



# **NAFDPIR 22<sup>nd</sup> Annual Conference**

## **Rapid City, South Dakota**



**General Session**  
**June 29, 2009**



# Overview & FDPIR Priorities

Cathie McCullough  
Director  
Food Distribution Division





# Overview of Morning Session

## Cathie McCullough:

- USDA Foods Image
- FDPIR Food Package – Quality & Improvements Overview
- Food Package Review --Overview
- Food Deliveries
- Web Based Supply Chain Management (WBSCM)
- Department of Defense (DoD) Fresh Produce
- Communication & Information Sharing



# Overview of Morning Session Cont'd

## Laura Castro:

- ARRA Equipment and Facility Improvements
- Fiscal Year (FY) 2010 President's Budget Request
- Funding Methodology



# Overview of Afternoon Session

Nancy Theodore:

- FY 2008 & 2009 Administrative Funding
- FNS' Responses to 2008 NAFDPIR Resolutions
- New Training & Technical Assistance

Sheldon Gordon:

- Nutrition Education Funding
- Food Package Review - Details
- FDPIR Newsletters and Fact Sheets - Details

Patti Schock:

- USDA Foods & Warehouses Update



# Overview of Afternoon Session Cont'd

Janice Fitzgerald, Todd Griffith:

- Web Based Supply Chain Management (WBSCM)

Doug Friesen:

- Automated Inventory System (AIS)

Walter Hillabrant, Urban Institute:

- Study of FDPIR & SNAP

Dana Rasmussen:

- Policy and Regulations Update



# USDA Foods Image Improvements

## **Misconceptions:**

USDA foods cause obesity

USDA “surplus” foods are the culprit

USDA foods are low quality

**Need to be replaced with...**



# USDA Foods Image Improvements

## Realities:

**Healthy** choices,  
American grown

Keeping pace with latest **nutrition**  
and health advancements

**More Whole Grains**

**Less Sodium, Sugar, and Fat**





# Quality of FDPIR Food Package

- In November 2008, as required by the Farm Bill, FNS submitted a report to Congress assessing how the foods in the FDPIR food package compared against scientific standards
- Analysis found that the FDPIR food package provides a nutritious variety of foods
- Health Eating Index-2005 score of 81 out of 100, considerably better than Americans in general (58 out of 100)



# FDPIR Food Package Improvements - Overview

Fresh Tomatoes

Low-Fat Canned Chicken

Whole Grain Rotini

1% Fat UHT Milk

97% Lean Turkey Ham

90% Lean Beef Roast

Low-Fat Bakery Mix

Light Buttery Spread

Coming Soon!

Low-Sodium Canned Vegetables

## **Potential Items:**

Juices in Plastic Containers

Reduced Fat/Sodium

Cream of Mushroom Soup

Whole Liquid Eggs



# FDPIR Food Package Review

- Began new review cycle in January 2009
- Work Group is a partnership of FNS Staff, NAFDPIR Board members, FDPIR Directors, and people from other organizations such as the Center for Disease Control and Prevention, and the Indian Health Service
- NAFDPIR President Gates a member of the Work Group, and the NAFDPIR Board selected members as well



# Food Deliveries

PREVIOUSLY	NOW
Some items were not available or in short supply in multi-food warehouses, particularly Carthage, in late 2008/early 2009	Foods available for ordering, no reported issues
1 FNS staff monitoring Carthage warehouse for both FDPIR & CSFP	2 FNS staff monitoring Carthage warehouse – 1 for FDPIR, 1 for CSFP
Responded if problems/issues reported or discovered	Proactive approach – conference calls w/NAFDPIR reps about every 6 weeks to



# Web Based Supply Chain Management, or WBSCM

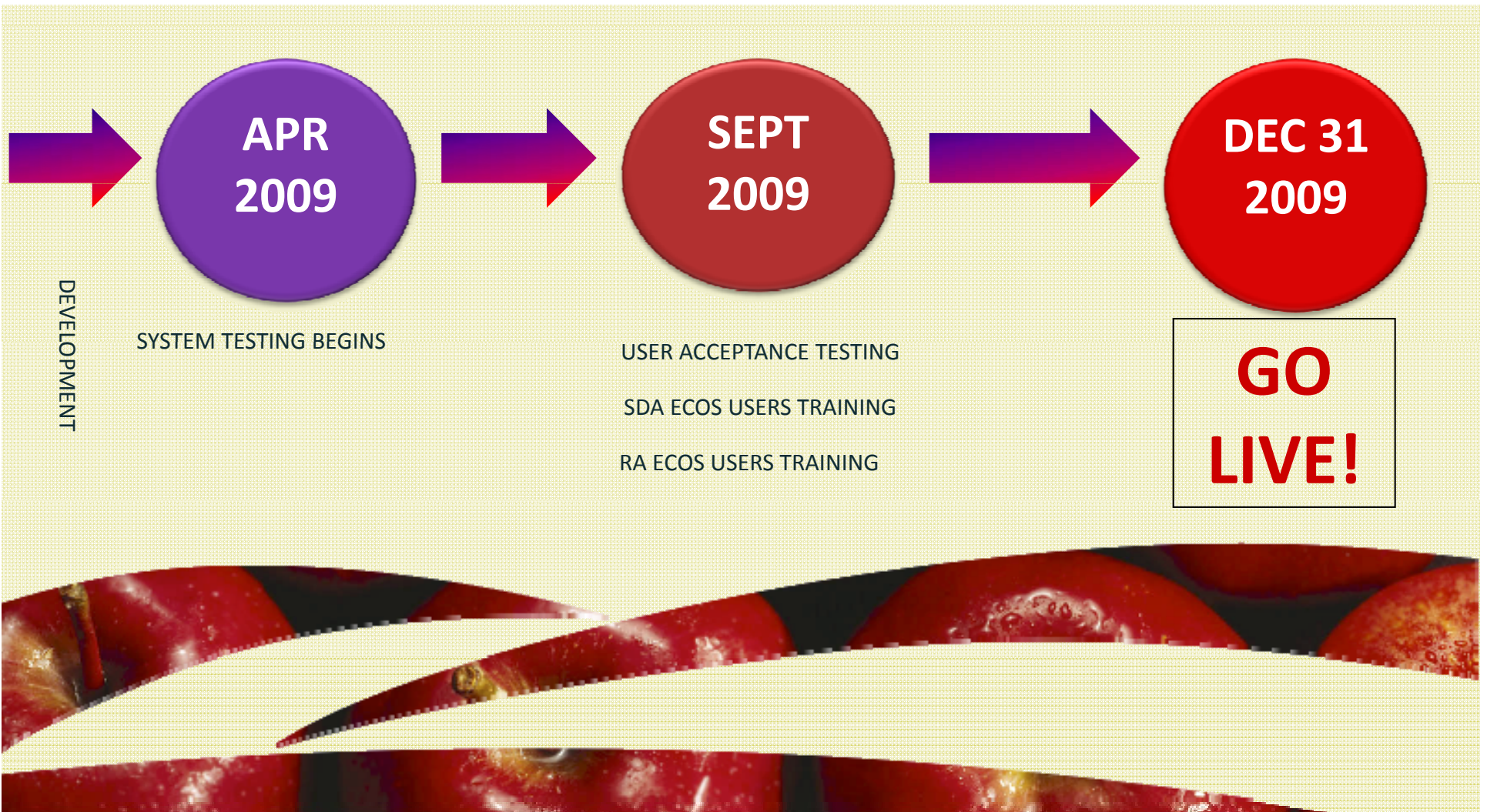
## What Is It?

A web-based replacement for a 30-yr-old system

- Financials – payments, accounting
- State Ordering
- Purchasing, deliveries

# WBSCM

## Timeline





# Department of Defense (DoD) Fresh Produce

- DoD is continuing to put into place its new business model for ordering and delivering fresh fruits and vegetables.
- It has awarded 36 long-term produce contracts to support customers including 118 FDPIR Tribes.
- DoD reps positioned in the field to provide customer service on vendor performance, quality, delivery, and systems problems or concerns.



# DoD Fresh Produce

- Several ITOs are still using “TAP-IT” to place their orders.
- If still using TAP-IT, you’ll be included in the re-solicitation of the produce contracts later this summer--possible vendor change.
- When the contract is awarded, training will be provided on the “FFAVORS” Web system, which is **very similar** to TAP-IT.





# Communication & Information Sharing

- FNS ITO Visits
- Conference calls
- FDPIR NutritionTalk Listserv – [Signup!](#)
- FDPIR Newsletters
- Food Fact Sheets [New!](#)
- Commodity Complaints: ECOS/Hotline/E-mail/Fax



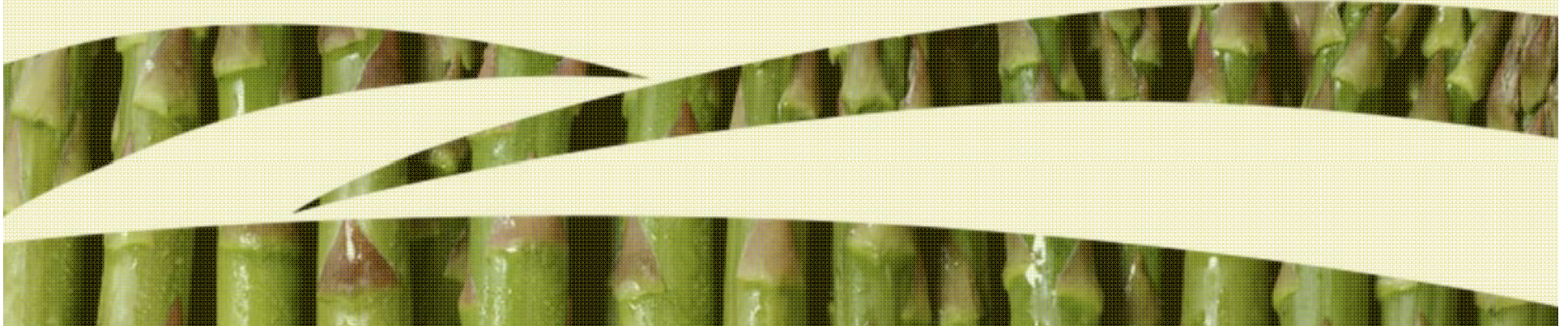
**Comments?**  
**Questions?**





# ARRA Funding, 2010 Budget Request, & FDPIR Funding Methodology

Laura Castro, Chief  
Policy Branch  
Food Distribution Division





# ARRA Funding for FDPIR Equipment and Facility Improvements

- The American Recovery and Reinvestment Act of 2009 (ARRA) provided \$5 million for FDPIR equipment and facility improvements with no match requirement
- FNS worked with the ITOs and State agencies to determine cost estimates for these improvements
- The initial cost estimates totaled over \$15 million
- FNS worked with the ITOs and State agencies to determine the priorities, which totaled \$5.7 million

<b>Region</b>	<b>Number of Programs to Receive Funding</b>	<b>Approved Regional ARRA Funding Allocations</b>
<b>Northeast</b>	<b>2</b>	<b>\$117,883</b>
<b>Southeast</b>	<b>2</b>	<b>\$61,910</b>
<b>Midwest</b>	<b>19</b>	<b>\$751,492</b>
<b>Southwest</b>	<b>13</b>	<b>\$674,447</b>
<b>Mountain Plains</b>	<b>22</b>	<b>\$1,625,728</b>
<b>Western</b>	<b>32</b>	<b>\$1,768,540</b>
<b>Total</b>	<b>90</b>	<b>\$5,000,000</b>



# ARRA Funding for FDPIR Equipment and Facility Improvements

- FNS has prepared a guidance package:
  - on how you can formally request the ARRA funds,
  - special restrictions on the use of the funds, and
  - the reporting requirements for ARRA funding.
- ARRA funds must be obligated by the ITOs and State agencies by September 30, 2010 and liquidated by December 30, 2010.



