

DEPARTMENT OF HEALTH
SPECIAL SUPPLEMENTAL NUTRITION PROGRAM
FOR WOMEN, INFANTS AND CHILDREN (WIC PROGRAM)
WIC STATE ADVISORY BOARD

* * * * *

BEFORE: DR. DEBRA BOGEN, Chair
Sally Zubairu-Cofield, Member
Dr. Kelly Kane, Member
Lisa Sanchez, Member
Cathy Moffitt, Member
Theodore Deitman, Member
Michael Howells, Member
Raeni Yock, Member
Charlotte Dorsey, Member
Britney Zwergel, Member
Katja Pigur, Member
Dr. Amaka Nnamani, Member
Miriam Seidel, Member
Brian Whorl, Member
Alex Baloga, Member

HEARING: Tuesday, February 11, 2025
11:03 a.m.

LOCATION: Videoconference

Reporter: Michele Ann McGinnis

Any reproduction of this transcript
is prohibited without authorization
by the certifying agency

A P P E A R A N C E S

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25

ATTENDEES: NICHOLAS KIGER (BOARD COUNSEL),
JOSEPH MCLAUGHLIN, MELISSA MOSS,

I N D E X

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25

OPENING REMARKS

By Chair

5 - 6

DISCUSSION AMONG PARTIES

6 - 40

CERTIFICATE

41

E X H I B I T S

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25

		Page
<u>Number</u>	<u>Description</u>	<u>Offered</u>

NONE OFFERED

P R O C E E D I N G S

CHAIR: Good morning, everyone.

Thanks for rescheduling with us and showing up today. I'm officially going to call this meeting to order. This is the Women Infants and Children State Advisory Board meeting, being held 11:00 a.m. on February 11th. For those of you who don't know me, I'm Dr. Deborah Bogen.

I'm the Secretary of Health for Pennsylvania Department of Health and I also have the honor of chairing this Board. Just a few reminders. This meeting is being recorded. By staying on, you are consenting to being recorded.

And secondly, this meeting is being transcribed by a stenographer, which is why it's important for all of us to introduce ourselves when we speak.

So that's why I introduce myself every time on these calls. So our first procedural issue matter is the attendance and roll call. So after I read your name and role, please acknowledge that you're present.

If you are not able to unmute, you can put a note in the chat that you are present and

1 at the end we can read those out. Dr. Kelly Kane,
2 medical professional?

3 DR. KANE: I'm here.

4 CHAIR: Great. Lisa Sanchez, medical
5 professional?

6 MS. SANCHEZ: Present.

7 CHAIR: Great. Miriam Seidel, food
8 and security advocate? Miriam's not here today.
9 Britney Zwergel, same, food and security advocate?

10 MS. ZWERGEL: Good morning.

11 CHAIR: Good morning, Britney. Katja
12 Pigur, maternal child health advocate?

13 MS. PIGUR: Present.

14 CHAIR: Great. Thank you. Gerria
15 Coffee, maternal child health advocate? Essence
16 Cohen-Fields, current or former WIC participant?
17 Raeni Yock, current or former WIC participant?

18 Bobbie Johnson, current former WIC
19 participant? Charlotte Dorsey, WIC local agency
20 rep?

21 MS. DORSEY: Present.

22 CHAIR: Thank you. Cathy Moffitt,
23 WIC local agency rep?

24 MS. MOFFITT: Present.

25 CHAIR: Thank you. Theodore Deitman,

1 WIC local agency rep?

2 MR. DEITMAN: Present.

3 CHAIR: Thank you. Michael Howells,
4 WIC authorized vendor or food merchant?

5 MR. HOWELLS: Here. Good morning.

6 CHAIR: Morning. Alex Baloga, WIC
7 authorized vendor or food merchant? And Dr.
8 Nnamani. I always get this wrong. Nnamani,
9 breastfeeding expert.

10 Is there anyone who's added names in
11 the chat, Sally, that we didn't hear from? Just for
12 our - to make sure our stenographer has all the - I
13 don't see any in the chat.

14 MS. ZUBAIRU-COFIELD: I think we're
15 good. Raeni Yock was having some difficulties, but
16 we should be good.

17 CHAIR: Okay.

18 Mr. Kiger, can you please confirm
19 that we have a quorum for today's meeting?

20 ATTORNEY KIGER: Secretary, I only
21 have eight, which is not a quorum. I'm going to
22 advise that we can continue the meeting, but we will
23 have to hold off on any voting matters, which I
24 believe only includes the approval of the meeting
25 minutes. So we can proceed, but we can't take any

1 official action this meeting.

2 CHAIR: And so if we get more people
3 that come on to the call, then we can -.

4 ATTORNEY KIGER: At that point, we
5 can continue. Yeah, sure.

6 CHAIR: All right. Well, I will try
7 to keep track of if any others come in to change the
8 total. All right, thanks so much.

