

# COMMODITY EXPRESS

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### Special points of interest:

- FNS Launches: Eat Smart and Play Hard
- Reviewer's Corner
- New Addition to the Office
- Changes in ACDS
- Shelf Life of Commodities
- NSLP Training — Conway
- Commodity Staff Training
- Rosalind Reams in the Spotlight
- Sweet Potato Biscuits

## *FNS LAUNCHES: EAT SMART AND PLAY HARD*

The USDA, Food and Nutrition Service has released a new publication that will help kids, parents, and caregivers to Eat Smart and Play Hard™. This new resource will also assist the target audience in putting the new Dietary Guidelines and MyPyramid recommendations into action.

**Create Healthy, Active Celebrations** offers ideas to caregivers and parents on how to make healthy eating and physical activity experiences part of special events and celebrations. It provides ideas and low-cost recipes to encourage and motivate adults to make better lifestyle choices using kid-friendly entertaining techniques. This guide provides tips that parents can use in planning celebrations for families, friends and children such as:

New ways to Promote Good Health While Having Fun.



Offer Thirst Quenchers that Please.

Savor the Flavor.

Splurge on Colors and Textures.

Planing Pleasing Parties.

Planing Events for Children.

Ways to Keep it Simple for Kids.

Make Moving a Part of Every Event.

Recipes.

**Create Healthy, Active Cele-**

**brations** can help caregivers and parents make the MyPyramid guidance a part of their daily lives and set a good example for kids.

Discover the **Create Healthy, Active Celebrations** on the FNS web page at: <http://www.fns.usda.gov/eatsmartplayhardhealthylifestyle/quickandeasy/celebrations.pdf>

## MISSION:

TO ENSURE THE DELIVERY OF QUALITY HUMAN SERVICES THAT STRENGTHEN THE HEALTH AND WELL-BEING OF ARKANSAS' CHILDREN, FAMILIES AND ADULTS.

## NSLP: REVIEWER'S CORNER

*"Tomorrow is a mystery. Today is a gift. That is why it is called the present."*

*Eleanor Roosevelt*

The Commodity Field Reviewers will soon begin coming to your schools for the Annual Commodity Review. Here is a list of things we will be looking for and which you should have in place prior to our visit:

The Health Inspection should be updated twice a year and posted where the public can see the current one at all times.

Pest Inspection Log should be located where the Inspector can easily locate it. Monthly pest treatments are recommended.

The storage should be in a clean dry area that can be locked or safeguarded against theft. Food should be stored away from pesticides, cleaning supplies and paper products. They should be stacked in an orderly manner

that will not cause busting or crushing. Cross Stacking them will keep the stack solid. Commodities should not be stacked near sources of steam or heat.

Schools must maintain accu-

rate and complete records for at least 3 years.

Daily Temp logs should be up to date, accurate and posted. Temperature logs are a very important tool; they tell you if a cooler or freezer is getting ready to go out. The recommended temps are: Frozen: 0 degrees Fahrenheit or below, Cooler: 32 to 40 degree. Dry Storage: 36 to 70 degrees.

Air circulation is important for frozen and dry storage. Commodities should be stacked



on pallets or shelves 4 inch from wall & Floor. Also 2 feet ceiling clearance.

Perpetual inventory should be used for daily recording of amount of food added or re-

moved from storage. When we check it should agree with commodities on hand.

After a case is broken down are commodities marked with identification codes & date received?

Are commodities rotated - first in- first out? They should be stacked so the dates will show and use the oldest first.

Food Service Directors, be sure you have a copy of your contract with the Commodity Distribution Office and all addendums. Also be sure to have all delivery reports available, and any past food losses or transfer of commodities.

The Commodity Field Reps wish that they could review all sites during hours when you are not busy, however this is impossible. Use this information as a guide so that you can be prepared even during a busy meal serving.

## WELCOME JERRY HILL!!

Please welcome Jerry Hill as our latest addition to the Commodity Distribution staff. Jerry will be in charge of delivering commodities within the

Central Arkansas region to school districts and TEFAP agencies when needed. We all appreciate having Jerry onboard.



## UPDATE CHANGES IN THE ACDS SYSTEM

There were several changes implemented within the Arkansas Commodity Distribution System (ACDS). The recent changes consist of: USDA Direct Shipments, Basic Foods Orders, Contract & Commodity Request Screens, Processing Operations, Processing Summary Pages, User Account Setup, Processed Commodity, Manual Allocation Screen, Commodity

Screen, Contract Listening Screen, SFSP, and Disaster Programs.

Please be watchful of the changes within the Arkansas Commodity Distribution System (ACDS).

The Commodity Field Reviewer are available to pro-

vide training on the recent changes.

If you have any questions please contact the Commodity Office at 501-371-1400.