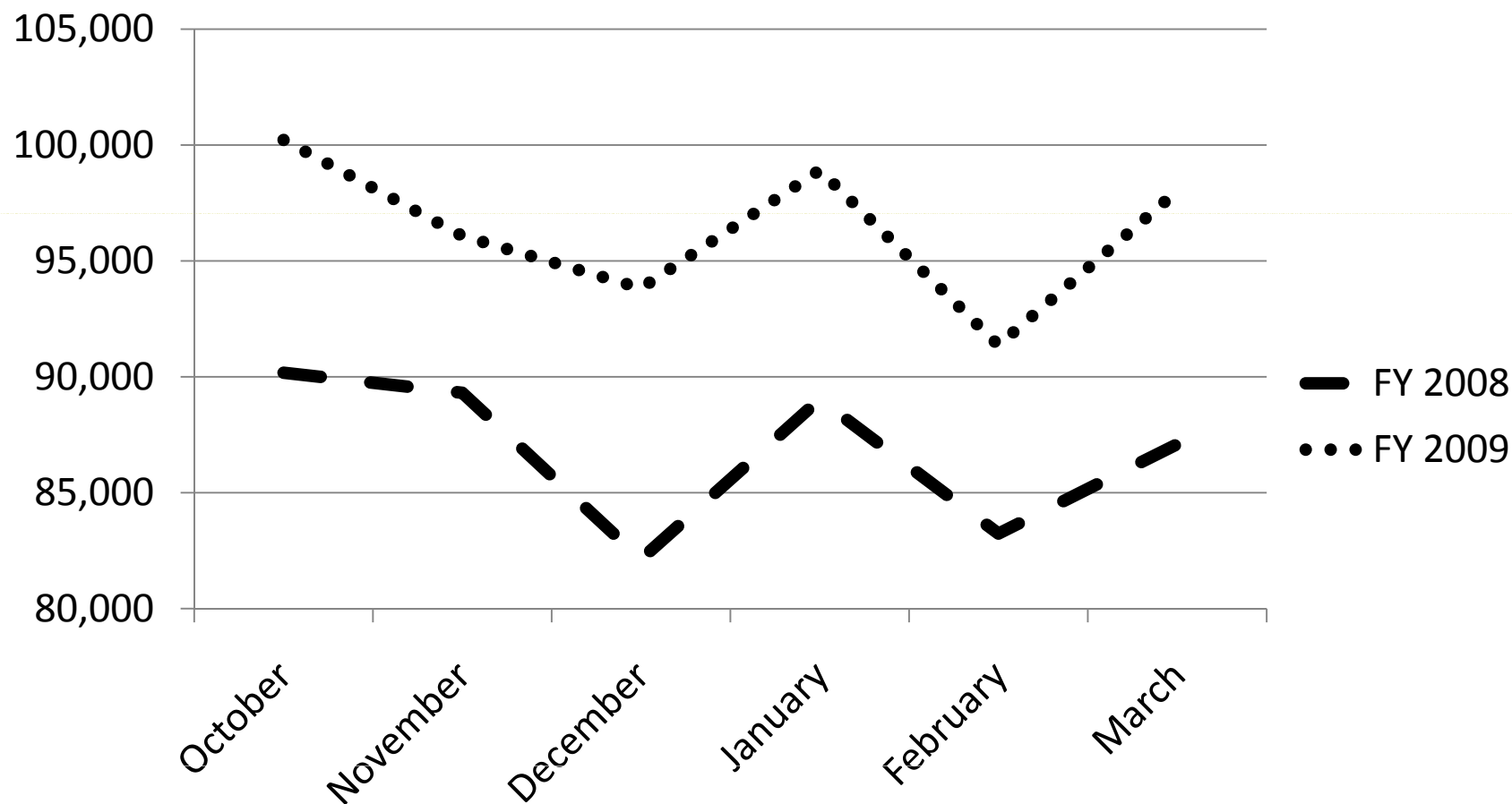
# FY 2010 President's Budget

## Proposed FDPIR Budget = \$112.7 million

- \$74.7 million for food
- \$38 million for administrative funding (\$2 million increase)
- Also, \$1 million for intensive integrated nutritional education activities and services that foster positive lifestyle changes and enhance the nutritional knowledge of participants



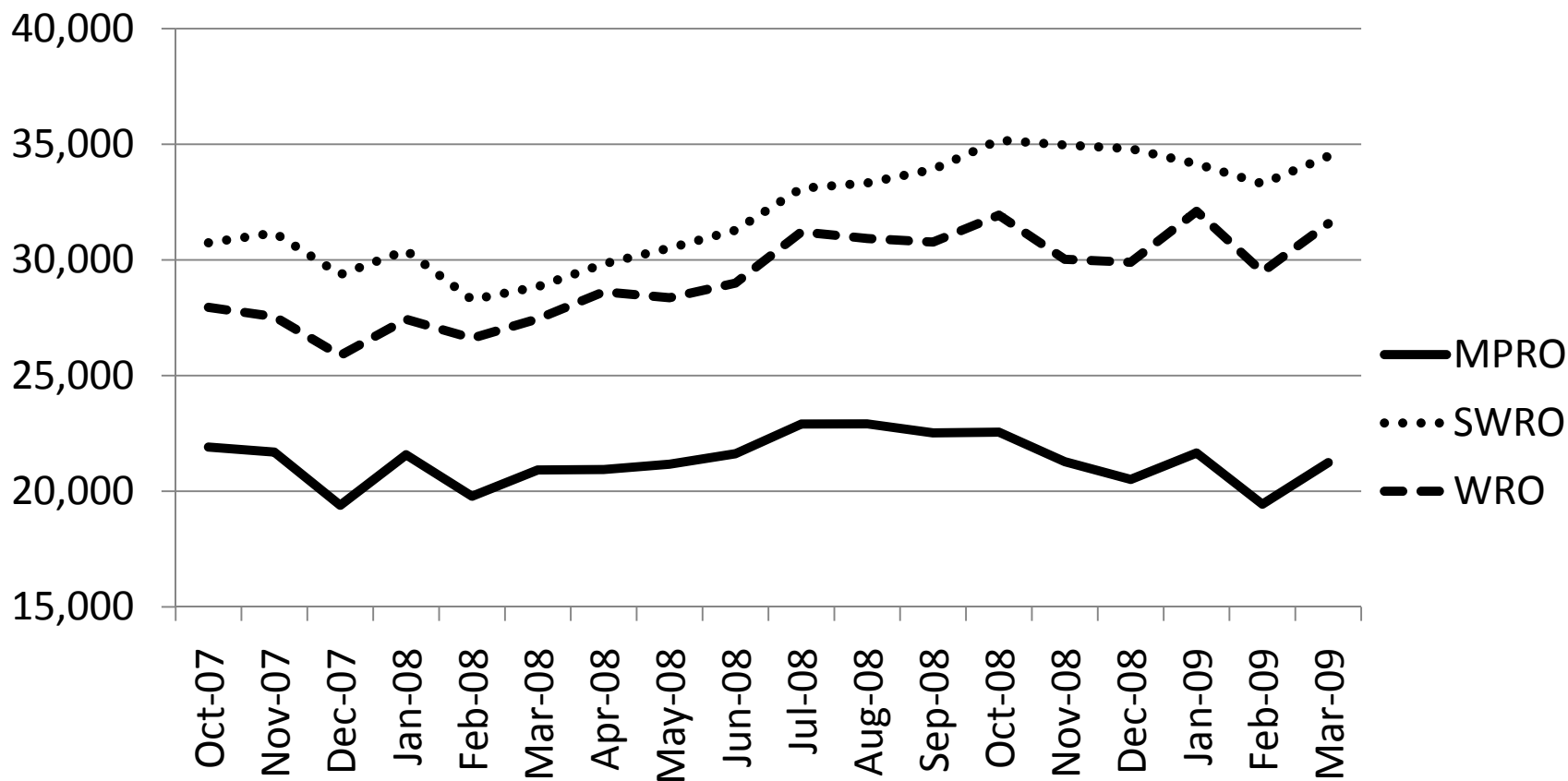
# National Participation Levels March – October





