Challenges NMS and the NWABSD Face in Meeting USDA Guidelines



ADAPTING TO EVOLVING SCHOOL NUTRITION STANDARDS-BALANCING NUTRITION, PARTICIPATION AND COST

□ New USDA proposed rule requiring we move to lower sodium and added sugars over the next few years. A large majority of school nutrition employees nationwide are concerned about the availability of foods that meet the transitional sodium limits and are acceptable to students.

RISING COSTS

- ☐ Drastic increases in food pricing over the last few years makes it difficult to meet guidelines at times
- ☐ Scratch cooking would involve a definite increase in the number of NMS employees and would thereby significantly increase overall costs. This can be especially difficult at a time when school nutrition programs are challenged by financial deficits and staff shortages.

SHIPPING DELAYS

□ It can be difficult to meet USDA menu guidelines and serve all the menu items if food and supply shipments are delayed. Persistent national labor shortages and supply chain problems have had a lasting impact on all food service programs which has limited manufacturers and distributors capacity to produce and carry foods that meet highly specialized school nutrition standards.