

CHILD AND ADULT CARE FOOD PROGRAM

(CACFP)

FY2021 REQUIRED TRAINING

2nd TRIMESTER HANDOUT

02/01/21 – 05/31/21

WITH SELF-STUDY UNIT

**THIS ANNUAL TRAINING IS REQUIRED FOR**

**FOOD PROGRAM PARTICIPANTS**

**AS WELL AS THEIR ASSISTANTS**.

Upon correct completion, 2 hours of CACFP credit will be issued for each

provider/assistant (submit a separate, completed quiz for each individual).

The quiz is due back into the 4-C office by 07/01/2021.

155 N 3rd St, Suite 300 DeKalb IL 60115

The Child and Adult Care Food Program (CACFP) is a United States Department of Agriculture (USDA) funded program administered by the Illinois State Board of Education (ISBE), which provides reimbursement for meals served to children ages birth through 12 years enrolled in a family child care home.

**Meal Patterns**

**Food Groups**

Minimum meal pattern requirements are determined by the USDA. The USDA selects food items for use or non-use based on the item’s fat, sugar and salt content and overall nutritive value. Below are the four basic food groups which must be utilized to fulfill the menu pattern requirements of the food program.

1. **Fluid Milk** – This includes whole milk, 2% milk, 1% milk, skim milk, or flavored milk made from these types of fluid milk. Buttermilk may also be served. A child may take up to one month to transition from one milk to another.

**Required Milk Choices for Each Age**

|  |  |
| --- | --- |
| **Infant/Child Age** | **Milk Type:** |
| Infants (under 1 year) | Breast Milk or Iron Fortified Infant Formula (including soy-based) |
| Children 1 year of age | Whole Milk is required |
| Children 2 years of age and older | Skim Milk or 1% Milk  Note: Low-fat (1%) or fat-free (skim) flavored milk can be served to 6-12 yr olds |

If a parent chooses to have a non-dairy substitute served to their child, a **Parent Request for Non-Dairy Substitute** form is required to be completed and kept on file at the provider’s home as well as the 4-C office. You can find this form on our website at [www.four-c.org](http://www.four-c.org) and go to ‘Forms’.

The provider is not required to provide this non-dairy substitute (the parent would then provide this). This non-dairy substitute is required to meet all of the nutritional minimums as listed in the table below.

**Nutrient Table**

|  |  |  |
| --- | --- | --- |
| **Nutrient** | **Amount** | **% Daily Amount (DV)** |
| Calcium | 276 mg | 28% |
| Protein | 8g | 16% |
| Vitamin A | 500 IU | 10% |
| Vitamin D | 100 IU | 25% |
| Magnesium | 24 mg | 6% |
| Phosphorus | 222 mg | 22.2% |
| Potassium | 349 mg | 10% |
| Riboflavin | .44 mg | 26% |
| Vitamin B-12 | 1.1 mg | 26% |

Currently, the only soy brands that we are aware of in our geographic area that meet these requirements are:

**8th Continent (Original or Vanilla) Soymilk, Pacific Natural Ultra (Original or Vanilla) Soymilk, Silk (Original),** and **Walmart Great Value (Original) Soymilk.** Where can you find these acceptable milk substitutes?

**Pacific Brand Ultra Soymilk** (see: http:www.pacificfoods.com/where-to-buy) ; **Silk** (see Walmart, Target, etc.);

**8th Continent** (see: <http://www.8thcontinent.com/product-finder>); **Walmart Great Value Original Soymilk** (see Walmart.com). Want to consider other allowable soy alternates? See page 17 of your Food Program binder. Hope this helps!

2. **Breads and Bread Alternates** – These items must be made with enriched flour or whole grain flour – which provides B vitamins, minerals and protein. Whole grain by-products also supply a variety of taste and texture as well as dietary fiber. This includes whole grain, whole grain-rich or enriched breads, cooked grains and enriched pastas. For children one and up, cereals (cooked or dry) may be served at breakfast or snack (NOT at lunch or supper).