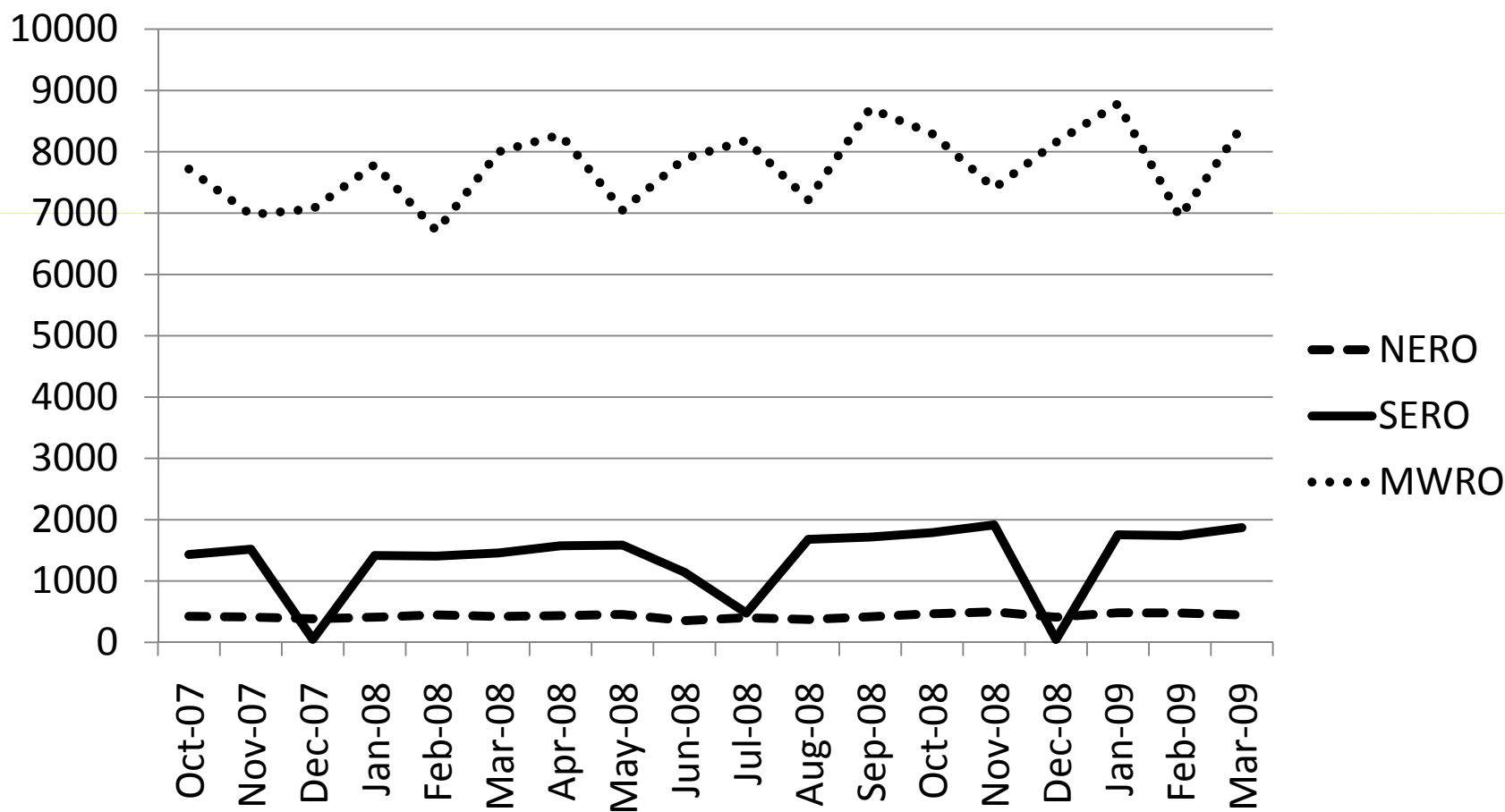


# Regional Participation MPRO, SWRO, WRO





# Regional Participation NERO, SERO, MWRO



<b>Region</b>	<b>FY 2009 Regional General Administrative Funding Allocation</b>	<b>Projected FY 2010 Regional General Administrative Funding Allocation</b>
Northeast	\$340,293	\$340,874
Southeast	\$527,135	\$561,705
Midwest	\$4,638,257	\$4,867,356
Southwest	\$10,253,232	\$10,705,050
Mountain Plains	\$8,974,706	\$9,479,717
Western	\$11,028,925	\$11,794,298
Total	\$35,762,548	\$37,749,000



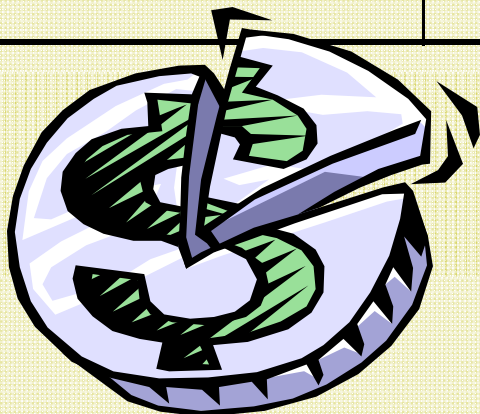
# FDPIR Funding Methodology

- Implemented on a pilot basis in FY 2008
- FNS is preparing a proposed rulemaking that will be published for public comment.



# FDPIR Funding Methodology

% of Funding	Basis
65%	Each Region's Share of Participation Averaged Over 3 Years
35%	Each Region's Share of Number of Programs





**Comments?**  
**Questions?**





# Slides Online

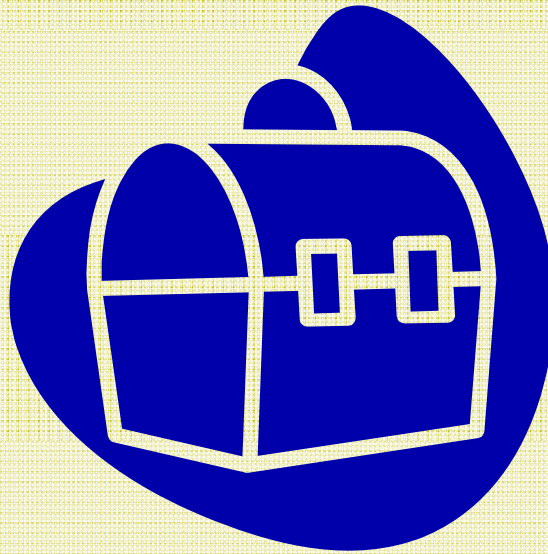
The slides and handouts from this presentation will be posted on the FDPIR website at

<http://www.fns.usda.gov/fdd/programs/fdpir/default.htm>



# Lunch

## See you at 1pm!







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- FNS Responses to 2008 NAFDPIR Resolutions
- New Training & Technical Assistance

Sheldon Gordon:

- Food Package Review
- FDPIR Nutrition Education Funding
- FDPIR Fact Sheets, NutritionTalk Listserv, and Other Initiatives

Patti Schock:

- USDA Foods & Warehouse Updates



# Overview of Afternoon Session Cont'd

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Walter Hillabrant, The Urban Institute:

- Study of FDPIR & SNAP

Dana Rasmussen:

- Policy and Regulations Update



# **FY 2008 & 2009 Administrative Funding, FY 2008 NAFDPIR Resolutions, New Training & Technical Assistance**

Nancy Theodore  
Policy Branch  
Food Distribution Division





# FY 2008 Regional Allocations and Unspent Funds

Region	Regional Allocations	Unspent Funds	Percentage
Northeast	\$331,624	\$292	0.09%
Southeast	\$499,307	\$41,089	8.23%
Midwest	\$4,382,938	\$218,766	4.99%
Southwest	\$9,778,786	\$25,268	0.26%
Mountain Plains	\$8,924,610	\$210,338	2.36%
Western	\$10,254,078	\$201,693	1.97%
Total	\$34,171,343	\$697,446	2.04%



# FY 2009 Appropriation

- FNS received a \$1.3 million increase in FDPIR administrative funds in FY 2009

FY 2008

\$34.7 million

FY 2009

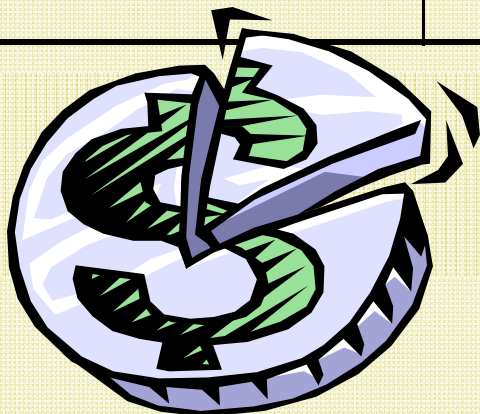
\$36 million

- Funds were allocated to the regional offices based on the FDPIR funding methodology



# FDPIR Funding Methodology

% of Funding	Basis
65%	Each Region's Share of Participation Averaged Over 3 Years
35%	Each Region's Share of Number of Programs





# FY 2009 Funding Methodology

## Initial Funding Allocations

Region	General Administrative	Basic Nutrition Education
Northeast	\$340,293	\$2,209
Southeast	\$527,135	\$3,688
Midwest	\$4,638,257	\$32,446
Southwest	\$10,253,232	\$71,725
Mountain Plains	\$8,974,706	\$62,781
Western	\$11,028,925	\$77,151
Total	\$35,762,548	\$250,000



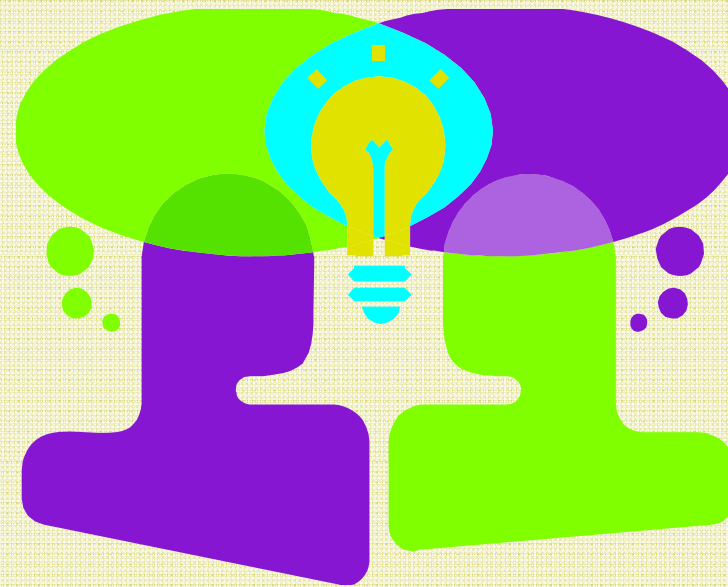


# FY 2009 Initial General Administrative Funding Allocations

Region	Percentage of Total General Administrative Funding
Northeast	0.95%
Southeast	1.47%
Midwest	12.97%
Southwest	28.67%
Mountain Plains	25.10%
Western	30.84%
Total	100.00%



# FNS' Responses to 2008 NAFDPIR Resolutions





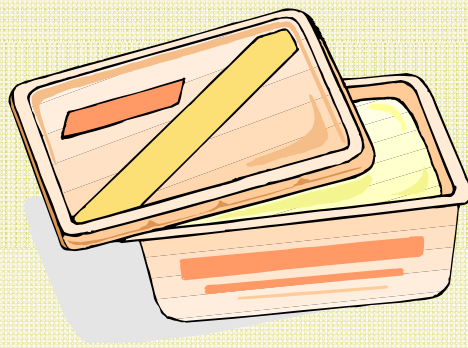
# FNS' Responses to 2008 NAFDPIR Resolutions

- NAFDPIR passed six Resolutions at the 2008 annual conference
- The 2008 Resolutions were sent to Laura Castro, Chief, Policy Branch, on July 7, 2008
- FNS responded on August 25, 2008



# NAFDPIR Resolution 2008-01

“...NAFDPIR in the interest of favorably impacting low-income Native Americans does hereby request USDA to restore butter immediately to the food package or provide a butter substitute to give Natives a choice and not promote frying foods.”





