



FFVP Allowable and Unallowable Costs

Allowable

- Fresh Fruits and Vegetables
- Fresh (**not** canned, frozen, dried or otherwise processed) vegetables that are cooked - *this is limited to once-a-week and must always include a **nutrition education** lesson related to the prepared item.*
- **Dips for Vegetables**
 - if you serve dips with vegetables - make sure to only offer low-fat yogurt-based or other low-fat or non-fat dips.
 - The amount used should be what is commonly noted as a "serving size" for condiments, as shown on Nutrition Facts Labels: 1-2 TBSP.

The definition of low-fat is **NOT** interchangeable with other terms such as reduced calorie, and light/lite. Each of these have a separate FDA definition. Thus, when choosing a dip, if it is not labeled non-fat or low-fat check the label to ensure it has 3g or less of fat per serving.

Allowable Dips:

- Low-Fat
- Non-Fat
- Label states product has 3g or less of fat per 50 grams of food



Unallowable Dips:

- Reduced Calorie
- Reduced Fat
- Light/lite
- Label states product has more than 3g of fat per 50g of food.






FFVP Allowable and Unallowable Costs

Unallowable



- Processed or preserved fruits and vegetables (i.e., canned, frozen or dried)
- Dip for fruit
- Fruit or vegetable juice
- Snack type fruit products such as fruit strips, fruit drops, fruit leather
- Fruit that has added flavorings including fruit that as been injected with flavoring
- Carbonated fruit
- Trail mix
- Nuts
- Cottage cheese
- Fruit or vegetable pizza
- Smoothies
- Jellied fruit
- Most non-food items, except those that are allowed under administrative/ operational costs
- Fruit baskets delivered to families - taken home by students during breaks





FFVP Allowable and Unallowable Costs

Administrative vs Operational Costs

Operational costs are the costs of running the FFVP service. These are your **documented** expenses for acquiring, delivering, preparing, and serving fruits and vegetables. They include the FFVP portion of the goods and services your school pays for.

- Buying fruits, vegetables, low-fat or non-fat dip for vegetables only.
- Buying nonfood items like napkins, paper plate, serving bowls and trays, cleaning supplies and trash bags.
- Value added services (pre-cut produce, ready-made produce trays and delivery charges).
- Salaries and fringe benefits for employees who do tasks such as washing and chopping produce, preparing trays, distributing produce to classrooms, setting up kiosks, restocking vending machines and cleaning up.





FFVP Allowable and Unallowable Costs

Administrative Costs are limited to 10 percent of your school's total FFVP grant - Schools **cannot** exceed this limit. These costs are the **documented** expenses schools have for planning the Program, managing the paperwork, obtaining the equipment you need, and all other aspects of FFVP that are **not** related to the preparation of vegetables.

- Purchasing or leasing equipment such as refrigerators, coolers, portable kiosks, carts and portable food bars.
 - See the ***Purchasing equipment in FFVP Guide*** on [our website](#) for more about purchasing equipment with FFVP funds.
- Salaries and fringe benefits for employees who compile and maintain claims for reimbursement and other financial reports, plan and write menus, order produce, track inventory and coordinate nutrition promotion activities.

Make sure to budget carefully to stay within the 10 percent limit on administrative costs! Find the [Budget Worksheet](#) on the FFVP homepage of the ONPS website.

