

COMMODITY EXPRESS

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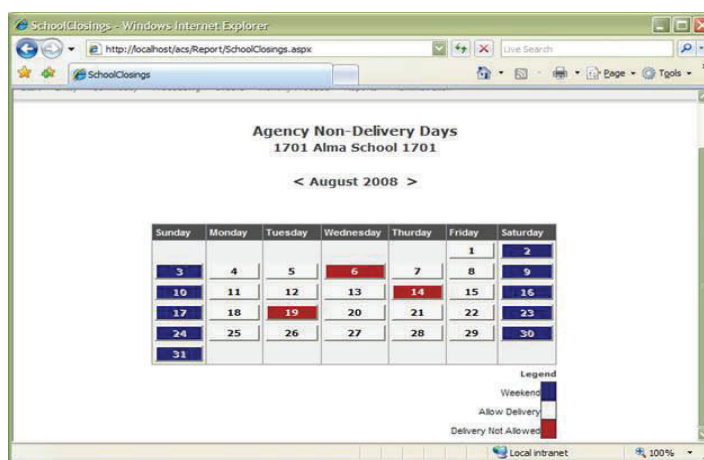
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Special points of interest:

- Upcoming ACDS changes in sight.
- Reviewer's Corner — Food Loss
- Someone got Promoted!!
- Summer Training
- TEFAP — Welcome to the Newsletter
- Award Recipients
- Oatmeal Raisin Cookies with Trail Mix

ACDS UPDATE: SOME CHANGES IN THE NEAR FUTURE

New ACDS Procedures on the Horizon: On-line Non-Delivery Dates – No longer will you have to fax in your non-delivery dates to make sure you let us know when you can't receive commodity deliveries. This new addition to the ACDS System will enable you to update your non-delivery dates immediately with just a click of the mouse. After you select the correct monthly calendar (see example screen below), you click on the week-days that you cannot receive commodity and that date will turn red. You can change these dates at any time up until the 25th day of the previous month. PFG and our office will have access to the non-delivery dates so that the



completed.

On-line Selection of Commodities Available for Next School Year 2009-2010 – This addition to the ACDS program is needed because there were so many schools that were unable to attend the annual Commodity Distribution Advisory Committee Meeting and did not have a voice in what commodities were ordered. A screen (see example below) will show all items we think

will be available for the next year and each school can indicate how many cases, if any, they think they can use. It will also show your estimated remaining PAL as you add or subtract projected orders. This will enable the commodity office to know how many trucks of each commodity item we need to order for the NSLP. If there is not enough interest in an item to equal at least one truck, we will not order that item.

Projected Annual USDA Commodity Usage
RA Code: 1701 Alma School 1701
Last Updated by: 10/22/2008 4:13:51 PM - Todd Barnes

Estimated PAL Beginning: 175000.0000
Estimated PAL Remaining: 174030.2568

USDA Code	Cases Wanted	USDA Direct (Y/N)	Description	Pack Size	Pal / Bonus	Cases per Truck	Case Cost	Extended Cost
A220	10	N	A220 SWEET POTATOES, SYRUP, CND	6/#10 CANS	P	912	\$18.73	\$187.30
A239	0	N	TOMATO SAUCE, CANNED	6/#10 CAN	P	912	\$11.09	\$0.00
B670	20	N	B670 OIL, VEGETABLE	5/1 GAL BTL	P	800	\$39.12	\$782.44
B233	0	N	B233 FLOUR, BREAD ENRICHED BLEACHED	4/10 lb. Bags	B	1071	\$16.31	\$0.00

List | Save

NSLP: REVIEWER'S CORNER

FOOD LOSSES

We have had a very large number of food losses. It is very important that you follow all the USDA guidelines to avoid a food loss.

Make sure you use the first in first out method when getting in the food. When food is rotated it will not get old and out dated.