**At least one whole-grain or whole grain-rich item must be served daily.** What’s a whole grain-rich food? It’s a food that contains at least 50% whole grains and any remaining grains are enriched. Check page 13 of your binder for examples of whole grains! **Once you find a whole grain-rich food, keep the label on hand as you might need to show us the label at a visit.**

**Please note that just because a food indicates “whole grain” on the packaging, it may not be whole grain-rich!** Refer to your CACFP binder (pages 8 and 9), also, for a more complete list of acceptable breads and bread alternates that can be served. Some of the unacceptable choices are breakfast bars, cookies, cake, potato chips, brownies, hominy, pork skins, and tapioca pudding. **Breading on processed items can only be claimed for reimbursement if you have a Child Nutrition label or a Product Analysis sheet to state the meal component serving size of the product.**

Popcorn is now allowable to serve and receive reimbursement – and it’s whole grain! Serving size is huge, though! You can find it at Bread/Alternate #158. Per IL Department of Children and Family Services (DCFS), popcorn cannot be served to children under 2 years of age – so licensed providers, please take note of that. Do be mindful as popcorn is a choking hazard! Here’s minimum serving sizes:

2-3 year olds at snack 3-5 year olds at snack 6 year olds and up at snack

¾ cup popped corn (1/4 oz. equiv.) 1 ½ cups popped corn (½ oz. equiv.) 3 cups popped corn (1 oz. equiv.)

Popcorn provides a full complement of nutrition benefits, including dietary fiber, protein and B vitamins. By adding other healthful ingredients to popcorn you can make your own delicious, quick and easy snack mix.

Check out the benefits of the following "mix-ins": (please note these ‘mix-ins’ would have to meet serving size if you wish to count them for reimbursement – be careful here!)

* 2 tablespoons whole almonds add protein, iron and fiber
* 1/3 cup chopped dried fruit adds iron and fiber
* 2 tablespoons shredded Parmesan cheese adds protein and calcium
* 2 tablespoons soy nuts adds fiber and calcium
* 2 tablespoons pumpkin seeds adds protein and fiber
* 1/2 cup dry unsweetened cereal adds iron and B vitamins
* 10 pretzel sticks adds B vitamins

Starting October 1, 2021, we will need to begin using ‘ounce equivalents’ (oz. equivalents) to determine the required amounts for the grain components. More information will follow on this in the months ahead. What counts as an ounce equivalent of grains? Ages 1 – 5 needs at least ½ oz. eq. & ages 6 and up needs at least 1 oz. equivalents for all meals and snacks to receive reimbursement for the grain.

* 3 cups popped corn
* 1 slice whole wheat bread
* ½ cup cooked oatmeal
* ½ small (2 ounce) whole wheat bagel
* ½ cup brown rice or whole wheat pasta
* 5 whole woven whole-wheat crackers (1 ½” x 1 ½”)
* 12 thin wheat crackers (1 ¼” x 1 ¼”)
* 20 cheese crackers (1” by 1”)
* 1 6” whole wheat flour tortilla

3). **Meat and Meat Alternates** – These include meat (beef, pork, lamb and veal), poultry, fish, cheese, eggs, peanut butter, dried beans, peas, tofu, and yogurt (plain or flavored – which contain no more than 23 grams of sugar per 6 oz). Kids typically love yogurt! It needs to be commercially prepared and ready to serve. Check out page 18 in your binder to find more information on sugar levels – it’s not hard!

You can use any of these as a single ingredient or in combination with other foods. These choices provide protein, iron, B vitamins (thiamin, riboflavin and niacin) and other nutrients. A serving of cooked meat is defined as lean meat without bone and fat. A serving of cooked fresh or frozen chicken or turkey includes meat and skin as normally served, excluding the weight of the bone.

A meat or meat alternate must be served at lunch or dinner. A meat may be served at breakfast up to three times a week in place of the bread (this is especially a good idea if peanut butter will be served at lunch or dinner). A meat serving can also be used as one of the components of a snack. Young children enjoy pieces of meat and cheese, peanut butter on crackers or yogurt. Do watch the peanut butter, though! In order to get enough peanut butter to count as a meat alternate, a 3 to 5 year old would need at least 3 tablespoons (say, on a peanut butter and jelly sandwich) – and 4 tablespoons for a child age 6 and up. That’s a choking hazard! So if you’re serving PB & J’s, you’ll need to add another meat alternate such as a large spoonful or yogurt or some cheese, etc. for lunch or supper (the serving size at snack is 1 tablespoon for a 3 – 5 year old and 2 tablespoons for the school agers).