9 So a couple of quick reminders.
10 Again, a quorum for the Board is 10 of 15 voting
11 members. So everyone's presence, whether virtual or
12 in person, in each meeting is important. There must
13 be a quorum for the Board to conduct official
14 business, such as voting as we just heard. I have a
15 couple of quick reminders. Board members should
16 make every effort to let us know ahead of time that
17 they're unable to attend a specific meeting. They
18 are expected to remain on camera during the meeting
19 as much as possible. We're going to skip the order
20 of business related to meeting minutes, but if you
21 have additional - those were distributed, but we
22 won't motion on those.

23 And then I'm going to turn things
24 over to Sally. But again, thank you for your
25 participation and presence on the Board and all your

1 volunteer work with us. So I'll turn things over to
2 you, Sally.

3 MS. ZUBAIRU-COFIELD: All right.

4 Thank you, Dr. Bogen. And I'm going
5 to jump down to our third order of business. Sorry,
6 my screen is jumping all over the place. All right,
7 I'll be moving on to our third order of business and
8 we'll be providing a brief update on our
9 Pennsylvania WIC fiscal year 2024 participation and
10 closeout numbers.

11 So I'm going to hand this over to Mr.
12 Joseph McLaughlin, who is our Director of Finance
13 and Technology here at the state WIC agency.

14 MR. MCLAUGHLIN: Thank you, Sally.
15 Good morning, advisory members. As Sally mentioned,
16 my name is Joseph McLaughlin. I am the Director of
17 Finance and Technology at the PA WIC Office. I'd
18 like to take a moment to share an important update
19 on the participation members for the PA WIC program.

20 As of the close of federal fiscal
21 year, which spans October 1st, 2023 to
22 September 30th, 2024. Excuse me. That was federal
23 fiscal year '24. I am pleased to report that PA WIC
24 served a total of 2,188,616 participants. This is a
25 significant achievement and it reflects the

1 continued impact of our services across the
2 Commonwealth. As we move into federal fiscal year
3 '25 for this current year, there - we have
4 participation numbers for four months and I'd like
5 to share those with you right now. October 2024, we
6 are reporting 186,568 participants. In November
7 2024, we reported 184,441 participants.

8 December of 2024, we reported
9 182,183 -. I'm sorry, 182,133 participants. And
10 currently January numbers of January '25, we are
11 showing 182,217 participants. While we are seeing a
12 slight decline in the numbers as we move into the
13 new federal fiscal year, as you know, we do remain
14 committed to strengthening our outreach efforts and
15 improving participation rates.

16 These numbers are a testament to the
17 ongoing needs for WIC services and we'll continue
18 working collaboratively to meet the needs of our
19 communities. Thank you for your continued support
20 and partnership as we work to ensure that more
21 families across Pennsylvania benefit from WIC. I
22 will now turn things over to Sally to go over the
23 fourth order of business.

24 MS. ZUBAIRU-COFIELD: Thanks, Jeff.
25 Thank you. And thank you to our Pennsylvania WIC

1 partners and communities. We definitely could not
2 do this without you all.

3 So now for our fourth order of
4 business, we're going to go over the healthcare
5 provider's role and what we do here at WIC in
6 providing nutrition education, just - Raeni's now
7 here. And providing nutrition education, and that's
8 tailoring the food package. We'll talk a little bit
9 about the final food rule and what's more to come
10 for Pennsylvania WIC.

11 Now, just a little brief overview.
12 The WIC food package is designed so that we provide
13 supplemental nutritious foods to our participants.
14 The foods are specifically created so that we meet
15 the unique dietary needs of pregnant and postpartum
16 women, infants and children under the age of five.

17 For children, most importantly, it's
18 really a jump start to get them prepared
19 nutritiously in order to start kindergarten. In the
20 WIC program, we provide fruits, vegetables, whole
21 grains, dairy and dairy alternatives, proteins,
22 including beans, eggs and peanut butter, and some
23 fish to breastfeeding women and infant foods, the
24 fruits, vegetables, meats, and then baby formula.

25 Now, the food package is tailored to

1 each participant's specific needs, and that's based
2 on the nutritional status based on what they need,
3 any medical conditions that may happen or have -
4 they may have at that time. And we are constantly
5 making updates and changes to our food package.
6 Healthcare providers play a significant role in
7 that. And in healthcare providers, we're talking
8 about the doctors, nurses, nutritionists and
9 dietitians. They are key partners in the WIC
10 program and making sure that we provide the
11 supplemental nutritious food for the participants.

12 The healthcare providers often work
13 in collaboration with our WIC clinics to ensure that
14 there's comprehensive care for the participants.
15 It's very important to us here in the WIC program to
16 make sure that we are always communicating with the
17 healthcare providers in that team so that we are
18 considering the whole health and making the best
19 choices for the family. WIC provides food packages.

