



# CACFP Vendor Agreement to Provide Meals/Snacks

Agencies must use the *CACFP Vendor Agreement to Provide Meals/Snacks* to execute the agreement for purchasing meals when the aggregate purchase is up to \$250,000 per year. The agreement specifies CACFP requirements the vendor and the agency are responsible for, the agreed-upon meal price, and the service involved in providing meals. If an alternate agreement is used it must contain all the required elements, follow all procurement requirements, and receive prior approval from DPI.

Agencies contracting with a School Food Authority (SFA) are not required to obtain price quotes from various suppliers and only need to complete the DPI *CACFP Vendor Agreement to Provide Meals/Snacks*. However, it is best practice to verify the SFA has a comparable price and meal quality to other potential vendors. Meals purchased from an SFA must follow the CACFP meal pattern.

## **Micro-Purchase Method (Up to \$50,000) New Vendor: Executing an Agreement**

1. Purchases of product and services may be made without obtaining price quotes from various suppliers when the aggregate cost is up to \$50,000, the agency considers the costs reasonable, and they can self-certify their justification for not obtaining bids. Refer to [Guidance Memorandum 4](#) for more information.
  - a. It is best practice to document vendors contacted on the [Record of Potential Vendors Contacted \(up to \\$250,000\)](#). Retain this documentation on file.
2. Use the CACFP Vendor Agreement to Provide Meals/Snacks as the contract with the selected vendor unless DPI has approved an alternate contract.
3. Upload the agreement to the CACFP contract on the Site Upload(s) page.

## **Small Purchase Method (Up to \$250,000) New Vendor: Executing an Agreement**

1. Contact at least two to three vendors and obtain price quotations and service specifications.
2. Document vendors contacted on the [Record of Potential Vendors Contacted \(up to \\$250,000\)](#). Retain this documentation on file.
3. An agency should choose the vendor that meets all service specifications at the lowest bid price.
4. Use the *CACFP Vendor Agreement to Provide Meals/Snacks* as the contract with the selected vendor unless DPI has approved an alternate contract.
5. Upload the agreement to the CACFP contract on the Site Upload(s) page.

## **Existing Agreements**

An existing agreement with a vendor can be renewed/updated for an additional period; agencies are not required to annually rebid/obtain competitive price quotations. However, DPI recommends agencies obtain price quotations from competitors no less than every five years (to the extent practicable).

- **When renewing an existing agreement, complete a new *CACFP Vendor Agreement to Provide Meals/Snacks* and upload to the CACFP contract on the Site Upload(s) page.**

It is best practice to consult a legal professional before entering and signing any agreement.



# Child and Adult Care Food Program (CACFP) VENDOR AGREEMENT TO PROVIDE MEALS/SNACKS

Adult Care  
Component

THIS AGREEMENT is executed between the Vendor and Facility:

\_\_\_\_\_, referred to as "the Vendor",  
 \_\_\_\_\_  
 (Name of Vendor)

Meals prepared at: \_\_\_\_\_  
 \_\_\_\_\_  
 (Location of food preparation facility)

\_\_\_\_\_, referred to as "the Facility"  
 \_\_\_\_\_  
 (Name of Agency)

Meals served at: \_\_\_\_\_  
 \_\_\_\_\_  
 (Site(s) location and site(s) name)

The VENDOR agrees to operate in accordance with CACFP regulation 7 CFR 226, including:

- A. That its food preparation facility is adequate to prepare the required number of meals and snacks
- B. Has a current federal, state, or local health certification (will provide a copy upon the Facility's request)
- C. Adhere to the federal, state and local health and sanitation requirements
- D. Will provide meals/snacks in accordance with the current CACFP Meal Pattern  
 (Refer to Attachment B - CACFP Meal Pattern Requirements and Attachment C – Exhibit A: Grains Chart of this agreement)
- E. Will provide all of the following documentation (1-4) to the facility, prior to or at the time of delivery/pick-up:
  - 1. Dated menus for all meals/snacks. Menus must specify:
    - Each food item meeting components at each meal/snack
    - Type of milk per age (fat content & unflavored/flavored)
    - Foods that are whole grain or whole grain-rich
    - Names of breakfast cereals
  - 2. Document(s) that include: (1) The number of meals provided/delivered; (2) Specific foods provided to meet all required meal components of each meal; (3) Serving size information for each food item; (4) The total quantities of all foods (optional unless requested by Facility).  
 This information must be on at least one of the following forms:
    - Production records
    - Daily delivery slips
  - 3. Product Information (Package, picture, or a copy of product package with name of item, Nutrition Facts Label and Ingredients) for the following items (if served):
    - Breakfast Cereal
    - Yogurt
    - Tofu
    - Whole Grain or Whole Grain-Rich Foods
  - 4. Documentation for combination foods:  
 Combination foods are those that contain more than one food component (e.g. meat & grain)
    - Child Nutrition (CN) Labels or Product Formulation Statements for commercially prepared items (e.g. chicken nuggets, fish sticks, ravioli, meatballs)
    - Standardized Recipes for in-house prepared dishes (e.g. chicken noodle casserole)

The FACILITY agrees to:

- A. Monitor the Vendor for compliance with the terms of this agreement, including the review of the Vendor's meal documentation, as specified above, to assure that the provided meals meet the CACFP meal pattern requirements prior to submitting CACFP claims for these meals.
- B. Pay for the number of meals ordered unless otherwise negotiated with the vendor. Adjustments to the number of meals ordered must be communicated to the vendor within the agreed timeframe, as specified on page 2.

## Child and Adult Care Food Program (CACFP) VENDOR AGREEMENT TO PROVIDE MEALS/SNACKS

**Complete sections A-F below and check the applicable boxes**

- A. The Vendor will provide the following prepared meals [Check all that apply]:  
 Breakfast     Lunch     Supper     Snack
- B. These meals/snacks will [Check One]:     Include milk     Not include milk
- C. The meals/snacks will be [Check One]:     delivered by Vendor     picked up by Facility
- Time of delivery or pick up
- D. Proper containers to maintain required temperatures of food/milk while in transit will be provided by:  
 [Check One]:     Vendor     Facility
- E. Meal substitutions for participants with disabilities will be provided by the [Check One]:     Vendor     Facility
- F. The number of meals and cost of meals to be supplied will be as follows:

Meal	Number*	Price per Meal
Breakfast		\$            each
AM Snack		\$            each
Lunch		\$            each
PM Snack		\$            each
Supper		\$            each
Evening Snack		\$            each

\*The Facility may adjust the number of meals:

by: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Specify Frequency

Specify the time/day and method for adjusting meal numbers

**Additional requirements agreed upon between the FACILITY and the VENDOR:**

\_\_\_\_\_

\_\_\_\_\_

**For contracts over \$25,000 per year, vendor must complete: Attachment A – Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transactions.**

- **The Facility will not pay the Vendor for meals delivered outside the agreed upon delivery time, that do not meet sanitation and safety requirements at the time of delivery, and/or that do not meet CACFP meal requirements.**
- **The Vendor, in carrying out the provisions of this Agreement, will invoice the Facility detailing the total number of meals and snacks supplied, by meal type, and the total charge.**

**THIS AGREEMENT IS EFFECTIVE AS OF** \_\_\_\_\_

**UNTIL** \_\_\_\_\_

(Date)

(Date)

It may be terminated by written notice by either party to the other at least thirty (30) days prior to the date of termination. The following parties have executed this Agreement, effective the month, day, and year specified above.

