



DPI COMMUNITY
NUTRITION TEAM

CACFP Today

VOLUME 23 / NO. 3 / August 2023

CACFP Shout-Outs

The Community Nutrition Team (CNT) is excited to shout-out the following CACFP operators: Beth and Andi at Happy Hearts Day Care in Superior, as well as Sherena and Kim at Dream Catchers in Kenosha. Read more about the impactful work each of these CACFP operators are accomplishing below.

Happy Hearts Day Care is being recognized for their phenomenal efforts in feeding infants. Beth (Center Owner) shares the story of how she started making her own baby foods below.



Beth and Andi

Beth: Happy Hearts Day Care has been in the business of serving children since 1995. Having started this business with 3-year-old twins and a 6-year-old, I was no stranger to the staggering cost of baby foods. I began making my own baby food for my girls from an economic standpoint. Not knowing what was added to the food was also a concern.

When I opened my daycare, there were no thoughts about not carrying on that practice with a whole lot more babies, eight, to be exact! I would buy fruits and vegetables, blend them down, and pour into ice cube trays for a perfect serving size. I would then freeze them, pop them into a Ziplock bag, label and store in the freezer. I would pop one or two in the microwave, then serve with the baby cereal and breast milk or formula for their meals and snacks.

My daughter, Andi, has taken over most of this for me. The parents seem to love it, and so do the babies. She [Andi] really loves to try different combos that she thinks the kids will enjoy! There are no additives or preservatives, no salt or sugar, just the healthy foods. We enjoy feeding our babies this and it is so much more inexpensive to serve and better for the environment!

FEATURED STORIES

[CACFP Shout-Outs](#)

[What's in Season?](#)

[CACFP Training Updates](#)

[USDA: New Guidance](#)

[Spread The Word About CACFP](#)

[CNT Personnel Directory](#)

[About Us](#)

SAVE THE DATES

September 2023 –
National Potato Month

September 25, 2023 –
National Food Service Workers Day

October 2023 –
National Farm To School Month

October 4, 2023 –
National Taco Day

November 2023 –
National Pepper Month

November 28, 2023 –
National French Toast Day

CACFP Shout-Outs Cont.

The staff at Dream Catchers is being recognized for their excellent administration of the CACFP. During their routine CACFP review in February, Sherena (Center Administrator) displayed a noteworthy level of organization with their CACFP records; having items ready to go and easily accessible for DPI reviewers. Additionally, Kim (Center Cook) demonstrated great understanding of the CACFP meal pattern as the meal service observed was exemplary and showed that they have a clear process in place for ensuring meal requirements are met. Kim even created her very own “cheat sheet” that she keeps posted in the kitchen for foods she commonly serves so that she may easily reference serving amounts when preparing and plating meals.



Kim and Sherena

The CNT thanks these operators for their outstanding work and providing healthy meals to CACFP participants!

Complete the [CACFP Shout-Out Entry Form](#) for a chance to be featured in a future *CACFP Today* newsletter and DPI social media accounts.

What's In Season?

Late summer is the perfect time to take advantage of farmers markets to include fresh and nutritious produce in your CACFP menus! There are a multitude of fruits and vegetables in season in Wisconsin this time of year, and purchasing local produce helps support local farmers and businesses while adding variety to the meals and snacks you serve.

Below are different types of produce you may find at a farmers market this time of year.

- Apples
- Beans
- Beets
- Bitter melon
- Blackberries
- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Celery
- Cucumbers
- Eggplant
- Elderberries
- Fennel
- Garlic
- Ground cherries
- Herbs
- Huckleberries
- Kale
- Leeks
- Lettuce
- Muskmelon (Cantaloupe)
- Mushrooms
- Okra
- Onions
- Peaches
- Pears
- Sweet or Hot Peppers
- Plums
- Potatoes
- Radishes
- Raspberries
- Rutabagas
- Spinach
- Sprouts
- Summer squash
- Sweet corn
- Tomatoes
- Turnips
- Watermelon
- Winter melon
- Zucchini

Check out the Wisconsin Farmers Market Association's [Find a Farmers Market webpage](#) where you can search for markets by county.



What's In Season Cont.

Looking for recipes to incorporate fresh, local produce? The Institute of Child Nutrition's [Child Nutrition Recipe Box](#) includes many recipe options, like Squish Squash Lasagna! Use zucchini and summer squash now, then try butternut and winter squash later!



Visit the ICN's [Child Nutrition Recipe Box - Squish Squash Lasagna](#) webpage for nutrition information and recipe instructions for 50 serving quantities of this recipe.

