



DPI COMMUNITY  
NUTRITION TEAM

# CACFP Today

VOLUME 24 / NO. 3 / August 2024

## FEATURED STORIES

## CACFP Shout-Outs

The CNT thanks Sherry and Savanna from Sprout Child Care Center, and the staff at Boys & Girls Club of West Central WI for their outstanding work and providing healthy meals to CACFP participants!

### Sherry and Savanna:

Sherry and Savanna are the owners of Sprout Child Care Center in La Crosse and are being recognized for their superb organization and impressive resources noted during a recent review of their CACFP. Specifically, they created a resource for their infant rooms that is a best practice worth sharing!

The CACFP meal pattern states infants who are developmentally ready for additional foods at breakfast must receive a fruit and/or vegetable as well as Iron Fortified Infant Cereal (IFIC) or meats/meat alternates in addition to their Iron Fortified Infant Formula or breastmilk. Grains are not a creditable food for infants at breakfast. Many centers will feed their developmentally ready infants the same Breakfast menu as the older children at the center, which is acceptable. However, centers must remember that grains served at Breakfast to the older children (as required per the one- to 18-year-old meal pattern) cannot be served to the infants and IFIC or meats/meat alternates must be served instead.



**Sherry, Mason, and Savanna**

[CACFP Shout-Outs](#)

[New DPI Address](#)

[Summer Picnic Planning](#)

[Misidentified Whole Grain Rich Items](#)

[USDA: New Guidance](#)

[CACFP Training – Register Today!](#)

[Cucumber Crunch](#)

[CNT Personnel Directory](#)

[About Us](#)

## Food Holidays

**August 2024 –**  
*National Peach Month*  
**August 31, 2024 –**  
*National Eat Outside Day*

**September 2024–**  
*National Chicken Month*  
**September 26, 2024 –**  
*National Pancake Day*

**October 2024 –**  
*National Apple Month*  
**October 6, 2024 –**  
*National Noodle Day*

Continue reading CACFP Shout-outs on page 2.

# CACFP Shout Outs Cont.

Sprout Child Care created a simple Monday through Friday breakfast menu that remains the same each week and states which days IFIC or a meat/meat alternate is served. For example, “Mondays: IFIC, Tuesdays: Scrambled Eggs, Wednesdays: Yogurt, Thursdays: IFIC, and Fridays: Scrambled Eggs.” This takes the guess work out of it for the center’s chef and infant teachers, knowing exactly what needs to be served each day at breakfast in addition to the infants’ IFIF/Breastmilk and fruit/vegetable.

The CNT thanks the staff at Sprout Child Care for their great operation of the CACFP.



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## **Staff at Boys & Girls Club of West Central WI:**

The Boys & Girls Club of West Central WI is a CACFP Sponsoring Organization with four sites located in Tomah, Reedsburg, Baraboo, and Portage. During a recent review of their CACFP, the observed meal service at the Tomah site was especially of note by DPI consultants who stated they had a great philosophy for a well organized and relaxing mealtime atmosphere. A huge part of that mealtime success is thanks to their cook, Ms. Jen, who has been with the Boys & Girls Club for eight years!

“At Tomah’s Boys and Girls Club of West Central, our food service goes beyond nourishment. It’s about creating a safe, enjoyable space where members explore new, healthy foods. Each meal begins with our eight expectations and an overview of the evening’s plan, ensuring a positive and engaging experience for everyone.”

The CNT thanks the staff at Boys & Girls Club of West Central WI for their exemplary mealtime practices.

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



**Ms. Jen**

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# We Moved! - New DPI Address

The Department of Public Instruction (DPI) has moved from the State Education Building (GEF 3) on 125 S. Webster Street to the Tommy G Thompson Center. The DPI is located on the seventh and eighth floor.

## **New Street Address:**

Wisconsin Department of Public Instruction  
201 West Washington Avenue, Madison, Wisconsin 53703

## **Mailing Address:**

Wisconsin Department of Public Instruction  
P.O. Box 7841  
Madison, Wisconsin 53707-7841

All visitors must have an appointment and check in with Security Desk staff upon arrival and be accompanied by DPI staff during your visit.

