

## **Monitoring Staff Welcome**

### **Monitors joining via MS Teams (1-3:00 PM)**

#### Overview...

- Crediting processed meats & store-bought combination items
- Whole-grain Rich Foods
- Using the Home Visit Menu and Product Documentation Log
- Using the Home Visit Infant Review Log
- Required Home visit Form documentation

### **Crediting Processed Meats/Meat Alternates**

### **Crediting Processed Meats/Meat Alternates**

 Certain products that credit as meat/meat alternates do not require a CN label or product formulation statement (PFS) if the product is 100% meat

Processed meat/meat alternates in the table to the right do not require a CN Label or PFS when ingredients are 100% creditable meat ingredients (may contain salt and seasoning). However, if these items contain binders/extenders, fillers, byproducts, or cereals (see below) they are not 100% meat and require a CN label or PFS.\*

- Beef patties
- Bologna
- Hot dogs
- Vienna sausage

### **Crediting Processed Meats/Meat Alternates**

Some products to credit as a meat/meat alternate must have a CN label or PFS from the manufacturer

DPI's CACFP Creditable and Non-Creditable Foods Guide: 1-18 Year Olds

#### Processed Meat/Meat Alternates

Processed meat/meat alternates in the table below are ONLY creditable with a CN Label or PFS.\* This is not all-inclusive list of foods that require a CN Label or PFS.

- Dried and semi-dried meat, poultry, and seafood snacks, shelfstable, such as jerky or summer sausage
- Liverwurst
- Meat loaf

- Meat analogs (breakfast links, textured vegetable protein crumbles, veggie burgers)
- Meat/poultry sticks (not dried/semi-dried)
- Meatballs

- Pepperoni (traditional, turkey)
- · Polish sausage
- Salami
- Salisbury Steak
- Sausage not labeled "fresh pork sausage" / "fresh Italian sausage"

- Soy cheese
- Soy products (soy sausage, veggie burgers)
- Tofu products (links, sausages)
- Turkey bacon

### **Crediting Foods**

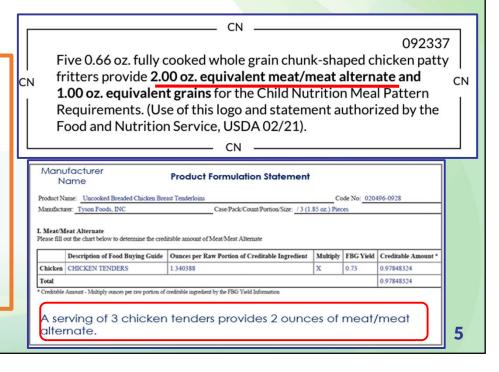
**Crediting processed meats & store-bought combination items** 

Required to have a CN label or Product Formulation Statement (PFS)

from the manufacturer

#### **Common products found during HV's**

- Corn dogs
- Chicken nuggets/tenders
- Frozen pizza
- Fish Sticks
- Macaroni & cheese/heat-n-serve pasta dishes



## **Crediting Foods**

### Store-bought Combo Items - Crediting the Grain Component

- Corn dogs
- Chicken nuggets/tenders
- Frozen pizza
- Fish Sticks
- Macaroni & cheese/heat-n-serve pasta dishes

CN label / PFS crediting information is required to count the grain component too!

Five 0.66 oz. fully cooked whole grain chunk-shaped chicken patty fritters provide **2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for** the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/21).



#### **Product Formulation Statement for Grains Products**

(Contracting entities must retain a copy of the label from the product package in addition to the following information on the manufacturer's letterhead that is signed by an official company representative.)

Product Name: Fully Cooked "Buffalo Style" Chicken Breast Bites Code No.: 40 30 WG

Manufacturer: John Soules Foods Acquisitions dba ProView Foods Serving Size: 4. 4. (4 PC)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program:

# **Crediting Foods**

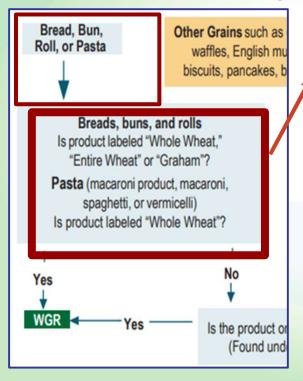
**Crediting processed meats & store-bought combination items** 

**USDA's Child Nutrition Verification Report** must not be used

Child Nutrition (CN) Label Verification Report													
CN#	Est #	Product Description	Serving Size	CN Crediting	Expiration	Company Name							
024815	717W	FARMLAND SILVER MEDAL BRAND HOT DOGS	Each 2.00 oz. Hot Dog	2.00 oz. Equivalent Meat	6/17/2024	SMITHFIELD FARMLAND CORP.							
024860	717W	FARMLAND GOLD MEDAL HOT DOG	Each 2.00 oz. Hot Dog	2.00 oz. Equivalent Meat	6/17/2024	SMITHFIELD FARMLAND CORP.							
025745	420	GOURMET SCRAMBLED EGG SYSTEM FROZEN EGG PRODUCT	One lb. (16.00 oz.) Egg Mix	14.03 oz. Equivalent Meat Alternate	2/22/2026	MICHAEL FOODS EGG PRODUCTS COMPANY							
035058	420	GFS FROZEN WHOLE EGGS	, 00	18.00 oz. Equivalent Meat Alternate	8/8/2027	MICHAEL FOODS EGG PRODUCTS COMPANY							

# **Crediting as WGR**

### **Identifying Grains as Whole-Grain Rich**



If the bread, bun, roll or pasta product is labeled "whole wheat" "entire wheat" or "graham", you do NOT need to proceed to the Rule of Three!

If the grain product contains the FDA health claim, you do NOT need to proceed to the Rule of Three!

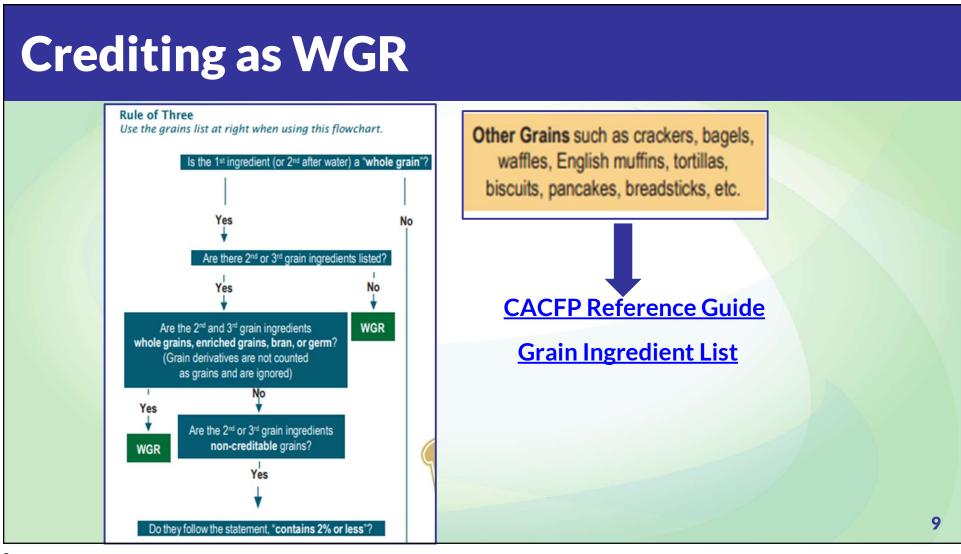
The Whole Grain stamp is not an acceptable determining factor