# NAFDPIR Resolution 2008-01

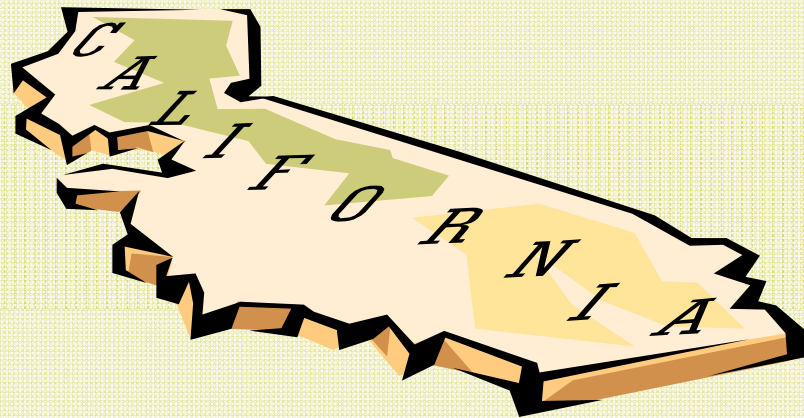
## FNS' Response:

- FNS has worked with the FDPIR Food Package Review Work Group and is ready to add a light buttery spread to the food package
- A sampling of the light buttery spread is being conducted tomorrow morning



## NAFDPIR Resolution 2008-02

“...NAFDPIR does hereby support the creation of a waiver of dual participation status for Supplemental Security recipients in the state of California who would otherwise be income eligible to participate in FDPIR.”





## NAFDPIR Resolution 2008-02

### FNS' Response:

- FNS is unable to grant this waiver due to federal legislation
- The Social Security Act allows States to include a state-funded supplemental cash payment in monthly SSI payments in lieu of SNAP
- California has elected to provide these supplemental “cash-out” payments to SSI recipients
- The Food and Nutrition Act of 2009 denies eligibility to SSI households that receive these “cash-out” payments



## NAFDPIR Resolution 2008-03

“...NAFDPIR hereby recommends that the USDA/FNS honor its trust responsibility in serving the tribes with respect; and

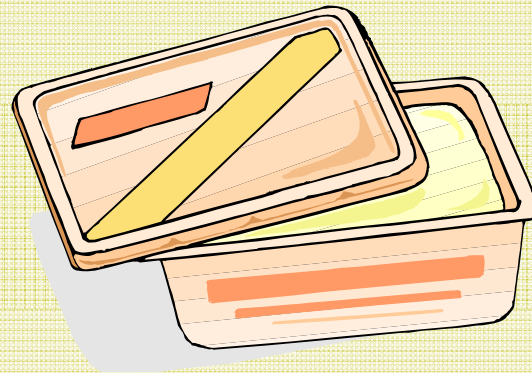
Be it further resolved that if the USDA/FNS dose not return the butter to the FDPIR food package based upon the dietary guidelines for Americans, that the USDA/FNS hold all nutritional food assistance programs to the same accord and eliminate all butter or butter substitute purchases from the national Food Stamp Program; and...





## NAFDPIR Resolution 2008-03

“...Be it further resolved that when the USDA/FNS is able to return butter to the FDPIR food package that ITOs’ be aggressively allowed to begin reviewing the nutritional health benefits or risks associated with butter consumption.”





# NAFDPIR Resolution 2008-03

## FNS' Response:

- FNS has worked with the FDPIR Food Package Review Work Group and is ready to add a light buttery spread to the food package
- A sampling of the light buttery spread is being conducted tomorrow morning



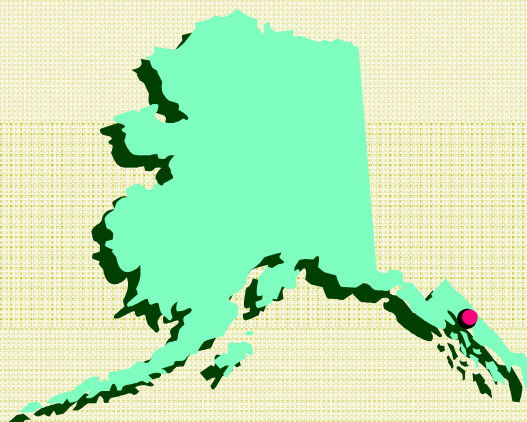
## NAFDPIR Resolution 2008-04

“...NAFDPIR recognizes the challenges beset by FDPIR eligible households living in Alaska, who, in an effort to secure nutritional food assistance from ANTHC’s FDPIR tribal partners are barred from FDPIR benefits because their Alaska PFD is counted as income or a resource which makes them ineligible for assistance; and ...”



## NAFDPIR Resolution 2008-04

“...Be it further resolved that FDPIR supports congressional legislation to add the state of Alaska’s Permanent Fund (up to \$2,000 per individual) to the list of excluded resources under CFR 256.6(e)(2)(iii).”





# NAFDPIR Resolution 2008-04

## FNS' Response:

- The Alaska Permanent Fund provides annual payments ranging from \$750 to \$1900 per citizen.
- These payments are not excluded as a resource for SNAP or FDPIR. However, Alaskan State law provides a cash supplement to make whole any loss in SNAP benefits due to these payments. No similar Alaskan State law exists for FDPIR.
- If federal legislation is passed that provides a resource exclusion for these payments under FDPIR, FNS will act promptly to implement that provision.



# NAFDPIR Resolution 2008-05

“...FDPIR does hereby request that additional funds and personnel be provided by USDA to ensure continued uninterrupted technical support of the Automated Inventory System (AIS).”





# NAFDPIR Resolution 2008-05

## FNS' Response:

- AIS was previously supported by a single FNS regional office staff person with financial support provided by FNS National Office
- That staff person was realigned to the Office of Information Technology at FNS National Office
- This realignment allowed for cross training of staff on AIS and back-up, as needed, for technical support or application development activities
- AIS will continue to be supported as WBSCM is brought on board



## NAFDPIR Resolution 2008-06

“...the Food Package Review Committee be reconstituted in the original form and its original purpose and that its composition will be predominately made up of local FDP program personnel and nutritionists from the Indian Health Service who work at the local level.”







# NAFDPIR Resolution 2008-06

## FNS' Response:

- FDPIR Food Package Review Work Group has remained active since 2002 when it was established
- Minutes of the work group's meetings are posted at [http://www.fns.usda.gov/fdd/programs/fdpir/FoodPackageReview/fdpir\\_packagereview.htm](http://www.fns.usda.gov/fdd/programs/fdpir/FoodPackageReview/fdpir_packagereview.htm)
- The work group just began a new two-year review cycle
- As part of the initiation of the new cycle, changes were made to the membership
- The work group is meeting this week



# FDPIR Income Guidelines

- A household's net monthly income is determined by subtracting allowable deductions from the household's total gross monthly income
- The households' net monthly income is then compared to the national net monthly income standards
- 7 CFR 253.6(e): FDPIR net monthly income guidelines = SNAP net monthly income guidelines increased by the SNAP standard deduction



# FDPIR Income Guidelines

- Both FDPIR and SNAP use a net monthly income standard based on 100 percent of the Federal Poverty Guideline
- The Federal Poverty Guidelines reflect annual income levels by household size (e.g., \$17,600 for 3-person family)
- They are updated annually by the U.S. Department of Health and Human Services (DHHS)
- FNS updates the FDPIR and SNAP income standards based on the annual DHHS updates



# FDPIR Income Guidelines

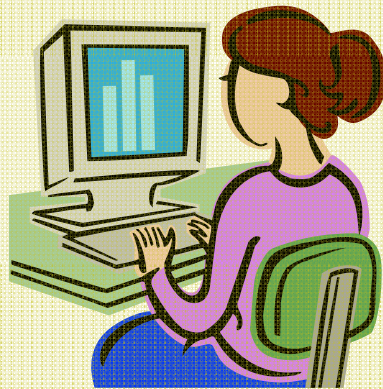
- Example of how the Federal Poverty Guidelines are used to determine the FDPIR Net Monthly Income Standards

Household Size	Federal Poverty Guideline	Monthly Federal Poverty Guideline	SNAP Standard Deduction	FDPIR Net Monthly Income Standard
3	\$17,600	\$1,467	\$144	\$1,611



# New Training and Technical Assistance

- FDPIR Website Redesign
- Index for FNS Handbook 501
- Web Based FDPIR Certification Training



# FDPIR Website Redesign



[www.fns.usda.gov/fdd/programs/fdpir](http://www.fns.usda.gov/fdd/programs/fdpir)

- **Easier to Navigate**
- **Enhanced Guidance**



Search FNS

Search input field with a "Go" button

- Search all USDA
- Search Tips

Browse by Subject

- ▶ Community Outreach
- ▶ Data & Statistics
- ▶ Financial Management
- ▶ Forms
- ▶ Food Safety
- ▶ Grants
- ▶ Nutrition Education
- ▶ Regulations & Policy
- ▶ Research
- ▶ Programs & Services

You are here: Home > FD Programs > FDPiR

# Food Distribution Program on Indian Reservations

The Food Distribution Program on Indian Reservations (FDPiR) is a Federal program that provides commodity foods to low-income households, including the elderly, living on Indian reservations, and to Native American families residing in designated areas near reservations and in the State of Oklahoma. [Catalogue of Federal Domestic Assistance No. 10.957.]