Temperature logs are an essential tool for avoiding food losses. Accurate temperature logs will let you know when a cooler or freezer is getting ready to have trouble. The temperature will start to fluctuate when something is wrong. Also it is very important that you open the coolers and freezer and check on the food when you check the temperature, we have had some reported food losses where the thermostat stayed the same but the freeze was not working and when it was opened, all the food had gone bad.

Monthly pest inspections will minimize the change of bugs

getting in the food.

The storage should be locked or safeguarded against theft. Air circulation is important for frozen and dry storage. Commodities should be stacked on pallets or shelves 4 inch from the wall & floor; also a 2 feet ceiling clearance is required.

Commodities should be stacked in an orderly manner that will not cause busting or crushing. Cross stacking will



keep the stack solid.

The Commodity Field Rep for your area will be checking your current temperature logs plus two months back to make sure you are keeping a daily log.

***** Food losses can be costly**

Any loss over 2,500.00 will be sent to USDA to make a determination

“The life you have led doesn’t need to be the only life you’ll have.”

Anna Quindlen



We are pleased to announce the promotion of Jim Ponzini to the TEFAP Coordinator’s position. Previously, Jim was a reviewer for the NSLP for

PROMOTION!!

the Southern portion of the State. Prior to working in State Government Jim owned two companies where he concentrated his efforts in real

estate as a consultant. Jim is a graduate of UALR with a BBA in Finance. When Jim is not busy at work, he enjoys traveling and photography.

Commodity Distribution Field Reps

Northern Region

Shirley Nicholson

Office: 501-371-1406
Cell: 501-749-7483

Central Region

Marilyn Credit

Office: 501-371-1413
Cell: 501-749-7507

Field Rep Supervisor

Rosalind Reams

Office: 501-371-1412

SUMMER TRAINING

This was the first year the Commodity Distribution Office conducted summer training to Arkansas School Districts.

The training was conducted by our Commodity Distribution Staff. The staff consisted of Rosalind Reams, Field Rep. Supervisor/Processing Coordinator, Shirley Nicholson-Field Rep. North AR, Jim Ponzini, Field Rep, South AR, and Marilyn Credit Field Rep. Central AR.

The training covered USDA guidelines and regulations, the ACDS ordering system, delivery schedule, locations of forms, quarterly commodity newsletter and processing. The training was very informative, a learning experience, easier for the participants to respond in a positive way.

The participants were tested on the information covered during the training. The test was administered in the form of a jeopardy game. We appreciate all of the feedback for completion of the evaluation forms. The response will help us determine how well we were doing and where we need to improve. All will be taken in consideration as we previously stated, this was our first year of on the road training for our staff. Overall it was a success and we will continue to offer the training yearly.

The training next year will be offered on a first come basis. Please make sure you get your request in early!!!!

Again we just want to thank everyone in advance for your help in every way.

“Procrastination is like a credit card: it’s a lot of fun until you get the bill.”

Christopher Parker

The Emergency Food Assistance Program (TEFAP)

Along with a new face as TEFAP Coordinator, you will also notice improvements and changes along the way. For the first time, we were able to allow our direct delivery food banks to have more control of what commodities they order and quantity allowing more flexibility in the type commodities received and more control of their budget. This flexibility has also helped in providing more variety to the clients they serve. We’ve also held training sessions for

agencies and their volunteers. Contact Jim Ponzini if you would like to schedule training.

Our plans this year is to review at least 25% of the TEFAP agencies. This allows us to see the needs and help uniform the process in distributing the commodities.

TEFAP Agencies are able to view their Delivery Reports on the ACDS System as well as the value of commodities and the Commodity Office Newsletter. This will allow our

agencies to become more comfortable with the system once we transfer the ordering process for TEFAP to the ACDS system.

Also for the first time, excess Administrative Funds are being available to Agencies for their distribution of Bonus Commodities. What else do we have new for our TEFAP Agencies? You will need to keep watching future issues of this newsletter!!

ANNUAL FOOD SERVICE DIRECTORS AWARDS

We know that every Food Service Director (FSD) provides a vital service and performs well in their roles as food service directors.

