

A young boy with a joyful expression, wearing a red t-shirt and a black backpack, is reaching out with his right hand towards another person's hand. The background is slightly blurred, showing other people in a bright, indoor setting. The overall mood is positive and community-oriented.

Innovative Models
Non-congregate
Meal Service in
Rural Areas

February 4th, 2026

Innovative Models for Non Congregate Summer Meals

Allison Lairscy and Amanda White

No Kid Hungry GA Summer Summit 2026





Agenda

- Pick up/Delivery
- Prep/No Prep
- Menu Planning
- Component Ideas
- 5 day/7 day
- Menus/Nutrition Education
- Questions

Speaker Slide - Individual



Allison Lairscy

Nutrition Director - Burke County Public Schools

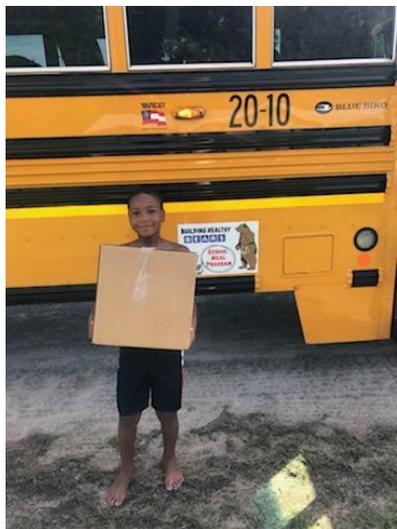
13 years of experience ranging from School Nutrition Bookkeeper to School Nutrition Coordinator to School Nutrition Director





Pick up or Delivery>

Daily or Weekly Meals



February 4th. 2026

Prep or No Prep



No Prep Breakfast Meal Kit – 1 day kit



Meal Kits

SUMMER CAFE MEALS

CHOOSE FROM MORE THAN 20 MENUS MADE WITH PRODUCTS THAT ARE COMPLIANT FOR SFSP CREDITABLE CONTRIBUTIONS

Chicken Salad Supper-D



Whole Grain Club Crackers, 1oz	1 Grain
Chicken Salad Pouch, 2.25oz	2 Meat / MA
Amazin' Raisins, Lemon	1/4 cup Fruit
Watermelon Applesauce Cup, 4oz	1/2 cup Fruit
Milk, 8oz (optional)	1 cup Milk

BBQ Chicken Supper-D



Whole Grain Club Crackers, 1 oz	1 Grain
BBQ Chicken Pouch, 3.25oz	2 Meat / MA
Pineapple Fruit Cup, 4.5oz	1/2 cup Fruit
Amazin' Raisins, Lemon	1/4 cup Fruit
Milk, 8oz (optional)	1 cup Milk



Sample Menu Planners

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast					
Entree	Mini Pancakes 2 gr	Cereal 1 gr	Mini Pancakes 2 gr	Cereal 1 gr	Mini Pancakes 2 gr
Fruit	4 oz. Juice	4 oz. Juice	4 oz. Juice	4 oz. Juice	4 oz. Juice
Milk	8 oz	8 oz	8 oz	8 oz	8 oz
Lunch					
Meat	Chicken Strips	Chicken Strips	Chicken Strips	Yogurt	Yogurt
Grain	Breading/Roll 2 gr.	Breading/Roll 2 gr.	Breading/RollBr eading/Roll 2 gr.	Granola 1 gr.	Granola 1 gr.
Fruit	Strawberries 1/2 c.	Strawberries 1/2 c.	Strawberries 1/2 c.	Blueberries 1/2 c	Blueberries 1/2 c
Vegetable	Broccoli 1/2 c.	Broccoli 1/2 c.	Cherry Tomatoes 1/2 c.	Cherry Tomatoes 1/2 c	Cherry Tomatoes 1/2
Milk	8 oz	8 oz	8 oz	8 oz	8 oz

