamless Summer Option (SSO) - SFAs only
 - Requires submission and approval of a CNPWeb site/sponsor application, requires extending CNPWeb NSLP application operational dates
- Summer Food Service Program (SFSP)
 - Requires submission/approval of a management plan, budget, and a CNPWeb site/sponsor application
 - Unless eligible for modified application requirements
 - i.e. operators in "good standing" may be eligible for modified application requirements
 - Unless the SFA has submitted an Annual Financial Report (AFR)
- Extended School Lunch and Breakfast (NSLP/SBP) - SFAs only
 - Available for any school that is hosting an academic summer school, requires extending CNPWeb NSLP application operational dates



"Good standing" refers to operators that meet all program responsibilities, maintain current financial obligations, and have fully implemented any required corrective actions.

Congregate Feeding



TRADITIONAL SERVICE MODEL (SFSP, SSO, EXTENDED NSLP)

- Meals are served and consumed on-site in a traditional supervised group setting, such as parks, schools, or community centers.
- Breakfast must be served at or close to the beginning of the day and cannot be served after a lunch or supper. For all sites, except residential camps, a minimum of 1 hour must elapse between the end of one meal service and the beginning of another.
- A child can take one fruit, vegetable, or grain item off-site for later consumption without prior State agency approval provided that all applicable State and local health, safety, and sanitation standards will be met.

Non-Congregate Feeding



NON-TRADITIONAL SERVICE MODEL (SFSP, SSO)

- Meals are provided for children to consume all of the components off-site. Non-congregate meal service must **only be operated at sites designated as “rural” with no congregate meal service.**
 - Conditional Non-congregate Site: Providing meals in an area that does not meet the definition of “areas in which poor economic conditions exist” and is not a camp.
- May issue a maximum of 10 calendar days’ worth of meals at a time, or a maximum of 5 calendar days’ worth of meals if also providing bulk food items. Multi-day and bulk meal operations must be approved by the State agency.
- Approved sponsors may distribute meals to parents or guardians to take home to their children.
- If the sponsor operates a non-congregate meal service that will deliver meals directly to a child's residence, it must obtain written parental consent prior to providing meals to children in that household.



Sponsors electing these options must have procedures in place that document, to a reasonable extent, the proper number of meals are distributed to each eligible child.

Non-Congregate: Mobile Sites

Mobile meals may provide the flexibility operators need to reach children who do not have access to traditional sites, i.e. students located in rural areas.

- The operator may deliver meals to an area using a route with a series of stops at approved sites in the community, on approved days
- Each site along the route must be rural, have designated meal service times, and either meet area eligibility requirements or be designated as a conditional non-congregate site.
- The operator of mobile sites must take extra precautions to ensure that food is safe for children to eat and state and local health standards must be met at all times.
- Under home delivery, meals are delivered directly to homes in eligible areas with eligible children. If the sponsor operates a non-congregate meal service that will deliver meals directly to a child's residence, parent or guardian consent must be obtained prior to providing meals to children in that household.

Non-Congregate: Multi-Day Meal Distribution

REQUIREMENTS

- Requires [Multi-Day Meal Issuance Document](#)
 - Multi-day Meal Issuance document on letterhead must be submitted to ADE during the application process for each site offering multi-day meal distribution
- Reduces distribution frequency by offering several days' worth of meals - may offer up to 10 days of multi-day meal bundles.
- Ensure all meals meet USDA requirements, and are labeled with portion sizes, identifying what makes a reimbursable meal
- Provide clear storage and reheating instructions for families (consider packaging that separates perishable and non-perishable items.)

Considerations When Choosing Which Summer Feeding Plan to Operate

Consideration	Congregate Feeding	Non-Congregate Feeding
Compliance	Standard model; no waiver typically required	Requires ADE approval or active waiver
Meal Service	Meals eaten on-site under supervision	Meals distributed for off-site consumption
Community Access	Ideal where transportation & access are reliable	Supports rural areas, heat concerns, schedule barriers
Operations	On-site staff and supervision required	Packaging, storage, and distribution logistics needed
Health & Safety	Easier monitoring of food safety & intake	Increased focus on transport and temperature control
Administrative Burden	Simpler monitoring & accountability	More documentation and verification required
Program Impact	Encourages socialization and routine	Increases flexibility and participation reach



Explore the [Offering a Non-Congregate Summer Meal Service Quick Guide](#) for more information.