Snack time is also an excellent opportunity for introducing unfamiliar meats to young children.

Refer to your CACFP binder (page 6) for a more complete list of acceptable meats and alternates that can be served. Some of the unacceptable choices are bacon, cream cheese, ox tails, pigs feet, and infant fruit/vegetable combination dinners (each item must be separate as fruit/vegetable combination meals are not creditable – too many ‘fillers’ are found in these).

If you would like to serve pizza (and count the cheese and other meats), please see pages 20 and 21 of your binder or page 5 below for information on Child Nutrition (CN) labels and Product Formulation Statements.

4). **Fruits and Vegetables** – These can be fresh, frozen, canned or dried. Veggies and fruits supply vitamins A and C as well as some iron, other vitamins along with minerals and fiber. At breakfast, it’s an excellent time to serve foods high in vitamin C such as citrus fruits and juices (oranges or grapefruits). Other good seasonal choices are tomato juice, strawberries or cantaloupe. Dried fruits provide variety in menus and are valuable sources of iron. Snack time is a good time to introduce new veggies and fruits. Remember when serving juice, full-strength 100% juices are required. **Fruit and vegetable juice may only be served once per day – and only to children age one and up.** See the enclosed child meal pattern charts for serving sizes. Small amounts (less than 1/8 cup) of veggies and fruits used for flavorings or as optional ingredients, such as garnishes, should not be counted to meet the veggie/fruit requirement. These small amounts are generally not controlled and no determination can be made of the contribution to the meal. Examples of these would be mushrooms and celery in sauces or casseroles as well as pizza toppings – like green peppers, olives and onions.

Refer to your CACFP binder (page 7) for a more complete list of acceptable fruits and vegetables that can be served. At lunch and dinner, at least one vegetable must be served. An additional vegetable - or a fruit - also needs to be served. Some of the unacceptable fruits and veggies are ketchup, fruit drinks, jell-o, kool-aid, olives, pickle relish, pop tart filling, popcorn, mustard, fruit roll-ups or fruit pieces. Note that the fruit used in muffins, breads or pancakes do NOT meet the requirements of a fruit serving for any snack or meal – however the muffin or bread does meet the requirement of a bread/bread alternate serving. The fruit added to jell-o is creditable (but make sure you have put in adequate fruit for the number and age of the children you’re serving). Popsicles must be 100% juice and are considered a fluid (so for snack, another component must be served that isn’t a fluid).

**Combination dishes** – These are items that contain foods from more than one food group. It is recommended that the dishes be

credited for only one or two meal pattern components. This is to ensure children do not go hungry when a dish is disliked. For

example, if home-made lasagna were to contribute toward the meat/meat alternate, the fruit/vegetable, and the grains/breads

components, and if a child disliked the lasagna, he/she would not receive a sufficient amount of food.

**Convenience foods** –**what the heck are they?** *They are, pizza, corn dog wrap, ravioli, beef stew, egg rolls, potpies, fish sticks,*

*meat burritos and chicken nuggets, canned chili, canned soup, spaghetti with meat sauce, etc. They are creditable only if: (1).*

*the food has a CN label or (2); a Product Analysis (sometimes called a Manufacturer’s Analysis or Formulation) sheet signed by*

*an official of the manufacturer (not a salesperson) and is on file stating the amount of meat/meat alternate, fruit/vegetable,*

*and/or grains/breads in the product. CN labels as well as Product Analysis sheets tell you exactly how many chicken nuggets,*

*pizza, etc. you need to serve. Review the information to ensure you are offering sufficient amounts of the foods to the children*