SAMPLE MENU

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
BREAKFAST	Birthday Cake Bar	Tootie Frooties	Campfire S'mores Bar	Frosted Flakes	Berry Apple Crisp Bar	Berry Colossal Crunch	Birthday Cake Graham Crackers
	4.23oz Grape Juice	4.23oz Straw-Kiwi Juice	4.23oz Fruit Punch Juice	4.23oz Apple Juice	4.23oz Orange-Tang Juice	4.23oz Apple Juice	4.23oz Fruit Punch Juice
LUNCH	8oz 1% White Milk	8oz 1% White Milk	8oz 1% White Milk	8oz 1% White Milk	8oz 1% White Milk	8oz 1% White Milk	8oz 1% White Milk
	Tortilla Chips	Saltines	WG Pizza Crackers	Club Cracker	WG Pizza Crackers	Club Cracker	WG Cheez-Its
	Cheese Cup	Chicken	Pepperoni Beef Stick	BBQ Pulled Chicken	Mozzarella Cheese Plank	Chicken Salad	Turkey G Swiss
	Sunflower Kernels	Beans	Mozzarella Cheese Plank		Sunflower Kernels		
	Applesauce Pouch	Blue-Rasp Applesauce Cup	4.5oz Fruit Cup	4.5oz Pineapple Cup	Strawberry Raisin Combo	Amazing Raisins Lemon	Flavored Raisin Combo
	4.23oz 100% Juice	4.23oz 100% Juice	4.23oz 100% Juice	Amazing Raisins	Marinara Cup	Watermelon Applesauce Cup	4.23oz Veg Juice
	8oz FF Chocolate Milk	8oz FF Chocolate Milk	8oz FF Chocolate Milk	8oz FF Chocolate Milk	8oz FF Chocolate Milk	8oz FF Chocolate Milk	8oz FF Chocolate Milk

No Prep Meat/Meat Alternates

String Cheese

Hummus

Pepperoni Sticks

String Cheese

Yogurt 4 oz.

Peanut Butter

Cheese cups

Beef Sticks

Sunflower Seeds

Peanuts

Bean Dip

Pepperoni slices

Deli Turkey

Deli Ham

Fruit and Vegetables

Fruits

Apples

Oranges

Kiwi

Strawberries

Grapes

Cherries

Blueberries

Pears

Raisins

Craisins

Vegetables

Cucumbers

Grape tomatoes

Baby Carrots

Bell peppers

Sugar snap peas

Celery Sticks

Broccoli

Cauliflower

Salad mix

Grains

Pretzels

Cereal

CheX Mix

Dolphin Crackers/goldfish

Vanilla Wafers

Granola

Nutri-grain bars

Flatbread

Muffins

Rolls

Baked Chips

Crackers

Cheese its

Croutons

Whole grain bread

Individually Wrapped Breakfast

Waffles

Pancakes

French toast sticks

Cereal

Muffins

Sausage biscuits

Chicken biscuits

Ham biscuits

Mini Cinnis

Unrustables

Granola

Yogurt

Graham snacks

String cheese

Pizza

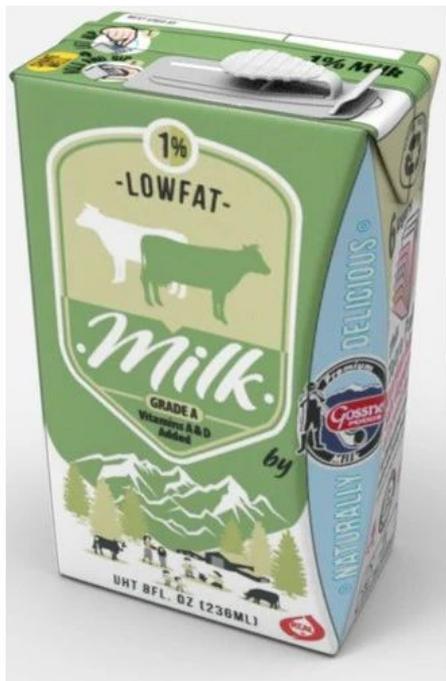
Pizza Bagels

Frudels

Menu Template - 5 days

Breakfast	Monday	Tuesday	Wednesday	Thursday	Friday
Entree	Muffin	Cereal	Mini Cinni	Cereal	Waffle
Fruit					
Juice	Orange Juice	Fruit Punch Juice	Orange Juice	Fruit Punch Juice	Orange Juice
Milk	Milk	Milk	Milk	Milk	Milk
Lunch	Monday	Tuesday	Wednesday	Thursday	Friday
Meat 9 oz.	Hamburger	Hamburger	Hamburger	Hamburger	Peanut Butter/ Cheesestick
Grain 8 oz.	Hamburger Bun	Hamburger Bun	Hamburger Bun	Hamburger Bun	Muffin
Vegetable	Baby Carrots	Baby Carrots	Baby Carrots	Baby Carrots	Celery Sticks
Fruit	Orange	Orange	Orange	Craisins	Craisins
Milk	Milk	Milk	Milk	Milk	Milk

Shelf Stable Milk



Good Source of
Calcium &
Vitamin D

8G of Protein
per carton

Milk - Cartons or half gallons



1 gallon of milk = 128 ounces
Equivalent to 16 8 oz. cartons of milk

½ gallon equivalent - 8 8 oz cartons of milk

Meal Boxes or Bags



Meal Boxes or Bags



Box Set Up



Public Menus

BURKE COUNTY PUBLIC SCHOOLS

WEEKLY MENU

Breakfast



- Monday:** Mini Pancakes, Juice, Milk
Tuesday: Cereal, Juice, Milk
Wednesday: Mini Pancakes, Juice, Milk
Thursday: Cereal, Juice, Milk
Friday: Mini Pancakes, Juice, Milk