20 The healthcare provider supports the
21 overall health of the participants and makes sure
22 that the relationships between both systems is vital
23 for achieving positive health outcomes. Over the
24 past 50 years, the WIC food package has changed and
25 we celebrated 50 years last year. So we are excited

1 about that and it continues to evolve. As
2 Pennsylvania WIC rolls out several updates, I'm
3 going to turn things over to our state agency
4 nutrition and training coordinator and Melissa Moss
5 is here.

6 She's a little under the weather so
7 please bear with her, but she's going to talk a
8 little about how we're implementing these changes
9 that have been proposed in our final food rule and
10 how Pennsylvania WIC is becoming more aligned with
11 the current nutrition science. So Melissa?

12 MS. MOSS: Thank you. So the WIC
13 program is undergoing significant updates to its
14 food packages. The final food rule issued by USDA
15 aims to improve the nutritional quality of foods
16 provided by WIC while promoting healthful eating
17 habits. These changes reflect an overall shift
18 towards supporting healthier eating patterns and
19 addressing emerging concerns around diet-related
20 health issues. And I do have a quick video to show.
21 Let me just share my screen.

22 ---
23 (WHEREUPON, VIDEO WAS PLAYED.)

24 ---
25 MS. MOSS: So some of the key

1 elements of the final food rule include, as I
2 mentioned, increased access to whole grains.
3 Seventy-five (75) percent of the breakfast cereals
4 must be whole grains. We're also - which is
5 increased from the 50 percent. We're also
6 increasing the expanded whole grain options to
7 include quinoa, wild rice, pita bread, English
8 muffins, bagels and naan, just to name a few. We
9 took advantage of a recent survey we sent out on our
10 nutrition services to gather feedback from
11 participants on those additional whole grain options
12 and what they would like to see.

13 We plan to prioritize the most
14 popular selections and reach out to those
15 manufacturers. They're also increasing the variety
16 and protein sources. So as I mentioned, they're
17 adding canned fish to additional food packages,
18 including pregnant women and children. Currently
19 only are fully breastfeeding women and those
20 pregnant with multiples receive the canned fish.

21 And we're also looking at expanding
22 the WIC-allowable varieties. Again, we utilized the
23 most recent survey to gather participant feedback on
24 whether they'd like to see options in addition to
25 what we currently have, which is tuna, salmon and

1 sardines. So we did ask if they would like to see
2 Chub mackerel and Atlantic mackerel added.

3 USDA is also providing legumes and
4 peanut butter as allowable substitutes for eggs.
5 And they've also allowed alternate nut and seed
6 butters as substitutes for peanut butter. They've
7 increased the fruit and vegetable amounts and
8 varieties. The increase in cash value benefits
9 amounts are now permanent. This just ensures
10 continuity of a change that we've already made.
11 They're also allowing additional CVB as a substitute
12 for juice at a rate of about \$3 for the entire 64
13 ounce container of juice.

14 And they're also allowing the cash
15 value benefit dollars to purchase whole fruits and
16 vegetables in exchange for the jarred infant fruits
17 and vegetables. So with the increase in popularity
18 of the baby-led weaning approach and general
19 interest in making homemade baby foods, we think
20 this is going to be well-received.

21 USDA also improved dairy options.
22 They've increased the yogurt substitution amount for
23 milk. Because the final rule established a Vitamin
24 D standard for yogurt, we do anticipate, based on
25 what's currently available in the marketplace, some

1 challenges finding products to meet the
2 newly-established criteria. But USDA did give us
3 until April of 2027 to implement the Vitamin D
4 standard in yogurt so that manufacturers had time to
5 update their products.

6 USDA is also allowing one year old
7 children to purchase whole or low fat yogurts at the
8 store. Right now they normally can only receive the
9 whole fat yogurt.

10 They've also focused on reducing
11 sugar, so they've established an added sugars limit
12 in plant-based milk substitutes, yogurt and
13 breakfast cereals. They've allowed additional
14 allowances to accommodate those with allergies
15 and/or diet preferences. So they have allowed
16 plant-based yogurts and plant-based cheeses. We do
17 expect some issues with these. Right now there's
18 not a lot on the marketplace that meets USDA's
19 recommendations.

20 And then lastly for infant formula,
21 they allowed additional formula to be permitted in
22 the first month for the partially breastfeeding
23 infants. Currently we have a one can rule in place
24 and with the new food rule, this is going to allow
25 up to approximately four cans.

1 So that's some of the changes that we
2 will be working on over the next several months
3 here.

4 And I will now turn things over to
5 Dr. Kelly Kane who will be discussing the healthcare
6 provider perspective and starting solvents.

7 DR. KANE: Good morning, everybody.
8 I just - part of the reason why I wanted to join
9 this group was to be able to impact nutrition in our
10 - in our kids. And I feel as though the way that we
11 create nutrition in infants really affects how kids
12 feed their bodies. And so I think it's really an
13 important thing.