(Vendor Representative Signature)

(Agency CACFP Authorized Representative Signature)

(Title)

(Date)

(Title)

(Date)

**Child and Adult Care Food Program (CACFP)**  
**VENDOR AGREEMENT TO PROVIDE MEALS/SNACKS**

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**Instructions:** Facility to obtain from any potential vendor or existing contractor for all contracts in excess of \$25,000. This form is required each time a bid for goods/services over \$25,000 is solicited or when renewing/extending an existing contract exceeding \$25,000 per year.

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This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, *Federal Register* (pages 4722 – 4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

**Before Completing Certification, Read Instructions Below**

(1)The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

(2)Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

**Potential Vendor or Existing Contractor (Lower Tier Participant):**

<i>Vendor Name</i>	<u>Child and Adult Care Food Program</u> <i>PR/Award Number or Project Name</i>
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<i>Vendor Representative Printed Name</i>	<i>Title</i>	<i>Signature</i>	<i>Date</i>
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**DO NOT SUBMIT THIS FORM. FACILITY TO RETAIN WITH THE APPLICABLE VENDOR AGREEMENT.**

**Instructions for Certification**

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

## Attachment B - CACFP Meal Pattern Requirements for Adult Care Component

The meal must contain, at a minimum, each of the components listed in at least the amounts indicated for the specific age group in order to qualify for reimbursement. *The required serving sizes are of foods/beverages in prepared or ready to eat form.*

Breakfast	
Must serve milk, vegetable or fruit, and either a grain or meat/meat alternate	
Food Components and Food Items	Serving Sizes
<b>Fluid Milk</b> <ul style="list-style-type: none"> <li>Unflavored or flavored 1% or skim</li> <li>Yogurt (regular and soy)                             <ul style="list-style-type: none"> <li>6 oz. (weight) or ¾ cup may be served to meet the fluid milk requirement for one meal per day when not served as a meat alternate for that same meal</li> <li>Must contain no more than 23 grams of total sugars per 6 ounces</li> </ul> </li> </ul>	1 cup (8 fluid oz.)
<b>Vegetables or Fruits</b> (or portions of both) <ul style="list-style-type: none"> <li>Full-strength juice may only be served to meet the fruit or vegetable requirement at one meal or snack per day</li> </ul>	½ cup
<b>Grains</b> <ul style="list-style-type: none"> <li>Must be whole grain-rich, enriched, or fortified</li> <li>At least one serving per day must be whole grain-rich</li> <li>Grain-based desserts are not creditable (Refer to: <a href="#">Grains Chart-ADC</a>)</li> <li>Cereals must contain no more than 6 grams of sugar per dry ounce</li> </ul>	
Bread	2 oz eq
Bread products such as biscuits, rolls, or muffins <i>Refer to the <a href="#">CACFP Grains Chart-ADC</a> for options and serving sizes</i>	2 oz eq
<b>Cooked</b> breakfast cereal, grains, rice and/or pasta	1 cup
<b>Ready-to-eat</b> breakfast cereal (dry, cold)	
Flakes or rounds	2 cups
Puffed cereal	2 ½ cups
Granola	½ cup
<b>Meat/Meat Alternates</b> <ul style="list-style-type: none"> <li>Not required at breakfast, but may be served in place of the entire grain component a maximum of three times per week</li> </ul>	
	<b>2 oz eq is equal to:</b>
Lean meat, poultry, or fish	2 oz.
Cheese (natural and processed; soft and hard)	2 oz. (½ cup shredded)
Cottage cheese, ricotta cheese, cheese spread, cheese food <i>2 ounces = 1 ounce meat/meat alternate</i>	½ cup (4 oz.)
Egg, whole, large	1 egg
Cooked dry beans or peas	½ cup
Yogurt (regular and soy) <ul style="list-style-type: none"> <li>Must contain no more than 23 grams of total sugars per 6 ounces</li> </ul>	1 cup (8 oz.)
Peanut butter, soy nut butter or other nut or seed butters	4 Tbsp
Peanuts, soy nuts, tree nuts or seeds	2 oz.
Surimi	6 oz.
Tempeh	1 oz.
Tofu (commercially prepared) <i>2.2 oz. (1/4 cup) must contain at least 5 grams of protein</i>	½ cup (4.4 oz.)
Soy products (e.g. soy sausage, veggie burgers) or alternate protein products <i>Must meet the requirements in Appendix A to Part 226</i>	2 oz.

