

ENGAGE THE HEALTHCARE COMMUNITY TO SUPPORT SUMMER MEALS

2018 'School's Out, Food's In' Webinar Series
Tuesday, March 27 (2:00-3:00pm Eastern)

#nokidhungry



BESTPRACTICES.NOKIDHUNGRY.ORG





'School's Out, Food's In' Webinar Series Calendar

March 27: Engage the Healthcare Community to Support Summer Meals

April 24: Partner with Universities to Build Your Summer Meals Capacity

May 22: Summer Meals at Public Housing Facilities

June 12: Serve Summer Meals at Nontraditional Sites

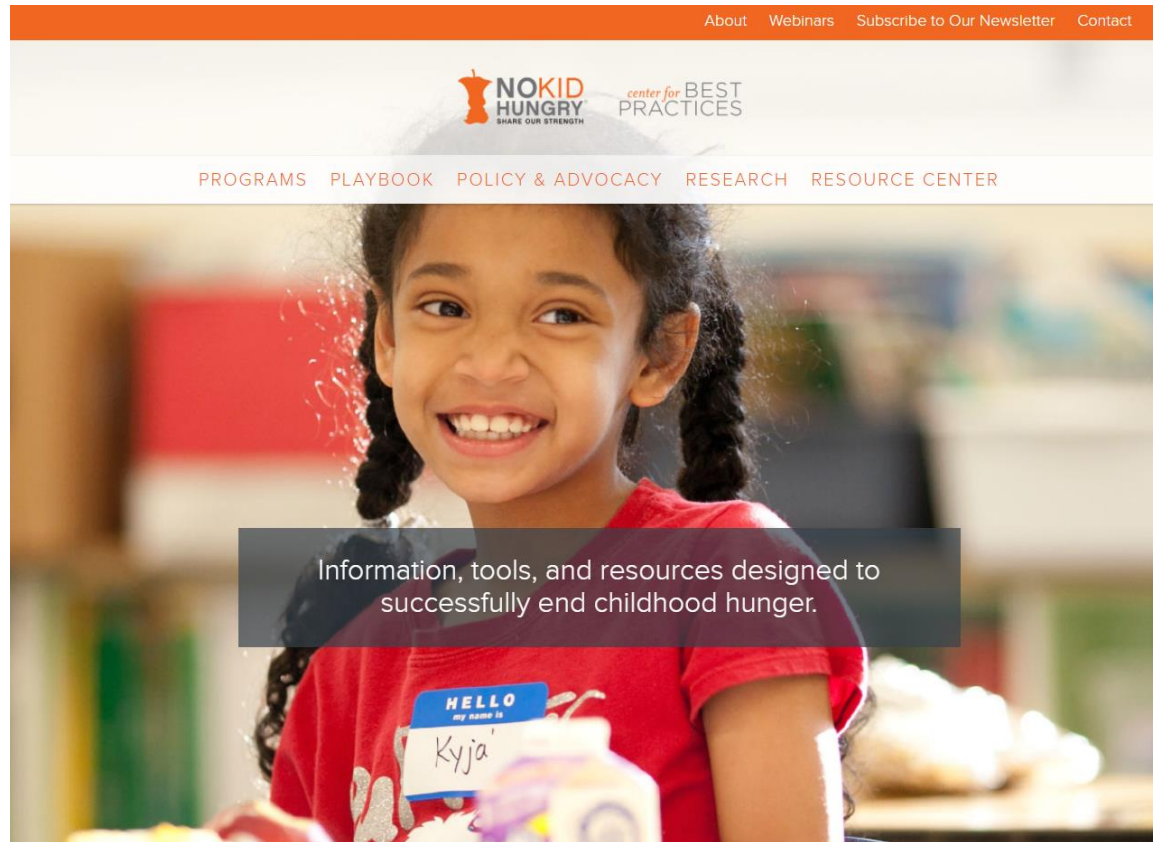


center for BEST
PRACTICES

BESTPRACTICES.NOKIDHUNGRY.ORG



THE CENTER FOR BEST PRACTICES HAS A NEW WEBSITE!



bestpractices.nokidhungry.org



center for BEST
PRACTICES

Webinar Agenda

Poll the Audience

Introduce our Panel

Frame the Discussion

Learn About Existing Delivery Models

Case Study: University Hospitals Cleveland

Moderated Q&A

POLL QUESTION: WHO IS IN THE AUDIENCE?