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FDPiR Family Focus Newsletter  
May 2009  
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### General Information

- About FDPiR
- Acronyms
- Commodity Complaints
- Commodity Fact Sheets
- Commodity Specifications
- FDPiR Food Package Review Workgroup Page
- FDPiR Newsletter/Publications/Recipes
- Foods Available
- Nutrition Information & Dietary Guidelines
- NutritionTalk Listserv
- Program Participation & Cost Data
- FDPiR Guidance, Policy, Regulations, & Legislation

### Program Applicants and Participants

- Eligibility & How to Apply
- Income Eligibility Standards
- Monthly Distribution Guide Rates By Household Size
- Tribal/State Contacts

### Tribes and State Agencies

- Civil Rights "And Justice For All" Posters
- Commodity Hold and Recall Procedures
- Electronic Commodity Ordering System (ECOS), PCIMS, and WBSOM Information
- FDPiR Nutrition Education Grants
- FNS Handbook & Instructions
- FNS Regional Office Contacts
- Frequently Asked Certification Questions (on Household Eligibility)
- Food Distribution Food Safety
- Food Distribution Forms, Instructions, and Data
- Income Eligibility Standards
- Monthly Distribution Guide Rates By Household Size
- FDPiR Guidance, Policy, Regulations, & Legislation

For more information about FDPiR, please contact the FDPiR/ITO that administers this Program in your State.

### See Also

- What's New in FDPiR
- FDPiR Homepage
- FD Programs Homepage
- FD Programs & Services
- Food & Nutrition Service Homepage
- One Stop Commodity Food Network (CFN) Website

### Other Hot Links and Resources

- FDPiR Funding Work Group Homepage
- Food Package Review Work Group Homepage
- Food Distribution Disaster Assistance
- Food Distribution Training/PowerPoint Slides
- USDA Food Purchase Resources
- Quick Links
- NAPDPiR Conference Presentations
- Tribal/State Agency Websites
- U.S. Department of Health and Human Services Report on "Obesity and American Indians/Alaska Natives"



# Index to FNS Handbook 501

- FNS developed a 17-page Index for the FNS Handbook 501
- The Index was shared with the NAFDPIR Board prior to its release in May
- If you have any suggestions for changes to the Index please forward to [nancy.theodore@fns.usda.gov](mailto:nancy.theodore@fns.usda.gov)





# Web Based Certification Training

- Online PowerPoint-based training package designed for new employees and current employees that want to refresh their certification knowledge
- Includes 9 modules covering all aspects of certification and case management
- Voice-over script that guides you through the training
- Quizzes at the end of each module and a post-test
- Certificate of completion

# FOOD DISTRIBUTION PROGRAM ON INDIAN RESERVATIONS

– HOUSEHOLD CERTIFICATION TRAINING –



## MODULE 1

Applicant choice to participate in FDPIR or  
Supplemental Nutrition Assistance Program (SNAP)

## Learning Objectives

**After completing this module, learners will:**

- ▶ Be able to advise households that they may choose to participate in either FDPIR or SNAP
- ▶ Understand the prohibition on household participation in FDPIR and SNAP in the same month
- ▶ Know the exceptions to the prohibition on household participation in FDPIR and SNAP in the same month
- ▶ Know the requirements on controls that must be in place to detect/prevent simultaneous participation FDPIR and SNAP
- ▶ Understand the procedures for households switching from one program to another

## Case Study 1

A household requests that its SNAP case be closed on September 30 because the household wants to switch to FDPIR.

The household applies for FDPIR on October 3 and the certifier verifies with the SNAP office that the household's participation was not terminated until October 2 and SNAP benefits were made available to the household on October 1.

The household would not be eligible for FDPIR in October because the household was still certified to participate in SNAP in the month of October. The FDPIR certification period would begin in November, the month after the termination of SNAP participation was effective.

## Which of the following is NOT correct?

- A** A household that has received its FDIR benefits for the month may be eligible to receive SNAP disaster benefits later that month if the household is affected by a Presidentially-declared disaster.
- B** A household certified under SNAP but eligible to receive ZERO SNAP benefits may receive FDPIR benefits the same month.
- C** Households and individual household members may participate in more than one FDPIR program in the same month.
- D** If a household is certified to receive SNAP benefits, it is not eligible to participate in FDPIR until the month after its SNAP participation was terminated.



# Web Based Certification Training

- Expected completion date – Fall 2009
- Will be posted on FDPIR home page when completed
- Will be updated as policy changes occur
- We hope it will be a valuable tool in training your staff



**Comments?**  
**Questions?**





# **Nutrition & Food Package Overview**

**Sheldon Gordon, MS, RD, LD**  
**Nutritionist**  
**Food Distribution Division**







# Nutrition & Food Package Overview

- **Food Package**
  - Food Package Review Work Group Members
  - Improvements
  - Food Sampling
- **Commodity Fact Sheets**
- **FDPIR Listserv**
- **FDPIR Nutrition Education Funding & Projects**
- **FDPIR New Initiatives**



# Food Package Review Work Group Members

## NAFDPIR President

- Charles “Red” Gates – Standing Rock Sioux Tribe

## FDPIR Program Directors

- MPR - Mary Greene-Trottier - Spirit Lake Sioux Tribe
- SWR - Roxanna Newsom – Chickasaw
- Lorraine Davis – Navajo Nation
- MWR - Susie Roy - Leech Lake Band Of Ojibwe
- WR - Yunus Lakhani – Southern California Tribal Chairmen’s Association



# Food Package Review Work Group Members (cont'd)

Center for Disease Control and Prevention (CDC)

- Susan Anderson, MS, RD, LD

Indian Health Service (IHS)

- Kibbi Conti, MD, RD, CDE (Oglala Sioux Tribe)

Farm Service Agency

- Sharon Hadder

Agricultural Marketing Service

- Dennis Pearson

Food and Nutrition Service

- Nancy Theodore & Rosalind Cleveland

- Sheldon Gordon (Work Group Coordinator)



# FDPIR Food Package Improvements

- **Lower Sodium Foods**
  - Canned Tomato Products
  - Canned Dry Beans
- **Guide Rates**
  - Single Line Items
  - 1-Person Household
- **New Foods**
  - 1% Ultra High Temperature Milk
  - 2 lb Turkey Ham
  - 2 lb Beef Roast
  - Canned Chicken
  - Fresh Tomatoes



# Food Sampling

## Try Something New –

- Whole Liquid Eggs (Monday morning)
- Light Buttery Spread (Monday afternoon)
- Cream of Mushroom Soup (Tuesday afternoon)



# USDA Foods Fact Sheets

- **New Design**
- **Updated Recipes**
- **User-Friendly**
- **Food Safety**
- **Helpful Links**



# TURKEY HAM, WATER ADDED

for use in the USDA Household  
Commodity Food Distribution Programs

11/29/07

## Product Description

- **Turkey Ham** is made from turkey thigh meat that is boneless, frozen, and fully cooked, which allows it to be eaten right from the package if desired.
- Each turkey ham is individually wrapped and vacuum packed to seal in freshness and moisture. The wrapping should be removed before serving.
- Each turkey ham weighs about 2 pounds.

## Yield

- Each 2-lb turkey ham will yield approximately sixteen 2-oz servings.

## Storage

- Keep ham frozen at 0°F or below in original container.
- Store leftover turkey ham in a non-metallic covered container and refrigerate. Use within 3 days.

## Preparation

- Thaw ham in original package in the refrigerator on a plate or platter. Set on the lowest shelf away from other foods.
- Allow 3-5 hours per pound thawing time.
- For food safety reasons, **do not** thaw the turkey ham at room temperature.

## Cooking

- **TO HEAT:** Remove bag or casing. Place turkey ham, thawed or frozen, in pan and cover. If frozen, cook in an oven for 3½-4 hours at 325 °F. If thawed, cook in an oven for 75-90 minutes at 325 °F.
- Cook turkey products to an internal temperature of 165 °F for 15 seconds. Judge doneness by temperature, not the color or texture of the food.



U.S. Department of Agriculture

## Uses and Tips

- Because this ham has been fully cooked, it can be served cold, without further cooking.
- Serve "as is" in sandwiches or salads.
- Chop turkey ham and add to casseroles, omelets, pasta dishes, pizza topping, or soups.

## Nutrition Information

- **Turkey Ham** is 95% fat-free.
- 1 ounce of cooked turkey ham counts as 1 ounce-equivalent from the **MyPyramid.gov** Meat and Beans group.

Nutrition Facts	
Serving size 2 ounces (57g)	
Calories 80	Fat Cal 27
Amount Per Serving	
% Daily Value*	
<b>Total Fat</b> 3g	<b>5%</b>
Saturated Fat 1g	<b>5%</b>
<b>Cholesterol</b> 35mg	<b>12%</b>
<b>Sodium</b> 600mg	<b>26%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 1g	
<b>Protein</b> 12g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 7%

\*Percent Daily Values are based on a 2,000 calorie diet.

(See recipes on reverse side)



## TURKEY, HAM, SMOKED, WATER-ADDED, FROZEN

Date: April 2009

Code: A581

### PRODUCT DESCRIPTION

- Smoked turkey ham is made from turkey thigh meat and is 95% fat-free. It is fully cooked, frozen, and individually vacuum packaged.

### PACK/YIELD

- Turkey ham is packed frozen in a 2-pound package, which is about 10 servings (about 3 ounces each) of cooked turkey.

### STORAGE

- Keep frozen at 0 degrees F until ready to use.
- After heating, store leftover turkey ham in a covered container not made from metal in the refrigerator. Use within 2 days.
- Look at the "Best if used by" or "Best by" date on the package.
- For further guidance on how to store and maintain USDA Foods, please visit the FDD Web site at: <http://www.fns.usda.gov/fdd/facts/biubguidance.htm>.

### PREPARATION/COOKING

- To thaw turkey ham in the refrigerator, place wrapped turkey ham in the refrigerator on a platter or in a bowl to catch any drips or juices. Thaw overnight or for at least 10 to 12 hours.
- For safety reasons, DO NOT thaw turkey ham at room temperature.
- To heat: Remove wrapping. Place turkey ham, thawed or frozen, in a pan and cover. If frozen, cook in an oven for 3 ¼ to 4 hours at 325 degrees F. If thawed, cook in an oven for 1 to 1 ½ hours at 325 degrees F.

### USES AND TIPS

- Because turkey ham is fully cooked, it safe to eat without anymore cooking.
- Use sliced turkey ham in sandwiches, or slice or chop and sprinkle on top of salads.
- Use sliced or chopped turkey ham in omelets, casseroles, or on top of pizzas.
- Add chopped turkey ham to vegetable soups to make a complete meal.

### NUTRITION INFORMATION

- 3 ounces of turkey ham counts as 3 ounces in the MyPyramid.gov Meat, Poultry, Fish, Dry Beans, Eggs, and Nuts Group. For a 2,000-calorie diet, the daily recommendation is about 5 ½ ounces. A serving is about 3 ounces.

### FOOD SAFETY INFORMATION

- Keep frozen until ready to use; follow proper directions listed under Preparation/Cooking.
- DO NOT thaw turkey ham on countertops or at room temperature.