# Summer Picnic Planning

National Eat Outside Day is coming up on August 31! What better way to celebrate than having a picnic?

Outdoor play and learning activities are very important for healthy childhood development. Spending time outdoors directly affects children's physical strength, coordination and motor skills, and development of their immune system. Engaging in outdoor play introduces children to new situations and environments and helps develop confidence and independence. Fun childhood experiences outdoors can also promote an appreciation for natural spaces and the environment as they grow!

Kid-friendly picnic food ideas include fruit salad or kebabs, veggie sticks with dip, pasta salad, string cheese, crackers, handheld wraps or sandwiches, and more! Try this [Fruit Salsa recipe](#) from the ICN Child Nutrition Recipe Box:

## **Fruit Salsa:**

Recipe makes 25 servings

## **CACFP Crediting Information:**

Each  $\frac{3}{8}$  cup (3 fluid ounce spoodle) serving provides  $\frac{1}{8}$  cup vegetable and  $\frac{1}{4}$  cup fruit.

## **Ingredients:**

- 4 pounds 4 ounces (one No. 10 can) Peaches, canned, diced, light syrup, drained  
OR
- 4 pounds 4 ounces (one No. 10 can) Pineapple tidbits, canned, light syrup, drained
- 5 ounces Jalapeno peppers, fresh, diced
- 3  $\frac{3}{4}$  cups Red bell peppers, fresh, diced
- $\frac{1}{2}$  cup Red wine vinegar

## **Instructions:**

1. Place peaches, peppers, and red wine vinegar in a large bowl. Stir well.
2. Pour into serving pan.
3. Cover and refrigerate at 40 degrees Fahrenheit.
4. Portion with 3 fluid ounce spoodle ( $\frac{3}{8}$  cup).

Don't forget food safety! Keeping food at proper temperatures — indoors and out — is critical in preventing the growth of foodborne bacteria. The key is to never let your picnic food remain in the "Danger Zone" — between 40 degrees Fahrenheit and 140 degrees Fahrenheit — for more than two hours, or one hour if outdoor temperatures are above 90 degrees Fahrenheit. This is when bacteria in food can multiply rapidly, and lead to foodborne illness.



# Grain Items Commonly Misidentified as Whole Grain-Rich (WGR)

The grain items below are frequently identified by programs as being whole grain-rich (WGR). These items **are not WGR** and therefore, must not be served as the WGR item for the day.

For both types of items, the Rule of 3 must be used to determine if they are WGR.

The Rule of 3 requires looking at a grain product's ingredients list. A grain is WGR when the:

- First ingredient (or second after water) is a whole grain/flour.
- Second and third grain ingredients (if any) are a whole grain/flour, enriched grain/flour, bran, or germ.

*A non-creditable grain cannot be one of the first three grain ingredients.*

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## Nabisco Premium Saltine Crackers with Whole Grain

While the package of these crackers states "with Whole Grain," this does not mean they are WGR.

The ingredients list of these crackers shows the first ingredient is enriched flour, which is not a whole grain/flour. Therefore, this product does not meet the Rule of 3 and is not WGR.

While this item is not WGR, it is still creditable as a grain and may be served for the grain component.



UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), WHOLE GRAIN WHEAT FLOUR, SOYBEAN AND/OR CANOLA OIL, PALM OIL, REFINERS' SYRUP, SEA SALT, BAKING SODA, MALTED BARLEY FLOUR, CALCIUM CARBONATE, POTASSIUM BICARBONATE, SALT, YEAST.

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## Old Dutch Puffcorn

The ingredients list of Old Dutch Puffcorn shows the first ingredient is cornmeal, which is a non-creditable grain. Therefore, this product does not meet the Rule of 3 and is not WGR.

Additionally, this item is not creditable as a grain and may be not served for the grain component, because the first ingredient is not a whole or enriched grain.

INGREDIENTS: CORNMEAL, VEGETABLE OIL, SUGARS (CORN MALTODEXTRIN), MODIFIED MILK INGREDIENTS, SALT, CHEDDAR CHEESE SOLIDS, HIGH OLEIC SUNFLOWER OIL, SUNSET YELLOW FCF, SODIUM PHOSPHATE, LACTIC ACID, CALCIUM LACTATE, TARTRAZINE, NATURAL FLAVOUR, SILICON DIOXIDE.