## Attachment B - CACFP Meal Pattern Requirements for Adult Care Component

The meal must contain, at a minimum, each of the components listed in at least the amounts indicated for the specific age group in order to qualify for reimbursement. *The required serving sizes are of foods/beverages in prepared or ready to eat form.*

<b>Lunch and Supper</b> Lunch: Must serve all 5 components Supper: Must serve all 4 required components	
Food Components and Food Items	Serving Sizes
<b>Fluid Milk</b> (Optional for suppers only) <ul style="list-style-type: none"> <li>• Unflavored or flavored 1% or skim</li> <li>• Yogurt (regular and soy)                                     <ul style="list-style-type: none"> <li>- 6 oz. (weight) or ¾ cup may be served to meet the fluid milk requirement for one meal per day when not served as a meat alternate for that same meal.</li> <li>- Must contain no more than 23 grams of total sugars per 6 ounces</li> </ul> </li> </ul>	1 cup (8 fluid oz.)
<b>Meat/Meat Alternates</b> <span style="float: right;">Amounts listed below must be served to meet the m/ma serving size requirements</span>	
	<b>2 oz eq is equal to:</b>
Lean meat, poultry, or fish	2 oz.
Cheese (natural and processed; soft and hard)	2 oz. (½ cup shredded)
Cottage cheese, ricotta cheese, cheese spread, cheese food <i>2 ounces = 1 ounce meat/meat alternate</i>	½ cup (4 oz.)
Egg, whole, large	1 egg
Cooked dry beans or peas	½ cup
Yogurt (regular and soy) <ul style="list-style-type: none"> <li>- <i>Must contain no more than 23 grams of total sugars per 6 ounces</i></li> </ul>	1 cup (8 oz.)
Peanut butter, soy nut butter or other nut or seed butters	4 Tbsp
Peanuts, soy nuts, tree nuts or seeds <ul style="list-style-type: none"> <li>- <i>May be used to meet no more than ½ of the meat/meat alternate serving size</i></li> <li>- <i>Combine with another meat/meat alternate to meet the full minimum serving size</i></li> </ul>	1 oz. = 50%
Surimi	6 oz.
Tempeh	1 oz.
Tofu (commercially prepared) <i>2.2 oz. (1/4 cup) must contain at least 5 grams of protein</i>	½ cup (4.4 oz.)
Soy products (e.g. soy sausage, veggie burgers, etc.) or alternate protein products <i>Must meet the requirements in Appendix A to Part 226</i>	2 oz.
<b>Vegetables</b> <ul style="list-style-type: none"> <li>• Full-strength juice may only be served to meet the fruit or vegetable requirement at one meal or snack per day</li> </ul>	½ cup
<b>Fruits</b> <ul style="list-style-type: none"> <li>• Full-strength juice may only be served to meet the fruit or vegetable requirement at one meal or snack per day</li> <li>• A second vegetable may be served in place of fruit. When served, must serve the minimum fruit serving size.</li> </ul>	½ cup
<b>Grains</b> <ul style="list-style-type: none"> <li style="width: 50%;">• Must be whole grain-rich, enriched, or fortified</li> <li style="width: 50%;">• Grain-based desserts are not creditable (<i>Refer to: <a href="#">Grains Chart-ADC</a></i>)</li> <li style="width: 50%;">• At least one serving per day must be whole grain-rich</li> <li style="width: 50%;">• Cereals must contain no more than 6 grams of sugar per dry ounce</li> </ul>	
Bread	2 oz eq
Bread products such as biscuits, rolls, and muffins <i>Refer to the <a href="#">CACFP Grains Chart-ADC</a> for options and serving sizes</i>	2 oz eq
Rice, pasta, grains, and cooked cereals	1 cup