Which category most closely matches the organization you represent?

1. Summer meals sponsor/site
2. USDA/state agency
3. Community nonprofit/advocacy organization
4. Healthcare institution
5. Food service manager/director

POLL QUESTION: SUMMER MEALS IN A HEALTHCARE SETTING

When it comes to serving summer meals in a healthcare setting, which statement most closely describes you?

1. We already serve meals there!
2. Seen this model in action but don't participate.
3. Heard of this but never seen it.
4. This is completely new to me.



center for BEST
PRACTICES

Welcome to Our Panelists

Emily Delehanty, Program Analyst, USDA Food and Nutrition Service

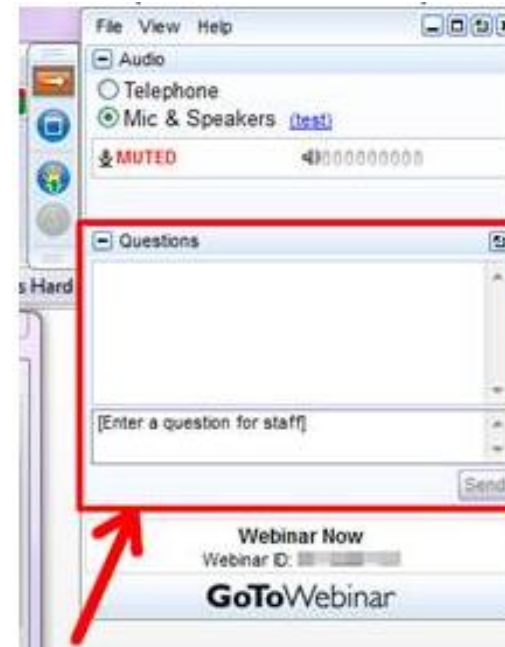
Debbie Petitpain, MS, RDN, LDN, Sodexo Wellness Dietitian, Medical University of South Carolina