SUN Bucks



Additional Summer Feeding Options for the Children

- SUN Bucks, or the Summer Electronic Benefit Transfer Program (Summer-EBT) adds an additional supplement to the summer meals programs by providing grocery-buying benefits to low-income families with school-aged children when schools are closed for the summer. Notably, families can benefit from SUN Bucks alongside other programs like SNAP, WIC, and the Summer Food Service Program (SFSP)/Seamless Summer Option (SSO).
- SUN Bucks Eligibility Requirements:
 - School-aged children residing in households that participate in various nutrition assistance programs.
 - Children enrolled in schools that provide the National School Lunch or Breakfast Program, whose household income qualifies them for free or reduced-price meals.
- Families may apply for SUN Bucks at: <https://www.azed.gov/SUNBucks>

SUMMER FEEDING OPTIONS FOR SCHOOLS

SECTION 2

Rural Non- Congregate: Stanfield Elementary School District



School Profile

STANFIELD ELEMENTARY SCHOOL DISTRICT

- ✓ Located between Casa Grande and Maricopa
- ✓ 1 Site School District
 - Rural community
 - Tohono O'odham Indian reservation
- ✓ Current Enrollment: 333 students Pre-K to 8
- ✓ Third Year Offering Non-Congregate
 - Year 1: Program Year (PY) 2023-2024
 - Year 2: PY 2024-2025
 - Year 3: PY 2025-2026



How many students did we feed?

YEAR 1*PY 2023-2024*

- 5-day meal service.
- 356 students served.
- 7,085 meals in 30 days.
- No delivery during summer school.

YEAR 2*PY 2024-2025*

- 5-day meal service.
- 276 students served.
- 8,860 Meals in 30 days.
- Distributed all summer

PLAN FOR YEAR 3*PY 2025-2026*

- 7-day meal service.
 - Offering congregate meal service for summer school. June 1 to June 18 Monday - Thursday.
 - Offering non-congregate meal service June 1 to July 12.

How do we get ready?

YEARS 1 & 2: PY 2023-2024 & PY 2025-2026

5-Day Delivery Cycle: 2 Routes

- Tuesday: Deliver 2-Day Cycle (Tuesday and Wednesday)
- Thursday: Deliver 3-Day Cycle (Thursday, Friday, and Monday)

Food is placed in 160-quart coolers.

→

Loaded on buses.

→

Distributed to bus stops by driver.

Food Deliveries and Prep: Monday

- Staffing: Two Food Service Workers and Director / 8-Hours Each

Pack & Deliver: Tuesday and Thursday

- Staffing: Two Food Service Workers and Director / 8-Hours Each (Pack & Prep)

Pack & Deliver: Tuesday and Thursday

- Staffing: Two Bus Drivers / 6-Hours Each (2 Hours Pack; 4-Hours Deliver)

Total hours to run program weekly: 96-Hours

How are we operating in PY 25/26?

YEAR 3: PY 2025-2026

7-Day Delivery Cycle: 2 Routes

- Tuesday: Deliver 3-Day Cycle (Tuesday, Wednesday, and Thursday)
- Thursday: Deliver 4-Day Cycle (Friday, Saturday, Sunday, and Monday)

Food Deliveries and Prep: Monday

- Staffing: Two Food Service Workers and Director / 8-Hours Each

Pack & Deliver: Tuesday and Thursday

- Staffing: Two Food Service Workers and Director / 8-Hours Each (Pack & Prep)

Pack & Deliver: Tuesday and Thursday

- Staffing: Two Bus Drivers / 6-Hours Each (2 Hours Pack; 4-Hours Deliver) & (*new this year!*) 1 Support-Sub / 6-Hours on Delivery Days

Total hours to run program weekly: 108-Hours



Summer Feeding June 3 to July 10

Every Tuesday & Thursday
at the pickup locations below

Blue Route - 28

- 9:00 Apache & Albany
- 9:05 Apache & Auburn
- 9:10 Apache & Baylor Way
- 9:16 Fuqua; North of Apache Rd.
- 9:18 Fuqua; South of Barnes Rd.
- 9:23 Barnes & Stanfield
- 9:28 Cooper @ Yaqui Way
- 9:32 Yaqui @ Apache
- 9:45 Barnes @ Anderson
- 9:48 Miller @ Pala
- 10:00 Hwy 84 @ Montgomery Rd.
- 10:20 Stanfield Rd. & Carranza Rd.
- 10:35 Cocklebur Village in T.O. Reservation
- 10:55 Kohatk Village in Tohono O'Odham Reservation
- 11:15 North Komelik Village in Tohono O'Odham Reservation