Lunch



- Monday:** Chicken Strips, Roll, Strawberries, Broccoli, Milk
Tuesday: Chicken Strips, Roll, Strawberries, Broccoli, Milk
Wednesday: Chicken Strips, Roll, Strawberries, Cherry Tomatoes, Milk
Thursday: Yogurt Lunchable, Blueberries, Cherry Tomatoes, Milk
Friday: Yogurt Lunchable, Blueberries, Cherry Tomatoes, Milk



Conventional Oven Preferred method:

1. Preheat oven to 400 F.
2. Place frozen chicken strips on baking sheet.
3. Heat 18 to 20 minutes.

Microwave

1. Arrange frozen chicken strips on microwave safe plate.
2. Heat on HIGH:
1 strip for 1 1/2 to 2 minutes,
2 strips for 2 to 2 1/2 minutes,
3 strips for 3 minutes.
Do not overheat.
3. Let stand 1 to 2 minutes before serving.

FOR MORE INFORMATION, PLEASE VISIT WWW.BURKE.K12.GA.US

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER. MENU IS SUBJECT TO CHANGE.

BURKE COUNTY PUBLIC SCHOOLS WEEKLY MENU

BREAKFAST

- MON** Waffle, Juice, Milk
TUES Cereal, Juice, Milk
WED Waffle, Juice, Milk
THURS Cereal, Juice, Milk
FRI Waffle, Juice, Milk



- MON** Peanut Butter Lunchable, Apple, Carrots, Milk
TUES Peanut Butter Lunchable, Apple, Carrots, Milk
WED Chicken Nuggets, Roll, Grapes, Carrots, Milk
THURS Chicken Nuggets, Roll, Grapes, Carrots, Milk
FRI Chicken Nuggets, Roll, Grapes, Carrots, Milk

- Bake:**
1. Preheat oven to 400F.
2. Place frozen nuggets on baking sheet.
3. Heat 11 to 13 minutes.
Appliances vary. Heating times approximate.

- Microwave:**
1. Arrange frozen nuggets on microwave safe plate.
2. Heat on HIGH:
5 nuggets for 1 to 1 1/2 minutes,
10 nuggets for 2 to 2 1/2 minutes,
15 nuggets for 2 1/2 to 3 minutes.
Do not overheat.
3. Let stand 1 to 2 minutes before serving.
Appliances vary. Heating times approximate.



For more information, please visit
www.burke.k12.ga.us

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER. MENU IS SUBJECT TO CHANGE.



Educational Materials



ABOUT
US

DEPARTMENTS

SCHOOLS

STUDENTS &
PARENTS

CONTACT/EMPL



For more information, please visit
www.burke.k12.ga.us

Welcome to the School Nutrition Program

**"Learning to eat right is just part of the
education" process**

**The School Nutrition Program serves Breakfast, Lunch, Snacks and Supper in
all five schools and satellites Breakfast and Lunch to Burke County Academy
of Success, the Life Center and Early Head Start.**

**ALL BURKE COUNTY PUBLIC SCHOOL STUDENTS PARTICIPATE IN THE
COMMUNITY ELIGIBILITY PROGRAM**

Burke County Public Schools participate county-wide in a program that is intended to encourage students to enjoy wholesome, nutritious meals at school while eliminating paperwork for parents. The program, called the Community Eligibility Provision, or CEP, is funded by the US Department of Agriculture as a means of ensuring students get the food they need to do their best at school. Studies show that when students are hungry, they are often distracted in the classroom, they are absent from school more often and score lower on standardized tests. This new Federally-funded program will allow all students attending Burke County Public Schools to receive breakfast and lunch at school at no cost to the student or their household, and no school meals

Welcome to the School Nutrition
Program

Menus

Weekly Box Recipes

Enrichment Handouts

Preparing and Eating Fresh Fruits
and Vegetables

Fun Physical Activities

Allergens in Menus



GEORGIA

Heating Instructions - Appropriate Languages



Conventional Oven
Preferred method.

1. Preheat oven to 400°F.
2. Place frozen chicken strips on baking sheet.
3. Heat 18 to 20 minutes.

Microwave

1. Arrange frozen chicken strips on microwave safe plate.
2. Heat on HIGH:
1 strip for 1 1/2 to 2 minutes,
2 strips for 2 to 2 1/2 minutes,
3 strips for 3 minutes.
Do not overheat.
3. Let stand 1 to 2 minutes before serving.