*in your care (by the appropriate ages). Where do you get this CN label or Product Analysis sheet? A CN label is on the packaging (labeled as ‘CN’ on the borders of the label statement) of items in wholesale stores such as Sam’s or Costco, food distributors along with other grocery chains. The Product Analysis sheet is something you need to request from the manufacturer of the product (Just call the 1-800 number on the package.) This information needs to be available for review when you have a home visit by a Child and Adult Care Food Program monitor. If the CN label or a Product Analysis sheet is not available at a monitoring visit, the component will be disallowed which will, in turn, disallow the meal/snack. Once you get the label or sheet and continue to purchase the same product, just keep the paperwork and have it available at monitoring reviews. See page 20 and 21 of your binder for more information.*

What about pizza? A CN label or a Product Analysis sheet is needed to claim any commercially made pizza in order to claim it. If you are serving a commercially made pizza crust, the flour must be enriched or whole grain. In order for the brand you like to qualify for the pizza crust, here are the minimum serving sizes for lunch/dinner (remembering that the crust must be enriched or whole grain, also): Ages 1– 5 serving size is 0.5 ounces (13 grams) or Ages 6 – 12 serving size is 0.9 ounces (25 grams).

So, in this example, you would multiply how many children you have in each age group to determine in you have adequate

pizza crust on the table. For example, if you have 3 children between the ages of 3 to 5 (3 children x .5 ounces = 1.5 ounces)

and 2 children between the ages of 6 to 12 (2 children x .9 ounces = 1.8 ounces), at the minimum, you’d need to have a pizza

with at least 3.3 ounces (1.5 ounces + 1.8 ounces) of crust in order for the crust to qualify as a bread alternate.

Then, if you would like to count the toppings for your meat or meat alternates, it’s tricky. It takes 2 ounces of cheese to

count as a serving size for a 6 to 12 year old (that’s 1.5 ounces of cheese for a 3 to 5 year old). Watch your labels - if the label

does not indicate how much cheese, sausage, etc. is included on the pizza per ounce, you’ll need to get a copy of the CN label

or Product Formulation sheet to ensure you are serving adequate amounts of protein. Nearly all of the thin crust pizza DO NOT

offer sufficient meat or meat alternates (although you can add more to make the serving size but be prepared to know how many ounces you are adding and how many ounces are serving size).

An easy way to ensure you are serving enough protein and bread is to put extras on the table for the children to take as they’d like such as cheese (string or cubes, etc.) and bread and butter.

**Portion sizes -** Some foods will meet the meal pattern requirements only when very large serving sizes are provided. When

large serving sizes are needed, serve a smaller portion and supplement with another food from the same food group. For

example, instead of serving 3 tablespoons of peanut butter to a three year old (yikes!), serve 1 tablespoon of peanut butter and

1 ounce of turkey (or cheese or yogurt, etc.) to meet the meat/meat alternate requirement (3 tablespoons of peanut butter is a choking hazard for a 3 year old!).

**Water -** As a family child care home participating in the CACFP, it’s a requirement that you have water available to children, as

nutritionally appropriate. Throughout the day, including at meal times, water should be made available to children to drink

upon their request, but does not have to be available for children to self-serve. It is not part of the reimbursable meal and may

not be served in lieu of fluid milk.

**Children (age 1 – 12) Meals**

Children’s meals should consist of the following: (note: a whole grain-rich component is required at least once a day)

**Breakfast:** -fluid milk -fruit juice, vegetable juice, a fruit or a vegetable

-enriched, whole grain or whole grain-rich bread/cereal – or a meat/meat alternate up to 3 times a week.

**Lunch and Supper:** -fluid milk -vegetables -fruits

-meat or meat alternates -grains (bread or alternates)

**Snacks (select 2 of the 5 components):** -fluid milk -vegetables -fruits

-meat or meat alternates -grains (bread or alternates)

**See our website at** [**www.four-c.org**](http://www.four-c.org) **(Food Program >> Nutrition Resources) for the complete meal patterns for children ages 1 - 12.**

