**AMENDMENT TO THE COST REIMBURSABLE FOOD SERVICE MANAGEMENT COMPANY CONTRACT FOR THE ADDITION OF CHILD NUTRITION PROGRAM(S)**

**February 2015**

This “Amendment” is entered into and between the School Food Authority (SFA) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and Food Service Management Company (FSMC) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (herein referred to as the “Parties”).

This Amendment is effective \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (date) and thereafter, unless otherwise amended. All other terms and conditions contained in the Base Contract shall remain unchanged and in full force and effect.

The Parties to this Amendment have agreed to amend the Cost Reimbursable Food Service Management Company contract originally dated \_\_\_\_\_\_\_\_\_\_ (herein referred to as the “Base Contract”) to add Child Nutrition Program (CNP) for the remainder of the term of the Base Contract including any renewals.

In consideration of the promises contained herein and for other good and valuable consideration, the Parties hereto agree as follows:

Parties to this Amendment agree to participation in the selected CNP(s).

(*The SFA must check the additional CNP(s) that will be included in this Amendment.*)

□ Summer Food Service Program (SFSP)

□ Child and Adult Care Food Program (CACFP)

Parties shall comply with the applicable rules, regulations, policies, and instructions of the State of Wisconsin, the Department of Public Instruction (DPI), and United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) and any additions or amendments thereto, including USDA regulations 225 (SFSP) and/or 226 (CACFP).

1. **Menu Cycle Requirements**
	* + - 1. Check the appropriate box below.

□ The FSMC will complete menu cycles for all programs.

□ The SFA will complete menu cycles for all programs.

* + - * 1. The FSMC must comply with the SFSP (Attachment B “Sample Cycle Summer Food Service Program (SFSP) Menus”), and CACFP (Attachment C “Sample Cycle Child and Adult Care Food Program (CACFP) Menus”). Any changes made by the FSMC after the first initial menu cycle for the SFSP and/or CACFP may be made only with the approval of the SFA. The SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR 210.16(b)(1)).

# Summer Food Service Program (SFSP)

Additional Requirements, if applicable (*SFA must mark through this entire section if not applicable*).

* + - 1. The SFA shall be responsible for determining eligibility of all SFSP sites.
			2. Bonding requirements.

 Performance bonds (when the SFSP portion of the contract exceeds $150,000):

FSMC must obtain a performance bond in the amount of $\_\_\_\_\_\_\_\_\_\_ (not less than 10 percent or no more than 25 percent of the value of the awarded contract) which shall be from a surety company listed in the current Department of the Treasury Circular 570. The performance bond must be furnished within ten (10) days after execution of this Amendment. Performance bonds shall be held for the duration of this Amendment including any renewals of the Base Contract.

1. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.
2. The FSMC must comply with the cycle menu developed by the SFA for the SFSP (Attachment B “Summer Food Service Program Menus”). The SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used.
3. The SFA shall maintain responsibility for submitting SFSP claims for reimbursement and comply with 7 CFR Part 225.15(a) which requires that sponsors operate the food service in accordance with the provisions of 7 CFR Part 225; any instructions and handbooks issued by FNS under 7 CRF Part 225 and any instructions and handbooks issued by the State agency which are not inconsistent with the provisions of 7 CFR Part 225.

**Payment**: Payment for meals provided under this section II: *SFSP* of the Amendment will be inclusive of the Base Contract and all expenditures and fees quoted therein.

**Cost-Reimbursable Contract**: *CFR § 250.50 Contract requirements and procurement,(b)Types of contracts*; allows for a cost-reimbursable contract with a FSMC for a SFA participating in SFSP and as such all payments terms stated in the Base Contract shall govern this section II: *SFSP* on the Amendment.

# Child and Adult Care Food Program (CACFP)

Additional Requirement, if applicable (*SFA must mark through this entire section if not applicable*).

**Important separation of duties with CACFP**: When providing food service management duties on behalf of SFA for CACFP, FSMC will be limited in its management authority; management functions which institutions may not contract out under any circumstance include claim submission, monitoring, corrective action, and preparation of application materials. Institutions may contract out for specific management tasks, such as bookkeeping (but not claims submission), data processing, or the service of a nutritionist.