## Attachment B - CACFP Meal Pattern Requirements for Adult Care Component

The meal must contain, at a minimum, each of the components listed in at least the amounts indicated for the specific age group in order to qualify for reimbursement. *The required serving sizes are of foods/beverages in prepared or ready to eat form.*

Snack	
Must serve 2 of the 5 components. Only 1 of the 2 components may be a beverage.	
Food Components and Food Items	Serving Sizes
<b>Fluid Milk</b> <ul style="list-style-type: none"> <li>Unflavored or flavored 1% or skim</li> <li>Yogurt (regular and soy)                             <ul style="list-style-type: none"> <li>6 oz. (weight) or ¾ cup may be served to meet the fluid milk requirement for one meal per day when not served as a meat alternate for that same meal.</li> <li>Must contain no more than 23 grams of total sugars per 6 ounces</li> </ul> </li> </ul>	1 cup (8 fluid oz.)
<b>Meat/Meat Alternates</b> Amounts listed below must be served to meet the m/ma serving size requirements	
	<b>1 oz eq is equal to:</b>
Lean meat, poultry, or fish	1 oz.
Cheese (natural and processed; soft and hard)	1 oz. (¼ cup shredded)
Cottage cheese, ricotta cheese, cheese spread, cheese food <i>2 ounces = 1 ounce meat/meat alternate</i>	¼ cup (2 oz.)
Egg, whole, large	½ egg
Cooked dry beans or peas	¼ cup
Yogurt (regular and soy) <ul style="list-style-type: none"> <li>Must contain no more than 23 grams of total sugars per 6 ounces</li> </ul>	½ cup (4 oz.)
Peanut butter, soy nut butter or other nut or seed butters	2 Tbsp
Peanuts, soy nuts, tree nuts or seeds	1 oz
Surimi	3 oz.
Tempeh	1 oz.
Tofu (commercially prepared) <i>2.2 oz. (1/4 cup) must contain at least 5 grams of protein</i>	¼ cup (2.2 oz.)
Soy products (e.g. soy sausage, veggie burgers, etc.) or alternate protein products <i>Must meet the requirements in Appendix A to Part 226</i>	1 oz.
<b>Vegetables</b> <ul style="list-style-type: none"> <li>Full-strength juice may only be served to meet the fruit or vegetable requirement at one meal or snack per day</li> </ul>	½ cup
<b>Fruits</b> <ul style="list-style-type: none"> <li>Full-strength juice may only be served to meet the fruit or vegetable requirement at one meal or snack per day</li> </ul>	½ cup
<b>Grains</b> <ul style="list-style-type: none"> <li>Must be whole grain-rich, enriched, or fortified</li> <li>At least one serving per day must be whole grain-rich</li> <li>Grain-based desserts are not creditable (Refer to: <a href="#">Grains Chart-ADC</a>)</li> <li>Cereals must contain no more than 6 grams of sugar per dry ounce</li> </ul>	
Bread	1 oz eq
Bread products such as biscuits, rolls, and muffins <i>Refer to the <a href="#">CACFP Grains Chart-ADC</a> for options and serving sizes</i>	1 oz eq
Rice, pasta, grains, and cooked cereals	½ cup
<b>Ready-to-eat</b> breakfast cereal (dry, cold)	1 cup
Flakes or rounds	1 ¼ cup
Puffed cereal	1 ¼ cup
Granola	¼ cup

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## Attachment B – CACFP Meal Pattern Requirements

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### Appendix A - Alternate Protein Products