Anne Leach, MS, RDN, LD, Community Program Director/Wellness Dietitian, Sodexo

Dan Ballard, District Manager, Sodexo

MODERATED PANELIST Q&A

Question or comment? **Let us know!**



Summer Meals and Health Care

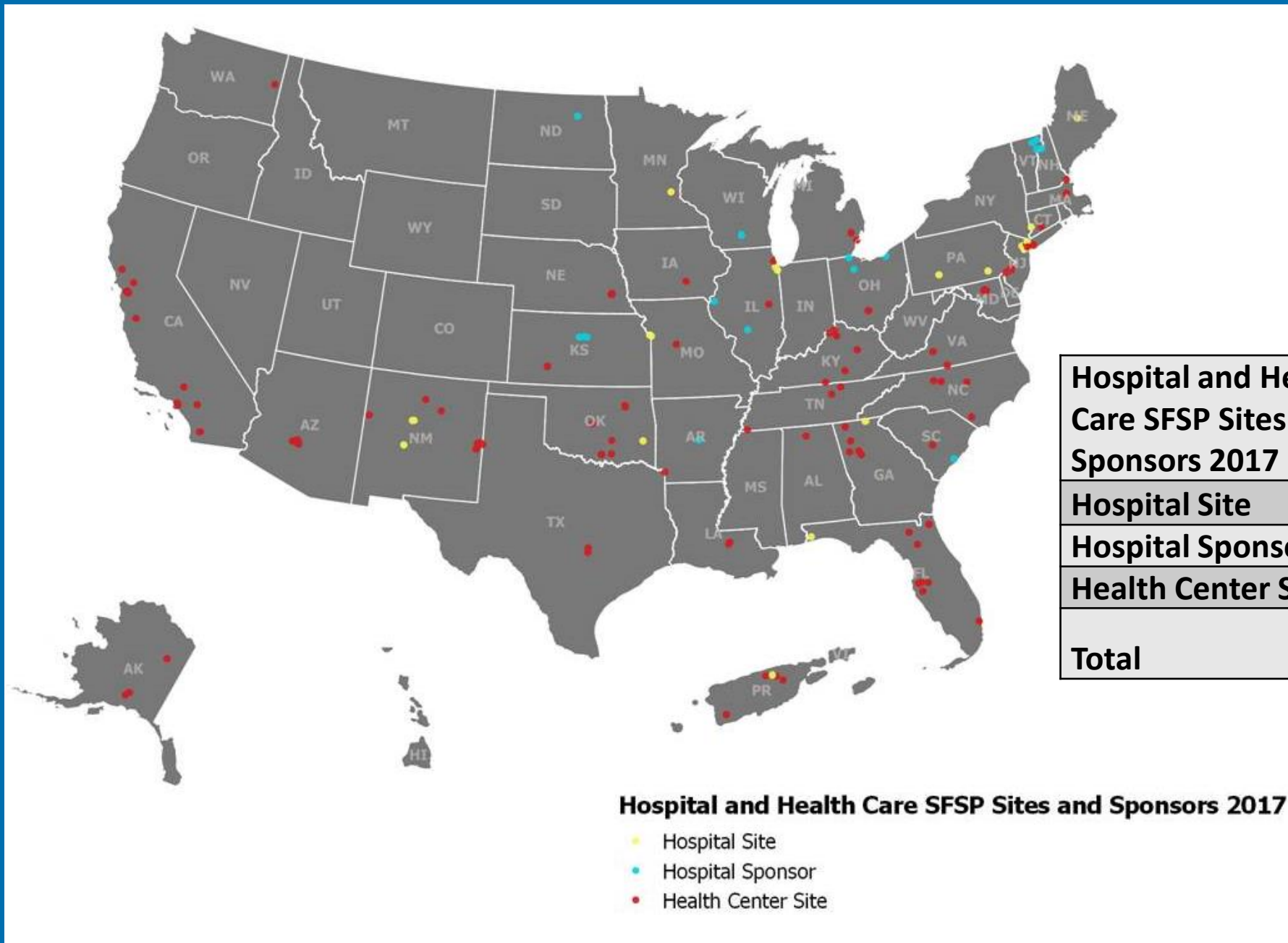
Emily Delehanty

Program Analyst, USDA FNS



United States Department of Agriculture





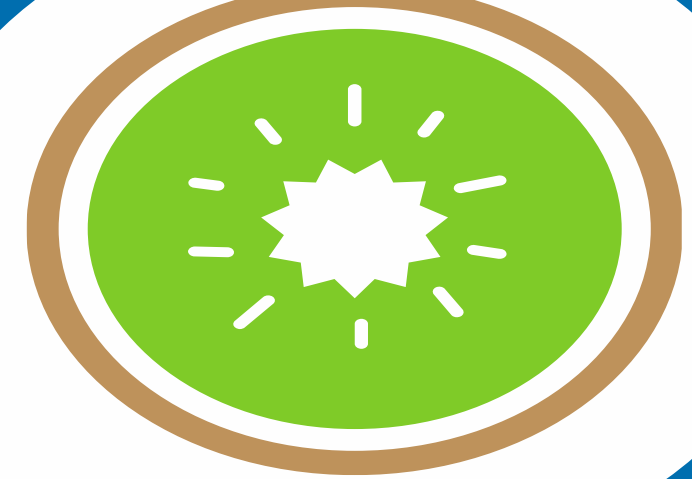
What are Summer Meals?

Options for Serving Summer Meals

Summer Food Service Program (SFSP) – traditional summer program

National School Lunch Program (NSLP) – typically used to serve children enrolled in summer school

Seamless Summer Option (SSO) – option for SFAs to continue to serve meals to the community during the summer months



How Does the Program Work?

States

- Sign agreements with sponsors
- Train and monitor sponsors
- Distribute reimbursements

Sponsors

- Handle administration and training for sites
- Report to State

Sites

- Feed and supervise children
- Provide activities

Key Players

Sponsors

Any organization that can handle the financial, administrative, and food service responsibilities of running the SFSP



Sponsors come in all shapes and sizes!