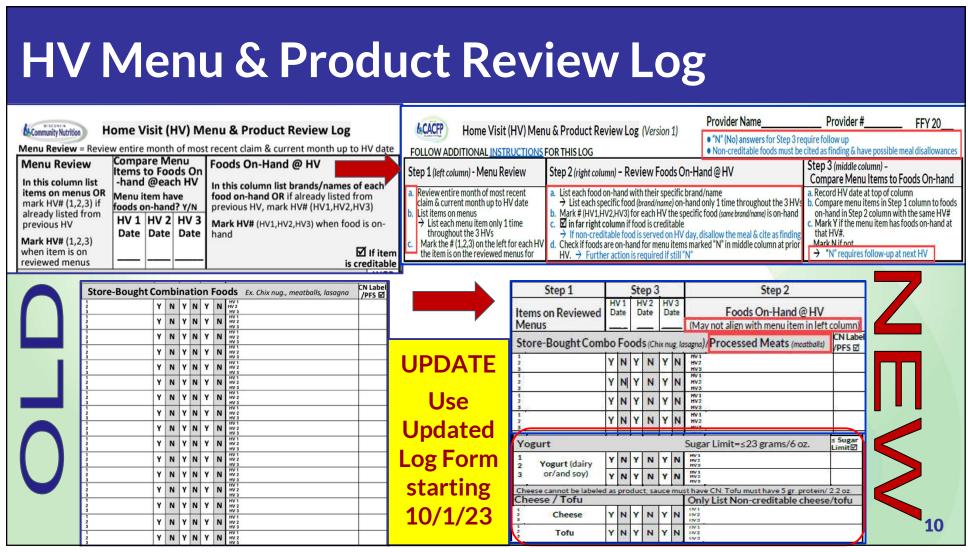
#### FDA health claims?

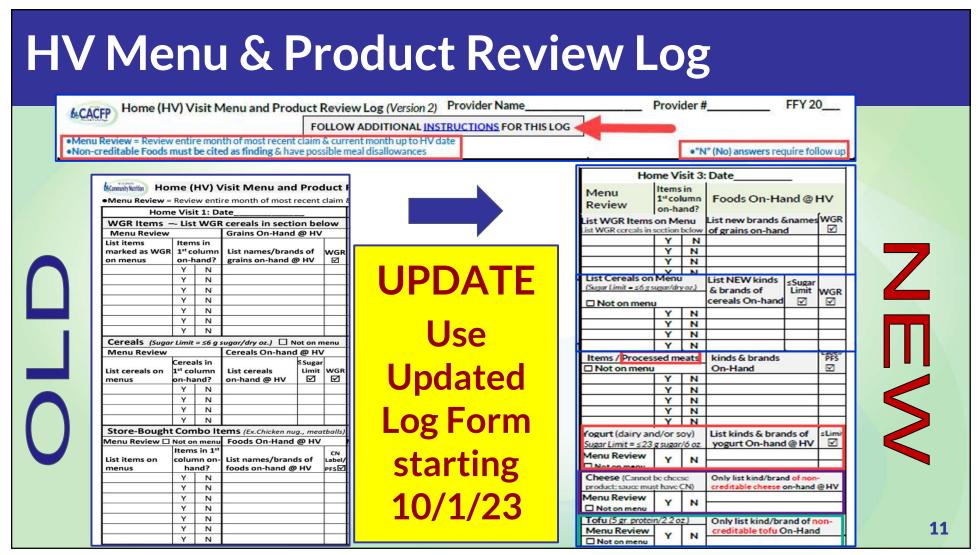
"Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol may reduce the risk of heart disease and some cancers."

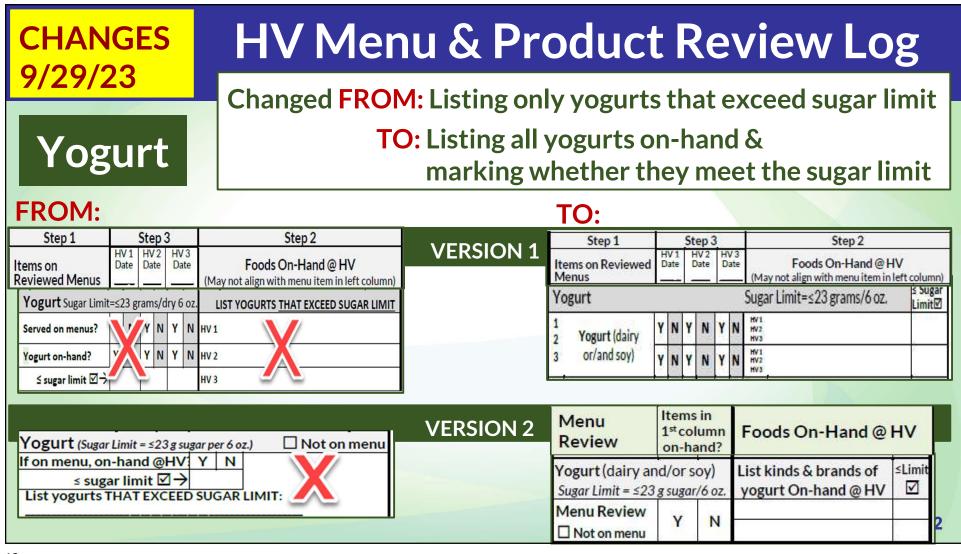
"Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease."











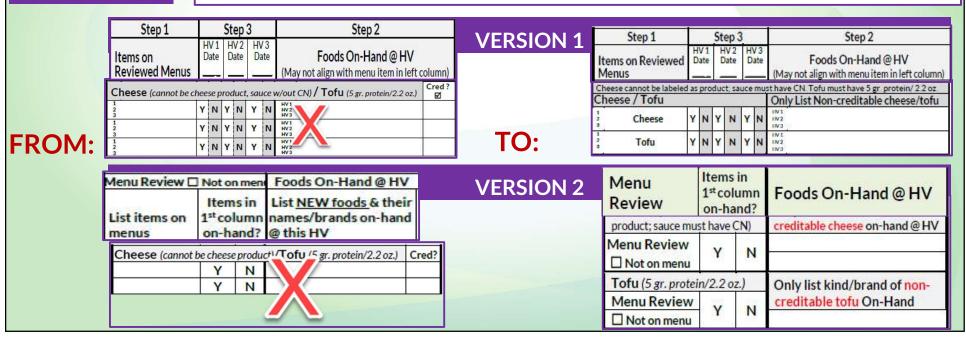
# **CHANGES** 9/29/23

# **HV Menu & Product Review Log**

Cheese & Tofu

Changed FROM: Listing all cheeses & tofu on-hand & marking whether they are creditable

TO: Listing only cheeses and tofu on-hand that are not creditable



## **Using / Retaining HV Review Logs**

HV Menu & Product Review logs & HV Infant Review Log

#### At the beginning of each year (FFY) effective October 1st:

- Each sponsor: choose <u>Version 1</u> OR <u>Version 2</u> of *HV Menu & Product Review* Log forms to be used by monitors for the duration of FFY
- Use same log form for all 3 HVs during FFY (October September)
  - → Do not start a new log form at each HV it is intended to capture review activity for all 3 HVs in the FFY
- If short on space, add log form pages to continue the log information running for duration of FFY (keep all pages for FFY together)
- Retain logs with each provider's monitoring records in accordance with the 3-year record retention rule (Current & prior 3 FFYs)

### **Overview**

### Record on the log:

- 1. Foods served on menus
- 2. Foods on-hand
- 3. Whether foods meet crediting criteria
- 4. Whether each food on menu has food(s) on-hand

# Transfer from log to HV Review Form:

- 1. Foods not meeting crediting criteria as findings
- 2. Disallowances
- 3. Menu items with no foods onhand (for follow-up either before or at next HV)

#### **Overview - Menu Review**

Review Menus (prior & current month to date)

- → Identify and list the following:
  - All grains served as WGR
  - Cereals
  - Yogurt if served
  - Potential store-bought combo items
  - Processed meats potentially requiring CN label/PFS
  - Cheese
  - Tofu

# **UPDATE** for 2024 – <u>Starting</u> 10/1/2023:

The following items must also be identified on menus & foods on-hand checked:

- Cheese check for creditable cheeses (cheese product is not)
- Processed meats that potentially require CN label/PFS

#### **Commonly missed items:**

Polish Sausage (i.e., Kielbasa), turkey bacon, meatballs, potential heat-n-serve pasta dishes (i.e., lasagna, mac & cheese), fish sticks

### **Overview - Reviewing Foods On-hand**

Tips for preparing providers & monitors for this requirement:

→ Monitors <u>must check foods on-hand</u>

for each item listed in Menu Review

During visit, talk to provider upon arrival about seeing foods on-hand:

- Explain what is being done & why
- Request provider:
  - For permission to look at foods in storage areas AND/OR
  - To pull out all required foods on-hand

### o Foods served to children in care stored in

column for that HV

- refrigerators, freezers, dry food areas
- Even when provider reports same foods are still served as was at prior HVs
  - ➤ Cannot just take provider's word! Must see actual foods even if seen before!