**Infant (age 0 – 11 months) Meals**

In the CACFP, an infant is considered a child from birth until the child turns one year of age. An infant is required to be served iron-fortified infant formula (including soy-based) or breast milk until his/her first birthday. As a provider, in order to not discriminate against infants, you are required to offer at least one type of iron-fortified infant formula to infants in your care. When enrolling an infant, you’ll need to indicate the type of iron-fortified infant formula (including soy-based) you will offer to supply. If the parent/guardian chooses to supply breast milk (by means of expressing the breast milk or coming to your home to breast feed the infant) or another brand of iron-fortified infant formula, please indicate on the enrollment form what kind of formula he/she will offer as well – or the breast milk. You are eligible to receive reimbursement for serving breast milk to an infant in your care if you are feeding the infant yourself – as well as if the parent chooses to come to your home and breast feed her infant while in your care! Once an infant is eight months of age (and developmentally ready), you are required to serve additional components to the infant at breakfast, lunch, dinner and snack. If you believe the child is developmentally ready for solids and the parent/guardian disagrees, consider discussing ‘developmentally appropriate’ with the parent/guardian. The decision is up to the child’s parent/guardian, though. Once the infant turns one year of age, you have one month to transition him or her to whole milk. A child can actually remain on breast milk indefinitely if that’s the parent’s wishes.

**Required Food Components for Infants – Meal Pattern Chart**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Meal** | **Food Components** | **AGE**  Birth Through 5 Months | **AGE**  6 Through 11 Months | |
| **Breakfast/**  **Lunch/**  **Supper** | **Breast Milk or Iron Fortified Infant Formula** | 4-6 fluid ounces | | 6-8 fluid ounces  **AND** |
|  | **Iron Fortified Infant Cereal, Meat, Fish, Poultry, Whole Egg, Cooked dry beans, or Cooked dry peas OR**  **Cheese, OR**  **Cottage Cheese, or**  **Yogurt**  **Vegetable or Fruit or a combination**  **of both** |  | | 0–4 tablespoons  **OR**  0-2 ounces  0-4 ounces (volume)  0-4 ounces or ½ cup;  **OR** a combination  of the above  **AND**  0-2 ounces (volume) |
| **Snack** | **Breast Milk or Iron Fortified Infant Formula**  **Iron Fortified Infant Cereal or Ready-to-Eat Breakfast Cereal**  **Crackers**  **Bread**  **Vegetable or Fruit or a combination of both** | 4-6 fluid ounces | | 2-4 fluid ounces  **AND**  0-4 tablespoons  **OR**  0-2 crackers  **OR**  0-1/2 slice  **AND**  0-2 tablespoons |

The only requirement for an infant to have is iron fortified infant formula or breast milk until he or she is developmentally ready - or 1 year of age. The decision to begin offering an infant solid foods should be made by the infant’s doctor and parent/guardian. When the infant is 6 months old and developmentally ready for solid foods, those foods listed on the Infant Meal Pattern under ages 6 – 11 months may be served to the infant. If a parent brings iron fortified infant formula or breast milk, and the infant is developmentally ready for additional components, you would only be able to receive reimbursement if you, as the provider, provides and serves all of the other components (as the parent may only provide one component). You may puree/grind regular food to the appropriate consistency for infants.

What are the signs for ‘developmentally ready’? There is no single, direct signal to determine when an infant is developmentally ready to accept solid foods. An infants’ readiness depends on his or her rate of development. The American Academy of Pediatrics provides the following guidelines to help determine when an infant is developmentally ready to accept solid foods:

* The infant is able to sit in a high chair, feeding seat, or infant seat with good head control;
* The infant opens his or her mouth when food comes his or her way. He or she may watch others eat, reach for food, and seem eager to be fed;
* The infant can move food from a spoon into his or her throat; and
* The infant has double his or her birth weight and weighs 13 pounds or more.

When you have an infant in your care, you’ll need to complete the Infant Solid Food Readiness Form (see our website at [www.four-c.org](http://www.four-c.org) >> Food Program Forms – or contact the Food Program office for the form). **Additional foods should not be recorded for an infant UNTIL he/she is receiving all required components.** This means that while you are offering foods one component at a time, only breast milk or formula should be recorded as being served UNTIL all required components are served to an infant. Keep the form at your home – there’s no need to turn it into the Food Program office.

