

Seamless Summer Option and Summer Food Service Program

The Tennessee Department of Education's School Nutrition Program and Tennessee Department of Human Services, Community and Social Services—using USDA funds and goals—offer the Seamless Summer Option (SSO) and Summer Food Service Program (SFSP). These programs enable schools and community organizations to offer nutritious meals to children in low-income areas during the months when school is not in session.

SSO and SFSP are administered at the federal level by the Food and Nutrition Service (FNS), an agency of the USDA. FNS decides overall program policy and publishes regulations and payment rates. The School Nutrition Program, an agency of the Tennessee Department of Education, administers SSO. Community and Social Services, an agency of the Tennessee Department of Human Services, administers SFSP by approving sponsor applications, monitoring SSO operations, and processing program payments.

SSO and SFSP are available May–September and provide summer meals for free to all children 18 years and younger. School food authorities that participate in the National School Lunch Program or School Breakfast Program may serve as program sponsor for both school and non-school feeding sites. Community partners and agencies may serve as a sponsor for SFSP; to determine if you are eligible to serve as an SFSP sponsor or site, contact the Tennessee Department of Human Ser-

Feeding Kids in Tennessee During Summer: Seamless Summer Option and the Summer Food Service Program

For more information, please contact:

Randa Meade
Menu Planning and Culinary Specialist
School Nutrition Program
Tennessee Department of Education
Randa.Meade@tn.gov
(615) 532-0372

Community and Social Services
Summer Food Service Program
Tennessee Department of Human Services



Providing delicious, nutritious meals to children
during the months when school is not in ses-
sion

Summer Feeding Sponsors

Role of a sponsor:

Sponsors are SFAs or community organizations that manage summer feeding sites. As a sponsor, you will:

- get school administration approval;
- attend required trainings;
- recruit sites and complete the application process;
- hire, train, and supervise staff and volunteers;
- write menus, and set up point of service systems;
- arrange for meals to be prepared and/or delivered;
- advertise to students, parents, and the public;
- plan, organize, and host summer kick-off and promotional spike events (optional);
- prepare claims for reimbursement;
- monitor sites once during operation for compliance with:
 - ◇ meal counting,
 - ◇ claiming,
 - ◇ menu planning,
 - ◇ food safety requirements, and
 - ◇ production records; and
- prepare for review (the state department reviews every three years).

Summer Feeding in Tennessee



Kids still need good food, even when school is out. However, only a small percentage of children who qualify for free and reduced price meals during the school year are reached through summer feeding programs.

The map below shows which counties participated in each program during summer 2017. Some counties participated in both programs; SSO is represented by blue and SFSP by green. A blue county with green star participated in both programs during summer 2017.



During summer 2017:

- **4,450,080** total meals were served between the Seamless Summer Option (SSO) and Summer Foodservice Program (SFSP).

To find summer sites near you, visit www.fns.usda.gov/summerfoodrocks or text 'FOOD' to 877-877.

Summer Feeding Sites

Site Types

- **Open sites:** All children eat free in communities where at least 50% of the children are eligible for free/reduced price school meals.
- **Restricted open sites:** These are sites that meet the open site criteria, explained above, but are later restricted for safety, control, or security reasons.
- **Closed enrolled sites:** These sites may be in any community for an enrolled group of low-income children and meet the 50% criteria explained above. This excludes academic summer schools.
- **Migrant sites:** These sites serve children of migrant families.
- **Camps:** These can be residential or non-residential camps.

Responsibilities of a Site Supervisor

Site supervisors are those who oversee the physical location where SSO meals are served. If you supervise a site, you will:

- attend your sponsor's training,
- supervise meal service at your site,
- manage staff and volunteers,
- distribute meals by following National School Lunch Program/School Breakfast Program (NSLP/SBP) guidelines,
- keep daily records of meals served,
- store food appropriately,
- keep the site clean and sanitary, and
- help your sponsor promote the program in the community.