#### **During previsits/ orientations:**

 Inform provider that monitor will need to see foods on-hand during HVs

#### **Annual Trainings:**

 Remind providers that monitors will need to see foods on-hand during HVs

Includes:

Clarification For 2024

**Reviewing Foods / Product Packaging On-hand** 

### Looking at product packaging/ labels kept on-hand

→ CANNOT REPLACE looking at actual foods on-hand

**NOTE:** The monitor must record foods that are not on-hand for regularly served menu items (even when provider has saved packaging) on the HV Review Form

# Foods removed from packaging for storage

i.e., cereals, crackers removed from original packaging to store in sealed containers

→ Providers must keep product packaging on-hand for these foods until their supply is gone

Reviewing Foods On-hand -Home-Baked Grains served as WGR

#### **Providers must have on-hand:**

- Recipe showing at least 50% of grain ingredients are whole grains
- Whole grain ingredients used or their packaging onhand

### Completing the HV Menu & Product Review Log

### **Example Run Through of Process using Version 1 of Log**

#### Step 1 (left column) - Menu Review

- a. Review entire month of most recent claim & current month up to HV date
- b. List items on menus
  - → List each menu item only 1 time throughout the 3 HVs
- Mark the # (1,2,3) on the left for each HV the item is on the reviewed menus

#### Step 2 (right column) - Review Foods On-Hand @ HV

- a. List each food on-hand with their specific brand/name
- → List each specific food (brand/name) on-hand only 1 time throughout the 3 HVs
   b. Mark # (HV1,HV2,HV3) for each HV the specific food (same brand/name) is on-hand
- c. ☑ in far right column if food is creditable
  - → If non-creditable food is served on HV day, disallow the meal & cite as finding
- d. Check if foods are on-hand for menu items marked "N" in middle column at prior HV. → Further action is required if still "N"

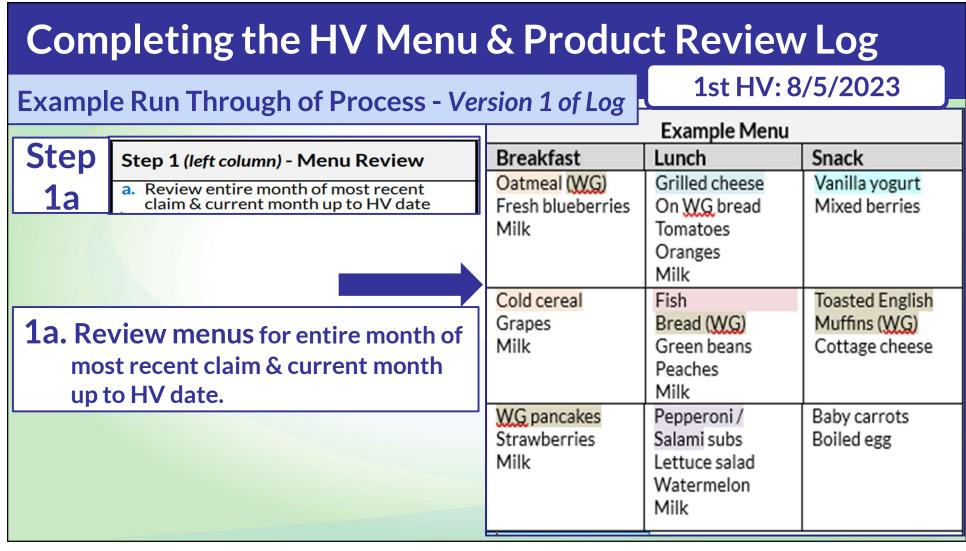
Refer to the HV Menu & Product Review Log **Instructions** for using both Version 1 and Version 2 of log form

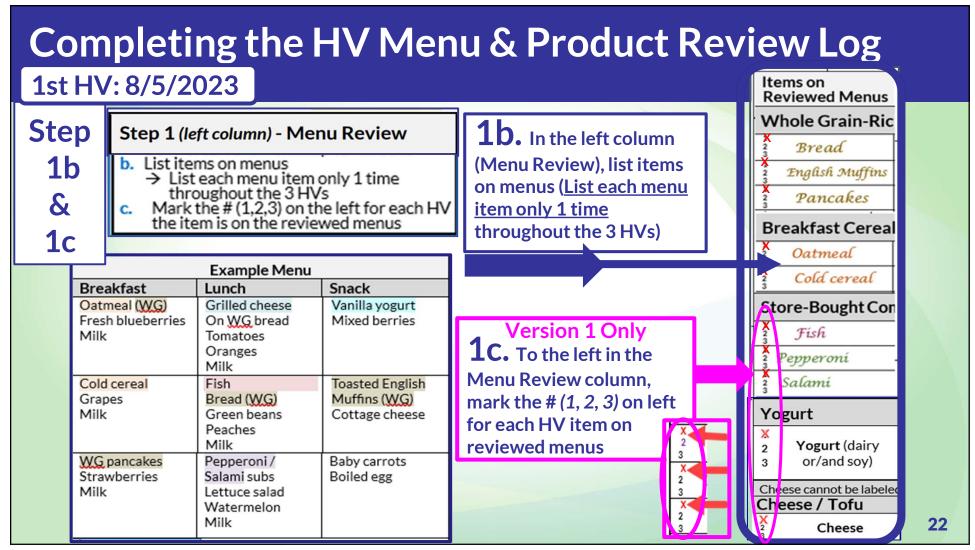
#### Step 3 (middle column) -Compare Menu Items to Foods On-hand

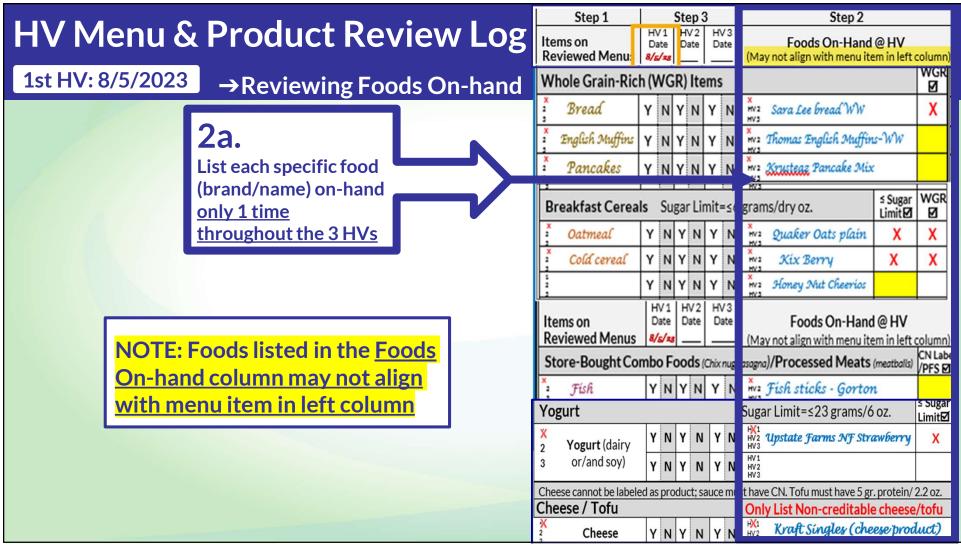
- a. Record HV date at top of column
- b. Compare menu items in Step 1 column to foods on-hand in Step 2 column with the same HV#
- c. Mark Y if the menu item has foods on-hand at that HV#.

