



October 2014 Newsletter

Important News to Know

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October 1st marks the start of a new CACFP contract year. As we begin the new contract year it's a great time to make sure you are keeping all your records organized and brush up on your CACFP guidelines. Please make sure that you have filed your new contract, management plan, and re-enrollment forms. Just as a reminder providers are to keep on file three years plus the current year of required paperwork. If you are missing contracts please let your monitor know and they can get you a copy. A few reminders that were covered during your contract signing we wanted to touch on again:

1. Please make sure you have signed and posted the provider/sponsor visit agreement.
2. Make sure you have a CN label on site for any combination food product that you are serving. Monitors will check for these and disallow a meal if you fail to have a proper CN label. Check the website for some additional resources.
3. Remember if you wish to change your meal time it must be done in writing and will take effect till the first of the following month.
4. Check your Management Plan for the training schedule and make plans to attend "What Would Batman Eat" or complete it online.
5. Make sure you have posted WIC information and share it with new enrolling families.

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CACFP Policy Spotlight

CACFP Provider Audits

Providers on the Day Nursery Child and Adult Care Food Program may at any time be subject to an audit. Generally, these audits are the result of unusually high claim numbers, high numbers on weekends and nights, significant difference between your five day reconciliation and the number of children your monitor sees, and any other reason that causes your monitor to question your claim numbers and attendance. If you have questions or concerns with our Audit procedure please contact your monitor.

Types of Audits that may occur:

- Additional unannounced visits
- Limited Household contact: Day Nursery contacts the parents of enrolled children to determine child's attendance (including day, hours and meals) for the previous five days.
- Complete household contact: Day Nursery contacts the parents of enrolled children to determine child's attendance for the previous month and general schedule (days, hours).
- Comparison of CCDF and state records with CACFP records

Providers must ensure we have accurate contact information for the children enrolled in their care. Please include email address and phone number for at least one parent of each enrolled child



Menu Spotlight

Menu Ideas from NFSMI– Serving Sizes are for ages 3-5

Breakfast:

½ cup fresh banana slices (½ cup fruit)
⅓ cup unsweetened whole-grain cereal variety (⅓ cup dry cereal)
¾ cup 1% milk (¾ cup milk)

Lunch:

Chicken pita with
1 oz roasted chicken, ½ oz cheddar cheese, and ¼ cup shredded lettuce (1 ½ oz equivalent meat/meat alternate, ¼ cup vegetable)
½ cup mixed fruit, in light syrup (½ cup fruit)
¾ cup 1% milk (¾ cup milk)

Snack:

½ oz cottage cheese (½ oz cheese)
½ cup pineapple tidbits (½ cup fruit)
Water

Recipe of the Month

Mini-Biscuit Pizza

Ingredients

- 2 packages canned jumbo biscuits
- 1 pkg pepperoni slices (or other desired pizza toppings)
- 2 c. mozzarella cheese, shredded
- 1 small jar pizza sauce



Instructions

Place biscuits on two ungreased cookie sheets. Press down with fingers to flatten each biscuit.

Spread 1-2 Tbsp pizza sauce over each biscuit. Top with 2-3 Tbsp shredded mozzarella cheese.

Finally, top with pepperoni slices, or other pizza toppings. Bake according to direc-

Servings depend on age of child; children 3-5 yrs. old need 1 1/2 ounces of cheese/pepperoni to be claimed.

Serving Suggestion: Serve with a cold glass of milk, mixed salad, and fresh pineapple for a complete meal.

Nutritional Information

Child Nutrition (CN) Labeling and Manufacturer's Analysis Sheet

Main dish combination products that are commercially processed such as ravioli, beef stew, spaghetti with meat sauce, egg rolls, pizza, chicken nuggets, fish sticks, etc. must contain a CN Label or Manufacturer's Analysis Sheet to show that the product contains sufficient quantities of meat/meat alternate, grains/breads, and/or vegetables/fruit to meet the meal pattern. Otherwise, it may not be counted towards a reimbursable meal.

Example of a CN Label:

Original PANCAKES 'N SAUSAGE
WHOLE GRAIN PANCAKE BATTER WRAPPED MAPLE FLAVORED SAUSAGE LINK ON A STICK
MADE WITH PORK & TURKEY

70601

Nutrition Facts
Serving Size 1 Pistoletto (1.16 oz)
Servings Per Container 60

Amount Per Serving		
Calories 220	Calories from Fat 110	
	% Daily Value*	
Total Fat 13g	19%	
Saturated Fat 3.5g	19%	
Trans Fat 0g		
Cholesterol 25mg	8%	
Sodium 600mg	19%	
Total Carbohydrate 22g	7%	
Dietary Fiber 2g	6%	
Sugars 9g		
Protein 6g		
Vitamin A 0%	Vitamin C 0%	
Calcium 2%	Iron 6%	

CN 075112

Each 3.33 oz Fully Cooked Eggs-n-Sausage Pistolette provides 1.25 oz equivalent Meat/Meat Alternate and 1-1/4 servings of Bread for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08/09.)

CN

For a detailed explanation of CN Labeling visit the USDA Food and Nutrition Service (FNS) website at www.fns.usda.gov/end/CNlabeling/.

Manufacturer's Analysis Sheet (or Product Analysis Sheet):

- ⇒ Can be obtained by calling the 1-800 number on the packaging of the food item
- ⇒ Can usually be faxed or mailed from them to you
- ⇒ Will differ from food manufacturer to food manufacturer
- ⇒ Must contain a statement about the amount of meat/meat alternate, grain/bread, and/or vegetable or fruit component per serving
- ⇒ Must be signed by an official of the manufacturer, not a salesperson

Day Nursery



CHILD CARE CENTERS
REFERRALS • TRAINING



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Day Nursery CACFP Program

Where Healthy Eating Becomes a Habit™

August Claim Information

Total Number of Claims:

127

Total Number of children served:

1,954

Total Meals Served:

66,851

First Time Claimers

Men Sung



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