- **Microwave: 1 Minute Each Side Or Until Hot.**
- **Grill: Around 5 Minutes Each Side Or Until Hot.**
- **Skillet: Around 5 Minutes Each Side Or Until Hot.**
- **Conventional Oven: About 12-15 Minutes At 350 Or Until Hot.**

Packaging Options - Simple or Sealed



Your Choice



Let the Produce Company assist in packaging



Bulk Fruits and Vegetables

Check the USDA food buying guide for fruit and vegetable quantities.

Example: 1 pint of blueberries = 2 $\frac{2}{3}$ cups crediting.

1 quart of blackberries = 3 $\frac{3}{4}$ cups crediting

1 pound of grapes with stems = 2 $\frac{1}{4}$ cups crediting

Section 3 - Fruits					
1. Food As Purchased (AP)	2. Purchase Unit	3. Servings per Purchase Unit, Edible Portion (EP)	4. Serving Size per Meal Contribution	5. Purchase Units for 100 Servings	6. Additional Information
BLACKBERRIES (BOYSENBERRIES)					
Blackberries (Boysenberries), fresh, Whole, (Similar to Wild Blackberries)	Quart (20 oz)	14.90	1/4 cup raw fruit	6.80	1 qt AP = 1.2 lb (about 3-3/4 cups) ready-to-serve raw blackberries
BERRY BLEND					
Berry blend, frozen Unsweetened	Pound	7.83	1/4 cup thawed, drained fruit	12.80	1 lb AP = 0.85 lb (about 1-7/8 cups) thawed, drained fruit
BLACKBERRIES (BOYSENBERRIES)					
Blackberries (Boysenberries), fresh Whole, (Similar to Wild Blackberries)	Pound	11.90	1/4 cup raw fruit	8.50	1 lb AP = 0.96 lb (about 2-7/8 cups) ready-to-serve raw blackberries
Blackberries (Boysenberries), canned Whole	No. 10 Can (103 oz)	47.80	1/4 cup fruit and liquid	2.10	
	No. 10 Can (103 oz)	42.64	1/4 cup drained fruit	2.35	1 No. 10 can = about 66.0 oz (10-2/3 cups) drained blackberries
	Pound	7.42	1/4 cup fruit and liquid	13.50	
	Pound	6.00	1/4 cup drained	16.67	1 lb AP = about 9.2 oz (1-1/2 cups) drained blackberries
Blackberries (Boysenberries), frozen Unsweetened, Whole	Pound	8.00	1/4 cup cooked fruit (sugar added by SFA during cooking)	12.50	
	Pound	9.00	1/4 cup thawed fruit (sugar added by SFA)	11.20	
Blackberries (Boysenberries), frozen Unsweetened, Puree'	Pound	7.70	1/4 cup thawed fruit	13.00	1 lb AP = about 1-7/8 cups thawed fruit juice
	5 lb 12 oz Container	44.20	1/4 cup thawed fruit	2.30	5 lb 12 oz container = about 11 cups thawed fruit juice
BLUEBERRIES					
Blueberries, fresh Whole	Pint (14-1/4 oz)	10.70	1/4 cup raw fruit	9.40	1 pt AP = 0.87 lb (about 2-2/3 cups) ready-to-serve raw blueberries
	Pound	11.90	1/4 cup raw fruit	8.50	1 lb AP = 0.96 lb ready-to-serve raw blueberries
Blueberries, canned Whole	No. 10 Can (105 oz)	47.60	1/4 cup fruit and liquid	2.20	
	No. 10 Can (105 oz)	37.00	1/4 cup drained fruit	2.71	1 No. 10 can = about 55.0 oz (9-1/4 cups) drained blueberries
	No. 300 Can (15 oz)	6.80	1/4 cup fruit and liquid	14.80	

Questions you need to ask

Are you rural? If yes then.....

Will you use individual meals or bulk

Are you allowed 5 or 7 days?

Will you offer pickup every day or once a week?

Signage/Paperwork to consider

Justice for all posters

Meal pattern

SFSP signage

Signs with serving hours at location

Way to collect racial/ethnic data

Back up Plans

Do you have a backup plan in case of bad weather?

Shelter from rain

Cooling center

Plan to keep food cold in extreme heat

Shade from the sun

Keeping food cold during transport



Amanda White

Director of Anti-hunger Initiatives,
Rome-Floyd YMCA

3 years experience as an SFSP & CACFP food sponsor. Leads a range of food access programs serving rural and high-need populations.

Oversees At- Risk afterschool feeding sites, rural and congregate summer sites, year round mobile food & produce markets, family food co-operatives, senior nutrition programs, and an emergency needs food pantry.