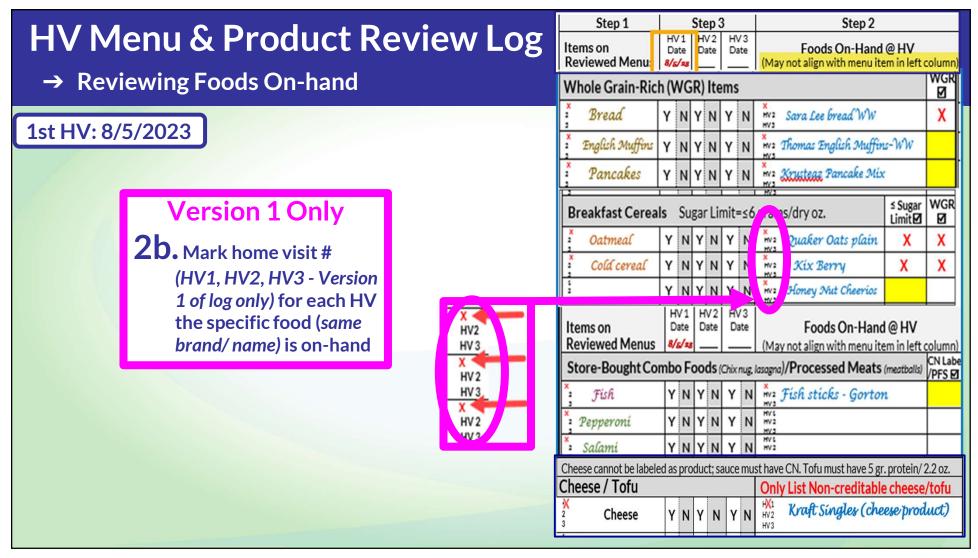
Mark N if not.

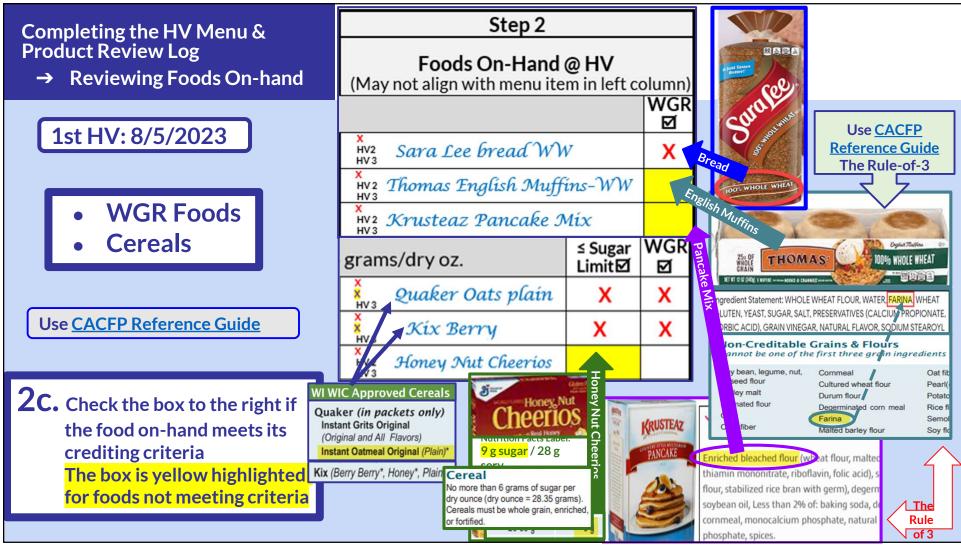
"N" requires follow-up at next HV

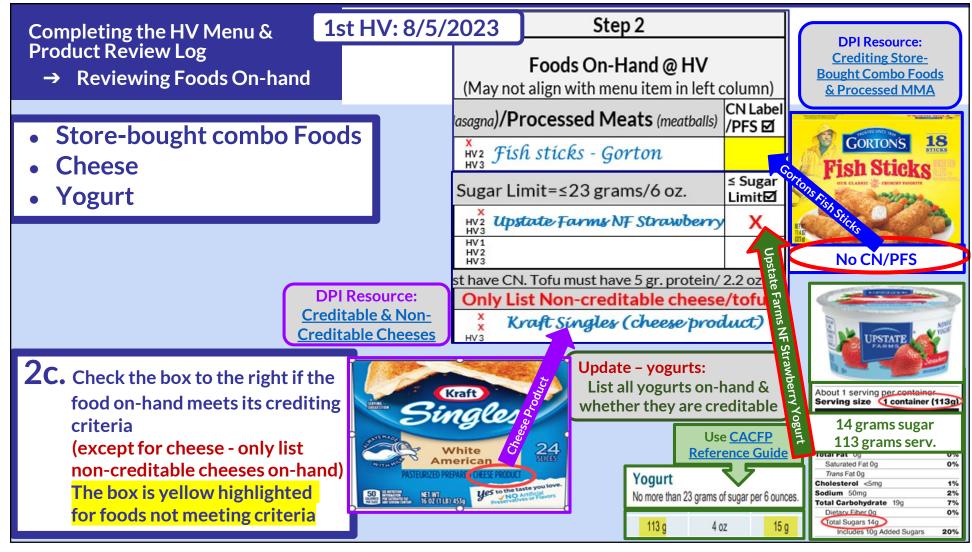


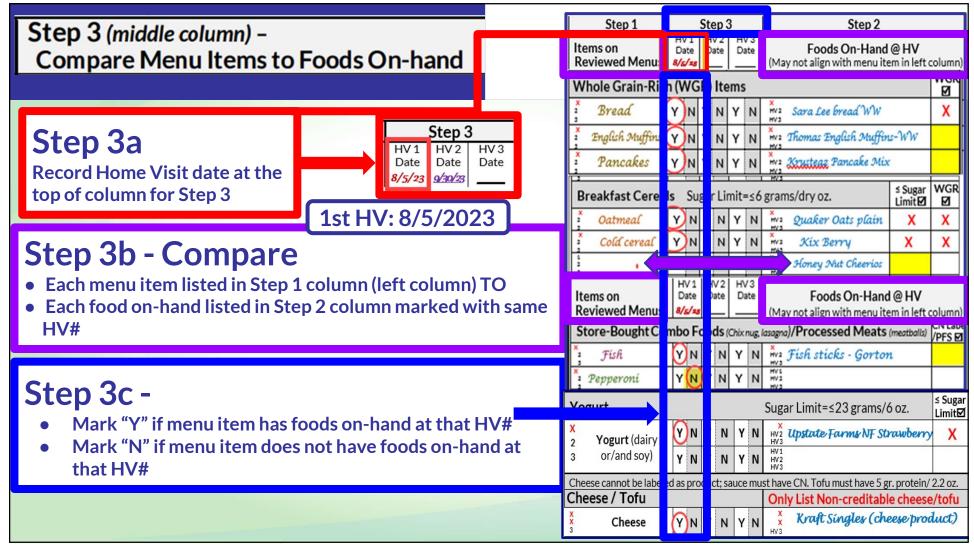












### Record on the log:

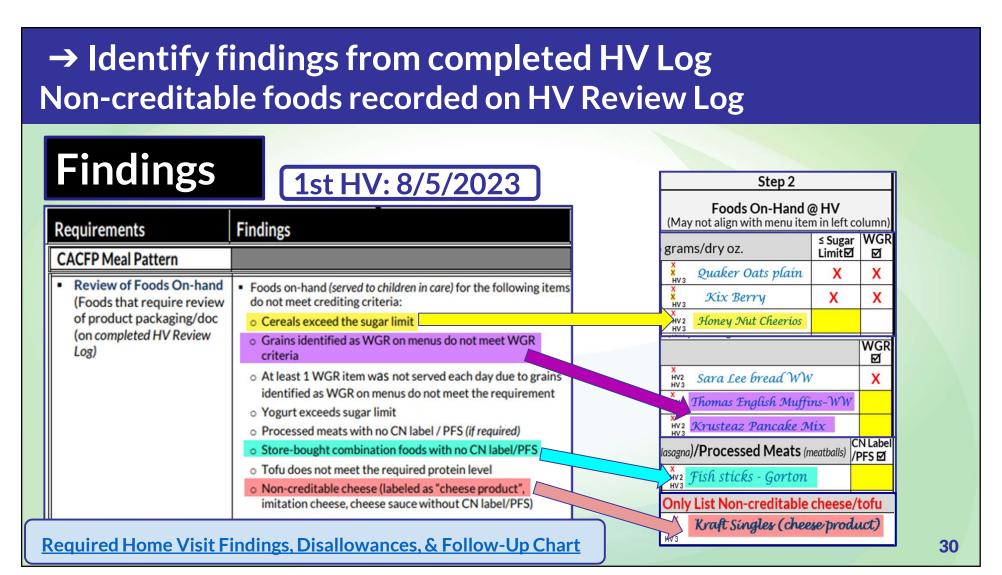
- 1. Foods served on menus
- 2. Foods on-hand
- 3. Whether foods meet crediting criteria
- 4. Whether each food on menu has food(s) on-hand