# SHELF LIFE OF COMMODITIES

All USDA donated foods should be used during the school year. Although, if you have food remaining, they should be consolidated in the best possible location for summer storage. If there are losses of commodities and it is established by the Commodity Distribution Office that the losses were caused by negligence, schools must replace the commodities or pay for the value of the foods.

Best if used by Dates for Commodities  
(in months)

	40 deg	70 deg	90 deg
Apple Sauce	48	24	12
Apple Slices	48	24	12
Apricots	48	24	12
Pears	36	18	9
Prunes/Raisins	18	9	5
Corn/Peas	72	36	18
Salsa/Swt. Pot.	48	24	12
Tomato Prod. Cnd	48	24	12
Beef/Pork	60	36	18
Flour/Cornmeal	24	12	6

Cheeses: Processed cheeses can be kept for 18 months at a constant 32 degrees in its original package. After opening, it can be kept well wrapped at 30-35 degrees for 3-4 weeks.

## NSLP Training

The Commodity Unit was invited to participate in the Child Nutrition Managers Training in Conway on June 12 and 19, 2008. Donna Henderson, NSLP Coordinator, Rosalind Reams, Processing Coordinator/Field Review Supervisor, Shirley Nicholson Field Rep North AR, Marilyn Credit Field Rep Central AR and Jim Ponzini, Field Rep South AR conducted the training.

Donna covered the Commodity rules and the ACDS system. The reviewers discussed the USDA standards and guide lines for the coming school year, the quarterly newsletter and processing. We also had an oral exam in the form of a Jeopardy game. The answers to the questions were provided within the training session. The game was fun and informative and kept the trainees alert since they

had to make sure they had answers to all of the Jeopardy Game questions.



## TRAINING, TRAINING, TRAINING!!!!

### ACDA Conference

Members of the Commodity Distribution Office attended the annual ACDA Conference in Kansas City, Missouri during April. Lynn Jackson, Donna Henderson, Rosalind Reams and Jim Ponzini attended the conference. Many topics concerning Commodity Distribution were addressed with the main focus on more efficient communication between USDA, the state offices and Recipient Agencies.

Another topic was the recently passed Farm Bill and the effects on commodities and

funds available for the NSLP and TEFAP.

There were also sessions on processing with dialogue between processors and state agencies.

Many ideas were brought back that the Commodity Office will implement in the future.

### Training in Alexandria, Virginia

On May 5-9, 2008, Rosalind Reams, Donna Henderson, and Marilyn Credit, attended a USDA Food Distribution 101 State Agency Training spon-

sored by the USDA Headquarters which was held in Alexandria, Virginia.

Topics included were: Food Distribution Program & USDA Organization FNS/SNP, Commodity Food network, Commodity Complaints, Food Safety, Disaster Feeding, State Performance Standards, RA Eligibility, Funding, Entitlement Overview, Legislative update, Warehouse, Distribution, & History of the State Processing Program.

Those in attendance were representatives from 17 States and 7 different regions.

*“Quality is not an act.  
It is a habit.”*

*Aristotle*

501-371-1400



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inventory at:  
<https://acs.arkansas.gov>



***Spotlight: Rosalind Reams***

Rosalind and her husband Bernard have two teenage children. Dennis is freshman at University of Arkansas and Brandii is a sophomore at Bryant High School. The family currently lives in Bryant, Arkansas. Mrs. Reams is the Processing Coordinator and Supervisor for the Field Reviewers for the Commodity Distribution Unit. She is responsible for monitoring the processor's contracts through the State of Arkansas and USDA.



Rosalind has been with the State of Arkansas for 14 years in various positions including: Family Service Worker Specialist, DDS Service Coordinator and Family Support Specialist II. She received her B.A. in Human Services/Sociology with a minor in Criminology from Henderson State University. Her Post Graduate work is in Business Administration from the University of Phoenix.

**COMMODITY RECIPE**

**SWEET POTATO BISCUITS**

360 servings

**Ingredients**

**Weight**

Chilled Butter	7 lb.
<b>Canned Sweet Potatoes</b> , drained	21 lb
Sugar	9 lb
Pastry Flour	2 lb
Baking Powder	1 lb.
Baking Soda	1 1/2 oz
Pastry Flour	15 lb

(Not actual photo)



**Directions:**

1. Combine, in a mixer bowl, on low speed, the butter, sweet potatoes and sugar.
2. Sift and add the flour, baking powder, and baking soda; mixing slightly on low speed.
3. Sift second amount of flour and add gradually. DO NOT BEAT.
4. Roll out dough to 1/2" thickness and cut biscuits 2" in diameter.
5. Lay out onto oiled baking pan.
6. Bake at 350 degrees F convection oven for 25 to 30 minutes.

\* Commodities are in **Bold**.

**COMMODITY FIELD REPS**

**NORTHERN REGION**

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