1. The SFA shall be responsible for determining eligibility of all CACFP sites.
2. The SFA is responsible for ensuring FSMC conforms to its agreement with the State agency as per all requirements as specified at7 CFR Part 226.21.
3. The SFA is responsible for the administration of the CACFP according to 7 CFR Part 226 (e.g., submitting the reimbursement claim, monitoring sites if applicable).
4. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two (2) weeks of the citation.
5. FSMC must comply with the cycle menu developed by the SFA for the CACFP (Attachment C).
6. The SFA shall not delegate any CACFP management responsibilities to the FSMC as specified in the Food and Nutrition Instruction 792-2, Rev.1 and as specified at 7 CFR 226.15(c).
7. The financial terms of this Amendment are based upon the existing conditions and the following assumptions, the Base Contract (1) may be terminated at the end of the current term or (2) continue under the same terms as written whichever is mutually agreed upon.
	* 1. The SFA’s policies, practices, and service requirements shall remain materially consistent throughout the Base Contract term and any subsequent Base Contract renewals.
		2. The government reimbursement rates in effect shall remain materially consistent throughout the year.
		3. Meal components and quantities required by the CACFP remain consistent with prior years.
		4. The state or federal minimum wage rate and taxes in effect shall remain materially consistent throughout the year.
		5. The projected number of full feeding days is: \_\_\_\_\_\_\_\_\_\_.

**Payment**: Payment for meals provided under this section III: *CACFP* of the Amendment will be inclusive of the Base Contract and all expenditures and fees quoted therein.

**Fixed Price Contract**; *CFR § 250.50 Contract requirements and procurement,(b)Types of contracts*; the SFA may enter into a fixed-price or a cost-reimbursable contract with a FSMC, except that SFA in CACFP are prohibited from entering into cost-reimbursable contracts, in accordance with 7 CFR part 226. Under a fixed-price contract, the SFA will pay a fixed cost per meal provided or a fixed cost for a certain time period. In lieu of Base Contract cost reimbursable pricing, Parties to this Amendment agree to the following CACFP fixed price shall be:

Child and Adult Care Food Program (CACFP) Fixed Price per Meal:

* Breakfast.………………………….………….. $\_\_\_\_\_\_\_\_\_\_
* Lunch……………………………….………….. $\_\_\_\_\_\_\_\_\_\_
* Dinner………………….………….…….…….. $\_\_\_\_\_\_\_\_\_\_
* Snack…….…………….………….…….…….. $\_\_\_\_\_\_\_\_\_\_

# Execution of Amendment

**SFA FSMC**

By: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ By: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Note:** A copy of this document, after executed by both parties, must be provided to:

Department of Public Instruction

School Nutrition Team

125 S. Webster Street

P.O. Box 7841

Madison, WI 53707-7841

**Advice of Counsel**: Each Party acknowledges that, in executing this amendment, such Party has had the opportunity to seek the advice of independent legal counsel, and has read and understood all of the terms and provisions of this amendment. Wisconsin Department of Public Instruction (DPI) is not a party to any contractual relationship between a SFA and a vendor. DPI is not obligated, liable, or responsible for any action or inaction taken by a SFA or vendor based on this prototype amendment. DPI’s review of the amendment is limited to assuring compliance with federal and state procurement requirements. The DPI does not review or judge the fairness, advisability, efficiency, or fiscal implications of the amendment.

# ATTACHMENT A: MINIMUM FOOD SPECIFICATIONS

To be completed by SFA. DPI does not approve, evaluate, or endorse specifications. Examples may include the following listed below.

Meat/Seafood – All meats, meat products, poultry products, and fish must be government inspected.

* + Beef, lamb, and veal shall be USDA Grade Choice or better
	+ Pork shall be U.S. No.1 or U.S. No. 2
	+ Poultry shall be U.S. Government Grade A
	+ Seafood to be top grade, frozen fish – must be a nationally distributed brand, packed under continuous inspection of the USDA

Dairy Products – All dairy products must be government inspected.

* Fresh eggs, USDA Grade A or equivalent, 100 percent candled
* Frozen eggs, USDA inspected
* Milk, pasteurized Grade A

Fruits and Vegetables

* Fresh fruits and vegetables selected according to written specifications for freshness, quality, and color – U.S. Grade A Fancy
* Canned fruits and vegetables selected to requirements – U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices)
* Frozen fruits and vegetables shall be U.S. Grade A Choice or better

Baked Products

* Bread, rolls, cookies, pies, cakes, and puddings either prepared or baked on premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable

Staple Groceries

* Staple groceries to be a quality level commensurate with previously listed standards

At a minimum, any proposed menu plans must comply with the Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (see exhibit A for meal pattern requirements).