2024 & 2025 Summer Meals Recap + 2026 Projections

- **2023-** We served 1,142 meals, across 2 food sites
- **2024-** We served 4,160 meals, across 4 food sites
- **2025-** We served 23,530 meals, across 4 food sites
- **2026-** Projecting to serve over 80,000 meals, across 7 food sites



Meeting Rural Hunger Through Parent & Guardian Meal Pick-Up

Presentation Overview:

- Rural Site Selection
- Parent/Guardian Pick Up Sign Up & Verification
- Bulk Meals
- Site Set Up & Distribution
- Meeting Rising Demand for Food
- Summer Meal Pivot- Shift from Bulk to Multi Day Meals
- Summer WINS



Site Location Selection- Go Where They Already Are!

Our Considerations:

- Year-round programming at sites
- Trusted, familiar, accessible, safe locations
- Room for drive through distribution

State Requirements:

- Area Eligible- [USDA rural designation map](#)
- Site Eligible- Free & Reduced Lunch Data
- No congregate program available



the **Y** YMCA

GRAB & GO FOOD

FREE PROGRAM FOR ANYONE 18 & UNDER
5 DAY MEAL PACKS - BREAKFAST & SUPPER

Tuesdays- Cave Spring Baptist Church- 4 Old Cedartown St
Wednesdays- Grizzard Park - 1170 Turner Chapel Road SE

MAY 28TH - JULY 30TH 4:30PM - 5:30PM

YMCA OF ROME & FLOYD COUNTY - THIS ORGANIZATION IS AN EQUAL OPPORTUNITY PROVIDER



Distribution Model- Parent/Guardian Pick Up

Common Questions: What Does this mean? Who Can pick up? Does a child need to be present?

To answer these questions we referenced the [Rural Non-Congregate Meal Services in the Summer Food Service Program Memo](#) **Policy Stat ID: 16959545**

Parent/Guardian Definition:

"Guardian" means (1) A legal guardian of a minor, where the guardian has power over the minor the same as a parent, standing in the place of the parent per O.C.G.A. 29-2-21(a); (2) A state-regulated foster parent; or (3) An adult who maintains a caregiver relationship with a child on the day of meal service. **These adults can be relatives or other adults who provide supervisory care for children on the meal service day. The child does not need to share a residence with the guardian; however, the guardian must provide supervisory care for the child at the child's residence or the guardian's residence on the meal service day.**

Child does not have to be present:

BUT we were required to implement a verification processes to ensure that meals were only distributed to parents or guardians of eligible children, and that duplicate meals were not distributed

Parent/Guardian Pick Up- Sign Up & Verification

1



SFSP Rural Meals- Guardian Pick Up Form 5 Day Breakfast & Supper Meal Packs

As part of our commitment to Social Responsibility the YMCA of Rome and Floyd County has partnered with Happy Helpings as a sponsor of the U.S. Department of Agriculture's Summer Food Service Program. This program allows us to provide free meals to children ages 18 & under. 5 days worth of breakfast & suppers will be available for pick up at Cave Spring First Baptist church from 4:30-5:30 every Tuesday or at Grizzard Park every Wednesday from 4:30-5:30 through the last week in July 2025. Pick-ups are limited to one site per week.

I am picking up meals for the following Children:

Child's Name	Child's Age

I, _____, am guardian or designated caregiver of eligible children
(print name)

to pick up meals and certify that I have not recieved duplicate meals through this program.

Signature: _____ Date: _____

This institution is an equal opportunity provider.

2



Site Supervisor(s): Amanda White
Pick Up Week

Parent/Guardian Grab and Go Pick Up- Cave Spring/Grizzard Park

	Name of Parent/Guardian	Number of Children Signed Up	Cave Spring	Grizzard
1	Exampleton, Sarah	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2	Fakeman, David	1	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3	Mockname, Emily	4	<input type="checkbox"/>	<input type="checkbox"/>
4	Placeholder, Michael	3	<input type="checkbox"/>	<input type="checkbox"/>
5	Samplefield, Jessica	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6	Testerson, Andrew	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7	Training, Nicole	1	<input type="checkbox"/>	<input checked="" type="checkbox"/>



Bulk Food- Menus

Front:



5 Day Kids Supper Menu- Grab & Go Meals

DAY 1	Sandwich & Sides 6 Pieces of Deli Meat 2 Slices of Bread 1 Microwave Veggies 1 Apple 1 Cup of Milk
DAY 2	Sandwich & Sides 6 Pieces of Deli Meat 2 Slices of Bread 1 Microwave Veggie 1 Banana 1 Cup of Milk
DAY 3	Sandwich & Sides 6 Pieces of Deli Meat 2 Slices of Bread 1 Microwave Veggies 1 Orange 1 Cup of Milk
DAY 4	Sandwich & Sides 6 Pieces of Deli Meat 2 Slices of Bread 1 Microwave Veggies 1 Banana 1 Cup of Milk
DAY 5	Sandwich & Sides 1 Banana 1 Peanut Butter Cup 1 Cheese Stick 2 Slices of Bread 1 Fruit Cup 1 Apple Sauce 1 Cup of Milk