- A. What are the criteria for alternate protein products used in the Child and Adult Care Food Program?
1. An alternate protein product used in meals planned under the provisions in Sec. 226.20 must meet all of the criteria in this section.
  2. An alternate protein product whether used alone or in combination with meat or meat alternate must meet the following criteria:
    - a. The alternate protein product must be processed so that some portion of the non-protein constituents of the food is removed. These alternate protein products must be safe and suitable edible products produced from plant or animal sources.
    - b. The biological quality of the protein in the alternate protein product must be at least 80 percent that of casein, determined by performing a Protein Digestibility Corrected Amino Acid Score (PDCAAS).
    - c. The alternate protein product must contain at least 18 percent protein by weight when fully hydrated or formulated. ("When hydrated or formulated" refers to a dry alternate protein product and the amount of water, fat, oil, colors, flavors or any other substances which have been added).
    - d. Manufacturers supplying an alternate protein product to participating schools or institutions must provide documentation that the product meets the criteria in paragraphs A.2. through c of this appendix.
    - e. Manufacturers should provide information on the percent protein contained in the dry alternate protein product and on an as prepared basis.
    - f. For an alternate protein product mix, manufacturers should provide information on:
      - (1) The amount by weight of dry alternate protein product in the package;
      - (2) Hydration instructions; and
      - (3) Instructions on how to combine the mix with meat or other meat alternates.
- B. How are alternate protein products used in the Child and Adult Care Food Program?
1. Schools, institutions, and service institutions may use alternate protein products to fulfill all or part of the meat/meat alternate component discussed in Sec. 226.20.
  2. The following terms and conditions apply:
    - a. The alternate protein product may be used alone or in combination with other food ingredients. Examples of combination items are beef patties, beef crumbles, pizza topping, meat loaf, meat sauce, taco filling, burritos, and tuna salad.
    - b. Alternate protein products may be used in the dry form (nonhydrated), partially hydrated or fully hydrated form. The moisture content of the fully hydrated alternate protein product (if prepared from a dry concentrated form) must be such that the mixture will have a minimum of 18 percent protein by weight or equivalent amount for the dry or partially hydrated form (based on the level that would be provided if the product were fully hydrated).
- C. How are commercially prepared products used in the Child and Adult Care Food Program?
- Schools, institutions, and service institutions may use commercially prepared meat or meat alternate product combined with alternate protein products, or use a commercially prepared product that contains only alternate protein products.



## Attachment C – Exhibit A Grains

### EXHIBIT A: GRAINS REQUIREMENT FOR CHILD NUTRITION PROGRAMS<sup>1,2</sup>

Group A	Ounce Equivalent (Oz Eq) for Group A	Minimum Serving Size for Group A
<ul style="list-style-type: none"> <li>• Bread type coating</li> <li>• Bread sticks (hard)</li> <li>• Chow Mein noodles</li> <li>• Savory Crackers (saltines and snack crackers)</li> <li>• Croutons</li> <li>• Pretzels (hard)</li> <li>• Stuffing (dry) Note: weights apply to bread in stuffing.</li> </ul>	1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm or 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz	1 serving = 20 gm or 0.7 oz 3/4 serving = 15 gm or 0.5 oz 1/2 serving = 10 gm or 0.4 oz 1/4 serving = 5 gm or 0.2 oz
Group B	Oz Eq for Group B	Minimum Serving Size for Group B
<ul style="list-style-type: none"> <li>• Bagels</li> <li>• Batter type coating</li> <li>• Biscuits</li> <li>• Breads - all (for example sliced, French, Italian)</li> <li>• Buns (hamburger and hot dog)</li> <li>• Sweet Crackers<sup>5</sup> (graham crackers - all shapes, animal crackers)</li> <li>• Egg roll skins</li> <li>• English muffins</li> <li>• Pita bread</li> <li>• Pizza crust</li> <li>• Pretzels (soft)</li> <li>• Rolls</li> <li>• Tortillas</li> <li>• Tortilla chips</li> <li>• Taco shells</li> </ul>	1 oz eq = 28 gm or 1.0 oz 3/4 oz eq = 21 gm or 0.75 oz 1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz	1 serving = 25 gm or 0.9 oz 3/4 serving = 19 gm or 0.7 oz 1/2 serving = 13 gm or 0.5 oz 1/4 serving = 6 gm or 0.2 oz