Squish Squash Lasagna

Recipe makes 25 servings

Crediting Information:

Each serving provides ½ oz equivalent meat alternate, ¾ cup vegetable, and ¾ oz equivalent grains.

Ingredients:

- 2 1/3 cups onion, diced
- 2 Tablespoons and 1 teaspoon garlic, minced
- 1 teaspoon canola oil
- 1 quart and 2 cups canned diced tomatoes (½ No. 10 can)
- ¾ teaspoons each dried oregano, thyme, basil
- 32 whole-wheat lasagna sheets
- 4 pounds and 10 ounces fresh squash, peeled and sliced ¼ inch
- 3 ¼ cups fresh spinach, sliced 1/8 inch
- 3 1/8 cups low fat mozzarella cheese, shredded

Instructions:

1. To make the tomato sauce, sauté onions and garlic in oil for 2-3 minutes. Add tomatoes, oregano, thyme, and basil. Simmer over low heat, uncovered, for 30 minutes, stirring occasionally.
2. Place pasta sheets in hot water for 7-10 minutes. Remove sheets as dish is assembled.

Assembly:

3. Lightly coat one pan (12" x 20" x 2½") with pan release spray. Spread ingredients evenly across the pan.

First layer:

4. Lay 16 lasagna sheets, slightly overlapping approximately one inch, spread 2½ cups tomato sauce on top, about 2½ cups spinach (four ounces), and two pounds and five ounces squash slightly overlapping (35 slices).

Second layer:

5. Repeat first layer.

Third layer:

6. Spread 2½ cups tomato sauce, cover with foil and bake until squash is tender. Conventional oven: 350 degrees Fahrenheit for 60-75 minutes. Convection oven: 350 degrees Fahrenheit for 40-55 minutes.
7. Remove from oven. Sprinkle 12½ oz (3⅜ cups) cheese over each pan of lasagna.
8. Bake again, uncovered until cheese starts to brown slightly. Conventional oven: 350 degrees Fahrenheit for 15 minutes. Convection oven: 350 degrees Fahrenheit for 10 minutes.
9. Remove from oven and allow to set for 15 minutes before serving.
10. Portion: Cut each pan five by five (25 pieces per pan).

CACFP Training Updates

In-person CACFP Training is back!

Sign up and join the Community Nutrition Team for one of the four trainings being offered in September 2023.

Training dates and locations:

- Eau Claire: Wednesday, September 13
- Appleton: Thursday, September 14
- Milwaukee (Mequon): Wednesday, September 20
- Madison: Thursday, September 28

Training will be held from 9:00 a.m. – 12:30 p.m. on the scheduled dates. Each training will include a general session and two breakout sessions. Breakout sessions will focus on identifying whole grain-rich, special dietary needs (focusing on dairy allergies and lactose intolerance), financial management, meal planning ideas, and infants. For a brief description of each breakout session, visit the [CACFP Training webpage](#).

There is no charge to attend, and food/beverage will not be provided.

Registration is now open, but space is limited. Therefore, each agency may register for only one training location and a maximum of three staff per agency may register.

Be sure to visit the [CACFP Training webpage](#) for specific location information and registration links to secure your spot.

We hope to see YOU there!



**CACFP
TRAINING**
Child and Adult Care Food Program

Visit the [CACFP Training webpage](#) to register for in-person training happening in September 2023!

Check out the NEW CACFP Training Spotlights.

The CACFP training team recently published two CACFP Training Spotlights that focus on CACFP Costs and Organizing CACFP Records.

[CACFP Training Spotlight: CACFP Costs](#)

This handout provides information on allowable and unallowable costs, explains how to determine what your agency's CACFP costs are, and includes information on maintaining support documentation and a tracking system.

[CACFP Training Spotlight: Organizing CACFP Records](#)

Maintaining accurate and organized records is necessary to support CACFP claims and show that CACFP requirements are met. This handout provides strategies for organizing records.



Access all CACFP Training Spotlights on the [CACFP Training Spotlight webpage](#).

USDA: New Guidance

Listed below are recent policy memos issued by the United States Department of Agriculture (USDA) and a brief summary of each one.

[CACFP 08-2023: Best Practices for Streamlining Applications for Year-Round Program Operations](#)

This memorandum provides best practices for establishing a single application process for experienced program operators providing year-round meal services to at-risk children in low-income areas.

[CACFP 07-2023: Oversight and Monitoring of the Child and Adult Care Food Program - Guidance on On-site and Off-site Strategies and Options](#)

The purpose of this memorandum is to provide guidance regarding on-site and off-site strategies and options for oversight and monitoring of the Child and Adult Care Food Program.