SFSP INGREDIENTS INCLUDED IN BREAKFAST & SUPPER BAG:

SUPPER ITEMS:

MILK- (1) 32 OZ SHELF STABLE
 MILK- (1) HALF PINT OF MILK
 VEGETABLE CUPS- 4 SERVINGS
 FRUIT CUP- 1 SERVING
 BANANA- 2 SERVINGS
 APPLE- 1 SERVING
 APPLE SAUCE- 1 SERVING
 ORANGE- 1 SERVING
 DELI SLICES- 4 SERVINGS
 BREAD- 18 SERVINGS
 PEANUT BUTTER- 1 SERVING
 CHEESE STICK- 1 SERVING

BREAKFAST ITEMS:

MILK- (1) 32 OZ SHELF STABLE
 MILK- (1) HALF PINT OF MILK
 CEREAL- 10 SERVINGS
 BANANA- 2 SERVING
 APPLE SAUCE- 1 SERVING
 APPLE- 1 SERVING
 ORANGE- 1 SERVING

SFSP SERVING SIZE- SUPPER:

MILK- 1 CUP
 VEGETABLE/FRUIT- 3/4 CUP
 MEAT- 2 OZ
 GRAIN- 1 SLICE



THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER.

Back:



5 Day Kids Breakfast Menu

DAY 1	1 Cup of Milk 3/4 Cup Cereal 1 Banana
DAY 2	1 Cup of Milk 3/4 Cup Cereal 1 Apple
DAY 3	1 Cup of Milk 3/4 Cup Cereal 1 Orange
DAY 4	1 Cup of Milk 3/4 Cup Cereal 1 Apple Sauce
DAY 5	1 Cup of Milk 3/4 Cup Cereal 1 Banana

SERVING SIZE BREAKFAST:

MILK- 1 CUP
 VEGETABLE/FRUIT- 1/2 CUP
 GRAIN- 3/4 CUP

NON SFSP ENHANCEMENTS:

PEANUT BUTTER
 MAC N CHEESE (2)



THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER.

Bulk Food- Shopping & Packing

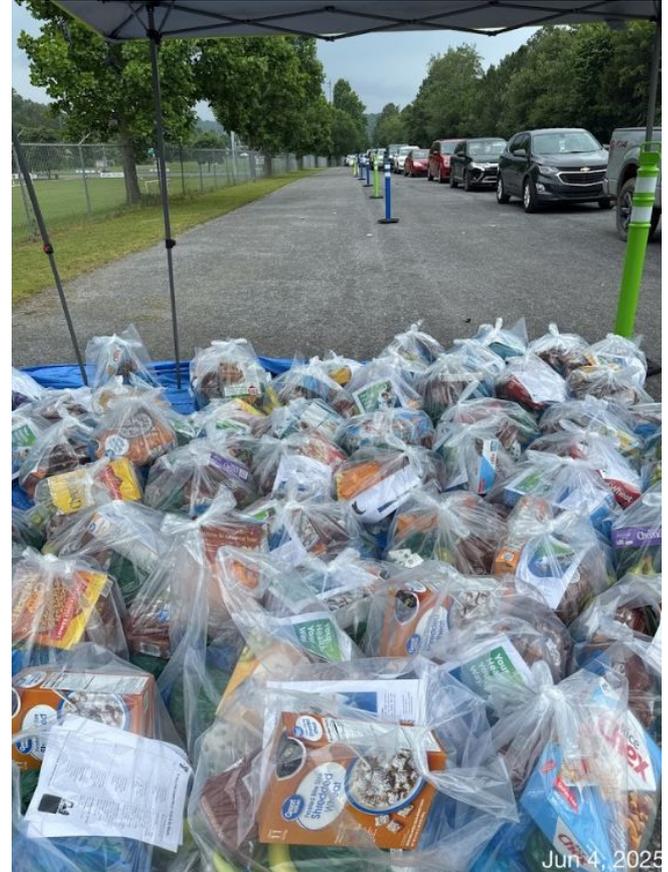
- **Food Shopping/Deliveries Weekly on Thursdays prior to distribution**
- **Meal Components packed Friday prior to food distribution:**
 - Blue Bag- Meat, Meat Alternate
 - Green Bag- Fruit/Vegetables
 - White Bag- Milk
 - Yellow Bag- Any Supplemental food or condiments included