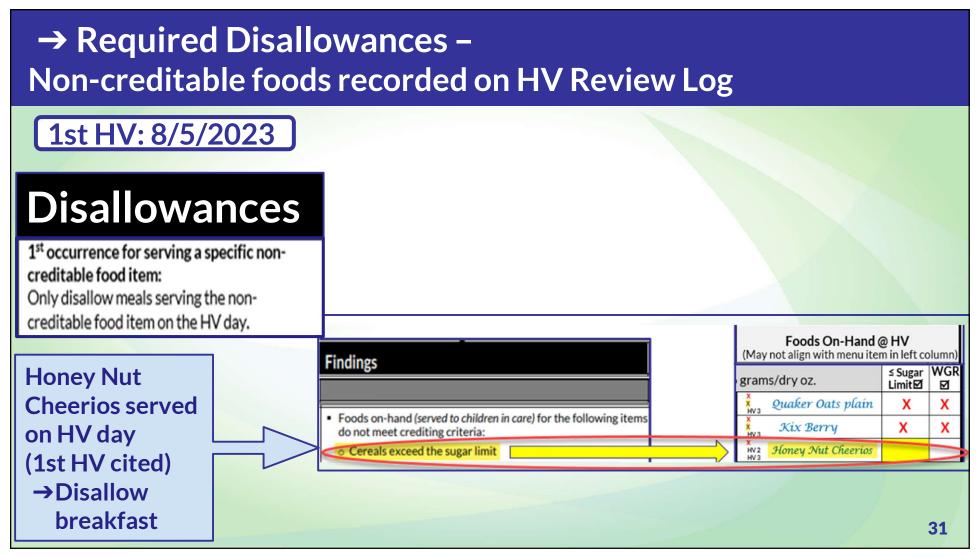
# Transfer from log to HV Review Form:

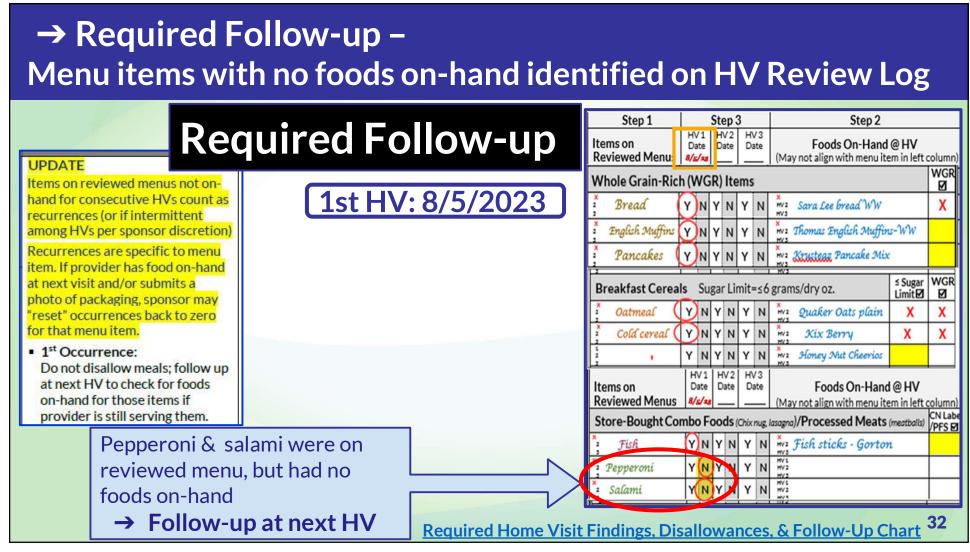
- 1. Foods not meeting crediting criteria as findings
- 2. Disallowances
- 3. Menu items with no foods onhand (for follow-up either before or at next HV)

#### Required Home Visit Findings, Disallowances, and Follow-up Chart → Identify from the HV Menu & Product Review Log &CACFP Required Home Visit Findings, Disallowances, and Follow-up Attachment to GMD: FDCH Monitoring Requirements This chart is intended for monitors to use during HVs **Disallowances Findings** Requirements Follow-up CACFP Meal Pattern Review of Foods On-hand Foods on-hand (served to children in care) for the 1st occurrence for serving a specific For foods that require review Items on reviewed menus not onfollowing items do not meet crediting criteria: non-creditable food item: of packaging (for crediting) hand for consecutive HVs count as Only disallow meals serving the nono Cereals exceed the sugar limit recurrences (or if intermittent based on the menu review creditable food item on the HV day. Grains identified as WGR on menus do not meet recorded on HV Review Log amongHVs persponsor discretion WGR criteria Recurrences are specific to menu "Reviewing foods on-hand" item. If provider has food on-hand At least 1 WGR item was not served each day due to means looking at crediting UPDATE at next visit and/or submits a grains identified as WGR on menus do not meet the information on packaging of photo of packaging sponsor may requirement Repeat occurrences: actual foods in provider's "reset" occurrences back to zero Disallow meals that can be identified as storage areas during HVs Yogurt exceeds sugar limit for that menuitem. serving the non-creditable food item (pantries, refrigerator, freezer) Processed meats with no CN label / PFS (if required) back to the 1st of the current month. 1<sup>st</sup> Occurrence: Looking at saved packaging Store-bought combination foods with no CN label/PFS Do not disallow meals: follow up alone CANNOT REPLACE at next HV to check for foods Tofu does not meet the required protein level looking at actual foods in on-hand for those items if Non-creditable cheese (labeled as "cheese product", storage during the HV. provider is still serving them. imitation cheese, cheese sauce without CN label/PFS) 2<sup>nd</sup> Occurrence: Not required to disallow meals; **NEW Resource!** require provider to submit packaging (or photo) from next purchase of food not on-hand. Required Home Visit Findings, Disallowances, 3rd Occurrence: Monitor should disallow meals serving items without foods or & Follow-Up Chart packaging saved from latest purchase on-hand back to 1st of

current month.







# Home Visit Review Form Home Visit Summary Page

#### 8/5/2023

# Transfer from log to HV Review Form: (1) Foods not meeting crediting criteria as findings (2) Disallowances (3) Menu items with no foods on-hand (for follow-up either before or at next HV)

#### **Findings:**

#### Following foods are not creditable:

- Kraft Singles (cheese product)
- Gorton's Breaded fish sticks (CN label/PFS)
- Honey Nut Cheerios (exceed sugar limit)
  - → Served this cereal for breakfast today disallowed meal (8/5/23 breakfast)

#### Following grains are not whole grain-rich:

- · Thomas English Muffins
- · Krusteaz Pancake Mix

#### **TA & Resources:**

Reviewed credible cheeses, foods requiring CN labels/PFS, cereals meeting sugar limits, & using the Rule-of-3 for WGR.