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## Resources for Determining Grains as WGR

- [Whole Grain-Rich Flowchart](#)
- [Wisconsin WIC Approved Whole Grains](#)
- [CACFP Training Spotlight: Rule of 3 for Determining Whole Grain-Rich](#)

# 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 09-2024: CACFP Implementation Guidance: State Agency Financial Review Requirements](#)

FNS published the Child Nutrition Program Integrity Final Rule and amended regulations at 7 CFR 226.7(b) and 7 CFR 226.10(c) to codify the requirement for an annual reconciliation of bank account activity and accounting of reported actual expenditures with Child and Adult Care Food Program payments. This memorandum provides a summary of each provision and instructions for how to complete the annual verification of bank account activity and actual expenditures.

## [CACFP 08-2024: Geographic Preference Expansion Related to the Final Rule - Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 DGAs](#)

This memorandum provides a detailed explanation of the Geographic Preference Expansion Related to the Final Rule titled, *Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans*.

## [CACFP 07-2024: Initial Implementation Memorandum: Child Nutrition Programs - Meal Patterns Consistent With the 2020-2025 DGAs](#)

On April 25, 2024, FNS published the final rule, *Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans*. This rule includes minor updates to the Child and Adult Care Food Program and Summer Food Service Program to better align Child Nutrition Program requirements. These updates represent continued progress toward supporting the nutrition quality of school meals, strengthening the Child Nutrition Programs, and advancing USDA's commitment to nutrition security.

## [CACFP 06-2024: Consolidated Appropriations Act, 2024: Effect on Child Nutrition Programs](#)

This memorandum provides notice to child nutrition program operators regarding Sections 739, 747, 748, 769, and 770 of Division B of the Consolidated Appropriations Act, 2024, enacted on March 9, 2024.

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## CACFP Training – Register Today!

The DPI Community Nutrition Team will be offering one in-person Child and Adult Care Food Program (CACFP) Training in Madison, WI on Wednesday, September 11, 2024, from 9 a.m. to 12 p.m.

Training will consist of three breakout sessions and include the following topics: Identifying Whole Grain-Rich, Feeding Infants, Meal Production, Meal Service Styles, Household Size Income Statements and Income Record, Special Dietary Needs, Financial Management, USDA Menu Planner, and Product Labels.

To register for training, go to the [CACFP Training](#) website.

*This training is not applicable to FDCH Providers or FDCH Sponsors.*



**Register for in-person training, on the [CACFP Training website](#).**

# Participate in the Wisconsin Cucumber Crunch!



Celebrate local foods by participating in the Wisconsin Cucumber Crunch! Pick any date this summer and have staff and students crunch into local cucumbers or another local, seasonal vegetable. [Find a farmer](#) in your area (look for the Wisconsin Cucumber Crunch logo next to producers who grow cucumbers) or utilize produce from your school garden for your Crunch event!

For access to recipes, nutrition education, and promotional materials visit the [Celebrate Summer](#) webpage and do not forget to [register](#) your event! Registrants will receive Cucumber Crunch stickers, while supplies last. If you have questions, contact [DPIF2S@dpi.wi.gov](mailto:DPIF2S@dpi.wi.gov).

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## CNT Personnel Directory

**DPI Toll-Free Helpline.....1-800-441-4563**

**Amanda Cullen, RDN, CD, Director.....(608) 267-9123**  
Natalie Hanson, Operations Program Associate.....(608) 266-5469  
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

### 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  
Emily Rox.....(608) 266-9614  
Mika Vuckovich, MS, DTR.....(608) 266-3584  
Justin Young.....(608) 266-2947

**Federal Aids and Audit Fiscal Unit.....(608) 266-3509 ext.4**  
Jacque Darrow, Accountant.....(608) 267-9134  
Deborah Mann, 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](mailto:dana.reedy@dpi.wi.gov) or [emily.rox@dpi.wi.gov](mailto:emily.rox@dpi.wi.gov)



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

August 2024 Wisconsin Department of Public Instruction

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**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](mailto:program.intake@usda.gov)



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