- **Prepped on site-** Grains, Bananas, Menus, & colored bags compiled into large clear bag on site day of distribution

Site Setup & Distribution

- Site Supervisor & Volunteers showed up 1 hour prior
- Driver delivered food 30 minutes prior
- Volunteers prepared meal kits for distribution
- Distribution: 4:30PM-5:30 PM, POS Meal Counts



Demand Exceeded Expectations

- Both Rural sites: approved to serve 100 participants
- Grizzard Site: 375 Participants showed, Day 1
- Cave Spring: 175 Participants showed, Day 1
- Response: Immediate mobilization to increase site caps



Rome-Floyd YMCA's Post

Rome-Floyd YMCA
June 4 at 3:55 PM · 🌐

Neighbors, Our grab and go summer meals at Grizzard Park this afternoon is at capacity.

The market doesn't start until 4:30 but the line exceeds the food we have to distribute from the State Agency, Happy Helpings.

Know we are doing everything we can to expand capacity.

👍 🥰 🍪 13

5 comments 5 shares

👍 Like

💬 Comment

📧 Send

➦ Share

Most relevant ▾



~~██████████~~

Someone told me people get there as early as 3:30

1d Like Reply



~~██████████~~

I've seen people there as early as 3pm lining up

Write a comment



Increase Site Caps- Formal Process

- Referenced [Site Caps in the Summer Food Service Program \(SFSP\)](#) Policy Stat ID: 12661983
- Emailed State for Guidance
- Provided 2 weeks of justification for increase
- Formal state visit at both sites to review operations
- **Approval** to increase site cap: from 100 to 200 participants per day at both sites



Considerations while waiting for approval to increase site caps

- Prepare additional non-reimbursable meals to serve once site caps are reached



- Summer Food Pivot- Scaled past what we could shop locally & reasonably pack and transport.

Meal Pivot — From Bulk Meals to Unitized Meals

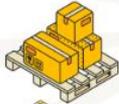
- Request approval from state to shift from providing 5 day bulk meal kits to providing 5 day unitized meal kits.
- Locate Food Service Management company that could meet our needs and our time frame.
- Provide FSMC form and FSMC food service permit and health inspection documents to the state



5 Day Multi-Day Unitized Meal Kits, Breakfast & Supper

MULTI DAY MEAL BOXES

Choose from 5, 7, or 10-day options!



Multi-day boxes for parent pickup or local distribution



Direct delivery to homes



Convenient shelf-stable congregate feeding

Solutions available for both Seamless Summer Option (SSO) and Summer Food Service Program (SFSP)



GRAB-N-GO & DIRECT TO HOME DELIVERY

EXPERT PLANNING & SUPPORT

STREAMLINED LOGISTICS & SHIPPING



5 Day Meal Box					
	Day 1	Day 2	Day 3	Day 4	Day 5
Breakfast	1 grain item 8 oz milk				
Lunch	1 Power Pack 8 oz milk				

7 Day Meal Box							
	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7
Breakfast	1 grain item 8 oz milk						
Lunch	1 Power Pack 8 oz milk						

Each Power Pack prepackaged meal contains components that meet the following SFSP Lunch/Super Meal Pattern Requirements:

- 2 Meat/Meat Alternative
- 3/4 Cup Fruit/Vegetables
- 1 Grain/Bread

1 Grain Breakfast Items:
Cereal Bowl/Pouch
Sweet whole grain snack
Breakfast Bar
Toaster Pastry
Granola



Meal Pivot- Multi-Day Meal Feedback from Participants

- **Positives:**
 - Enjoyed the variety
 - More participants were able to receive meal kits!- Many for the first time all summer.
- **Drawbacks:**
 - Some participants missed the types fruit and vegetables that were provided in our bulk food meal packs.
- **Looking ahead:**
 - We will continue to use unitized multi-day meals but are exploring innovative options to provide more Fresh Fruits and Vegetables!



Summer WIN- Staff, Volunteers, & Partners!!



Summer WIN- Part-Time Driver, Shopper, & Logistics Whisperer



“Find Yourself a Patrick!!”