# Provider's Signature: Violet Day

#### **Corrective Action:**

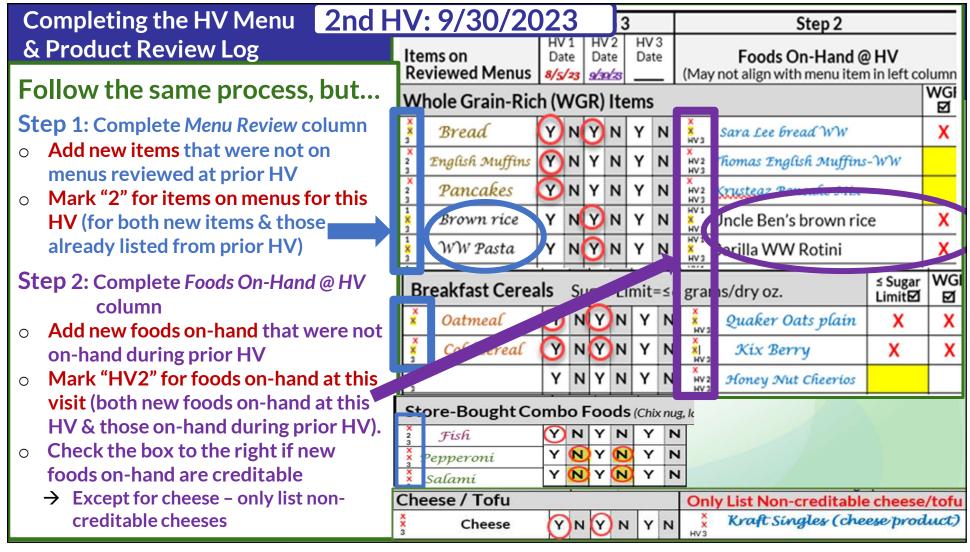
- Discontinue serving non-creditable foods immediately.
- Use resources discussed for identifying creditable foods & grains that are WGR.
- Discontinue identifying English muffins & pancakes as WGR on your menus if serving these specific brands/kinds. They can be served as enriched grain items.

#### **Required Follow-up:**

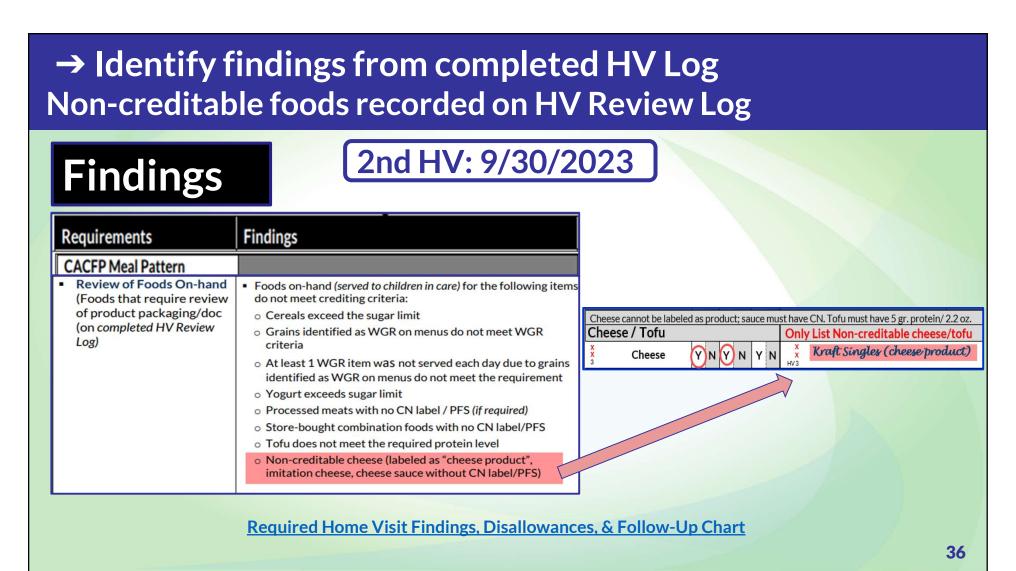
Menus show you are serving pepperoni & salami as M/MA, but neither foods or manufacturer's PFS are onhand today. They require a CN label/PFS to count. If you continue serving these foods, hold onto packaging with CN label (or manufacturer's PFS) from your next purchase for my review at next HV or send me a photo to verify whether they are creditable.

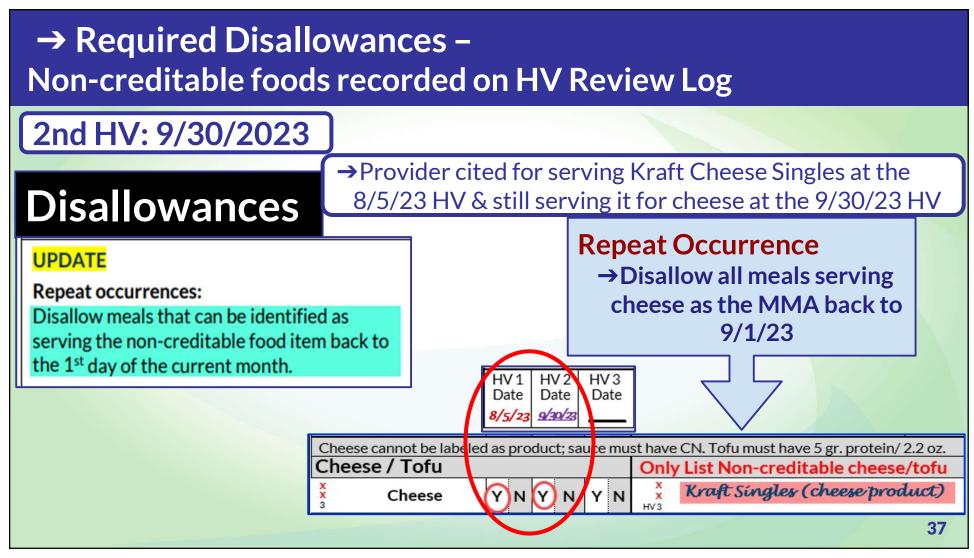
#### Monitor's Signature:

Lila Sunshine



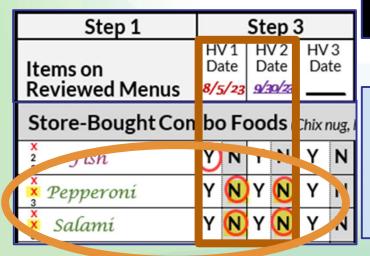
Completing the HV Menu	Step 1 Step 3				Step 2				
& Product Review Log	Items on Reviewed Menus	HV 1 Date	HV Da	te	HV 3 Date		Foods On-Hand @ HV (May not align with menu item in left colu		
2nd HV: 9/30/2023	Whole Grain-Rich (WC								WGI
Step 3 (Middle Column) for 2nd HV:	Bread	YN	Y	N	Y	N	X X Sara Lee bread WW		X
<ul> <li>Record Home Visit Date at top of</li> </ul>	2 English Muffins	<b>⊘</b> N	Υ	N	Y	N	X HV2 Thomas English Muffins- HV3	-ww	
middle column	Pancakes	<b>⊘</b> N	Υ	N	Y	N	X HV2 Krusteaz Pancake Mix HV3		
<ul> <li>Compare each menu item listed in Step</li> </ul>	<sup>1</sup> Brown rice	Y N	Y	N	Y	Ν	Uncle Ben's brown rice	е	X
1 column to each food on-hand listed	ww Pasta	Y N	Y	N	Y	Ν	Barilla WW Rotini		X
in Step 2 column marked with the same HV#	Breakfast Cereals S			gar Limit=≤6 grams/dry oz.			grams/dry oz.	≤ Sugar Limit⊠	WGI
<ul><li>Circle "Y" if the menu item marked</li></ul>	× Oatmeal	(Y)		N	_	N	V	X	X
with "2" has foods on-hand during	Cold cereal	<b>Y</b>	Ŷ	N	Υ	N	Y	X	X
HV#2 • Circle "N" if the menu item marked	2 2	Y	Υ	N	Υ	N	X		
with "2" does not have foods on-	Store-Bought Combo			-oods c			g, k		
hand during HV#2	Y Fish	<b>⊘</b> N	Y	N	Y	_			
<ul> <li>Take note of items served on menus</li> </ul>	x Salami	Y	Y	Z)(Z	Y				
that did not have foods on-hand during	Cheese / Tofu						Only List Non-creditable	cheese	/tofu
prior HV(s) & again for this HV.	Cheese	(V)	Y	) N	Υ	N	X Kraft Singles (chec	ese proc	luct)





# → Required Follow-up – 2nd HV: 9/30/2023 Menu items with no foods on-hand identified on HV Review Log

Completing Step 3 (Middle Column) for 2nd HV: If items served on reviewed menus did not have foods on-hand (or packaging from recent purchase or manufacturer's PFS) during the previous HV and now again for this HV, require provider to submit photo of packaging when they purchase the foods next time.