### OTHER RESOURCES

- [www.nutrition.gov](http://www.nutrition.gov)
- [www.commodityfoods.usda.gov](http://www.commodityfoods.usda.gov)

### NUTRITION FACTS

Serving size: 3 ounces (85g) smoked turkey ham

#### Amount Per Serving

<b>Calories</b>	100	<b>Calories from Fat</b>	30
-----------------	-----	--------------------------	----

#### % Daily Value\*

<b>Total Fat</b>	3.5g		<b>5%</b>
Saturated Fat	1g		<b>5%</b>
<i>Trans</i> Fat	0g		
<b>Cholesterol</b>	55mg		<b>18%</b>
<b>Sodium</b>	770mg		<b>32%</b>
<b>Total Carbohydrate</b>	3g		<b>1%</b>
Dietary Fiber	0g		<b>0%</b>
Sugars	1g		
<b>Protein</b>	14g		

Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	4%

\*Percent Daily Values are based on a 2,000 calorie diet.



# Season Your Foods Without Salt



U.S. Department of Agriculture

According to the 2005 Dietary Guidelines, most Americans eat more salt than their bodies need. The Dietary Guidelines recommend having less than 1 teaspoon of salt per day.

Eating too much salt can increase your risk of having high blood pressure. High blood pressure can lead to stroke, coronary heart disease, and kidney disease.

One way to reduce your risk of having high blood pressure is to reduce the amount of salt you add to your foods. Try using seasonings other than salt to prepare your food.

## Tips for Using Herbs and Seasonings to Spice up Your Food

- Herbs: A little goes a long way. Use a small amount and mix the food, and then taste. You might not need as much as you think. When using dried herbs in a recipe that calls for fresh ones, use about 1/3 dried for the fresh herb amount.
- Herbs and other seasonings may seem to cost a lot at first. Since you are using a small amount at a time, you won't have to buy them often.
- Look for "no-name" brand herbs and spices. They cost less and are just as good. You may find them in supermarkets or large discount stores that sell food items.

Common Seasonings		
Seasoning	Foods to use it on	Tips
Basil	Pork, veal, potatoes, vegetables, rice, bread	*Basil has a sweet aroma and flavor. *Basil is a great seasoning to use with tomato products.
Garlic, fresh or powder	Any meat, fish, vegetables soups, bread, rice	Use <u>garlic powder</u> , not garlic salt.
Lemon, fresh or bottled lemon juice	Chicken, fish, vegetables	*Fresh lemon juice adds flavor that tastes like salt. *Sprinkle lemon juice on fish. *Add lemon juice to vegetables as they cook.
Onion, fresh or powder	Any meat, fish, vegetables, soups, rice	Use <u>onion powder</u> , not onion salt.
Oregano	Pork, potatoes, rice, veal, vegetables	*Oregano is often used in sauces made with tomatoes and on pizza.
Sage	Beef, chicken, turkey, pork, rice, vegetables	Sage can be used when cooking vegetables and other foods instead of pork fat.
Thyme	Beef, chicken, turkey, pork, rice, vegetables	Thyme can be used when cooking vegetables and other foods instead of pork fat.

Turn the page over for more information on salt and sodium

USDA Foods now offer low sodium canned tomato products and canned dry beans.  
USDA will offer more low sodium vegetables in the future.

## Questions and Answers about Table Salt and Sodium

### What is table salt made of?

- Table Salt is made of **sodium** and chloride. Both are minerals, a chemical substance.
- **Sodium** is the part of table salt but too much may cause health problems for some people.
- Small amounts of **sodium** are found naturally in some foods like meat, poultry, dairy products and vegetables.

### What will food labels tell you about sodium?

#### Nutrition Facts Label

- When reading a Nutrition Facts label on a food product, look for the **sodium** content. Foods that are low in **sodium** contain less than 140 mg per serving.

#### Ingredient Labels

- Labels list the ingredient that weighs the most first and the ingredient that weighs the least is listed last. So look for foods where **sodium** or salt is near the end of the list.

### What are some foods that contain sodium?

Foods don't have to taste salty to contain **sodium**. Most packaged or ready to eat foods contain some amount of **sodium**. This is important to remember when you think about your daily eating.

#### Sodium can be found in foods like:

- Processed Foods: canned vegetables, soups, luncheon meats, and frozen foods
- Natural Sources: meat, poultry, dairy products, and vegetables
- Snack Foods: juices, chips, granola bars, and popcorn
- Ketchup, mayonnaise, barbecue, soy, and tarter sauce

For more information on diet and related topics, visit these links to Federal government websites:

U. S. Department of Health & Human Services, Dietary Guidelines for Americans: <http://www.health.gov/dietaryguidelines/dga2005/document/>

USDA's *MyPyramid* food guidance system website: <http://www.mypyramid.gov>

Or write to: National Agriculture Library Food and Nutrition Information Center, Nutrition.gov Staff,  
10301 Baltimore Avenue Beltsville, MD 20705-2351

### Nutrition Facts

Serving Size 1/2 cup (123g)  
Servings Per Container about 3.5

Amount Per Serving	
Calories 25	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 100mg	<b>4%</b>
<b>Total Carbohydrate</b> 7g	<b>2%</b>
Dietary Fiber 1g	<b>5%</b>
Sugars 5g	
<b>Protein</b> 1g	
Vitamin A 10%	• Vitamin C 25%
Calcium 2%	• Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4



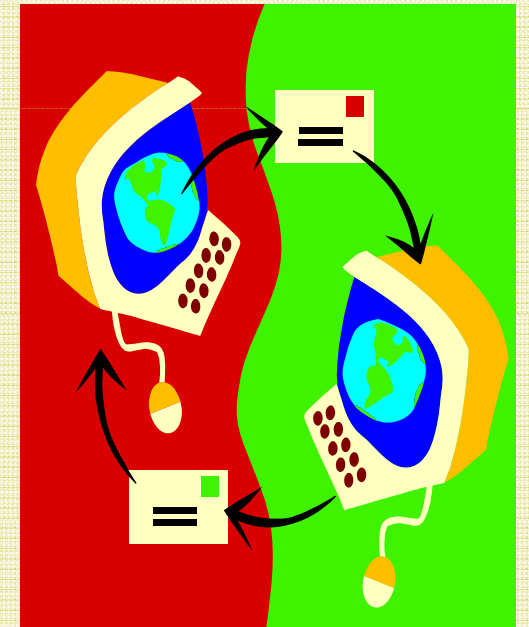
# FDPIR NutritionTalk Listserv





# FDPIR NutritionTalk Listserv

- What is the purpose of the Listserv?
- Who may join the Listserv?
- What type of information to share?



http://www.fns.usda.gov/fdd/programs/fdpir/

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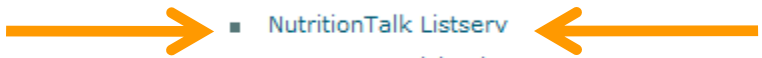
## Food Distribution Program on Indian Reservations

The Food Distribution Program on Indian Reservations (FDPIR) is a Federal program that provides commodity foods to low-income households, including the elderly, living on Indian reservations, and to Native American families residing in designated areas near reservations and in the State of Oklahoma. [Catalogue of Federal Domestic Assistance No. 10.567.]

\*\*\*\*\*  
[FDPIR Family Focus Newsletter](#)  
May 2009  
\*\*\*\*\*

### General Information

- [About FDPIR](#)
- [Acronyms](#)
- [Commodity Complaints](#)
- [Commodity Fact Sheets](#)
- [Commodity Specifications](#)
- [FDPIR Food Package Review Workgroup Page](#)
- [FDPIR Newsletter/Publications/Recipes](#)
- [Foods Available](#)
- [Nutrition Information & Dietary Guidelines](#)
- [NutritionTalk Listserv](#)
- [Program Participation & Cost Data](#)
- [FDPIR Guidance, Policy, Regulations, & Legislation](#)



### Program Applicants and Participants

- See Also**
- [What's New in FDPIR](#)
  - [FDPIR Homepage](#)
  - [FD Programs Homepage](#)
  - [FD Programs & Services](#)
  - [Food & Nutrition Service Homepage](#)
  - [One Stop Commodity Food Network \(CFN\) Website](#)

- Other Hot Links and Resources**
- [FDPIR Funding Work Group Homepage](#)
  - [Food Package Review Work Group Homepage](#)
  - [Food Distribution Disaster Assistance](#)
  - [Food Distribution Training/PowerPoint Slides](#)
  - [USDA Food Purchase Resources](#)
  - [Quick Links](#)
  - [NAFDPIR Conference Presentations](#)
  - [Tribal/State Agency Websites](#)
  - [U.S. Department of Health and Human Services Report on "Obesity and American Indians/Alaska](#)



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- ▶ Dietary Supplements

You are here: [Home](#) / [Professional and Career Resources](#) / [Listservs and Blogs](#) / [FDPIR NutritionTalk Listserv](#)  
[Printable Page](#)

## Professional and Career Resources

### FDPIR NutritionTalk Listserv Food Distribution Program on Indian Reservations (FDPIR)

FDPIR is a Federal program that provides commodity foods to low-income households, including the elderly, living on Indian reservations, and to Native American families residing in designated areas near reservations. It is administered at the Federal level by the Food and Nutrition Service (FNS) and locally by either Indian Tribal Organizations (ITOs) or an agency of a State government.

FDPIR NutritionTalk Listserv plays a role in promoting open communication and exchange of information between tribal communities, USDA, and other agencies and organizations that provide diverse nutrition education, materials, resources, and/or health-related services to participants in the FDPIR.

#### Who Can Join the FDPIR NutritionTalk List?

Subscribers to the FDPIR NutritionTalk Listserv must meet one

**I Want To...**

- [See List Guidelines and Procedures](#)
- [See Listserv FAQs](#)
- [Post a Message to the List](#)
- [Change Listserv Settings](#)
- [Leave the List](#)
- [Search FDPIR NutritionTalk Archives](#)
- [Visit the FDPIR Program Web site](#)

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FDPIR NutritionTalk Listserv : Professional an...

All information below is required.