14 So a brief history of introducing
15 solids. The - you know, prior to the invention of
16 formula, breastfeeding was a must. And there were
17 wet nurses that often supplied babies with milk and
18 they sometimes lived in with families, but sometimes
19 the babies lived in with the wet nurses. Once
20 commercial formulas were developed, they also had
21 the advent of homemade formulas with the use of
22 condensed milk, which was canned and shelf-stable.

23 Over time, formula production has
24 been updated and really the science behind it is to
25 contain as many nutrients that are often found in

1 breast milk. Just trying to simulate what we know
2 is nature's best product. Once formulas became mass
3 produced and distributed, people began to use them
4 more often. Depending on the culture and the times
5 in history, solid introduction was done either very
6 soon or later. Initial commercial baby food started
7 in the U.K. and the U.S. as basically broth-based
8 soups.

9 And those have progressed over time.
10 When the purchase of commercial baby food became
11 more prevalent, so did the production of baby foods.
12 And today there's a variety of baby, toddler and
13 child foods that exist in the marketplace.

14 Over time mothers have used cues from
15 their babies to determine when to start solids. A
16 common theme is night waking. So as babies continue
17 to wake at night or cluster feed, that might be a
18 time whenever a mother considers starting solids.

19 Also, if mothers start to have milk
20 production problems outside of the neonatal phase,
21 that's also been another time when mothers consider
22 starting solids. So a lot of times I'm asked
23 whether feeding a cereal snack or cereal in a
24 nighttime bottle would help. And my experience and
25 studies show that it doesn't help. That sometimes

1 that leads to increased digestion and more
2 irritability. So my personal narrative is that I
3 was breastfed. And according to my baby book, I was
4 started on homemade single food purees at six weeks
5 of age.

6 The nutritional guidance that my
7 mother was given was not evidence-based in any way,
8 shape or form. As I grew up, I was fortunate to
9 have family meals for breakfast and dinner. And no
10 substitutions were made at mealtime for my feeding
11 preferences. And snacks were not readily available
12 in our home. So the meals were really important for
13 my nutrition and growth.

14 When I went to medical school and
15 into residency, the way that we were taught were to
16 feed standard purees or homemade purees. And at
17 that time infants were seated at the table and they
18 were to be single food and introduced one at a time
19 and vegetable before fruit and green before yellow
20 and three days in a row. And the idea behind it was
21 to prevent a sweet taste preference and to identify
22 allergies.

23 As my practice evolved, my private
24 practice, identified some issues with doing this.
25 There really wasn't any evidence to base this plan.

1 Allergies were increasing despite this plan and
2 gastroesophageal reflux was increasing. Children
3 after their infant feedings became more
4 texture-averse and protein and iron intake were
5 lacking. This also led to a separate meal for
6 family and babies.

7 And babies were not receiving
8 modeling from family members because they were
9 having separate foods, oftentimes at separate times
10 because they needed to feed the baby and the baby's
11 feeding was a priority over the family. Families
12 seemed to want to do what other families were doing
13 and some worried about food waste and wanted
14 child-friendly meals. And they needed convenience
15 in their busy schedules. So my thoughts of how I
16 was going to recommend doing things and also looking
17 at evidence brought me to a few key points.

18 First of all, was that development
19 has everything to do with when babies should start
20 solids. So typically at the four month appointment,
21 I talk to families about sitting the baby at the
22 table during mealtime, so that we can see what they
23 do and what their level of interest is. So then I
24 assign the babies three chores. They need to watch
25 the bites, open for bites and reach for the food.

1 And in sitting them at the table, we can start to
2 see those developmental milestones occur. And we
3 can also model what feeding is supposed to like -
4 look like for babies.

5 I think that the other thing is that
6 when we're talking about feeding solids, it has to
7 be easy. So I really recommend feeding from the
8 table when the babies are ready to start eating.
9 And there are advantages to that in that it can be
10 easy for the families. The babies are more likely
11 to receive a balanced diet and to receive foods that
12 are - are iron-rich. And we can also introduce the
13 more allergenic foods on a timetable where the
14 babies might have a lessening of allergies, because
15 of earlier introduction, before their immune system
16 starts building IGE - IGEs to certain things.

17 So with this being a topic of
18 discussion, there are sort of two groups mainly that
19 have come out with their - their theories and their
20 ideas. So baby-led weaning is typically you just -
21 you put whole foods on the baby's tray and the baby
22 figures out how to, over time, pick them up and then
23 eat.

24 In the BLISS feeding, they talk more
25 about the structure of the food, that it should be

1 in slabs that are as wide as the baby's fist. And
2 it should always be supervised feeding. You don't
3 want to let the baby alone with hunks of food on her
4 tray. And they evaluated what happens with
5 traditional purees.

6 So when they looked at choking,
7 because that's always a mother's concern, the BLISS
8 was the best at preventing choking. And baby-led
9 weaning and purees were comparable in the percentage
10 of people that had choking episodes with their
11 babies.

