

CHILD AND ADULT CARE FOOD PROGRAM

Mealtime Minutes e-Newsletter

June / July 2016

Plan Ahead for the New Fiscal Year!



Welcome to summertime! As you're enjoying the warm weather, you may want to start planning ahead for the coming months. CACFP plans to release the fiscal year 2017 application in WINS soon, aiming for July 2016. You'll need to rollover your fiscal year 2016 application, update information as necessary, and submit the application by October 31, 2016.

You may also need to submit supporting documentation with your FY17 WINS application, including but not limited to: fire and health inspections for At-Risk Afterschool Meals participants, and an organization chart, bylaws, a monitoring review schedule and a conflict of interest policy for multi-site sponsors. All supporting documents should be attached within WINS, using the paperclip icon at the top of your homepage.

If you are a sponsor of At-Risk or an unlicensed program, now would be a great time to contact your local fire department to request an inspection. ISBE is still working with the Illinois Department of Public Health to provide health inspections for your sites. You do not need to request your own health inspection.

Soon after rollover, your Annual Financial Report will be due. It is due by December 15th each year. The Annual Financial Report (AFR) summarizes your total revenue and expenditures for CACFP, for the fiscal year which runs October 1 – September 30, every year. A CACFP requirement is that you have a nonprofit food service Program, meaning all food service operations conducted by your institution are principally for the benefit of enrolled participants, and all of the Program reimbursement funds are used solely for the operations or improvement of such food service. The AFR helps ensure you are operating a non-profit food service operation.

Be sure to plan ahead and be prepared for another successful year of CACFP!

Updated Enrollment and Eligibility Forms Available

The CACFP Enrollment Form, Parent Letter, and Household Eligibility information for July 1, 2016 – June 30, 2017, is now available on the website at http://www.isbe.net/nutrition/htmls/forms_cacfp.htm.

Some organizations have a specific month annually when all parents/caregivers renew CACFP forms, and some organizations have parents complete them on a rolling basis, as forms expire during the year. Either method is fine, but always use the most current version of the forms at the time you normally renew these documents.

The CACFP Enrollment Form (ISBE form 67-98) must be completed annually for every child enrolled in:

- ◆ Child Care Centers
- ◆ Pre-kindergarten Programs
- ◆ Head Start or Even Start Programs
- ◆ Outside School Hours Programs

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Reminders / Due Dates

- ◆ ISBE offices will be closed for Independence Day, **Monday, July 4, 2016**.
- ◆ Keep up-to-date with USDA Policy Memos online at www.fns.usda.gov/cacfp/policy.

Training Opportunities

- ◆ Training resources are available online at <http://isbe.net/nutrition/htmls/workshops.htm>.
- ◆ Register for a Level 2 Healthier Meals Cooking Class, online at www.isbe.net/nutrition. Dates for June 15 and 16, 2016, in Springfield are available.



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Just Released: Final CACFP Meal Pattern Rule!



The Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010 final rule was published Monday, April 25, 2016.

CACFP centers and day care homes may continue to comply with the earlier meal standards as they transition to the new meal standards. However, all aspects of meals served through the CACFP must meet the new standards no later than October 1, 2017. Guidance for early implementation of the new meal standards will be released soon.

This rule requires centers and day care homes participating in the Child and Adult Care Food Program to serve more whole grains and a greater variety of vegetables and fruit, and reduces the amount of added sugars and solid fats in meals.

The rule is posted online at <https://www.federalregister.gov/articles/2016/04/25/2016-09412/child-and-adult-care-food-program-meal-pattern-revisions-related-to-the-healthy-hunger-free-kids-act>.

A recording of the CACFP Meal Pattern Final Rule introductory webinar and a PDF copy of the slides and notes are posted on the ISBE website at <http://www.isbe.net/nutrition/htmls/workshops.htm>. Choose the link for Child and Adult Care Food Program, and look under *Archived Webinars*.

One-page summaries of the New Meal Patterns and new Meal Pattern charts are available online at <http://www.fns.usda.gov/cacfp/meals-and-snacks>.

USDA will continue to provide additional technical assistance and resources throughout implementation of the new meal standards. In the meantime, if you have any questions, please submit them online at <https://www.surveymonkey.com/r/CACFPMealPattern>, and we will research answers for you or forward the question to the USDA.

Q & A: Meal Pattern Updates

Q: When must we implement the new meal pattern?

A: The new meal pattern must be implemented by October 1, 2017.

Q: Can we implement the new meal pattern sooner than October 1, 2017?

A: You can implement elements of the new meal pattern that do not conflict with the current meal pattern, before October 1, 2017. For example, you can start serving at least one whole grain-rich component per day. You could also eliminate serving grain-based desserts. Another option you could implement now is serving only unflavored low-fat or fat-free milk to children 2 through 5 years old. None of these changes conflict with the current meal pattern.

Guidance for early implementation of new allowances that do conflict with the current meal patterns will be provided soon. An example of this would be serving a meat/meat alternate in place of a grain component at breakfast.

If you have any questions about which elements of the new meal pattern can be implemented prior to October 1, 2017, give us a call!

Enrollment and Eligibility Forms, continued from page 1...

Additionally, all Child Care Centers, Outside School Hours, and School Pre-K programs must use the most recent Household Eligibility information, updated per USDA requirements.

For claiming purposes, the effective date of the Household Eligibility Application (HEA) (ISBE form 69-88) may be made retroactive back to the first day the child participates in the CACFP as long as it occurs in the same month in which the child's eligibility is certified. The following methods are available for determining effective dates of the HEAs, and the same method must be applied to each HEA for your organization:

- ◆ All CACFP participants may base the effective date on the date the sponsor or independent center signs the application certifying the child's (children's) eligibility.
- ◆ Only non-school facilities (those that do not also participate in the National School Lunch Program (NSLP)) may base the effective date on the date the parent or guardian signs the application certifying the child's (children's) eligibility.
- ◆ Only schools participating in the NSLP may base the effective date on the date the household submitted the application certifying the child's (children's) eligibility.