**Attachment A (continued): MINIMUM FOOD SPECIFICATIONS**

# Exhibit A: Meal Pattern Requirements

|  |  |  |
| --- | --- | --- |
|  | **Breakfast Meal Pattern** | **Lunch Meal Pattern** |
|  | **Grades****K-5a** | **Grades 6-8a** | **Grades 9-12a** | **Grades****K-5** | **Grades****6-8** | **Grades****9-12** |
| **Meal Pattern** | **Amount of Foodb Per Week (Minimum Per Day)** |
| Fruits (cups)c,d | 5 (1)e | 5 (1)e | 5 (1)e | 2½ (½) | 2½ (½) | 5 (1) |
| Vegetables (cups)c,d | 0 | 0 | 0 | 3¾ (¾) | 3¾ (¾) | 5 (1) |
|  Dark greenf | 0 | 0 | 0 | ½  | ½  | ½  |
|  Red/orangef | 0 | 0 | 0 | ¾  | ¾  | 1¼  |
|  Beans/peas (legumes)f | 0 | 0 | 0 | ½  | ½  | ½  |
|  Starchyf | 0 | 0 | 0 | ½  | ½  | ½ |
|  Otherf,g | 0 | 0 | 0 | ½  | ½  | ¾ |
| Additional vegetable to reach totalh | 0 | 0 | 0 | 1 | 1 | 1½  |
| Grains(oz eq)i | 7-10 (1)j | 8-10 (1)j | 9-10 (1)j | 8-9 (1) | 8-10 (1) | 10-12 (2) |
| Meats/meat alternates (oz eq) | 0k | 0k | 0k | 8-10 (1) | 9-10 (1) | 10-12 (2) |
| Fluid milk(cups)l | 5 (1) | 5 (1) | 5 (1) | 5 (1) | 5 (1) | 5 (1) |
| Other Specifications: Daily Amount Based on the Average for a 5-Day Week |
| Min-max calories (kcal)m,n,o | 350-500 | 400-550 | 450-600 | 550-650 | 600-700 | 750-850 |
| Saturated fat (% of total calories)n,o | < 10 | < 10 | < 10 | < 10 | < 10 | < 10 |
| Sodium (mg)n, p | < 430 | < 470 | < 500 | < 640 | < 710 | < 740 |
| Trans fatn,o | Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving. |

1. In the SBP, the above age-grade groups are required beginning July 1, 2013 (SY 2013-14). In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 (see § 220.23).
2. Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is ⅛ cup.
3. One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength.
4. For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).
5. The fruit quantity requirement for the SBP (5 cups/week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015).
6. Larger amounts of these vegetables may be served.
7. This category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).
8. Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.
9. At least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013), and in the SBP beginning July 1, 2013 (SY 2013-2014). All grains must be whole grain-rich in both the NSLP and the SBP beginning July 1, 2014 (SY 2014-15).
10. In the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).
11. There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013 (SY 2013-2014), schools may substitute 1 oz eq of meat/meat alternate for 1 oz eq of grains after the minimum daily grains requirement is met.
12. Fluid milk must be low fat (1 percent milk fat or less, unflavored) or fat free (unflavored or flavored).
13. The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).
14. Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.
15. In the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).
16. Final sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in § 210.10(f)(3) for lunches and § 220.8(f)(3) for breakfasts.

**Attachment A (continued): MINIMUM FOOD SPECIFICATIONS**

### Summer Food Service Program Meal Pattern

|  |  |  |  |
| --- | --- | --- | --- |
| **Food Components** | **Breakfast** | **Lunch or Supper** | **Snack1** **(Choose two****of the four)** |
| **Milk** |
| * Milk, fluid
 | 1 cup (8 fl oz)2 | 1 cup (8 fl oz)3 | 1 cup (8 fl oz)2 |
| **Vegetables and/or Fruits**  |
| * Vegetable(s) and/or fruit(s), or full-strength vegetable or fruit juice
 | ½ cup | ¾ cup total4 | ¾ cup |
| * An equivalent quantity of any combination ofvegetables(s), fruit(s), and juice
 | ½ cup (4 fl oz) |  | ¾ cup (6 fl oz) |
| **Grains and Breads5** |
| * Bread
 | 1 slice | 1 slice | 1 slice |
| * Cornbread, biscuits, rolls, muffins, etc.
 | 1 serving | 1 serving | 1 serving |
| * Cold dry cereal
 | ¾ cup or 1 oz6 |  | ¾ cup or 1 oz6 |
| * Cooked pasta or noodle product
 | ½ cup | ½ cup | ½ cup |
| * Cooked cereal or cereal grains or anequivalent quantity of any combination ofgrains/breads
 | ½ cup | ½ cup | ½ cup |
| **Meat and Meat Alternates** (Optional) |
| * Lean meat or poultry or fish or alternate protein product7
 | 1 oz | 2 oz | 1 oz |
| * Cheese
 | 1 oz | 2 oz | 1 oz |
| * Eggs
 | ½ large egg | 1 large egg | ½ large egg |
| * Cooked dry beans or peas
 | ¼ cup | ½ cup | ¼ cup |
| * Peanut butter or soynut butter or other nut or seed butters
 | 2 tbsp | 4 tbsp | 2 tbsp |
| * Peanuts or soynuts or tree nuts or seeds, or yogurt, plain or sweetened and flavored
 | 1 oz | 1 oz= 50%8 | 1 oz |
| * An equivalent quantity of any combination of the above meat/meat alternates
 | 4 oz or ½ cup | 8 oz or 1 cup | 4 oz or ½ cup |