The Commodity Distribution Field Reviewer’s wanted to find a way to show recognition to Food Service Directors for doing an excellent job within the Commodity Program. We have awarded one Food Service Director in each area of the State of Arkansas for their outstanding performance for SY 07-08.

The winners are:

Vivian Nicholson – Lake Hamilton School District, South Arkansas

Lilly Bouie – Little Rock School District, Central Arkansas

David Cullins – Batesville School District, North Arkansas



COMMODITY RECIPE Oatmeal Raisin Cookies with Trail Mix

**DHS/COMMODITY
DISTRIBUTION UNIT**

**Donaghey Plaza South
700 Main Street
P.O. Box 1437, Slot S337
Little Rock, AR 72203-1437**

Phone: 501-371-1400
Fax: 501-371-1410
E-mail: James.Ponzini@arkansas.gov

**Don't forget to enter your
inventory at:
<https://acs.arkansas.gov>**

Ingredients	50 servings		100 servings		Directions
	Weight	Measures	Weight	Measure	
Sugar Margarine or butter Whole Eggs	1lb 8 oz 8 oz 8 oz	3 cups 1 cup 4(3.4) cup	3 lb 1lb 1lb	1 qt 2 cups 2 cups 8(1-1/2) cups	Beat sugar and margarine in mixer bowl with paddle attachment until smooth and creamy, 5 minutes Add eggs slowly and mix on medium speed for 1 minute.
Low fat milk Canned applesauce	8 oz	½ cup 1 cup	1lb	1 cup 2 cups	Slowly add milk and applesauce. Mix 1 minute more on medium speed. Scrape sides of bowl.
All-purpose flour Baking soda Salt Ground Cinnamon Ground nutmeg	12 oz	3 cups 1 tsp 1 tsp 2 tsp 1 tsb	1 lb 8 oz	1 qt 2 cups 2 tsp 2 tsp 4 tsp 2 tsp	Add flour, baking soda, cinnamon, nutmeg and salt. Mix on low speed until blended, 2 minutes.
Rolled oats California raisins * *Trail Mix* Can be substituted for California raisins	1 lb 4 oz 13 Oz	1qt 2 cups 2 cups	2lb 8 oz 1lb 10 oz	3qt 1qt	Add oats and raisins or trail mix and blend for 30 seconds on low speed. Scrape sides of bowl. Portion with No 30 scoop (2 Tbsp) in rows of 5 down and 4 across onto each greased or paper-lined sheet pan (18"x26"x1"). Bake until lightly browned: Conventional Oven – 350 F, 18 to 20 minutes Conventional Oven – 325 F, 10 to 12 minutes

Storage Guidelines Clarification from USDA

The guidance we rely on for instructions to foodservice operations is the Food and Drug Administration 2005 Food Code. The Food Code represents guidance that addresses the safety and protection of food offered at retail and in food service. Most States have adopted some version of the Food Code as their foodservice standard.

Apparently Arkansas has because the guidance in the email below from the Arkansas Department of Health is the same as the following 2005 Food Code guidance:

Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- Separating the poisonous or toxic materials by spacing or partitioning; and
- Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.

The 2005 Food Code also states that: Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of equipment and utensils and the control of insects and rodents, shall be allowed in a food establishment.

The FDA Food Code does not give specific dimensions for storage and does not require that poisonous or toxic materials be stored in a separate room. Likewise, the FNS regulations do not provide dimensions for storage of toxic materials. However, when considering contamination and separation and the use and storage of poisonous or toxic materials, the Food Code also notes you need to think about toxic residues that could drip, drain, fog, splash or spray on food, equipment, utensils, linens, and single-service and single-use articles. Storage of the materials should be at such a distance that no contamination by any of the forms mentioned could occur.

The school districts might also consider checking with their State or local health departments or food safety inspectors for guidance or advice on the proper storage of poisonous or toxic materials in their specific foodservice operations.

