



# USDA Grants Needed to Help Michigan Serve Healthy School Meals

97% of school districts need at least one piece of kitchen equipment

*This fact sheet is one in a 10-part series highlighting the need for more school kitchen equipment grants to help ensure that children receive healthy school meals.*

## Overview

The nutritional quality of school meals has a significant impact on the health of the children who eat them. Each day, the National School Lunch and School Breakfast programs serve more than 30 million and 14 million children, respectively, providing healthy food for kids.<sup>1</sup> However, this frequently requires schools to work around equipment and infrastructure challenges in ways that are expensive, inefficient, and unsustainable.

### Michigan at a Glance

- 97 percent of school districts needed at least one piece of equipment to better serve nutritious foods as of the 2012-13 school year.\*
- The median cost of equipment needs per school was \$54,000 in the 2012-13 school year, compared with approximately \$37,000 nationally.†
- The state received \$347,282 from the U.S. Department of Agriculture for school kitchen equipment upgrades in fiscal year 2014.‡

\* The Pew Charitable Trusts, "States Need Updated School Kitchen Equipment," accessed April 14, 2016, <http://www.pewtrusts.org/en/research-and-analysis/reports/2014/03/26/states-need-updated-school-kitchen-equipment-b>.

† Ibid.

‡ U.S. Department of Agriculture, Food and Nutrition Service, "Fiscal Year 2014 National School Lunch Program Equipment Assistance Grants for School Food Authorities" (memorandum, April 18, 2014).

Although 46 percent of school districts in Michigan have at least some budget for kitchen equipment upgrades,<sup>2</sup> U.S. Department of Agriculture grants are critical to helping schools with greater needs. Thirty-five schools in the state received funding in fiscal 2014 to purchase kitchen equipment.<sup>3</sup> (See Table 1.)

Policymakers have a chance to make a big difference in many school systems by helping them purchase the new and better tools they need to serve healthier foods more efficiently. Congress has provided such support since 2009 in the form of grant funding through annual appropriations, including \$30 million in fiscal 2016, which is distributed to school districts via state agencies.<sup>4</sup> For fiscal 2017, the president's budget includes \$35 million for the grants.<sup>5</sup> Now Congress has the opportunity to match that request and make certain that more schools have access to these much-needed resources.

Additionally, the bipartisan School Food Modernization Act (S. 540/H.R. 3316) would maintain schools' access to modern kitchen equipment and infrastructure, and strengthen workforce training through the child nutrition reauthorization legislation.<sup>6</sup> By co-sponsoring the act, members of Congress can help make upgrading school kitchens and ensuring that students receive the healthy meals they need a national priority.

Table 1

## Congress Should Appropriate Funding to Help More Schools

USDA grants by Michigan school food authority, amount, and items purchased, FY 2014

Congressional district	School food authority	School	Grant	Item purchased
MI-2	Mason County Eastern Schools	Mason County Eastern Elementary School	\$23,190.00	Convection oven, convection steamer, ice maker
MI-2	Flint Community Schools	Cummings Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet†
MI-3	Battle Creek Public Schools	Ann J. Kellogg School	\$17,700.00	Milk cooler, reach-in cooler, warmers
MI-3	Battle Creek Public Schools	Coburn School	\$8,000.00	Hot serving cart, cold bar
MI-3	Battle Creek Public Schools	Fremont Elementary School	\$17,800.00	Steam table, milk coolers, refrigeration
MI-3	Battle Creek Public Schools	LaMora Park School	\$11,100.00	Refrigeration, warmer
MI-3	Battle Creek Public Schools	Post-Franklin Elementary School	\$12,500.00	Steam tables, milk coolers
MI-3	Battle Creek Public Schools	Springfield Middle School	\$24,400.00	Cook top, refrigeration, electric cold bar

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Congressional district	School food authority	School	Grant	Item purchased
MI-3	Battle Creek Public Schools	Verona Elementary School	\$19,500.00	Refrigeration, hot cart, milk coolers
MI-5	Bridgeport-Spaulding Community School District	Bridgeport High School	\$25,000.00	Tilting skillet, <sup>‡</sup> boilerless steamer <sup>§</sup>
MI-5	Bridgeport-Spaulding Community School District	Thomas White Elementary School	\$24,395.00	Hot and cold line, cold cart and installation
MI-5	Beecher Community School District	Beecher High School	\$11,000.00	Convection oven, hot holding cabinet, cold salad bar
MI-5	Beecher Community School District	Dailey Elementary School	\$15,000.00	Convection oven, cold salad bar, reach-in freezer, reach-in cooler
MI-5	Flint Community Schools	Carpenter Road Elementary School	\$15,000.00	Hot holding cabinet, cold salad bar, steam table, convection oven
MI-5	Flint Community Schools	Durant-Tuuri-Mott Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet
MI-5	Flint Community Schools	Eisenhower Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet
MI-5	Flint Community Schools	Freeman Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet
MI-5	Flint Community Schools	Neithercut Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet
MI-5	Flint Community Schools	Pierce Elementary School	\$15,000.00	Steam table, cold salad bar, hot holding cabinet, convection oven
MI-5	Flint Community Schools	Potter Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet
MI-5	Flint Community Schools	Scott Elementary School	\$15,000.00	Convection oven, steam table, cold salad bar, hot holding cabinet
MI-6	Benton Harbor Charter School Academy	Benton Harbor Charter School Academy	\$22,447.00	Electric range, stainless steel reach-in refrigerator, holding warmer, portable buffet bar, hot food station, tabletop food table, electric countertop griddle
MI-7	Bedford Public Schools	Smith Road Elementary School	\$1,110.00	Countertop refrigerated display

