**FAQs: Frequently Asked Questions and Answers**

**Q. What are the FFVP hours of operation?**

A. The program is available only during the school day, not before or after regular school hours.

**Q. Can the fresh fruits and vegetables be served at the same time as the breakfast or lunch program but**

**in a separate part of the cafeteria?**

A. No. The FFVP cannot be provided at the same time as the service of the breakfast or lunch program.

**Q. How many times during the school week must fresh fruits and vegetables be offered?**

A. We expect schools to offer fresh fruits and vegetables as many times as possible during the school week.

**Q. Must fresh fruits and vegetables be offered the entire school year, or can schools choose to offer the program a limited number of months.**

A. We expect that the Program be offered through the entire school year and not limited to certain months. One goal of the program is to effect a change in eating habits and a continual exposure to fresh fruits and vegetables is necessary/beneficial in making this change.

**Q. Can Residential Child Care Institutions (RCCI) participate in the FFVP?**

A. RCCIs can participate provided they operate an elementary school program during the day, and

participate in the NSLP.

**Q. Can FFVP funds be used to purchase Nutrition Education Materials?**

A. No, we suggest that schools find other methods to fund the cost of nutrition education materials.

**Q. Can schools use FFVP funds for promotional costs?**

A. No, costs associated with promotional activities cannot be funded by the FFVP.

**Q. Can we use trail mix, nuts or dried fruit?** A. No. Only fresh fruit and vegetables can be purchased.

**Q. Can fruit smoothies, veggie pizzas and fruit pizzas be provided under the FFVP**?

A. No.

**Q. Are dips allowed?**

A. Dips may not be used for fruits. However, in the interest of promoting the consumption of vegetables, the judicious use of low fat and non-fat dips for vegetables in a “serving size” quantity is allowed.

**Q. Can cooked vegetables be provided and reimbursed in the FFVP?**

A. Schools may only cook fresh vegetables (These vegetables should be ones not normally eaten raw) as part of a nutrition education lesson not more than once-a-month and must always include a nutrition education lesson related to the prepared item. The vegetables must be fresh; not frozen, canned or dried. Schools may not claim any additional ingredients that are part of the cooked fresh vegetable dish. As an example, a class may study nutrition, and part of the lesson may be to learn about specific vegetables and their nutritional value.

**Q. Do schools have to submit all supporting documentation with their claim for reimbursement?**

A. No, however they must maintain this information for review.

**Q. Are schools required to have separate purchase orders/invoices for the FFVP?**

A. No provided they can demonstrate on the orders which purchases pertain to the FFVP.

**Q. What are the FFVP funds obligation timeframes on a fiscal year or school year basis?**

A. For Schools: July FFVP funds: must be obligated by September 30 of that year.



 **Helpful Hints**

* Look at the lunch and breakfast menu items and plan a different fruit or vegetable.
* Always check the status of fresh produce when it arrives. Snacks can be adjusted based on ripeness of produce on a service day.
* If you have limited storage space, remember some produce, like apples and bananas can be stored at room temperature for a day or two.
* FFVP has no portion size. About 1/4 cup of fresh produce or a whole item, like an apple is acceptable. With new produce items, you may want to try a smaller portion.
* Low fat salad dressing can be served with vegetables only! Do not serve any salad dressing or dips with fruit.
* Serve a variety of produce items. This is an opportunity to introduce students to different fruits and vegetables. Introduce students to different varieties of fruits and vegetables, like, Bosc, Bartlett, Saturn, and Seckel pears.
* All produce must be served raw. The only exception is on a vegetable not normally eaten raw, once a month.
* Value added (cut up) produce may be served. This is a time saver. Serve a whole item with pre-cut items so students can identify in the grocery store.
* Students will prefer fruits due to their sweet taste. Since a variety is encouraged, serve vegetables at least once a week.
* Be sure fruits and vegetables look appealing and are easy to grab.
* The count in produce cases may vary. Check the count when ordering. Entering accurate information in the FFVP production record will help you when you order the item again.
* Remember, FFVP does not allow:
	+ Fruit leather
	+ Canned or frozen fruit
	+ Jellied fruit, carbonated fruit, fruit injected with flavoring
	+ Trail Mix, nuts or dried fruit
	+ Cottage Cheese
	+ Smoothies, veggie pizza, fruit pizza
	+ Fruit Juice