

CHILD AND ADULT CARE FOOD PROGRAM

Mealtime Minutes e-Newsletter

August / September 2016

Available Now! CACFP Application Renewal for FY17

Look in WINS for your Fiscal Year 2017 renewal application now. You can renew by clicking on the red link that says “Renew Application” in the Sponsor Tasks section of your WINS Dashboard.

The due date for completion is Oct. 31, 2016.

Every year your organization must renew its CACFP application in order to continue to receive reimbursement. Check your WINS Alerts to find a listing of all documents to be completed. You cannot claim CACFP meals for October 2016 – September 2017 without an approved FY 2017 application.

NOTE: Once the Renew Application process for FY 2017 is started, your WINS screen will default to Program Year 2017. To access program information and claims for October 2015 – September 2016, set the Program Year to 2016 using the drop-down menu.

Step-by-step renewal instructions are attached on your WINS Help Documents. Check it out!

New Reimbursement Rates, Effective July 1, 2016

The U.S. Department of Agriculture (USDA) issued the following CACFP reimbursement rates, effect July 1, 2016, through June 30, 2017:

Child and Adult Care Food Program Reimbursement Rates (U.S. dollars) Effective from July 1, 2016 — June 30, 2017			
Centers	Breakfast	Lunch/Supper	Snack
Paid	0.29	0.30	0.07
Reduced Price	1.41	2.76	0.43
Free	1.71	3.16	0.86

These rates do not include the value of USDA foods or cash-in-lieu of USDA foods. This cash-in-lieu commodities rate of 23.00 cents is additional assistance for CACFP participants and is added to the reimbursement rate for every lunch and supper served under CACFP.

These reimbursement rates are for meals and snacks served in approved child care centers, outside-school-hours care centers, and at-risk afterschool care centers. The reimbursement rates will also be posted on our website at www.isbe.net/nutrition/htmls/data.htm.

The cash-in-lieu of commodities rate, which is added to the reimbursement rate for every lunch and supper served under CACFP, is 23.00 cents.

Reminders / Due Dates

- ◆ ISBE offices will be closed in honor of Labor Day, Monday, Sept. 5, 2016.
- ◆ Keep up-to-date with USDA Policy Memos online at www.fns.usda.gov/cacfp/policy.

Training Opportunities

- ◆ CACFP training webinars are available online at <http://isbe.net/nutrition/htmls/workshops.htm>.
- ◆ Additional annual and new staff training resources are available online at <http://www.isbe.net/nutrition/htmls/daycare-center-training.htm>.



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New USDA Memos

The U.S. Department of Agriculture recently released the following memos for policy related to the Child and Adult Care Food Programs. All policy memos can be found online at <http://www.fns.usda.gov/cacfp/policy>.

CACFP 18-2016 – Resources for Making Potable Water Available in Schools and Child Care Facilities



The USDA Food and Nutrition Service is issuing this memorandum to remind Child Nutrition Program operators of the potable water requirement and to identify resources found in the attachment that can be used by schools and child care facilities in meeting this requirement.

CACFP 16-2016 – Using Federal Funds to Support FoodCorps Service Members

This memorandum clarifies how state agencies and school food authorities can use federal funds to support FoodCorps service members. Serving alongside educators and community leaders, FoodCorps is a nationwide team of AmeriCorps service members that partner with schools to provide food and nutrition education, hands-on activities like gardening and cooking, and support for serving local products in Child Nutrition Programs.

CACFP 15-2016 – Optional Best Practices to Further Improve Nutrition in the Child and Adult Care Food Program Meal Pattern

This memorandum outlines those optional best practices and resources to help centers and day care homes implement the best practices in Attachment A of the updated CACFP meal patterns. The best practices are a vital tool to encourage centers and day care homes to voluntarily go beyond the regulatory requirements to further strengthen the nutritional quality of the meals they serve.

CACFP 14-2016 – Early Implementation of the Updated CACFP Meal Pattern Requirements and the NSLP and SBP Infant and Preschool Meal Patterns

This memorandum outlines options for implementing the updated CACFP meal pattern requirements and the updated infant and preschool meal pattern requirements in the National School Lunch Program and School Breakfast Program prior to the compliance date of October 1, 2017. This memorandum also includes questions and answers. The Illinois State Board of Education will notify sponsors of options available to them at a later date.