### Required Follow-up

Pepperoni & salami were on reviewed menus for 2nd HV, but still had no foods onhand

#### UPDATE

Items on reviewed menus not onhand for consecutive HVs count as recurrences (or if intermittent among HVs per sponsor discretion)

Recurrences are specific to menu item. If provider has food on-hand at next visit and/or submits a photo of packaging, sponsor may "reset" occurrences back to zero for that menu item.

- 1st Occurrence:
   Do not disallow meals; follow up at next HV to check for foods on-hand for those items if

   provider is still serving them.
- 2<sup>nd</sup> Occurrence:
   Not required to disallow meals; require provider to submit packaging (or photo) from next purchase of food not on-hand.

# Home Visit Review Form Home Visit Summary Page

### 9/30/2023

#### **Transfer from log to HV Review Form:**

(1) Foods not meeting crediting criteria as findings (and repeats) (2) Disallowances (3) Menu items with no foods on-hand (for follow-up either before or at next HV)

### **Findings:**

Following foods are not creditable:

• Kraft Singles (cheese product)
(Repeat -2nd occurrence)

#### **TA & Resources:**

Reviewed credible cheeses again

#### **Disallowances:**

All lunches served to 1+ year olds which served grilled cheese during September 2023: Lunches served on: 9/8/23, 9/18/23, 9/28/23

Provider's Signature / Date Violet Day 9/30/2023

#### **Corrective Action:**

• Discontinue serving non-creditable cheese immediately.

**Required Follow-up:** 

Menus show you are still serving pepperoni & salami as M/MA, but neither foods or manufacturer's PFS are onhand today. They require a CN label/PFS to count.

• If you purchase these foods again, submit photo of packaging upon purchasing them next time.

Monitor's Signature / Date

Lila Sunshine

9/30/23

# Questions Completing the HV Menu & Product Review Log

Question: What does it mean to review "foods on-hand"?

**Answer:** Reviewing "foods on-hand" means looking at crediting information on packaging of actual foods in provider's storage areas during HVs (pantries, refrigerator, freezer)

Looking at saved packaging alone CANNOT REPLACE looking at actual foods they have in their storage during the home visit.

**NOTE:** The monitor must note foods that are not on-hand for regularly served menu items (even when provider has saved packaging) on the HV Review Form

Question: Why document the brand/type of each food?

Writing out everything gets cumbersome. Providers are serving different foods at each HV & it is time consuming to list everything out. We would prefer to just list the brands/types not creditable and not list foods that we have verified to be creditable.

**Answer:** The log is a landing place for sponsors to document what specific foods they verified as creditable or not creditable and track what the provider is serving for items on their menus. Subsequently, it serves as documentation for DPI to verify sponsors are monitoring a good size sample of foods providers are actually serving and that they are correctly determining whether foods meet their crediting criteria.

### **Questions-**Completing the HV Menu & Product Review Log

**Question:** What if providers served a menu item but doesn't have any foods of that item on-hand during the HV and they state they are not serving it anymore?

**Answer:** If the provider states they no longer serve the menu item, document this on the log. If the provider doesn't serve the item on the menus reviewed for the next HV, no further action is needed at that point.

**Question:** What counts as a re-occurrence (*recurrence*) of foods not being on-hand for items on the reviewed menus?

**Answer:** Items on reviewed menus that are not on-hand for consecutive HVs count as recurrences (or if intermittent among HVs per sponsor discretion)

Recurrences are specific to menu item. If provider has food on-hand at next visit and/or submits a photo of packaging, sponsor may "reset" occurrences back to zero for that menu item.

Question: Is it a "red flag" when the provider has the exact same brand/type of foods on-hand at every HV?

This specific sponsor checks expiration dates if suspicious of the provider just saving foods in storage for the monitors to see during HVs but not actually serving them.

**Answer:** The other sponsors agreed, that no, they do not consider it a "red flag" as long as the food meets its crediting criteria. That being said, DPI recognizes & commends the due diligence of being aware of such integrity concerns and encourages sponsors to take further steps (such as checking expiration dates of foods), when suspecting these situations.

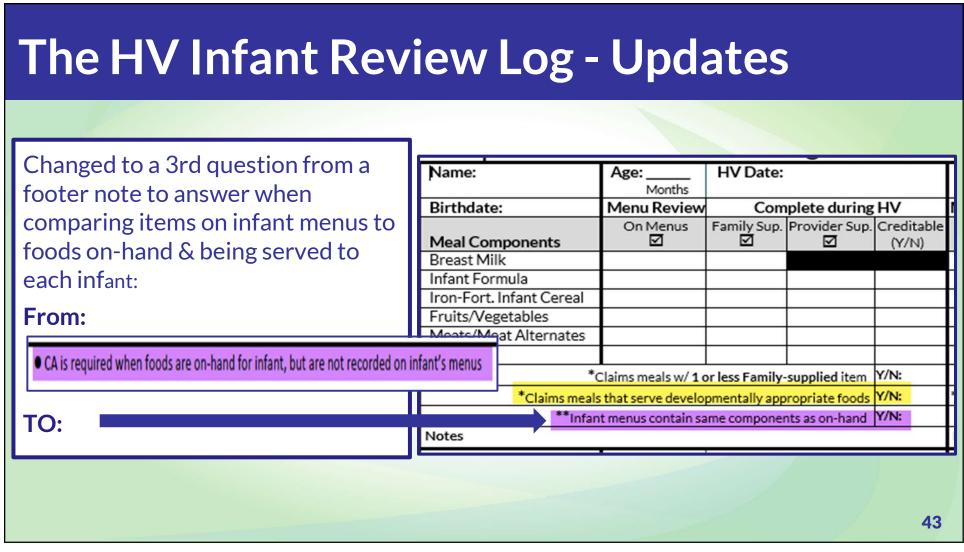
# The HV Infant Review Log - Updates

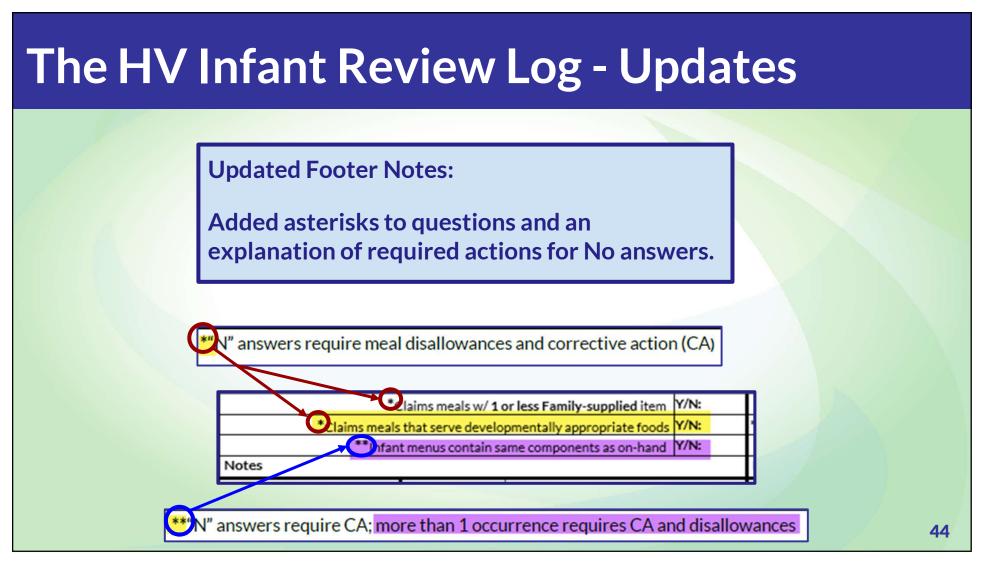
Name: **HV Date:** Age: Updated the question about Months developmentally appropriate foods: Birthdate: Menu Review Complete during HV Family Sup. Provider Sup. Creditable On Menus Meal Components From: Provider serves developmentally appropriate foods Breast Milk Provider claims meals w/ ≤ 1 Family-supplied component Y/N: Infant Formula "Provider <mark>serves</mark> developmentally Iron-Fort, Infant Cereal Fruits/Vegetables appropriate foods" Meats/Meat Alternates Grains TO: \*Claims meals w/ 1 or less Family-supplied item "Claims meals that serve \*Claims meals that serve developmentally appropriate foods \*\*Infant menus contain same components as on-hand developmentally appropriate foods" Notes