**Full Name:**

**E-mail Address:**

**Confirm E-mail Address:**

**Job Title:** (please be specific)

**Briefly describe the nature of your work or association with FDPIR:** (please be specific)

**Job Location:** (agency, organization, reservation):

**Address:** (street, city, state, zip code)

**Telephone:**(include area code)

OMB NO.: 0518-0036  
EXPIRATION DATE: 10/31/2009

Last Modified: May 20, 2009

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- [Listservs and Blogs](#)
  - [FDPIR NutritionTalk Listserv](#)
- [Legislation and Policy](#)
- [Nutrition Education](#)
- [Software](#)



# FDPIR Nutrition Education (FDPNE) Funding and Projects

- Began in Fiscal Year 2008
- Congress has allotted \$1 million in funding
- Goal of FDPNE
- FNS has awarded 35 different projects thus far





# FDPNE Funding and Projects (cont'd)

- Who May Apply?
- Types of Funded Projects
- Application and Template
- Review Process & Award Process



# FDPNE Funding and Projects (cont'd)

## Funded Projects

- Gardening
- MyPyramid Promotion
- Nutrition Education  
Reinforcement Items &  
Incentives
- Health Marketing Campaigns
- Local Radio & Television Spots
- Nutrition Classes
- The Pro-rata Share of Cost of  
Nutrition Classes
- Physical Activity Demonstration  
or Promotion

## Unallowable Projects

- Cultural Gatherings
- Food Purchases\*
- Door Prizes & Giveaways \*
- Health Screenings



# FDPNE Funding and Projects (cont'd)

Organization	Project Summary
<p><b>Prairie Band Potawatomi Nation</b></p>	<p>Community garden to allow members to pass on traditional garden knowledge through hands-on instruction and oral tradition; will promote healthful eating habits and physically active lifestyle.</p>
<p><b>Leech Lake Band of Ojibwe</b></p>	<p>Develop a culturally relevant MyPyramid, promote fitness through drumming and dance activities and develop nutrition resource guide that is Tribal specific. Develop Nutrition Education Guide for mass distribution; hold mini-conference for all partners, health division staff, community providers and participants on using the guide.</p>
<p><b>Menominee Indian Tribe of Wisconsin</b></p>	<p>The Menominee Tribe will promote healthy lifestyles through monthly classes on basic nutrition, food safety, sugar and sodium restricted diets, healthy cooking contests, one-on-one home visits with the elderly and community events. Focus is on cultural relevance. They will also develop a garden project that is multigenerational and develop culturally based activities for FDPIR.</p>

Organization	Project Summary
<p><b>Nevada State Food Distribution program</b></p>	<p>The State proposes to deliver a nutrition program called “PRIDE” (Personal Responsibility Incorporating Diet and Exercise)            Improve overall health of FDPIR participants by adopting healthy eating habits and increasing physical activity.</p>
<p><b>Seminole Nation Food Distribution Program</b></p>	<p>Proposes to provide cooking classes, classes on MyPyramid, food safety and meal prep using commodity foods.            Proposes to incorporate physical activity by taking 10 minute walks prior to classes.</p>
<p><b>Sherwood Valley Food Programs</b></p>	<p>Project will focus on increasing nutrition knowledge by providing printed material available through the resource guide (developed with 2008 funds) to 400 individuals.            Foster positive lifestyle changes by promoting regional tribal governments to formally adopt policy that supports nutrition education in their communities.</p>

Organization	Project Summary
<b>Lummi Indian Business Council</b>	Provide nutrition education demonstrations to youth and their families at events involving sports and physical activities to include meals, healthy recipes, information on DGA & MyPyramid, recipe cards, and traditional cooks from the community. Will address and encourage healthier eating habits.
<b>Mountain Plains Regional Nutrition Advisory Committee - Various States and Cities</b>	Provide health promotion activities via nutrition fairs focusing on health assessment, health education, a 5K run/walk physical activity, and a motivational speaker.
<b>Zuni Food Distribution Program</b>	Program will provide nutrition education classes, food safety instructions, proper food storage, and food/recipe preparations. Zuni language will be incorporated by elders during nutrition education focused on consuming fruits & vegetables and whole grain products.

Organization	Project Summary
<b>Acoma Food Distribution Program</b>	<p>Propose to offer several classes focusing on traditional preparation of fruits, vegetables and grains. Will also offer a Food Handlers class and PM fitness walks. Classes and activities will be videotaped.</p>
<b>Alaska Native Tribal Health Consortium</b>	<p>The Tribe will develop a series of nutrition education video-teleconferences for the distance delivery of culturally relevant nutrition education to FDPIR participants at 12 reservations throughout a vast region of Alaska. Nutrition education sessions will focus on increasing fruit and vegetables, low-fat dairy products, and whole grains in the diet and promoting daily physical activity. Project staff will work with tribal governments and schools to facilitate the video-teleconference sessions and conduct outreach to recruit an estimated 400 participants.</p>
<b>Confederated Salish &amp; Kootenai Tribes</b>	<p>To implement the <i>Eating Wisely</i> project that will focus on teaching participants how to produce affordable meals with commodities and other foods that are specified in the Request for Proposal. FDPIR participants and FDPIR eligible youth and senior citizens are the target audience. They will also expand their community gardens and provide sessions on food preparation, food safety and food preservation. Increasing physical activity will be addressed through the implementation of Native American games.</p>

Organization	Project Summary
<p><b>South Puget Intertribal Planning Agency</b></p>	<p>Propose to implement the “Living Strong Project” using the three domains of interconnecting indigenous well-being: Belief systems and practices; helping each other and group belonging. FDPIR eligible mothers, children and senior citizens are the target audience. Participants will learn about including fruits and vegetables and low-fat or fat-free milk products in the diet while decreasing salt intake. Monthly sessions will be provided; physical activity will be a component of the monthly sessions.</p>
<p><b>Lac du Flambeau (representing the Midwestern Nutrition Advisory Committee)</b></p>	<p>This Consortium of 23 ITOs will develop a culturally relevant calendar and nutrition guide for FY 2010 that highlights Native American culture while stressing the importance of fruits and vegetables, whole grains, low-fat and fat-free milk products, and decreasing consumption of salt. The calendar and guide will also address physical activity through tailored messages. They will also conduct activities that address the increase of regular physical activity. Each ITO will receive educational videos that will be show at food distribution centers.</p> <p>Another project goal is to increase awareness of the nutritional content of fast foods. ITOs will receive fast food models to display in waiting areas of food distribution centers and booklets to distribute to participants.</p>
<p><b>Chippewa Cree</b></p>	<p>Will partner with Cooperative Extension service to conduct the <i>Nutrition for Life Project</i>. Propose to create and broadcast 30 2-minute radio spots that will provide nutrition education and physical activity messages to FDPIR participants.</p> <p>The ITO will also promote increased consumption of garden vegetables through development of a community garden, conduct training sessions on canning and food preservation, set up a <i>Nutrition for Life</i> booth at a local health fair, and provide <i>Nutrition for Life</i> nutrition plans for selected FDPIR participants.</p>



# New Initiatives for FDPIR

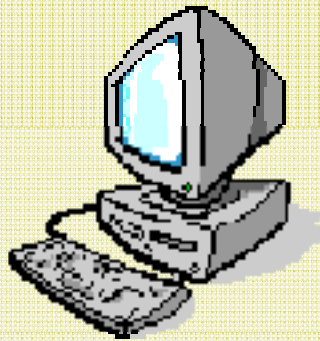
- FDPIR Recipe Book
- Nutrition Education Materials – DVDs
- Juice in 64 oz Plastic Bottles
- Lowering Sodium in USDA Foods
- FDPIR Newsletter –
  - Family Focus
  - What's New in FDPIR





# Comments? Questions?

For further information, please contact:



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# USDA Foods & Warehouse Updates

Patti Schock  
Operations Branch  
Food Distribution Division





**Comments?**  
**Questions?**





Janice Fitzgerald and Todd Griffith  
Systems Branch  
Food Distribution Division





# Agenda

- When Will the Change Occur?
- Where Can I Get More Information?
  - What is Staying the Same?
    - What is Changing?
    - Ordering Impact
- How does the WBSCM Function?
  - Questions & Answers



# What Does It Mean?

- **W = WEB**
- **B = BASED**
- **S = SUPPLY**
- **C = CHAIN**
- **M = MANAGEMENT**
- **WBSCM is being developed to combine USDA's current systems ECOS & PCIMS**
- **5 Agencies involved in the development process:**
  - **FNS – Domestic Feeding Programs**
  - **AMS – Group A Procurement Group**
  - **FSA – Group B Procurement Group**
  - **FAS – International**
  - **USAID - International**



# When Will the Change Occur?

- **December 31, 2009 - Target “Go Live” Date**
  - **Pre- Planning Activities**
  - **Testing (beginning September)**
    - **Training**
  - **Provided by Regional Offices (beginning October/November)**
- **On Line Training (access via FDD’s web site & ECOS)**
- **WBSCM Information (available on FDD’s web site & ECOS)**
  - **Newsletters**
  - **Simulations**
  - **Terminology**



# Where Can I Get More Information?

- Website Posting – ECOS
  - <https://ecos.usda.gov/>
  - ECOS Training link bottom of page

For Your Reference | [ECOS Training](#) | [Site Map](#) | [Links](#) | [Home](#) | [Contact Us](#)

- Training link in Header (Top, Right of Page)



- Website Posting - FDD
  - <http://www.fns.usda.gov/fdd/WBSCM/default.htm>





# What's Staying the Same?

- **Delivery Schedule**
- **Catalogue Ordering**
- **Order Placement Driven by Delivery Date**
- **Order Window (7 to 30 days)**
- **Access to information regarding inbound shipments**
- **Manage non-Delivery Dates**
- **Manage users & their roles at your location**
- **Current Users will be transferred to WBSCM**



# What Is Changing?

- **Web site to access**
- **E-Authentication**
- **Material Number in place of current Commodity Code (A/B code)**
- **Material Description will be clearer**
- **ITO identifier (e.g.; 540 OK Chickasaw) 540 will be replaced with a WBSCM generated number like 1035747**
- **Delivery entity codes (e.g., 4-47055 Ardmore) will be replaced with a WBSCM generated number like 4582147**
- **Familiar Requisition Number to Sales Order, Line Item**



## Ordering Impact

- Multi-food requisitions must be placed by Friday December 11<sup>th</sup>
- ECOS cut-off December 15<sup>th</sup>
- WBSCM expected to be available by January 7<sup>th</sup>
- Deliveries begin January 19<sup>th</sup>



# How does it Function?

## Ordering

**Order: In Process**

**Sold-To: 8009942**  
 Customer Number: **8009942**  
 Subject: [Pennsylvania Dept. of Agriculture](#)  
 Your Reference:   
 Your Description:

Total Net Price: **336,400.00 USD**  
 Freight: **0.00 USD**

**Default Delivery Settings For Items**  
 Deliver To:

Do you want to copy the Deliver To address to all your items?  
 Yes  No

Requested Delivery Date for Items:

<input type="checkbox"/>	Item	Product	Quantity	Unit	Program	Sub-Area	Description	User Status	Requested Delivery Date	Total Price Unit Price	<input type="checkbox"/>
<input type="checkbox"/>	100	100830	<input type="text" value="100.000"/>	CS	CSFP	Multi-Food	<a href="#">LAMB RST 38-42 LB CTN - COMB SHLDR &amp; LEG</a>	N/A	<input type="text" value="04/28/2009"/> <input type="button" value="v"/>	80,500.00 USD 805.00 USD / 1 CS	<input type="checkbox"/>
<input type="checkbox"/>	200	100831	<input type="text" value="200.000"/>	CS	CSFP	Multi-Food	<a href="#">LAMB LEG ROAST CTN- 38-40 LB</a>	N/A	<input type="text" value="04/28/2009"/> <input type="button" value="v"/>	157,600.00 USD 788.00 USD / 1 CS	<input type="checkbox"/>
<input type="checkbox"/>	300	100929	<input type="text" value="100.000"/>	CS	CSFP	Multi-Food	<a href="#">PORK, HAM CHILLED WATERADDED PKG 4/10 LB</a>	N/A	<input type="text" value="04/28/2009"/> <input type="button" value="v"/>	76,300.00 USD 763.00 USD / 1 CS	<input type="checkbox"/>
<input type="checkbox"/>							<a href="#">FLOUR, ALL PUR...</a>			2,000.00 USD	



# How does it Function?

## Ordering

**Multi-Food**

Multi-Food

1 2 3 4 5 [Next](#)

Overview		Product		Price	Available Qty	
Quantity		Product Number (Program / Sub-Area)	Name		Whouse	Pending Replenishments
<input type="text" value="1"/>	CS	100830 (CSFP / Multi-Food)	<a href="#">LAMB RST 38-42 LB CTN - COMB SHLDR &amp; LEG</a>	805.00 USD	3574	<a href="#">10000</a>
<input type="text" value="1"/>	CS	100831 (CSFP / Multi-Food)	<a href="#">LAMB LEG ROAST CTN-38-40 LB</a>	788.00 USD	2800	<a href="#">14400</a>
<input type="text" value="1"/>	CS	100929 (CSFP / Multi-Food)	<a href="#">PORK, HAM CHILLED WATERADDED PKG 4/10 LB</a>	763.00 USD	3138	<a href="#">13000</a>
<input type="text" value="1"/>	CS	101024 (CSFP / Multi-Food)	<a href="#">APPLE FRESH CTN-37/40 Lb</a>	200.00 USD	0	<a href="#">0</a>
<input type="text" value="1"/>	CS	101037 (CSFP / Multi-Food)	<a href="#">PEARS D'ANJOU FRESH CTN-45 LB</a>	167.00 USD	0	<a href="#">0</a>

1 2 3 4 5 [Next](#)

Products Per Page



# How does it Function?

## Receipting

### Receipt Process

**Receipt Header**  
Order Number:  Entered By:  Bill of Lading:   
Signed By:  Date Received:    
Comments:

**View**  

Row	Order Number	Item	Material Description	EUn	Program Name	Previous Quantity	Delivery Point	Signed By	Date Received	Oper
<input checked="" type="checkbox"/>	80000459	10	LAMB RST 38-42 LB CTN - COMB SHLDR & LEG	LB		0,000	<a href="#">8100147</a>	John Doe	05/05/2009	
<input checked="" type="checkbox"/>	80000459	20	LAMB LEG ROAST CTN-38-40 LB	LB		0,000	<a href="#">8100147</a>	John Doe	05/05/2009	
<input checked="" type="checkbox"/>	80000459	30	PORK, HAM CHILLED WATERADDED PKG 4/10 LB	LB		0,000	<a href="#">8100147</a>	John Doe	05/05/2009	
<input checked="" type="checkbox"/>	80000459	40	FLOUR, ALL PURP ENRCH UNBL-BAG 4/10 LB	LB		0,000	<a href="#">8100147</a>	John Doe	05/05/2009	
<input checked="" type="checkbox"/>	80000459	50	FLOUR, BAKER SOFT W BLEACHED-BAG 50 LB	LB		0,000	<a href="#">8100147</a>	John Doe	05/05/2009	

Row 1 of 5



**Comments?**  
**Questions?**





# Automated Inventory System (AIS)

Doug Friesen  
National AIS Manager  
Office of Information Technology







# *Automated Inventory System* *"AIS"*

**16**



# *Automated Inventory System* *"AIS"*

The first implementation of AIS was in 1993 - 16 years ago.

AIS replaced the IMS - "Inventory Management System" which functioned in the 1980's.



# *Automated Inventory System* *“AIS”*

In the last 16 years AIS has seen many significant renovations including items such as:

- Tailgate support
- Networking
- Electronic 152 reporting
- 32 bit Windows compatibility
- AIS Data Maintenance module
- AIS E152 Module
- Conversion to graphical display mode
- Barcode support



# *Automated Inventory System* *"AIS"*

What are some future plans for AIS?

- Tailgate to be redesigned
- Completion of graphical conversion
- Elimination of 3.5" diskettes
- Enhance historical activity tracking
- Compatibility with Federal system revisions



# ***Automated Inventory System “AIS”***

What suggestions does AIS have for users?

1. Do your backups





# *Automated Inventory System* *“AIS”*

AIS Suggestions continued...

2. Eliminate 3.5" disk use
3. Eliminate CD-RW use
4. Migrate to use of USB flash drives
5. Replace Windows 98 or 2000 with XP
6. Don't go Windows Vista if networking locally





# *Automated Inventory System* *“AIS”*

AIS Update 07.2009 includes:

- Buttery Spread
- Correction of case size amounts for B423 - Rotini
- Correction of case size amounts for B833 - Rice Cereal
- Retrieval of households by any member ID
- Tailgates can be prepared in advance
- Warehouses can now modify the default case size
- Invoices will no longer print the entire ID - security item
- AIS will remind you of the last date you did a backup



# ***Automated Inventory System “AIS”***

## **AIS Questions/Consultations:**

I planned to be here all week but due to special family circumstances I have to leave Tuesday morning.



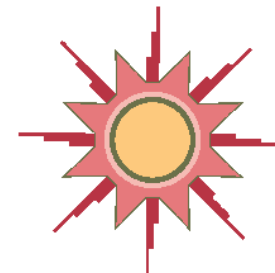


**Comments?**  
**Questions?**





# Urban Institute Study of Tribal Food Assistance: FDPIR and SNAP



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UI: Kenneth Finegold, Nancy Pindus,  
Diane Levy, Tess Tannehill  
SSI: **Walter Hillabrant**  
2007-2009





# Study Objectives Compare

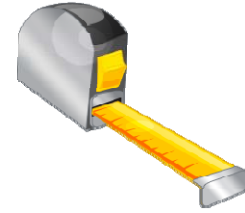


- 1. Eligibility in FDPIR and SNAP/FSP**
- 2. Participation in FDPIR and SNAP/FSP**
- 3. Administration of FDPIR and SNAP/FSP**
- 4. Food security, nutrition, & nutrition-related health conditions**





# Methods

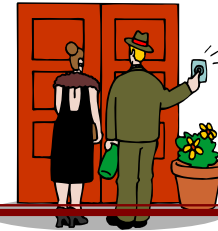


- 
- Teleconferences with national & regional USDA administrators
  - Teleconferences with NAFDPIR leadership
  - Site visits to 7 FDPIRs
  - Microsimulation model of U.S. transfer programs and taxes





## Site Visits



- Lower Brule Sioux (Crow Creek Sioux), South Dakota, Mountain Plains Region
- Chickasaw Nation (Choctaw Nation), Oklahoma, Southwest Region
- Fond du Lac Band of Lake Superior Chippewa (Mille Lacs Band of Ojibwe), Minnesota, Midwest Region
- Sherwood Valley Band of Pomo Indians, California, Western Region





# Findings-1



- ***Eligibility***– differences in income, assets, (ABAWDs), and service areas
- ***Participation***
  - Ease in enrollment
  - Milieu/cultural compatibility
  - Choice in food selection and access to stores
  - Home delivery
  - Stigma
  - Advantages for the elderly





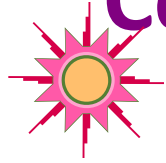
## Findings-2



- **Program Administration**
  - *Program Structure*
  - *Commodity Distribution*
- **Nutrition and Health**
  - *Coordination with Other Health and Nutrition Services*



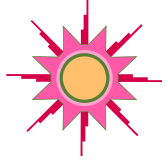
# Conclusions and Policy Implications



- Significant progress achieved
- Access still a problem in Indian country
- Increased tribal promotion of health & nutrition
- Food delivery options
- Tribal administration of SNAP/FSP
- Equipment needs







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Comments?

Questions?





# Policy & Regulations Update

Dana Rasmussen  
Policy Branch  
Food Distribution Division





# Policy Update

## New FDPIR Policy Memoranda:

Date	Number	Subject
8/1/08	FD-077	Cancellation of PM FD-021 and FD-068
8/21/08	FD-078	Rounding Procedures
12/10/08	FD-082	Responsibilities for pursuing and making final determination on claims for food losses



# Policy Update

Date	Number	Subject
4/7/09	FD-087	Income exclusion for one-time \$250 ARRA payment to recipients of Social Security, Supplemental Security Income, Railroad Retirement Benefits, and Veterans Disability Compensation or Pension Benefits
4/21/09	FD-088	Reimbursement of intra-state transportation costs to ship USDA foods during a disaster



# Regulations Update

## Resource Final Rule Coming Soon!

- Conform FDPIR resource standard limits to Food Stamp Program:
  - \$3,000 for all households with at least one elderly or disabled member;
  - \$2,000 for all other households;
  - Annual adjustments for inflation starting FY 2009 (tied to increases in the Consumer Price Index)



# Regulations Update

Coming Soon!

## Resource Final Rule

- Add resource exclusion of \$1,500 for a pre-paid funeral arrangement for each household member
- Allow households that have all elderly and/or disabled members to be certified for up to 24 months



# Regulations Update

## Proposed Farm Bill Rule

- Pay Received by Military Personnel as a Result of Deployment to a Combat Zone
- Removal of Dollar Limit on Dependent Care Deduction



**Comments?**  
**Questions?**







**for inviting us**

**Enjoy your conference!**