Stanfield School Pickup 9am -11am

For Questions or concerns please reach out directly to Lorinda Aouita (520) 788-1159 or email lelaouita@roadrunners24.net

Blue Route



Summer Feeding June 3 to July 10

Every Tuesday & Thursday
at the pickup locations below

Red Route - White Bus

9:00 Hwy 84 @ White & Parker	10:22 Huisatch @ Ruby
9:05 Carefree @ Desert Park	10:24 Huisatch & Abbey
9:07 Carefree @ Cherry	10:26 DuneShadow @ Shadow
9:09 Carefree @ Primrose	10:28 DuneShadow @ Amanda
9:12 Meadowview @ Primrose	10:30 Duneshadow & Falton
9:15 Meadowview @ Cherry	10:32 Warren & Duneshadow Rd.
9:20 Meadowview @ Desert Park	10:40 Sotol @ White Dove
9:25 Hwy 347 & Padilla	10:42 Sotol @ Picket Dr.
9:35 Louis Johnson & Amarillo Valley Rd.	10:44 Sotol @ Morning Dove St.
9:38 Barnes @ Canal	10:46 Sotol @ Hidden Valley
9:43 Barnes @ Hidden Valley	10:50 Fresno @ Oak
9:46 Warren @ Organ Pipe	10:55 Ralston @ Bluejay
9:48 Warren @ Prickly Pear	10:57 Ralston @ Wildcat
9:50 Warren @ Candlelight	11:00 Warren @ Cardinal
9:52 Warren @ Clearview	11:02 Warren @ Wildwood
9:55 Papas Grass @ McCarren Way	11:05 Wildwood @ Vitrina
10:00 Hickory @ Jennifer	11:07 Wildwood @ Ralston
10:05 Century @ Shirley	11:10 Wildwood @ Ruby
10:07 Century @ Smart	11:15 Javelina @ Conejo
10:10 Century @ Brower	11:17 Javelina @ Tusa
10:12 Whirlybird @ Brower	11:18 Javelina @ Liebre
10:14 Whirlybird @ N. Kelly Ln.	11:20 Venado @ Tusa
10:16 Whirleybird @ Garnet	11:22 Meadowview @ Conejo
10:18 Huisatch & Garnet	11:24 Meadowview @ Tejon
10:20 Huisatch & Windy Meadow Ln	11:26 Tejon & Venado
	11:30 Lopez @ Baca
	11:32 Baca @ Ortega

Stanfield School 9am-11am

For Questions or concerns please reach out directly to Lorinda Aouita (520) 788-1159 or email lelaouita@roadrunners24.net

Red Route

Challenges

CONGREGATE FEEDING | (Prior to PY 2023-2024)

- ✓ Parents work and could not bring students to pick up food.
- ✓ School was too far for students to come eat or pick up food.

NON-CONGREGATE FEEDING | (PY 2024-2025)

- ✓ ICE presence in community.
- ✓ Need for bus monitor to hand out food to students to feel safe.
- ✓ Need for extra staff to pack bags.

THANK YOU!



Lorinda El Aouita

Director of Food Services

Stanfield Elementary School District

Email: lelaouita@roadrunners24.net

Phone: (520) 788-1159

SUMMER FEEDING OPTIONS FOR SCHOOLS

SECTION 3

Congregate Feeding & Turnip the Beet: Madison Elementary District



School Profile

MADISON ELEMENTARY SCHOOL DISTRICT

School Year Profile:

- ✓ 8 Sites in Phoenix
- ✓ ~50 Food Services Employees
- ✓ Average Daily Participation (SY25): 66.32%
(4185 students)

Summer Profile:

- ✓ 4 Summer Feeding Sites in Phoenix
- ✓ 7 Staff Members plus District Office Staff
- ✓ Average Daily Participation Across the District: 422 students



Challenges

SUMMER OPERATION CHALLENGES

- ✓ Administrative challenges with opening schools during meal times.
- ✓ Staffing consistency.
- ✓ Extreme heat combined with limited transportation options for children.
- ✓ Safety concerns.
- ✓ On-site meal enforcement.

