

# October 2014 Newsletter

## **Important News to Know**

## CACFP Staff and Extensions:

Marsha Hearn-Lindsey Director of Operations 226 MarshaL@daynursery.org

Mindy Bennett
Director of Programs 224
mindyb@childcareanswers.com

Molly Manley, CACFP Coordinator 228 mollym@childcareanswers.com

Emily Barrow, CACFP Monitor/recruiter 228 emilyb@daynursery.org

Phone: 317-636-5727 Fax 317-687-6248 Website:

www.daynurserycacfp.weebly.com www.childcareanswers.com

> Office Hours: Monday-Friday

> > 8am-5pm

#### **Inside this issue:**

Activity of the Month	2
Menu of the Month	2
Policy Hightlights	2
Recipe of the Month	3
Nutritional Information	3

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.

## **CACFP Policy Spotlight**

#### **CACFP Provider Audits**

Providers on the Day Nursery Child and Adult Care Food Program may at any time be subject to a 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:	Lunch:	Snack:
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)	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)	½ oz cottage cheese (½ oz cheese) ½ cup pineapple tidbits (½ cup fruit) Water
	74 cup 1 76 mmk (74 cup mmk)	

## 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:

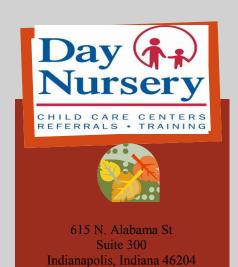




For a detailed explanation of CN Labeling visit the USDA Food and Nutrition Service (FNS) website at www.fns.usda.gov/cnd/CNlabeling/.

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

- $\Rightarrow$  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



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



Day Nursery CACFP Program

"Where Healthy Eating Becomes a Habit"