For the purpose of this table, a cup means a standard measuring cup.

1. Serve two food items. Each food item must be from a different food component. Juice may not be served when milk is served as the only other component.
2. Shall be served as a beverage, or on cereal, or use part of it for each purpose.
3. Shall be served as a beverage.
4. Serve two or more kinds of vegetable(s) and or fruit(s) or a combination of both. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.
5. All grain/bread items must be enriched or whole grain, made from enriched or whole-grain meal or flour, or if it is a cereal, the product must be whole-grain, enriched or fortified. Bran and germ are credited the same as enriched or whole grain meal or flour.
6. Either volume (cup) or weight (oz) whichever is less.
7. Must meet the requirements in Appendix A of the SFSP regulations.
8. No more than 50 percent of the requirement shall be met with nuts or seeds. Nuts or seeds shall be combined with another meat/meat alternate to fulfill the requirement. When determining combinations, 1 oz of nuts or seeds is equal to 1 oz of cooked lean meat, poultry, or fish.

**Attachment A (continued): MINIMUM FOOD SPECIFICATIONS**

**CACFP Meal Pattern Requirements—Children (Age 1 through 12)**i

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.

|  |  |  |  |
| --- | --- | --- | --- |
|  | Age 1 and 2 | Age 3 through 5 | Age 6 through 12i |
| BREAKFAST |  |  |  |
| 1. Milk, fluidj
 | 1/2 cup | 3/4 cup | 1 cup |
| 1. Juicea, fruit, or vegetable or
 | 1/4 cup | 1/2 cup | 1/2 cup |
| Fruit(s) or vegetable(s) | 1/4 cup | 1/2 cup | 1/2 cup |
| 1. Grains/Breadsb:
 |  |  |  |
| Bread  | 1/2 slice | 1/2 slice | 1 slice |
| Cornbread, biscuits, rolls, muffins, etcb | 1/2 serving | 1/2 serving | 1 serving |
| Cereal: |  |  |  |
| Cold dry | 1/4 cup or 1/3 ozc | 1/3 cup or 1/2 ozc | 3/4 cup or 1 ozc |
| Hot cooked | 1/4 cup total | 1/4 cup | 1/2 cup |
| Cooked pasta or noodle products | 1/4 cup | 1/4 cup | 1/2 cup |
| LUNCH OR SUPPER |  |  |  |
| 1. Milk, fluidj
 | 1/2 cup | 3/4 cup | 1 cup |
| 1. Meat or meat alternate:
 |  |  |  |
| Meat, poultry, fish, cheese | 1 oz | 1+1/2 oz | 2 oz |
| Alternate protein productsg | 1 oz | 1+1/2 oz | 2 oz |
| Yogurt, plain or flavored, unsweetened or sweetened | 4 oz or 1/2 cup | 6 oz or 3/4 cup | 8 oz or 1 cup |
| Egg | 1/2 egg | 3/4 egg | 1 egg |
| Cooked dry beans or peas | 1/4 Cup | 3/8 cup | 1/2 cup |
| Peanut butter or other nut or seed butter | 2 Tbsp. | 3 Tbsp. | 4 Tbsp. |
| Peanuts or soynuts or tree nuts or seeds | 1/2 oz = 50%d | 3/4 oz = 50%d | 1 oz = 50%d |
| 1. Vegetable and/or fruite (at least two)
 | 1/4 cup total | 1/2 cup total | 3/4 cup total |
| 1. Grains/Breadsb:
 |  |  |  |
| Bread  | 1/2 slice | 1/2 slice | 1 slice |
| Cornbread, biscuits, rolls, muffins, etc.b | 1/2 serving | 1/2 serving | 1 serving |
| Cereal, hot cooked | 1/4 cup total | 1/4 cup | 1/2 cup |
| Cereal, cold, dry | 1/4 cup or 1/3 ozc | 1/3 cup or 1/2 ozc | 3/4 cup or 1 ozc |
| Cooked pasta or noodle products | 1/4 cup | 1/4 cup | 1/2 cup |
| SNACK |  |  |  |
| 1. Select two of the following four components:
 |  |  |  |
| 1. Milk, fluidj
 | 1/2 cup | 1/2 cup | 1 cup |
| Juicea,f, fruit, or vegetable **or** | 1/2 cup | 1/2 cup | 3/4 cup |
| Fruit(s) or vegetable(s) | 1/2 cup | 1/2 cup | 3/4 cup |
| 1. Grains/Breadsb:
 |  |  |  |
| Bread | 1/2 slice | 1/2 slice | 1 slice |
| Cornbread, biscuits, rolls, muffins, etc.b | 1/2 serving | 1/2 serving | 1 serving |
| Cereal: |  |  |  |
| Cold dry | 1/4 Cup or 1/3 ozc | 1/3 cup or 1/2 ozc | 3/4 cup or 1 ozc |
| Hot cooked | l/4 cup | 1/4 cup | 1/2 cup |
| 1. Meat or meat alternate
 |  |  |  |
| Meat, poultry, fish, cheese | 1/2 oz | 1/2 oz | 1 oz |
| Alternate protein productsg | 1/2 oz | 1/2 oz | 1 oz |
| Egg, largeh | 1/2 egg | 1/2 egg | 1/2 egg |
| Cooked dry beans or peas | 1/8 Cup | 1/8 cup | 1/4 cup |
| Peanut butter or other nut or seed butter | 1 Tbsp | 1 Tbsp | 2 Tbsp |
| Peanuts or soynuts or tree nuts or seeds | 1/2 oz | 1/2 oz | 1 oz |
| Yogurt, plain or flavored, unsweetened or sweetened | 2 oz or 1/4 cup | 2 oz or 1/4 cup | 4 oz or 1/2 cup |