Challenges

SUMMER OPERATION CHALLENGES

- ✓ Administrative challenges with opening schools during meal times.
- ✓ Staffing consistency.
- ✓ Extreme heat combined with limited transportation options for children.
- ✓ Safety concerns.
- ✓ On-site meal enforcement.

OVERCOMING CHALLENGES

- ✓ **Administrative Coordination:**
Aligned meal service with summer school; partnered with district leadership and site teams
- ✓ **Staffing Stability:**
Cross-trained staff, built a strong core team, and utilized summer subs for coverage
- ✓ **Excessive Heat Non-Congregate Feeding Waiver:**
Permits non-congregate meal service on days when the National Weather Service issues an Excessive Heat Warning for the area where the site is located. *Requires ADE approval.*
- ✓ **Safety:**
Maintained secure, supervised campuses and structured meal environments
- ✓ **On-Site Enforcement:**
Trained staff, used clear communication, provided signage

Congregate Summer Meal Service

BENEFITS OF CONGREGATE FEEDING

- ✔ Guarantees reliable access to breakfast and lunch Monday-Friday during the summer.
- ✔ Allows staff to maintain high food safety and quality control.
- ✔ Provides children with a sense of community during the summer months.
- ✔ Allows for nutrition education and menu feedback on a more personal level.



Congregate Summer Meal Service

TIPS FOR SERVING CONGREGATE

- ✔ Outreach to Madison Community explaining the rules (Madison Scene).
- ✔ Flyers at local establishments (local pools, pediatrician, grocery stores, YMCA, library).
- ✔ Social Media Reminders.
- ✔ Fun activities during lunch to keep children there the whole lunch time.

Taste Tests, Nutrition Education, Smoothie Bikes, Physical Education Challenges, Team Nutrition Sheets, Coloring Utensils on tables)



Turnip the Beet: Gold Awardee

MADISON ELEMENTARY SCHOOL DISTRICT

Popular Menu Items:

Popcorn Chicken Mashed Potato Bowl, Nachos, Potato Casserole (Breakfast), Chicken Parmesan, Broccoli Alfredo

Community Response to this Achievement:

Increased Teacher/ Administration Support, More interest in Meal Programs, Positive Parent Feedback

What made you stand out as a gold awardee?

Nutrition Education Integration and Local Foods Taste Tests Weekly

WE ARE THE BEST ADVOCATES FOR OUR MEAL PROGRAMS! IT IS PART OF OUR RESPONSIBILITY TO CHANGE THE NARRATIVE. AWARDS ARE A GREAT WAY TO DO THAT!

District-Wide Announcement & Webpage Publication Demonstrating Widespread Support



Madison earns the "Gold Turnip the Beet! Award from the USDA!

Feb 13 2026

🌈 We're proud to share that Madison Elementary School District has won the "Gold Turnip the Beet! Award" from the United States Department of Agriculture (USDA) 🏆 🌈

This national recognition recognizes outstanding summer meal program sponsors across the nation who work hard to offer high quality meals that are appetizing, appealing, and nutritious to children during the summer months 🍎 🥬

Madison's Food & Nutrition Services department is committed to supporting students year-round with healthy meals that help them grow, thrive, and return to school ready to learn! 🍌

THANK YOU!



Lexi Phelps

Wellness Coordinator

Madison Elementary District

Email: mphelps@madisonedorg

Phone: (602) 664-7953

Thank you!

If you are attending the live webinar, you will receive an email once attendance has been completed. Once you have received this email, your training certificate will be available in APLD.

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.



Certificate

Requesting a training certificate

Please click the button to complete a brief survey about this online training. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.



Information to include when documenting this training for Professional Standards:

Training Title:
Summer Feeding
Options for Schools

Length: 1 hour

Please note, attendees must document the amount of training hours indicated on the training despite the amount of time it takes to complete it.



In accordance with federal civil rights law and USDA civil rights regulations and policies, the USDA, its agencies, offices, employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the state or local agency that administers the program or contact USDA through the Telecommunications Relay Service at 711 (voice and TTY). Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, [AD-3027](#), found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

1. **Mail:** U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Mail Stop 9410, Washington, D.C. 20250-9410;
2. **Fax:** (202) 690-7442; or
3. **Email:** program.intake@usda.gov.

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