When a child is identified on a Direct Certification Report, an HEA is not needed. The printed report is your documentation to claim that child for free meal and snack benefits. You are still required to have a CACFP Annual Enrollment Form on file to claim meals for any child, regardless of eligibility category.

For more detailed information and instructions, refer to the CACFP Administrative Handbook, Chapter 5: Enrollment and Eligibility, online at <http://www.isbe.net/nutrition/cacfp-handbook/chapter-5-enroll-elig.pdf>.

CN Label Verification Report Available

A processed product is a food item that combines two or more food components, such as a breaded chicken patty, which combines a grain/bread component with a meat/meat alternate component. When items like this are served in the CACFP, valid and acceptable processed product documentation includes:

- ◆ The original Child Nutrition (CN) Label from the product carton; or
- ◆ A photocopy of the CN Label shown attached to the original product carton; or
- ◆ A photograph of the CN Label shown attached to the original product carton.

When none of the above is available, the sponsor may provide:

- ◆ A hard copy of the CN Label copied with a watermark displaying the product name and CN number provided by the vendor, along with the Bill of Lading (invoice) containing the product name; or
- ◆ An electronic copy of the CN Label with a watermark displaying the product name and CN number provided by the vendor, along with the Bill of Lading (invoice) containing the product name.

When none of the above is available, the sponsor may provide the Manufacturer's Product Formulation Statement (PFS) on signed letterhead.

The CN Label Verification Reporting System was developed to assist with verification of the status of a CN Label, and the validity of a CN Label copied with a watermark. The new system produces two comprehensive monthly reports:

- ◆ CN Label Verification Report: http://www.fns.usda.gov/sites/default/files/cn/cnl_verificationreport.pdf; and
- ◆ CN Label Manufacturers Report: https://origin.drupal.fns.usda.gov/sites/default/files/cn/cnl_manufacturersreport.pdf.

Check it Out! Resources, Publications, Media Clips

New Recipes on the What's Cooking? USDA Mixing Bowl Website



USDA's Food, Nutrition and Consumer Services just released 50 new, mouth-watering recipes for chefs on the What's Cooking? USDA Mixing Bowl website. Some are existing USDA recipes that are updated, while others are brand new recipes that students will love.

These tasty, kid-approved recipes are tailored for large quantity food service operations in 25, 50, or 100 portions. Each recipe includes a nutritional breakdown and crediting information on how the recipe contributes toward updated meal pattern requirements for the USDA Child Nutrition Programs.

The 50 recipes include main dishes and side dishes featuring nutrient-rich ingredients such as whole grains, dark green, red/orange vegetables, and beans/legumes. An additional 150 recipes are being developed and will be posted throughout the next year! These recipes will provide a ready-to-go resource for delicious, nutrient-rich dishes that will make it easy to meet meal pattern requirements and satisfy hungry kids.

Link to the complete set of recipes here: <http://www.fns.usda.gov/usda-standardized-recipe>

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Questions or comments? Email us at cnp@isbe.net or call 800/545-7892 or 217/782-2491

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Mealtime Minutes Newsletter for Parents

Summer 2016

New from Team Nutrition! MyPlate eBooks and Handouts



Perhaps your family has set some goals to try some new vegetables or whole grains or choose fruit as snacks. To help your family make small steps towards a healthier lifestyle, the USDA Food and Nutrition Service provides a variety of recipes, tips, and materials for kids through its Team Nutrition initiative.

The latest resource is a collection of eight eBooks that teach young children about MyPlate and the types of foods found in each food group. The books provide nutrition education that's fun and easy to use right from your mobile device, and include colorful characters that help encourage healthy choices in an entertaining way.

Team Nutrition MyPlate eBooks are available for free to download at <http://www.fns.usda.gov/tn/myplate-ebooks>.

Families, schools, and libraries can download and view the books using an eReader on their tablets, cell phones, or computers.

Also available are colorful Discover MyPlate handouts (pictured) that include nutrition and physical activity for parents, as well as interactive activities parents can complete with their children.

The handouts are available in English and Spanish, online at <http://www.fns.usda.gov/tn/discover-myplate-parent-handouts>.

Just Released: Final CACFP Meal Pattern Rule

Through the Healthy, Hunger-Free Kids Act, the USDA recently made the first major changes in the CACFP meals and snacks since the Program's inception in 1968! The new CACFP nutrition standards will help ensure children have access to healthy, balanced meals and snacks throughout the day and help safeguard the health of children early in their lives.

Under the new CACFP nutrition standards, meals and snacks served will include a greater variety of vegetables and fruit, more whole grains, and less added sugar and saturated fat. In addition, the standards encourage breastfeeding and better align the CACFP with the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) and with other Child Nutrition Programs.

Find out more online at <http://www.fns.usda.gov/cacfp/meals-and-snacks>.

The Child and Adult Care Food Program (CACFP) provides aid to child and adult care institutions and family or group day care homes for the provision of nutritious foods that contribute to the wellness, healthy growth, and development of young children. Through CACFP, more than 3.3 million children receive nutritious meals and snacks each day as part of the day care they receive. To help teach children about healthy eating that will last them a lifetime, CACFP has resources and publications that will help you put together great tasting, nutritious meals and snacks that children will enjoy. Find these resources online at <http://www.fns.usda.gov/cacfp/nutrition-and-nutrition-education!>

Questions or comments? Email us at cnp@isbe.net or call 800/545-7892 or 217/782-2491

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