<sup>1</sup> In NSLP and SBP (grades K-12), all grains served must meet whole grain-rich criteria. For information on flexibilities, please contact your State agency. For all other Child Nutrition Programs, grains are whole grain or enriched or made with enriched or whole-grain meal and/or flour, bran, and/or germ. Under CACFP child and adult meal patterns, and in NSLP/SBP preschool meals, at least one grain serving per day must meet whole grain-rich criteria.

<sup>2</sup> For NSLP and SBP (grades K-12), grain quantities are determined using ounce equivalents (oz eq). All other Child Nutrition Programs determine grain quantities using grains/bread servings. Beginning Oct. 1, 2019, grain quantities in CACFP and NSLP/SBP infant and preschool meals will be determined using oz eq. Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

<sup>5</sup> Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K-12) as specified in §210.10. May count towards the grain component in SBP (grades K-12), CACFP, NSLP/SBP infant and preschool meals, and SFSP.

## Attachment C – Exhibit A Grains

Group C	Oz Eq for Group C	Minimum Serving Size for Group C
<ul style="list-style-type: none"> <li>• Cookies<sup>3</sup> (plain - includes vanilla wafers)</li> <li>• Cornbread</li> <li>• Corn muffins</li> <li>• Croissants</li> <li>• Pancakes</li> <li>• Pie crust (dessert pies<sup>3</sup>, cobbler<sup>3</sup>, fruit turnovers<sup>4</sup>, and meat/meat alternate pies)</li> <li>• Waffles</li> </ul>	1 oz eq = 34 gm or 1.2 oz 3/4 oz eq = 26 gm or 0.9 oz 1/2 oz eq = 17 gm or 0.6 oz 1/4 oz eq = 9 gm or 0.3 oz	1 serving = 31 gm or 1.1 oz 3/4 serving = 23 gm or 0.8 oz 1/2 serving = 16 gm or 0.6 oz 1/4 serving = 8 gm or 0.3 oz
Group D	Oz Eq for Group D	Minimum Serving Size for Group D
<ul style="list-style-type: none"> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, unfrosted)</li> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (plain)</li> <li>• Muffins (all, except corn)</li> <li>• Sweet roll<sup>4</sup> (unfrosted)</li> <li>• Toaster pastry<sup>4</sup> (unfrosted)</li> </ul>	1 oz eq = 55 gm or 2.0 oz 3/4 oz eq = 42 gm or 1.5 oz 1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz	1 serving = 50 gm or 1.8 oz 3/4 serving = 38 gm or 1.3 oz 1/2 serving = 25 gm or 0.9 oz 1/4 serving = 13 gm or 0.5 oz
Group E	Oz Eq for Group E	Minimum Serving Size for Group E
<ul style="list-style-type: none"> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (with nuts, dried fruit, and/or chocolate pieces)</li> <li>• Cookies<sup>3</sup> (with nuts, raisins, chocolate pieces and/or fruit purees)</li> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, frosted or glazed)</li> <li>• French toast</li> <li>• Sweet rolls<sup>4</sup> (frosted)</li> <li>• Toaster pastry<sup>4</sup> (frosted)</li> </ul>	1 oz eq = 69 gm or 2.4 oz 3/4 oz eq = 52 gm or 1.8 oz 1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz	1 serving = 63 gm or 2.2 oz 3/4 serving = 47 gm or 1.7 oz 1/2 serving = 31 gm or 1.1 oz 1/4 serving = 16 gm or 0.6 oz
Group F	Oz Eq for Group F	Minimum Serving Size for Group F
<ul style="list-style-type: none"> <li>• Cake<sup>3</sup> (plain, unfrosted)</li> <li>• Coffee cake<sup>4</sup></li> </ul>	1 oz eq = 82 gm or 2.9 oz 3/4 oz eq = 62 gm or 2.2 oz 1/2 oz eq = 41 gm or 1.5 oz 1/4 oz eq = 21 gm or 0.7 oz	1 serving = 75 gm or 2.7 oz 3/4 serving = 56 gm or 2 oz 1/2 serving = 38 gm or 1.3 oz 1/4 serving = 19 gm or 0.7 oz