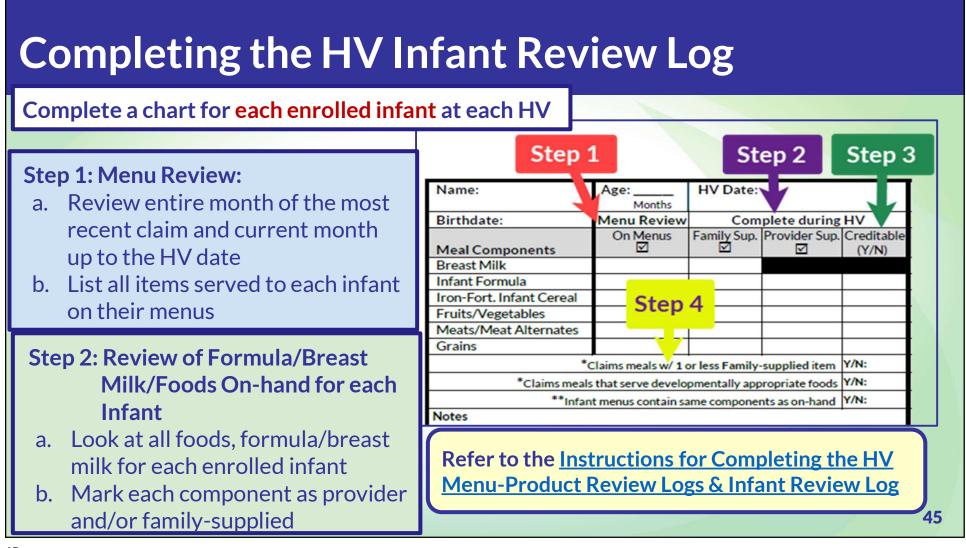
#### To clarify:

Once an infant is developmentally ready for foods, provider must serve these foods as part of the meal to claim it.

→ Once regularly eating foods, if families choose to serve foods at home as part of their meal prior to or after child care, the provider is not serving the full meal while in care because the families served part of it at home. In this case, the provider must not claim the meal.







### **Completing the HV Infant Review Log**

# Step 3: Determine whether each food and formula is creditable

- a. Look at each infant's type of formula (if applicable) & foods on-hand
- b. Check box for each component if creditable

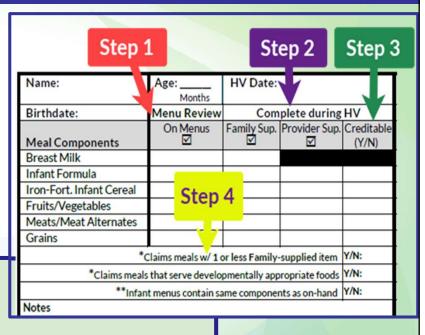
#### Use resources posted under GM L - Infant Requirements

- If formula is on FDA exempt list, infant needs valid medical statement: FDA Exempt Formulas List
- Crediting Infant Foods
- USDA Feeding Infants Guide

#### **Step 4: Complete questions at the bottom of chart:**

### Is the provider?

- a. Only claiming infant meals with 1 or less family-supplied item?
- b. Only claiming meals that serve developmentally appropriate foods?
- c. Recording all foods/formula/breast milk on the menus that are actually being served to each infant?



# **HV Infant Review Log**

### Required Home Visit Findings, Disallowances, & Follow-Up Chart

This chart is intended for monitors to use during HVs				
Requirements	Findings		Required Disallowances	Required Follow-up
<ul> <li>Infants (from completed HV Infant Review Log)</li> </ul>	Based on infant foods and formula on-hand for each infant: Is not serving creditable formula and/or infant foods to infant; Claims meals not serving developmentally appropriate foods; Claims meals serving more than one family-supplied component; and/or Submitted infant menus do not reflect foods on-hand/being served to each infant.		o More than one family-supplied meal component submit reflect served on the HV day:  o More than one family-supplied meal submit reflect served according to the infant's developmental readiness (including when family serves Disallow	<ul> <li>1st occurrence:         <ul> <li>Do not disallow meals when submitted infant menus do not reflect foods on-hand/being served to each infant.</li> </ul> </li> <li>Repeat occurrences:         <ul> <li>Disallow infant meals submitted</li> </ul> </li> </ul>
Transfer from log to HV Review Form:  1. Any findings listed in this chart  2. Disallowances  3. Follow-up when infant menus do not reflect		part of the meals at home)  UPDATE  Repeat occurrences:  Disallow meals that can be identified with the findings listed above for 1st occurrence, back to the 1st day of the current month.	on the infant menus back to the 1 <sup>st</sup> day of the current month when they do not reflect foods on- hand/being served to each infant.	
foods on-hand/being served to infant				47

## **Home Visit Review Form Documentation**

### HV review form documentation must include:

- 1. Date of home visit
- 2. Start and end time
- 3. Type of review
  - Announced/unannounced; and
  - If/what type of meal observation
- 1. Assessment of whether findings from prior home visits are corrected
- 2. Assessment of compliance with requirements in *Required Review Elements* section; and
  - Signature of provider & monitor

### 6. Required Documentation of HV Results

Must include, at minimum, a-d:

- a. Detail of findings & any resulting meal disallowances;
- b. Required CA & when it must be completed;
- c. Any TA provided;
- d. Any required follow-up (i.e., submission of missing SDN documents, enrollment forms, etc.)

### **Previsit Documentation**

### **Documentation of Follow-Up**

- Note any required corrections and/or further records needed Example - if they need to enroll infants (not exclude them from the Program), submit required special dietary needs documents for a child, etc.
- At first HV or prior to, check whether corrections were made and/or follow-up documents were submitted and note on HV Review Form

# **During Home Visits - Reminders:**

- Check temps both refrigerator and freezer!
- Meal observations
  - Must see the "majority of the meal"
  - Confirm provider is serving minimum portion sizes (most important to see the beginning of meal)
- Family style dining vs preplated
  - Minimum serving size of each component, per the CACFP meal pattern, must be available for each participant seated at the table
  - Minimum serving size of each component, per the CACFP meal pattern, must be placed on plate and in cup

# **Questions - Infants & Family-Style Dining**

#### **Infants:**

**Question:** Does the CACFP require child care providers to write the date when a can of IFIF is opened?

**Answer:** This is a licensing requirement. Once opened, the IFIF must be used within 30 days. CACFP defaults to licensing (DCF) for health and safety requirements

### **Family Style Dining**

**Question:** When serving foods on the table by family-style dining (in common serving dishes/trays within reach to the children seated at the table), if a child does not take an item, is it still claimable?

**Answer:** Yes. However, the provider must encourage the children to take foods, or at least the minimum serving size required.

→ Refer to DPI's <u>Meal Service Styles</u> resource for more information on the specific requirements to serving meals by family-style dining versus the pre-plated method.

Thank you for joining us for DPI's monitor training & asking great questions!

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1. mail:

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

2. fax:

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

3. email:

program.intake@usda.gov

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