CACFP 13-2016 – The Use of Share Tables in Child Nutrition Programs

This memorandum extends the use of share tables to the CACFP's at-risk afterschool component and provides a reminder to all Child Nutrition Program operators of the opportunity presented by share tables to reduce food waste and the food safety requirements that must be followed when using share tables during meal service.

CACFP 11-2016 – State Agency Prior Approval Process for SFA Equipment Purchases

This memorandum updates SP31–2014, State Agency Prior Approval Process for School Food Authority Equipment Purchases, to include new regulation citations for the cost principles related to the purchase of equipment.

“New USDA Memos” continued on Page 3

Requirements for Serving Processed Products

Last issue, we provided an article on the CN Label Verification Report. The article listed the valid and acceptable processed product documentation, including a Child Nutrition (CN) Label or a Product Formulation Statement (PFS). Based on questions we received about the article, we wanted to provide further information about processed products.



Processed products not only include 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, but they also include single component food items, in which filler ingredients are added. Examples of single component food items that are processed products include some deli meats, hot dogs and meatballs. These are popular menu items at child care facilities, but you need to know that these items often contain ingredients other than meat.

When these items are served, you must maintain CN labels or PFS documentation, to substantiate the portion of meat/meat alternate in the item. A 2 ounce hot dog may contain 1.8 ounces pork or beef and 0.2 ounce filler ingredients, which do not contribute to the portion size of meat/meat alternate.

If you purchase your own food, you must choose items that are not processed and/or items from manufacturers who can provide the required CN labels or PFS documentation. If you purchase prepared meals from a vendor, you must work closely with your vendor to ensure that the items served have the required documentation and maintain copies of the documentation. A best practice in the new meal pattern is to limit the service of processed meat to no more than one serving per week.

CACFP 12-2016 – Updated Guidance: Contracting with Food Service Management



This memo and attachments refer to updated guidance for contracting with food service management companies. The updated guidance for State agencies includes information on appropriate procurement methods, considerations when using prototype solicitations, the process of evaluating and scoring criteria for contract award, and monitoring responsibilities. The guidance also includes contract amendments to be avoided, unacceptable contract provisions, and how to address conflicting contract terms.

CACFP 09-2016 – FDA Requirements for Vending Machines

On Dec. 1, 2014, the U.S. Department of Health and Human Services, Food and Drug Administration (FDA) published the final rule, Food Labeling; Calorie Labeling of Articles of Food in Vending Machines, in the Federal Register. This memo is intended to inform Child Nutrition Program operators about FDA’s vending machine regulation. CACFP institutions covered by the FDA final rule must comply by Dec.1, 2016. Please note, this memorandum is not intended to explain the FDA regulation in detail or to be used by CNP operators as a resource to determine if they are required to comply.

Food Handler Training Workshops Scheduled

The Illinois Department of Public Health’s (IDPH) Food Handling Regulation Enforcement Act requires all food service area employees or food handlers who work with open or unpackaged foods, food service equipment or utensils, or any food contact surfaces to receive an approved food handler training.

Attendees who successfully complete this training and the required assessment will satisfy the IDPH’s Food Handler Regulation.

This 2 ½ hour workshop is open to all Child Nutrition Program staff (NSLP, SBP, SFSP, CACFP).

Dates and Locations:



- ◆ Aug. 10 – West Frankfort (Morning)
- ◆ Aug. 30 – Joliet (Evening)
- ◆ Aug. 31 – Rockford (Afternoon)
- ◆ Sept. 1 – Galesburg (Afternoon)

For additional Food Handler Training information and to register, please visit www.isbe.net/nutrition/htmls/safety.htm.

If you have any questions, please contact Chad Martel at cmartel@isbe.net.

Check it Out! Resources, Publications, Media Clips

New! Tips for CACFP Providers Now Available



Are you looking for ideas for creating a positive meal environment? Interested in serving family style meals? Want tips on how you can get children involved in mealtime? Check out two new additions to *Nutrition and Wellness Tips for Young Children: Provider Handbook for the Child and Adult Care Food Program*:

Supplement D: [Create a Positive Meal Environment](#)

Supplement E: [Support Family Style Meals](#)

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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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