<sup>3</sup> Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K-12) as specified in §210.10 and at snack service in SFSP. Considered a grain-based dessert and cannot count towards the grain component in CACFP or NSLP/SBP infant and preschool meals beginning October 1, 2017, as specified in §§226.20(a)(4) and 210.10.

<sup>4</sup> Allowable in NSLP (up to 2.0 oz eq grain-based dessert per week for grades K-12) as specified in §210.10. May count towards the grain component in SBP (grades K-12) and at snack and breakfast meals in SFSP. Considered a grain-based dessert and cannot count towards the grain component in the CACFP and NSLP/SBP infant and preschool meals beginning October 1, 2017, as specified in §§226.20(a)(4) and 210.10.

## Attachment C – Exhibit A Grains

Group G	Oz Eq for Group G	Minimum Serving Size for Group G
<ul style="list-style-type: none"> <li>• Brownies<sup>3</sup> (plain)</li> <li>• Cake<sup>3</sup> (all varieties, frosted)</li> </ul>	1 oz eq = 125 gm or 4.4 oz 3/4 oz eq = 94 gm or 3.3 oz 1/2 oz eq = 63 gm or 2.2 oz 1/4 oz eq = 32 gm or 1.1 oz	1 serving = 115 gm or 4 oz 3/4 serving = 86 gm or 3 oz 1/2 serving = 58 gm or 2 oz 1/4 serving = 29 gm or 1 oz
Group H	Oz Eq for Group H	Minimum Serving Size for Group H
<ul style="list-style-type: none"> <li>• Cereal Grains (barley, quinoa, etc.)</li> <li>• Breakfast cereals (cooked)<sup>6,7</sup></li> <li>• Bulgur or cracked wheat</li> <li>• Macaroni (all shapes)</li> <li>• Noodles (all varieties)</li> <li>• Pasta (all shapes)</li> <li>• Ravioli (noodle only)</li> <li>• Rice</li> </ul>	1 oz eq = 1/2 cup cooked or 1 ounce (28 gm) dry	1 serving = 1/2 cup cooked or 25 gm dry
Group I	Oz Eq for Group I	Minimum Serving Size for Group I
<ul style="list-style-type: none"> <li>• Ready to eat breakfast cereal (cold, dry)<sup>6,7</sup></li> </ul>	1 oz eq = 1 cup or 1 ounce for flakes and rounds 1 oz eq = 1.25 cups or 1 ounce for puffed cereal 1 oz eq = 1/4 cup or 1 ounce for granola	1 serving = 3/4 cup or 1 oz, whichever is less

<sup>3</sup> Allowed in NSLP (up to 2.0 oz eq grain-based dessert per week in grades K-12) as specified in §210.10 and at snack service in SFSP. Considered a grain-based dessert and cannot count towards the grain component in CACFP or NSLP/SBP infant and preschool meals beginning October 1, 2017, as specified in §§226.20(a)(4) and 210.10.

<sup>6</sup> Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfast served in the SBP, and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

<sup>7</sup> In the NSLP and SBP, cereals must list a whole grain as the first ingredient and be fortified, or if the cereal is 100 percent whole grain, fortification is not required. For CACFP and SFSP, cereals must be whole-grain, enriched, or fortified; cereals served in CACFP and NSLP/SBP infant and preschool meals must contain no more than 6 grams of sugar per dry ounce.