[CACFP 06-2023: Unique Entity Identifier Transition](#)

In April 2022, federal agencies transitioned from use of the DUNS number to the Unique Entity Identifier (UEI). Child Nutrition Program Operators are required to have the UEI to receive payments from state agencies who administer the child nutrition programs on behalf of the federal government. This memorandum provides answers to questions related to the transition.

[CACFP 05-2023: Consolidated Appropriations Act, 2023: Effect on Child Nutrition Programs](#)

This memorandum provides notice to child nutrition program operators regarding the Consolidated Appropriations Act, 2023, enacted on December 29, 2022.

[CACFP 04-2023: FY 2023 Reallocation of State Administrative Expense Funds in Child Nutrition Programs](#)

This memorandum provides the information needed to conduct the FY 2023 reallocation of SAE funds in the child nutrition programs.

[CACFP 03-2023: Reimbursement for Meals and Snacks Served at CACFP Emergency Shelters after the Public Health Emergency Ends](#)

This memorandum notifies state agencies and program operators that temporary authority to claim reimbursement for meals and snacks to young people between the ages of 19 and 24 in emergency shelters participating in CACFP, ended along with the COVID-19 public health emergency on May 11, 2023.

[CACFP 02-2023: Offsite Monitoring of the CACFP and School Meal Programs After the Public Health Emergency Ends](#)

The purpose of this memorandum is to provide guidance regarding the expiration of offsite monitoring for CACFP and the School Meal Programs.



Recent News:

President Biden signed the [FASTER Act](#) into Law and sesame is now officially listed as a major food allergen.



Important Reminder:

FFY 2024 Annual Contract Renewal opens September 28, 2023.

Spread the Word About the CACFP!

Are there child or adult care facilities in your area that are not on the CACFP? The Community Nutrition Team encourages and appreciates CACFP operators who talk with other facilities about the CACFP and the benefits it provides to their food programs.

If you think you know of a facility that may be interested in learning more about the CACFP and how to participate, refer them to the [CACFP Overview handout](#) or have them visit the [Join the CACFP webpage](#) for additional information.



CNT Personnel Directory

DPI Toll-Free Helpline.....	1-800-441-4563
Amanda Cullen, RDN, CD, Director.....	(608) 267-9123
Jennifer Heidenreich, Public Instruction Supervisor.....	(608) 266-5183
Amy Kolano, RD, CD, Coordinator, Summer Food Service Program.....	(608) 266-7124
Cari Ann Muggenburg, Auditor-Senior.....	(608) 264-9551
Heather Bundy, Operations Program Associate.....	(608) 267-9129
Nutrition Program Consultants	
Tami Biordi.....	(608) 267-2373
Lisa Calderone.....	(608) 266-5763
Jessica Hansen, RDN, CD.....	(608) 224-5383
Lisa Kellner.....	(608) 224-5341
Moryah Kemper, RD.....	(608) 266-9982
Kim Musiedlak.....	(608) 264-9542
Dana Reedy, MS, RD, CD.....	(608) 266-3874
Bridget Resse.....	(608) 267-9122
Emily Rox.....	(608) 266-9614
Mika Vuckovich, MS, DTR	(608) 266-3584
Federal Aids and Audit Fiscal Unit.....	(608) 266-3509 ext.4
Federal and State Grants Program Fax.....	(608) 267-9207
Jacque Darrow, Accountant.....	(608) 267-9134
Najat Shorette, Accountant.....	(608) 266-6856



To find your agency's consultant, refer to the [Consultant Assignments document](#) on the [CACFP Consultant Assignments webpage](#).

About Us



CACFP Today is published three times per year by the Department of Public Instruction.

Questions or comments should be directed to:

Community Nutrition Team

Wisconsin Department of Public Instruction

PO Box 7841

Madison, WI 53707-7841

608-266-3874 or 1-800-441-4563

Dana.Reedy@dpi.wi.gov or Emily.Rox@dpi.wi.gov



This publication is available from:
Division for Finance and Management
Community Nutrition Program
(608) 267-0363
dpi.wi.gov/nutrition

August 2023 Wisconsin Department of Public Instruction

The Wisconsin Department of Public Instruction does not discriminate on the basis of sex, race, color, religion, creed, age, national origin, ancestry, pregnancy, marital status or parental status, sexual orientation, or ability and provides equal access to the Boy Scouts of America and other designated youth groups.

In accordance with federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), age, disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible State or local Agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at:

<https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail:

U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or

fax:

(833) 256-1665 or (202) 690-7442; or

email:

program.intake@usda.gov