Key Players

Sites

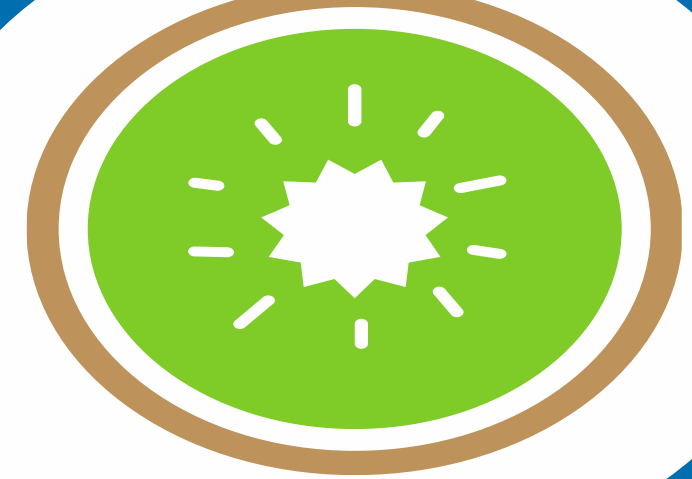
- The place where the meals are served to children
- Sites are ideally in an accessible location where children naturally congregate during the summer



| Type of Site | Site Description | Eligibility |
|-----------------|--------------------------------------------------------------------------------------------------------|----------------------------------------------------|
| Open | Serves all children in geographic area meals at no cost | Area eligibility |
| Restricted Open | Serves all children but sponsor may impose limits for reasons of security, safety or control | Area Eligibility |
| Closed Enrolled | Serves only an identified group of enrolled children | Area Eligibility or Income Eligibility Application |
| Camps | Serves only those children enrolled in program; Reimbursed only for children meeting income guidelines | Income Eligibility Application |
| Migrant | Must serve primarily children of migrant families | Certified by migrant organization |



Eligibility Requirements



- Area eligibility = 50% of children are eligible for FRP meals
 - Determine eligibility using:
 - School data
 - Census data
 - Income Eligibility Application – Child must qualify for free or reduced-price meals

Any child 18 and under can receive a meal at no cost

Congregate Feeding Requirement

To be reimbursable, meals must be consumed in a congregate setting

- **Authority:** Section 13(a)(2) of the NSLA (42 USC 1761(a)(2))
- Section 13(a)(1)(D) – service institutions in SFSP are those “that develop special summer or school vacation programs providing food service similar to food service made available to children during the school year under the school lunch program”





Transitioning from Summer to At-Risk



Program Intent

| | CACFP At-Risk | SFSP |
|------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| Program Purpose | Provide care to children outside of school hours – after school, weekends, holidays | Provide meals to children when school is not in session over the summer |
| Children Served | Those in low income areas | Those in areas of poor economic conditions |
| Administration | Sponsoring organizations or independent centers | Sponsors |



Activities

| CACFP At-Risk | SFSP |
|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <p>Programs must provide organized, regularly scheduled activities and include educational or enrichment activities.</p> | <p>No educational or enrichment activities are required, only encouraged.</p> |

Final Thoughts

Things to Keep in Mind

- Eligibility can be established in a variety of ways
- Meals must be served in a congregate setting
- Sponsors must ensure that all sites are in compliance with all local health and safety requirements
- Differences between Summer Meals and At-Risk Afterschool Programs



Engage the Healthcare Community to Support Summer Meals

Debbie Petitpain, MS, RD, LDN
Sodexo Wellness Dietitian
Medical University of South Carolina
Debra.Petitpain@sodexo.com
www.musc.edu/kids-eat-free

Hunger in America

- 1 in 6 people struggles with hunger
 - › including 33 million adults
 - › 15 million children
- Households with children have higher rates of food insecurity than the national average

According to the USDA Economic Research Service, 2014

food in·se·cu·ri·ty
noun

food insecurity

the state of being without reliable access to a sufficient quantity of affordable, nutritious food.



Hunger is a Health Issue

- Food insecurity in the US adds **\$160 billion** to national health expenditures
- Of those who use the Feeding America Network:
 - › 70% of households have at least one member who has high blood pressure
 - › 47% of households have at least one member who has diabetes
 - › 75% of their clients have to choose between paying for food or paying for healthcare

According to the 2016 Hunger Report



Summer Feeding (SFSP) offers an *opportunity to engage*

- The purpose of USDA's summer food service program (SFSP) is to ensure that children continue to receive nutritious meals when school is not in session
 - › Kids are at increased risk during the summer for both malnutrition and obesity
- Nationally, less than 20% of children participate in summer feeding programs – which means 80% do not
 - › The reasons for this are multifactorial and include a shortage of feeding sites



TACKLING SUMMER HUNGER:
ENSURING NO KID GOES
HUNGRY WHEN SCHOOL IS OUT

Offer-versus-Serve (OVS)

Medical University of South Carolina (Charleston, SC)