1. Must be full strength fruit or vegetable juice.
2. Bread, pasta or noodle products, and cereal grains shall be whole grain or enriched, cornbread, biscuits, rolls, muffins, etc., shall be made with whole grain or enriched meal or flour.
3. Either volume (cup) or weight (oz), whichever is less.
4. No more than 50 percent of the requirement shall be met with tree nuts or seeds. Tree nuts and seeds shall be combined with another meat/meat alternate to fulfill the requirement. For purpose of determining combinations, 1 oz of nuts or seeds is equal to 1 oz of cooked lean meat, poultry or fish.
5. Serve 2 or more kinds of vegetable(s) and/or fruit(s). Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.
6. Juice may not be served when milk is the only other component.
7. Alternate protein products may be used as acceptable meat alternates if they meet the requirements on the following page.
8. One-half egg meets the required minimum amount (one-ounce or less) of meat alternate.
9. Youth ages 13 through 18 must be served minimum or larger portion sizes than those specified for ages 6 through 12.
10. Fluid milk must be fat free (skim) or low fat (1 percent) milk for children 2 years and older.

**Attachment A (continued): MINIMUM FOOD SPECIFICATIONS**

### Alternate Protein Products

1. What are the criteria for alternate protein products used in the CACFP?
2. An alternate protein product used in meals planned under the provisions in Sec. 226.20 must meet all of the criteria in this section.
3. An alternate protein product whether used alone or in combination with meat or meat alternate must meet the following criteria:
4. 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.
5. 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).
6. 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.)
7. Manufacturers supplying an alternate protein product to participating schools or institutions must provide documentation that the product meets the criteria in paragraphs A.2. a through c of this attachment.
8. Manufacturers should provide information on the percent protein contained in the dry alternate protein product and on an as prepared basis.
9. 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.

1. How are alternate protein products used in the CACFP?
2. 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.
3. The following terms and conditions apply:
4. 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.
5. 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).
6. How are commercially prepared products used in the CACFP?

Schools, institutions, and service institutions may use a 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 B: SAMPLE CYCLE SUMMER FOOD SERVICE PROGRAM (SFSP) MENU

Attach a sample cycle SFSP menu prepared by the SFA. This menu must be used for the 1st \_\_\_\_\_\_\_ day cycle of the SFSP.

# ATTACHMENT C: SAMPLE CYCLE CHILD AND ADULT CARE FOOD PROGRAM (CACFP) MENU

Attach a sample 14 day cycle menu prepared by the SFA.