12 And this didn't necessarily - it
13 wasn't defined as they needed to have the Heimlich
14 maneuver. It was just a parent-reported tool. You
15 know, when you're talking about introducing solids,
16 the WIC platform prefers purees, except for with the
17 new rule. And without any WIC intervention,
18 baby-led weaning and BLISS might be more economical.

19 So I think that with the cash value
20 benefit, that could - this could really benefit
21 families. The nutrition, you know, oftentimes the
22 purees and the cereals are fortified, but the
23 bioavailability of some of the nutrients is
24 questionable and the protein and fat content is low.
25 And this is a time when children need more fat for

1 their brain growth and development.

2 When they're looking at ease of use,
3 opinions vary. But if the child's eating what the
4 family's eating, everybody's nutrition could
5 improve. So I have some families that they kind of
6 are ordering pizza three times a night. And that
7 can't continue to happen if they want their baby to
8 have good nutrition. And so when they get to the
9 point where they need to start modeling for their
10 baby, it could mean that everybody's nutrition gets
11 better.

12 My experience is that texture
13 aversion is worse with purees in its development.
14 And what the studies say is that it looks like
15 there's a window of texture acceptance and I call it
16 plasticity to occur. So if you are waiting until
17 after nine months to give more texture, a lot of
18 times those babies will be texture-averse and less
19 willing to try.

20 Another point that I wanted to get
21 across is that WIC is important not just for the
22 babies, but it's also important prenatally. And
23 there are studies that show that the fetuses are
24 affected by what the mother eats. So what if we put
25 focus on maternal eating driven by family-style

1 meals? What if we teach these mothers how to put
2 together good, balanced, nutritious meals? There
3 were - there were studies about garlic intake that
4 mothers who ate garlic during their pregnancy, their
5 babies had a preference to that.

6 And you know, with infants, the milk
7 that their mother gives them when they're breastfed
8 also programs them for taste. So modeling allows
9 for the kids to be part of the family, to have
10 multiple tries, to develop a preference, but not one
11 that becomes inflexible.

12 And seasoning for taste that's
13 preferred by the family means that they can behave
14 more like a unit. When you feed separate meals, it
15 inhibits the natural progression for babies to use
16 modeling and multiple tries to develop.

17 So my - my proposal is that WIC
18 enrollment drops after a year of age because the
19 families don't know how the benefits from the solid
20 part of the program can be utilized. And if we
21 offer flexible education and ensure discussion about
22 whole solids, we may be able to retain babies and
23 children better in the program. Thanks for your
24 attention.

25 MS. ZUBAIRU-COFIELD: Thanks Dr.

1 Kane. I appreciate that and echo. And I know
2 personally here at WIC we do understand the
3 importance of teaching healthy meals. We're working
4 a lot, especially now more than ever, around making
5 sure that we have a variety. Because a big part of
6 that is families not understanding what to prepare,
7 not being familiar with the foods on our food
8 package.

9 So we're making sure that they not
10 only have access to foods, but access to foods that
11 are familiar to their country of origin, access to
12 foods that they understand how to cook. We're also
13 providing cookbooks in the WIC clinics. We're
14 working together with lots of our partners to make
15 sure that the participants also have a hand in the
16 recipes that we provide, always making it a practice
17 to share what we learn and experiences from other
18 participants with participants all over.

19 So I do thank you and appreciate
20 that. And we do hope to see people stick with WIC
21 as the child ages off of one. And it's not just the
22 no longer needing formula or no longer
23 breastfeeding, but we do understand it's - people
24 don't understand. I mean, there's lots of times
25 where families would say, this is a whole lot of

1 milk or I don't need that much cheese. So just
2 teaching them what they can do and different recipes
3 that they can come up with things that they cook all
4 the time is very helpful and resourceful. So thank
5 you for that presentation.

6 I'm now going to turn things over to
7 Britney and Charlotte, the vice chair and secretary
8 for the Advisory Board, and they're going to walk us
9 through the fifth order of business.

10 MS. ZWERGEL: Thank you, Sally, and
11 thanks, Dr. Kane, for that presentation. We
12 appreciate the time you put into that. Charlotte
13 and I are tasked to talk a little bit about the
14 determining a food package.

15 Charlotte, do you want to kick us off
16 or do you want me to start?

17 MS. DORSEY: You can go ahead and
18 start.

19 MS. ZWERGEL: Okay.

20 So I wasn't sure how much information
21 folks wanted to know about this, so as far as we
22 could start with what happens - how food packages
23 are determined. It's based on - Sally kind of went
24 into this as well. So Sally, just give us the cut
25 when we're good with this topic.

1 Food packages are supplemental and
2 not intended to cover everything that a participant
3 may need each month. Participants are educated on
4 how to best utilize WIC and their SNAP benefits
5 together when they receive both. We know that WIC
6 and SNAP can really partner well together to improve
7 food security for the families that we are serving.
8 Specific products under each food category are
9 determined by WIC-eligible or determined by what's
10 WIC-eligible by the USDA and then also the State as
11 well, using the federal guidelines.

12 And then our families are educated on
13 ways to introduce and incorporate those foods into
14 their diets. Some of the food packaged factors
15 include the participant type, any kind of medical
16 need and their participant preference as well.

17 Charlotte, do you want to jump in
18 with any specifics from your experience with the
19 food packages?

20 MS. DORSEY: Yeah, I think, as Sally
21 already alluded to, a lot of what we do in the - in
22 the clinic setting, we - when we are completing our
23 nutrition interviews with our families, we're
24 collecting medical information, like diagnosis for
25 each individual that we're setting up food packages

1 for. So that plays into what we're able to offer.

2 So if someone reports like lactose
3 intolerance, we're more than likely going to give
4 them lactose-free milk versus regular cow's milk.
5 Other things that we're able to do, too, is we are
6 able to adjust food packages based off of
7 preferences as well. So if we have, for example, a
8 Hispanic family who eats a lot of beans, we'd be
9 able to offer beans rather than peanut butter. So
10 it's - we're collecting a lot of that information
11 during our interview.

12 And then when we get to the food
13 package, we're asking those additional questions
14 to make those food packages not only medically
15 appropriate, but also culturally appropriate for
16 each of the individuals.

17 MS. ZWERGEL: And if a participant
18 doesn't know about these substitutions, a lot of
19 that, as Charlotte said, comes out during the
20 conversations and the interviews. But something
21 everyone can do is help remind and educate WIC
22 participants that they have some flexibility that
23 they can speak up and share, you know, oh, that, you
24 know, we're not going to eat that.

25 We don't want to give food to folks

1 just to contribute to the food waste, if we can
2 avoid it. So advocating for themselves and saying,
3 no, we're not going to have that if there's an
4 alternative that we can use. So another great spot
5 for this advisory as well.

6 MS. DORSEY: And that is something -
7 that's another thing that we talk about in clinic,
8 too, is if -. Because we're actually capable of
9 being able to see what particular food products that
10 each participant is purchasing at the store, so we
11 can kind of see like their typical patterns of
12 grocery shopping.

13 But that also gives us an opportunity
14 to notice what things that they're not purchasing.
15 So those are conversations that we're having with
16 our participants, like, oh, like why aren't you
17 purchasing this particular item and then providing
18 education on how to maybe utilize that food product?
19 Because there are food products that we aren't able
20 to adjust and we want to be able to provide all the
21 nutrition that we're able to. And sometimes that
22 includes offering some type of education with that
23 family to be able to utilize those products.

24 MS. ZWERGEL: And I know that at Dojo
25 Health and I know MFHS, we also have teaching

1 kitchens in our WIC spaces, so that we can not only
2 tell you and give you a recipe, but if you come to a
3 class, you can learn how to incorporate those WIC
4 foods right into your everyday meals. So we're
5 very, very fortunate to have that space in our
6 clinics for sure.

7 MS. DORSEY: Yeah, I wish we had
8 those.

9 MS. ZWERGEL: Space is a factor.

10 MS. DORSEY: Yeah. Yeah, we try to
11 partner with our local nutrition links. So that's
12 kind of like our version of that. So they're able
13 to still get like hands-on learning even if it's
14 virtual. So yeah, it's really good to - if you
15 don't have the capability or size to be able to do
16 that, you might want to reach out to your extension
17 offices to see if maybe they provide an opportunity
18 like that to collaborate.

19 MS. ZWERGEL: And your SNAP program
20 partners as well, they're also able to do that work
21 with you. Does anyone have any questions for us
22 about the food package? And Missy, do you want to
23 tackle that question?

24 Okay.

25 MS. MOSS: Yeah. I was just going to

1 say the things that I was talking about are future
2 changes. So these are things that we're going to be
3 making changed here potentially in the next year.
4 So like that CVB for the juice, that's coming.

5 DR. NNAMANI: Sorry. What is CVB?

6 MS. ZUBAIRU-COFIELD: I was going
7 to -.

8 MS. MOSS: Yeah. Cash value
9 benefits. So it's the dollar amount that they can
10 use for the fruits and vegetables, and that they're
11 going to be able to use eventually to replace the
12 juice, if they would want to. Part of USDA's
13 regulations were that we make the changes all at one
14 time for each of the participant types.

15 So - and that doesn't necessarily
16 mean we have to wait for all of them. But we can't
17 just make a change for like, you know, the
18 substitution for the CVB for juice for the children
19 and not do it for the women or, you know, decrease
20 the milk for one and not the other. So we're just
21 going to be working on doing everything at one time
22 and we're working on our timeline right now as to
23 when those changes will occur.

24 DR. NNAMANI: I think Dr. Kelly has a
25 question. I'll let you go and then I'll ask my

1 question.

2 DR. KANE: What about the purees,
3 substituting those for solids?

4 MS. MOSS: Yeah, all of those are
5 going to be coming here in the next year.

6 DR. NNAMANI: A couple questions.
7 One is, I'm just curious and I don't know, this may
8 not be a question for you guys, but I'm wondering
9 why we're recommending like juice at all. I know as
10 a pediatrician I don't recommend juice at all. The
11 only beverages you really need are water and milk.
12 So I'm just wondering why it is part of the food
13 package.

14 Is it something that's beyond your
15 control or is it something that we're educating
16 parents on? Because I know for certain populations,
17 juice starts at six months and I do a lot of
18 education around that. Like really nobody ever
19 really needs juice, but it could be a treat,
20 Birthday parties and things. But just wondering
21 what WIC is doing with regards to like juice
22 recommendations. Question number one. I'll let you
23 answer that.

24 MS. DORSEY: Okay.

25 I can kind of talk about, like, the

1 education piece of that. So for juice, one, we
2 don't offer infants juice, and we actually don't
3 recommend starting juice until they turn one year of
4 age. So typically that's the conversation we're
5 typically having with our parents. Like don't start
6 that until they turn one.

7 And then after that point, the amount
8 of juice that we currently provide on the food
9 packages equates to four ounces per day, which is
10 the recommended like max amount that a child could
11 drink of juice each day. We do include juice in
12 like a fruit and vegetable serving. So I think that
13 was sort of the idea behind the reason why we were
14 offering juice, because it could be a form of
15 serving in a fruit or vegetable.

16 But I think that's one of the
17 suggestions that our families have said, because
18 they're like, well, we don't typically drink juice.
19 Like can we switch it out for more fruits and
20 vegetables?

21 MS. ZUBAIRU-COFIELD: Thanks,
22 Charlotte, and I can jump in as well. But yeah, as
23 far as the education, we do make sure that we don't
24 offer it before they're one and we provide education
25 with it. We even tell the families to try to dilute

1 the juice with water when they can.

2 But as far as why we offer juice, it
3 is a USDA recommendation. And the WIC program
4 nationally offers juice to toddlers for a lot of
5 different reasons. Most of it is based on the
6 nutritional and developmental needs, Vitamin C and
7 nutrient supplementation in the juice. We only
8 offer a hundred percent fruit juice. And trying to
9 get the participants to make sure that the kids have
10 a source of essential vitamins and minerals in the
11 juice, and trying to offer an option for when the
12 toddlers are transitioning from either breast milk
13 or formula.

14 We do encourage water. We encourage
15 a lot more water than we do juice, but also does
16 provide a convenience source for the families of
17 Vitamin C, which may be a little difficult for the
18 families to get from other sources of food. So more
19 for Vitamin C supplementation and providing that
20 option to WIC families.

21 Anyone else on our team want to offer
22 anything? I mean, we've talked a lot about it at
23 USDA level, but it's really for the variety. And
24 there's also that stigma. Because I'm on WIC, that
25 means I can't get juice. So we want to offer it in

1 moderation. But yeah, remembering and keeping at
2 the forefront of our minds that WIC provides
3 supplemental nutritious food. And you know, we are
4 the premier nutrition education program.

5 So we're providing these WIC
6 education alongside it. And you know, our hope is,
7 with the support of you all, and the community
8 partners, that message will get passed along to the
9 participants. But there are specific guidelines on
10 how much juice that we offer. Up to four ounces a
11 day for children between one and two years old.

12 Appropriate consumption, not having
13 the juice rest on their teeth. So lots of education
14 goes behind it and we only offer a hundred percent
15 juice. So just hoping that - you know, it can't
16 make everybody happy, but we're going to try to do
17 our part when we can. And Dr. Bogen has her hand
18 raised.

19 CHAIR: Yeah. Thanks for this
20 interesting and important conversation. I really
21 appreciate Dr. Kane, you putting in dental health as
22 an issue. So I just want to make sure that our
23 educational materials, even when we tell people to
24 dilute the juice and add water, that walking around
25 all day with a sippy cup full of water, even with a

1 drop of juice contributes to cavities are the number
2 one chronic disease of childhood.

3 And so just making sure that when
4 we're providing that education to families, you
5 know, my rule of thumb was kids only had - they're
6 going to walk around with something to drink, it's a
7 cup of water with not even a drop of juice in it.
8 And they can sip that all day long, but they can't
9 sip juice all day long, because it'll contribute to
10 their cavity formation.

11 So I know you all pay attention to
12 that, but I also think it's an important part of the
13 conversation that often gets dropped. And again,
14 people forget cavities, number one cause chronic
15 disease in childhood, above and beyond. I think if
16 you combine all the chronic diseases of childhood,
17 cavities may add up to more of them than all the
18 others combined. So thanks so much. Can't take the
19 pediatrician out of me. Sorry.

20 MS. ZUBAIRU-COFIELD: Appreciate it.
21 It's necessary. Thank you. And we do provide
22 dental oral health education and try to incorporate
23 that in every stage of development, every milestone
24 that the child reaches. And when they're coming in
25 for their med certification appointments, we do try

1 to educate as often as we can. So thank you. But
2 it's not unnoticed.

3 At this time I'm going to just jump
4 back up to our second order of business. And that
5 was our meeting minutes. You all have received the
6 meeting minutes from October, November and December.
7 We got all the transcripts and sent it to you all.
8 Any edits that needed to be made. I think there was
9 only one edit. We made those edits and shared you
10 all that version. So I'm going to pass it - hand it
11 over now to Dr. Bogen, so she can just either
12 approve - we can approve those minutes.

13 CHAIR: For our stenographer and for
14 our minutes, I just want to recognize that we've had
15 former members of the Board join the call. So we
16 can now conduct official business because I think we
17 have a quorum. But we've added Miriam Seidel, Raeni
18 Yock, Alex Baloga, and Dr. Nnamani.

19 So if anyone else joined the meeting
20 who wasn't - responded to the original roll, can you
21 please let me know if I missed somebody? Okay.

22 So Mr. Kiger, do we now -.

23 MR. WHORL: Brian Whorl is here as
24 well. I joined a little late as well. Sorry.

25 CHAIR: Wonderful. Thank you, Brian.

1 So Mr. Kiger, can you confirm that we now have a
2 quorum to take a vote on our meeting minutes?

3 ATTORNEY KIGER: We do have a quorum,
4 but just for the record, it does look like we've
5 lost Raeni Yock, but we still have a quorum,
6 regardless.

7 CHAIR: Okay.

8 Great. So you've all previously been
9 sent the meeting minutes for the meeting held on
10 November 12th and December 10th. So two of them. I
11 hope you've had a chance to review them. There were
12 no requests to edit. So at this time I would make a
13 motion to approve the meeting minutes for the
14 November 12th Board meeting.

15 Do I have a motion?

16 DR. KANE: I move to approve the
17 minutes.

18 CHAIR: Thank you, Dr. Kane. A
19 second?

20 MR. HOWELLS: I second. Mike.

21 CHAIR: Mike Howells, for the
22 stenographer. And all in favor, say aye or unmute
23 and say aye.

24 AYES RESPOND

25 CHAIR: Any nays? Any abstentions?

1 Great.

2 Let's do the same for the December
3 10th meeting minutes. Do I have a motion to approve
4 the December 10th meeting minutes?

5 MS. SEIDEL: So moved.

6 CHAIR: Who was that?

7 MS. SEIDEL: Miriam Seidel.

8 CHAIR: Thank you, Miriam. A second,
9 please.

10 MR. DEITMAN: Theodore Deitman.

11 Second.

12 CHAIR: Great. Thank you so much.

13 All in favor, say aye, please.

14 AYES RESPOND

15 CHAIR: Any nays? Any abstentions?

16 All right. So I think we have now officially
17 approved the minutes for November and December.

18 Thank you for your patience. And I'll turn things
19 back over to Sally.

20 MS. ZUBAIRU-COFIELD: Thank you, Dr.
21 Bogen. And thank you all. Raeni's back. All
22 right, thank you again, Dr. Kelly Kane, for your
23 presentation. And thank you, Britney and Charlotte.
24 Thanks, everyone, for the engagement. I'm going to
25 move to our sixth and final order of business, and

1 that's providing the public with an opportunity to
2 participate in today's meeting.

3 So I'll open the floor for any
4 comments, questions from the public. See if I see
5 anything in the chat. And I don't see anything in
6 the chat. So thank you all for attending today's
7 meeting. This meeting officially will not - no
8 longer be monthly, so we'll keep that in mind.
9 Again, my apologies for technical difficulties last
10 month.

11 We pray that doesn't happen again,
12 but we will be meeting quarterly now. Our next
13 meeting is going to be April 22nd, and that meeting
14 is going to be at 1:00 p.m.

15 All right. Meeting adjourned.

16 * * * * *

17 MEETING CONCLUDED AT 11:55 A.M.

18 * * * * *

19

20

21

22

23

24

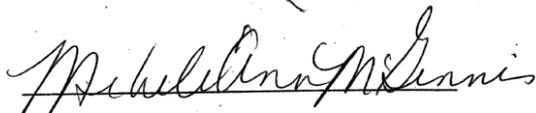
25

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25

CERTIFICATE

I hereby certify that the foregoing proceedings,
a hearing held before Chair Bogen, was reported by me
on February 11, 2025 and that I, Michele Ann
McGinnis, read this transcript, and that I attest
that this transcript is a true and accurate record of
the proceeding.

Dated the 3rd day of March, 2025



Michele Ann McGinnis,
Court Reporter