Kids Eat Free @ MUSC LUNCH menu

1) Head to the "FAVORITES" station
2) Choose from at least 3 different groups & no more than 5 items

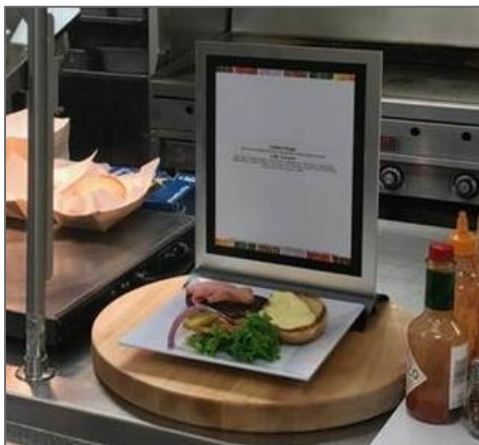
- choose 1 **Grain**
such as rice or mac & cheese
- choose 1 **Entrée**
that includes a meat or beans
- choose 1-2 **Veggies**
such as glazed carrots or steamed broccoli
- choose a **½ pint Milk**
from the grab-and-go cooler

3) Check out at the Kids Eat Free register
Kids must eat in the dining room



Hospital as the Sponsor and the Site(s)

ProMedica (Toledo, Ohio)




- Summer, 2016 the hospital operated as the sponsor and an open site
- Offered hot, unitized meals, made to order, from the grill during lunch on weekdays
- A 24 x 28" poster displayed the menu of the day
- A college-aged hospital volunteer greeted customers at the entry to help with flow; another was in a designated seating area
- Served 584 meals in 8 weeks in the first year
- In 2017, they expanded the program to Fostoria, a small rural hospital that served breakfast

Hospital as the Site Only

Carolinas HealthCare System University (Charlotte, NC)


Kids Eat Free @ University

CHS-University and Sodexo are proud to participate in the USDA's summer feeding program for ALL CHILDREN ages 18 and younger – just follow the frog!



- 1.) Start at the "ENTREES" hot line
- 2.) Select 3 different groups & no more than 5 total items (including milk)
- 3.) Check out at the Kids Eat Free register – kids must eat in the cafeteria

Kids Eat Free in the Cafeteria @ University
(Monday – Friday, July 31 – Aug 25, 2017)
Breakfast: 7-9AM & Lunch: 11AM-1PM
Only certain meal combinations apply.

Carolinas HealthCare System 

- An outside partner, Freedom within Walls, was the sponsor and the cafeteria the site
- Provided hot meals, using OVS, for breakfast and lunch on weekdays
- Recruited children from the local community center who visited the hospital garden weekly
- Participated for one month, for the experience – served 154 meals

Sack Lunches (aka Unitized Meals)

Arkansas Children's Hospital (Little Rock, AR)



- Since 2013, the hospital has been both the sponsor and an open site
- Offers cold, sack lunches (aka unitized meals)
- Volunteers pack the lunches and put them in a cooler by the front door for children to grab upon entry
- Serves an average of 500 meals/week
- Arkansas Children's also participates in a year-round feeding program (CACFP)

Made to Order

University Hospitals (Cleveland, OH)



- Partnered with the injury prevention center at UH Rainbow Babies & Children's Hospital
- Children stopped at a table, manned by a volunteer, to get the free meal voucher
- Provided lunch from the hot line on weekdays
- Served 3,136 meals in 10 weeks



Outside the Cafeteria

Medical University of South Carolina (Charleston, SC)



- Partnered with Molina Healthcare of South Carolina, the Lowcountry Food Bank and I Heart Hungry Kids (a non-profit of kid volunteers)
 - Food Bank delivered meals, nurses provided health checks, kid volunteers played games
 - Served lunch on Saturdays from the MUSC Urban Farm
- ← The summer kick off event was attended by representatives from the USDA, SC State Agency, Sodexo, MUSC and all the non-profit partners.