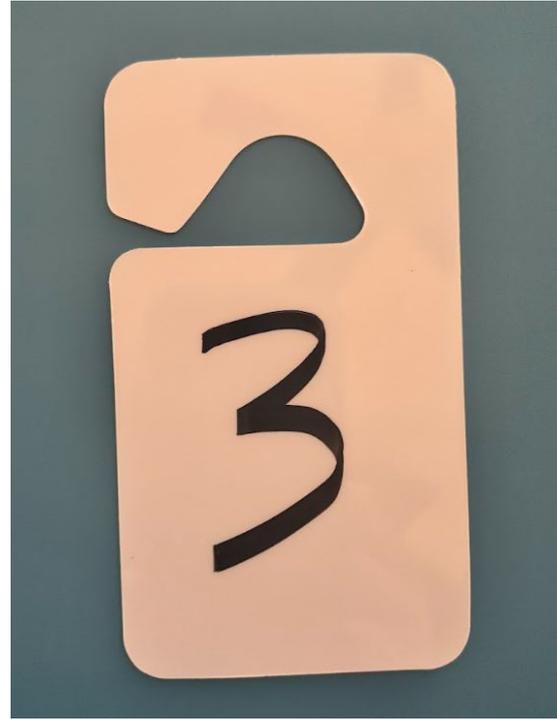
Summer WIN- Strong Relationship with DECAL!



Happy
Helpings
GEORGIA

*High level guidance
and support every
step of the way!*

Summer WIN- Distribution Hang Tags



Summer WIN- Shelf Stable Milk



 **Diversified
Foods Inc.**

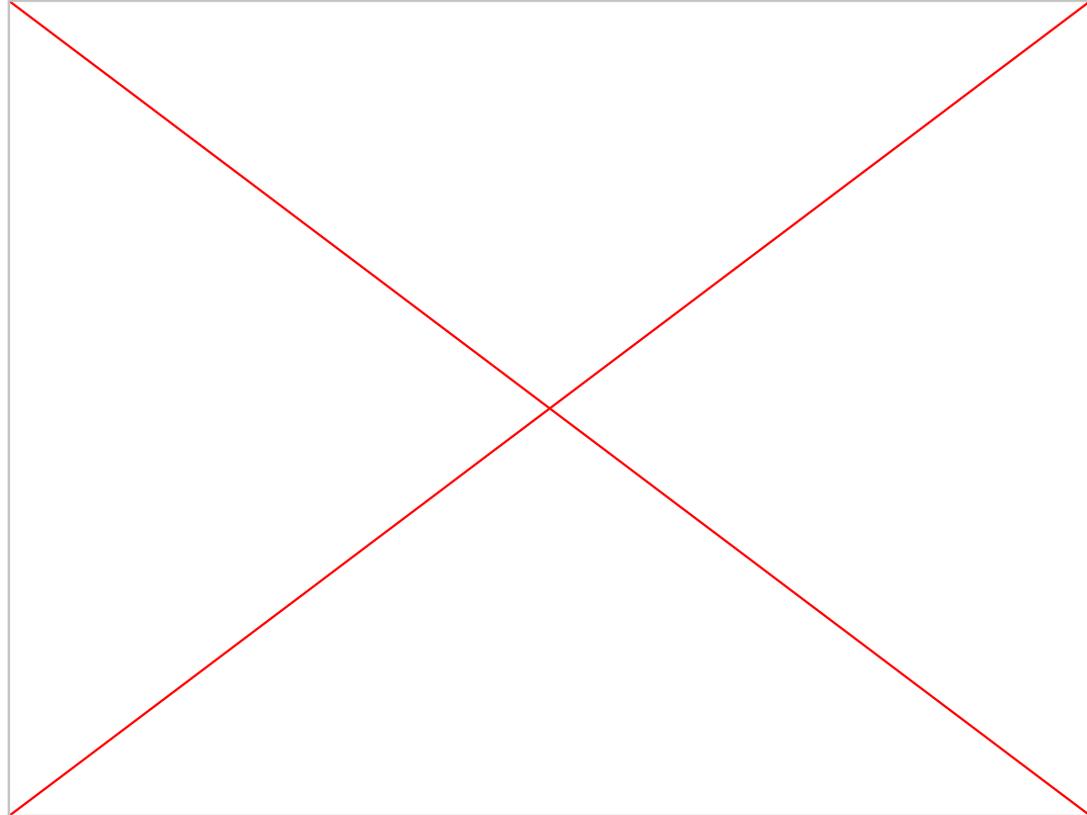
Summer WIN-Magnetic AND JUSTICE FOR ALL POSTER



11X17 High Tech Signs



Summer WIN- Happy Hearts. Full Bellies. Lasting Connections





Q&A





Thank You for Attending!

Allison Lairscy

alairscy@burke.k12.ga.us

706-554-5393

Amanda White

awhite@ymcarome.org

706-766-5099





**Thank You for Feeding
Georgia's Kids!**



TEAM NO KID HUNGRY

WE ARE HERE TO HELP

Facebook: @NoKidHungryGA

Email Anastasia Tsekeris:

atsekeris@strength.org

Sign up for our Newsletter:

