Wisconsin Department of Public Instruction



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Announcements from the Child and Adult Food Care Program (CACFP)

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Infants: Tofu and Soy Yogurt Now Creditable (ALL but ADC)

USDA has released a revised policy memorandum, <u>CACFP 02-2024</u> "Revised: Crediting Tofu and Soy Yogurt Products in the School Meals Programs, Child and Adult Care Food Program, and Summer Food Service Program." This memorandum provides updated guidance on crediting tofu and soy yogurt products in the Child and Adult Care Food Program and

extends crediting tofu and soy yogurt products to the infant meal pattern in the Child and Adult Care Food Program.

Updated Infant Meal Pattern Chart (ALL but ADC)

The <u>CACFP Infant Meal Pattern</u> has been updated to include tofu and soy yogurt. The chart layout has also been updated with age ranges and foods to be served reading from left to right, instead of top to bottom.

FFY 2024 CACFP Contract Reminders (ALL)

If there are any changes to your agency's CACFP during the Fiscal Year, you must update and submit the CACFP contract. Changes include:

- New Authorized Representative
- Board Member Changes
- Change in Food Service Vendor
- DCF Child Care License Changes
- New Site Location
- Adding Meal Types Served

If there are changes with the Federal Employer Identification Number (FEIN), legal name, or ownership of the agency, contact your <u>assigned</u> <u>consultant</u>.

Failure to submit these changes and receive DPI approval in a timely manner may result in disruption of CACFP participation and/or reimbursement. Contact your <u>assigned consultant</u> when changes are made, and the contract is submitted.

Refer to the <u>CACFP Contract Manual</u> for instructions on how to access, update and submit the contract.

Sponsoring Organization Reminder: 2023 4th Quarter Report Due (SO)

If your agency participated in the Child and Adult Care Food Program (CACFP) with two or more sites you should have submitted all four quarters of your CACFP Financial Report for the 2023 program year (October 1, 2022 - September 30, 2023). The last quarterly report for the reporting period of July 1 - September 30, 2023) was due on December 1, 2023. If you have not yet submitted this report, do so as soon as possible. Instructions can be found here Quarterly Financial Report.

This requirement is not for Independent Centers that only have one site on the CACFP. Those agencies should have already filed their annual financial report for 2023 which was due November 1.

Be Informed About Food Recalls and Food Borne Illness Outbreaks (ALL)

Despite best efforts across the food industry to keep all food in the supply chain safe and free from contamination, foods are recalled every day due to concerns over the potential to cause foodborne illness. It is important for agencies to be aware of recalls in case they are affected, and action is needed.

As the Department of Public Instruction (DPI) is not directly involved in the purchase of agency commercial purchases, DPI may not always receive the details and information necessary to notify agencies and/or monitor commercial product recalls. The best way for agencies to obtain this information is to receive email notifications regarding food recalls directly from the Food and Drug Administration (FDA). Agencies are strongly encouraged to sign up for free email updates through this website: www.recalls.gov, specifically the U.S. FDA alerts. Agencies may also keep track of recalls and outbreaks via the FoodSafety.gov website widget.

State or local public health agencies may also list state-specific recalls and outbreak alerts on their websites, such as <u>Wisconsin Dept. of Health</u> <u>Services: Outbreaks in Wisconsin</u> and the <u>Dept. of Agriculture, Trade, and Consumer Protection Food Recalls.</u>

In the event a <u>USDA Foods product is recalled</u>, the USDA Foods team at DPI will follow specific procedures for handling the recall and notifying agencies.

Agencies may also receive information regarding recalls or other food safety alerts from their vendors, distributors, or sales representatives. Be sure to closely review any notices from your suppliers and take appropriate action when necessary.

Thank you for taking steps to be informed about food recalls.

CACFP Menu Checklist: Meal Pattern and Menu Documentation Requirements (Applicable to ALL but School Food Authorities (SFA) operating At-Risk following the NSLP meal pattern)

Programs are encouraged to use the <u>Menu Checklist</u> when planning menus to ensure CACFP meal pattern and menu documentation requirements are met. Programs that have cycle menus are also encouraged to refer to the Menu Checklist periodically to verify menus continue to meet CACFP requirements.

CACFP menu requirements are met when:

- All required components and creditable foods are served at each meal and snack.
- Daily requirements, such as serving at least one whole grain rich item each day, are met.
- Menus include all required documentation, such as notating whole grain rich items and documenting the types of milk served (fat content by age group).
- Product documentation is on file for breakfast cereals, yogurt, whole grain rich foods, tofu, and store-bought combination food items/processed meats.

CACFP Menu Planners for Breakfast and Snack in English and Spanish (ALL)

USDA's Team Nutrition initiative is excited to announce the availability of "It's Breakfast Time! Child and Adult Care Food Program (CACFP) Breakfast Menu Planner for Children 3 Through 18 Years of Age"in English and Spanish. Additionally, the revised version of the "Let's Make a Snack Child and Adult Care Food Program Snack Menu Planner for Children 3 Through 18 Years of Age" is now available in English and the Spanish version is available for the first time. These menu planners are an excellent training resource for CACFP operators and cover creditable and non-creditable foods at breakfast and snack, interactive meal planning activities, sample menus, and quick and easy recipes. Select recipes have cooking videos that demonstrate the quick-and-easy preparation of the recipe. These recipes are bolded.

Breakfast Recipes:

- Berry Medley and Quinoa Breakfast Bake
- Breakfast Black Beans With Eggs
- Cheesy Cheddar Drop Biscuits
- Cheesy Egg, Sausage, and Potato Casserole
- Cinnamon-Citrus French Toast Squares
- Cottage Cheese and Fruit Bowls
- Easy Overnight Oats and Berries
- Easy Whole-Wheat Drop Biscuits
- Egg and Broccoli Scramble
- Fruit and Nut Butter Pita Pockets
- Fruit and Yogurt Roll-Ups
- Golden Squash Hotcakes
- Lemon-Blueberry Corn Muffins
- Orange Cranberry Quick Bread
- Oven-Baked Pancakes With Spiced Pears
- Peachy Oatmeal Bake
- Roasted Sweet Potato Hash
- Strawberry and Waffle Kebabs With Maple-Yogurt Dip
- Turkey Sausage With Sweet Cran-Apple Topping

Whipped Cream Cheese and Pear Toast

Snack Recipes:

- Apples and Almond butter
- Baked Carrot Fries With Yogurt-Sunflower Seed Butter Dip
- Caprese Bruschetta
- Cheesy Bean Tostada
- Chicken and Cheese Snack Cup With Grapes
- Corny Salsa With Tortilla Chips
- Curried Chicken Wraps
- Deli Bento Box
- Dried Fruit and Cereal Snack Mix
- Fresh Veggie Wraps
- Fruited Chicken Salad With Crackers
- Herb Bagel Bites
- Mini Egg Salad Sandwiches
- Mini Graham Crackers and Berry Nut Butter
- Parmesan Zucchini Chips
- Peach and Yogurt Smoothies
- Savory Yogurt-Hummus Dip With Veggies
- Toasted Pita Wedges and Fruit Dip
- Tuna Salad and Apples Slices
- Very Berry Parfaits

All recipe photos are available on USDA's Flickr account in the <u>Team Nutrition photo collection</u>. These images can be used by sponsoring organizations to communicate information about the availability of the recipes.

Questions about this announcement may be sent to TeamNutrition@USDA.gov.

CACFP Shout-Outs (ALL)

Does your program have a favorite recipe, a fun food-related activity, helpful tips or resources for running a successful food program, a staff member who is going above and beyond for the food program, or even just a previous menu you are exceptionally proud of?!

Complete the <u>CACFP Shout-Out Entry Form</u> for a chance to be featured in a future CACFP Today Newsletter and DPI social media accounts, including Facebook and Twitter. Note: If submitting a recipe, be sure to include the crediting information to show how the food item(s) count towards CACFP meal pattern requirements.

The Community Nutrition Team would like to wish you a happy and healthy holiday season!

REMINDER: Claim Submission Deadlines: Federal regulations impose a claim submission deadline of 60 calendar days after the last day of the month for which the claim applies. For DPI's CACFP Claim Submission Deadlines visit Claim Submission Deadlines.

Contact your <u>assigned CACFP consultant</u> with questions about the items in the bulletin, or other CACFP questions.

Do you have new staff working with the CACFP? Check out this resource New Staff Responsibilities for CACFP.

Program Abbreviation Key

CC=Child Care

AR=At Risk

FDCH: Family Day Care Home

HS: Head Start

ES: Emergency Shelters

SO: Sponsoring Organizations **OS:** Outside of School Hours Care

ADC: Adult Day Care **ALL:** Applies to all types

The abbreviation key identifies each type of program in the CACFP. Each section above identifies who the information applies to when implementing the CACFP. If your type of program is not listed in a section, it does not apply.

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