Summer Feeding (SFSP) offers an *opportunity to engage*



Introducing

“Serving Summer Meals in Health Care Institutions: An Implementation Guide”

and other resources at
www.musc.edu/kids-eat-free

University Hospitals Cleveland

USDA Summer Feeding Program

Anne Leach, MS, RDN, LD Community Program Director / Wellness Dietitian

Dan Ballard, FMP – District Manager

About University Hospitals/Sodexo

- University Hospitals is a 13 hospital health system located in Cleveland OH. The UH Cleveland Medical Center campus incorporates Rainbow Babies Children's Hospital, Seidman Cancer Center, McDonald Woman's Hospital and a 1,100 bed tertiary Hospital
- One in six residents from the six counties that make up Northeast Ohio are food insecure
- More than one in five children live in a food insecure household
- Cuyahoga County has the highest number of food insecure residents in the state of Ohio at approximately 235,200
- Cuyahoga County is also home to the largest number of food insecure children in the state of Ohio at 58,370



Gundersen, C., A. Dewey, A. Crumbaugh, M. Kato & E. Engelhard. Map the Meal Gap 2017: Food Insecurity and Child Food Insecurity Estimates at the County Level. Feeding America, 2017. This research is generously supported by The Howard G. Buffett Foundation and Nielsen.

¹Map the Meal Gap's food insecurity rates are determined using data from the 2001-2015 Current Population Survey on individuals in food insecure households; data from the 2015 American Community Survey on median household incomes, poverty rates, homeownership, and race and ethnic demographics; and 2015 data from the Bureau of Labor Statistics on unemployment rates

2017 USDA Summer Feeding Program - Rollout

- Sodexo approached Rainbow Babies and Children's Hospital staff with idea to roll out program at UH
- Sodexo partnered with the Injury Prevention Department to:
 - Complete application process
 - Identify throughput and flow
 - Identify program tracking methods
 - Create educational materials
 - Car seat safety
 - Healthy eating
 - Pool safety
- 3,136 children were served in 10 weeks
- “Bo the Care Bear” was used to market throughout the hospital and help guide children and parents through the process



2018 USDA Summer Feeding Program – Best Practices, Lessons Learned and Expansion

Best Practices:

- Partner with additional departments to help market and provide education
- Use a mascot, animal, or other visual aid to help market and direct children & parents throughout cafeteria
- If possible, utilize Point of Sale system to track product sales and production needs
- Take advantage of current menus to minimize change in job flows and labor costs

Lessons Learned:

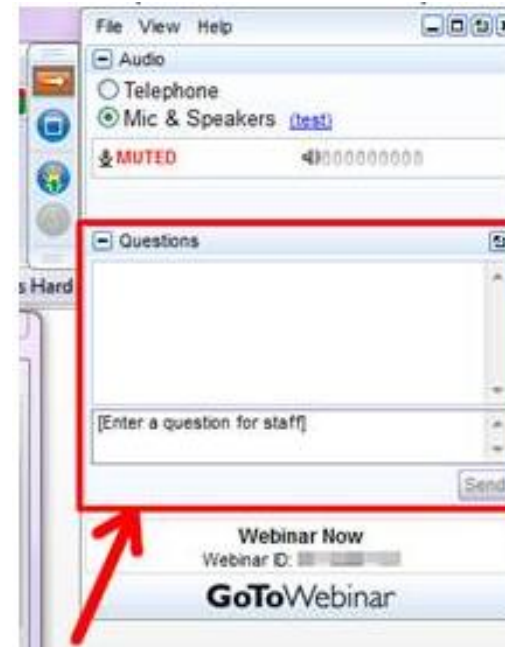
- Start the application process early
- Food Preferences – know your population and keep religious restrictions in mind, i.e. pork
- Use simple menu verbiage
- Employee engagement increased dramatically as staff learned about the program

Expansion:

- Expanding to 5 additional locations
- Adding Breakfast at Cleveland Medical Center
- Increase marketing efforts internally and externally
- Partner with local schools and churches

MODERATED PANELIST Q&A

Question or comment? **Let us know!**



Summer meals help hospitals achieve their core mission: **improved population health.**

KEY TAKEAWAYS

Start Small and Build on Success

Summer Meals May Be Cost Neutral

Capitalize on Employee Engagement

Seek Out Internal and External Partnerships

POLL QUESTION: NEXT STEPS

What action do you plan to take as a result of today's webinar?

1. Engage leadership at my local healthcare facility
2. Share this information with a partner organization
3. Consult the implementation guide Debbie shared
4. Contact my state agency to explore implementation
5. All of the above



Thank you to our panelists!

Join us next month:

[Partner with Universities to Build Your Summer Meals Capacity](#)

Tuesday, April 24 @ 2pm Eastern