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Congressional district	School food authority	School	Grant	Item purchased
MI-7	Napoleon Community Schools	Ackerson Lake Community Education	\$24,156.00	Oven, hot cart, cooler, warmers, freezer, microwave, milk cooler, cooler
MI-9	Macomb Montessori Academy	Macomb Montessori Academy	\$5,000.00	Salad cart, food carts, stove, food warmers, serving trays
MI-9	Mount Clemens Community School District	Mount Clemens High School	\$23,598.00	Professional food processor, cooling unit in deli area cold well, commercial two-speed blender, vertical air curtain merchandiser, gas double convection oven, double stacked conveyor oven, range, 6-pan steam coil convection steamer
MI-9	Mount Clemens Community School District	Mount Clemens Middle School	\$22,738.00	Electric auto scrubber, commercial vacuum, aluminum stanchion, gas double convection oven, warmer
MI-13	Westwood Community School District	Daly Elementary School	\$2,900.00	Portable hot/cold food table with sneeze guard
MI-13	Detroit City School District	Catherine C. Blackwell Institute	\$17,000.00	Boilerless steamer
MI-13	Detroit City School District	Detroit International Academy for Young Women	\$17,000.00	Equipment installation, boilerless steamer
MI-14	Bradford Academy	Bradford Academy	\$23,454.00	Reach-in refrigerators, holding cabinets, milk cooler, ice machine
MI-14	Detroit City School District	J.E. Clark Preparatory Academy	\$17,000.00	Equipment installation, boilerless steamer
MI-14	School District of the City of Hamtramck	Hamtramck High School	\$19,818.00	Walk-in refrigerator/freezer
MI-14	School District of the City of Hamtramck	Horizon Alternative Education	\$7,584.00	4-well steam table and installation
MI-14	Detroit City School District	The Bates Academy	\$24,000.00	Oven, modular refrigerator/freezer, reach-in freezer

Notes: Total dollars allocated from the USDA to states and from states to schools may be different because of variation between projected and final equipment costs.

\* Convection steamers use internal fans to circulate steam and air around food to cook it more quickly than a traditional steaming method.

† These cabinets keep food hot for hours, allowing meals prepared in advance to be served at the proper temperature.

‡ Tilting skillets are used to grill, fry, simmer, or braise a large quantity of food and tilt forward for easier pouring than stationary skillets.

§ Boilerless steamers distribute steam evenly around food, resulting in more even heating and consistent cooking and less consumption of energy and water.

Source: Michigan Department of Education

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## Endnotes

- 1 U.S. Department of Agriculture, Food and Nutrition Service, "National School Lunch Program: Participation and Lunches Served (Data as of April 8, 2016)"; U.S. Department of Agriculture, Food and Nutrition Service, "School Breakfast Program: Participation and Meals Served (Data as of April 8, 2016)," <http://www.fns.usda.gov/pd/child-nutrition-tables>.
- 2 The Pew Charitable Trusts, "States Need Updated School Kitchen Equipment," accessed April 14, 2016, <http://www.pewtrusts.org/en/research-and-analysis/reports/2014/03/26/states-need-updated-school-kitchen-equipment-b>.
- 3 Michigan Department of Education, pers. comm., April 1, 2016.
- 4 U.S. Department of Agriculture, Food and Nutrition Service, "2016 NSLP Equipment Assistance Grants," last modified Feb. 1, 2016, <http://www.fns.usda.gov/2016-nslp-equipment-assistance-grants>.
- 5 U.S. Department of Agriculture, Food and Nutrition Service, "2017 Explanatory Notes," accessed April 14, 2016, <http://www.obpa.usda.gov/32fns2017notes.pdf>.
- 6 The Pew Charitable Trusts, "Give Schools the Tools to Prepare Healthy, Delicious Meals" (Feb. 20, 2015), <http://www.pewtrusts.org/en/research-and-analysis/fact-sheets/2015/02/give-schools-the-tools-to-prepare-healthy-delicious-meals>.

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## For further information, please visit:

[pewtrusts.org/kitchen-equipment](http://pewtrusts.org/kitchen-equipment)

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