**Once the infant is developmentally ready for solid foods, all required components must be offered at all meal/snack sittings (see the Infant meal pattern chart on the previous page for specifics). While it may seem like a lot of food, note that the serving sizes are very small. Check the chart carefully!**

For commercially prepared baby food, fruit and mixed fruit, vegetables and mixed vegetables, the fruit or vegetables must be the first ingredient on the jar label. **Combination dinners which list fruit or vegetables as the first ingredient on the label do not qualify as reimbursable.** Puddings or desserts with fruit **do not** qualify as reimbursable. Fruits or vegetables containing DHA (docosahexaenoic) **do not** qualify as reimbursable. Strained baby food meats, cooked eggs and **combination meat dinners all qualify as reimbursable**. Meat sticks or finger sticks, hot dogs, sausage, fish or seafood – canned with bones, breaded or battered, yogurt and nuts, seeds, and nut and/or seed butters all **do not** qualify as reimbursable. **Yogurt is only recommended to serve to children under a year of age once they are developmentally ready for it (usually starting around 6 months of age).**

**Food Allergy / Intolerance vs. Disability**

As a provider participating in the CACFP, you are responsible for serving meals and snacks to all eligible children. In order to claim reimbursement for meals and snacks served, you’re required to supply components of the CACFP meal pattern. Sometimes a child is not able to consume one or more meal pattern components, or required food or eating modification because of a disability or special dietary need. Depending on the type of disability or special dietary need, you may be required to supply the food substitution or meal modification.

**Disability**

If the child has an eating or feeding disability that restricts their diet, for example a food allergy that results in severe, life-threatening reactions, a metabolic disease such as PKU, or a physical limitation that requires an eating modification, then it is necessary that you as the provider provide any required substitution or modification. A medical statement signed by a **licensed physician** must be on file (both at the CACFP office and at your home). The statement must identify:

* The child’s disability and why it restricts the child’s diet
* The major life activity affected by the disability
* The food to be omitted and the food(s) that must be substituted or the modification(s) that must be made.

Under Section 504 of the Rehabilitation Act of 1973 and the American with Disabilities Act of 1990, a person with a disability means any person who has a physical or mental impairment which substantially limits one or more major life activities (caring for one’s self, eating, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working).

Food related diseases and conditions include metabolic diseases such as diabetes or phenylketonuria (PKU); food anaphylaxis (severe food allergy); cancer; heart disease, muscular dystrophy, etc.

Generally children with food allergies or intolerances do not have a disability as defined above and you may, but are not required to, supply food substitutions for them. However, when in a licensed physician’s assessment, the food allergies may result in severe, life-threatening reactions, the child’s condition would meet the definition of “disability” and the substitutions prescribed by the licensed physician **must** be supplied by you as the provider.

Again, if a child has a **disability** requiring that a specific substitute be served, a **Physician’s Statement** must be completed and kept on file at the provider’s home and the 4-C office (see our website at [www.four-c.org](http://www.four-c.org) >> Food Program Forms – or contact the Food Program for the form). The specific substitute is then up to the physician’s discretion but the food to omit as well as the substitution must be indicated on the statement.

**Allergy/Intolerance**

If the child has a special medical or dietary need that is not considered a disability, (for example a food intolerance/allergy that is not life-threatening such as lactation intolerance, a strawberry allergy or celiac disease), the child may still be able to consume the full CACFP meal pattern requirements. In this case, the child could be served bananas instead of strawberries or cheese instead of peanut butter. You could then provide the bananas or cheese and be reimbursed for that meal.

**Reimbursement Process, Meal Counts and Claim Submission**

As a provider on the CACFP, you are required to enroll each child in your care (as of the first day the child is in your care) and have the parent/guardian sign and date the enrollment (again, effective with the first day in care), and record the foods served, along with the attendance – per child – every day. This means even children living in your home – even if you can’t claim them, they do need to be enrolled. The program serves children ages birth through 12 years (but children can be served up to age 18 with an appropriate disability and documentation). For children in school, be sure and include what time they leave for school and what time they return – and all meals and snacks you might ever serve them on a day off of school. All meals and snacks need to be under your supervision and care. This means a sack lunch sent to school does not count for reimbursement – but a picnic lunch at the park can be reimbursed.

You choose what days and what meals/snacks you would like to serve – along with the appropriate times. You can look forward to a visit from our staff at least 3 times a year.

**If you will be closed on a particular day (or even for a particular meal service) or serving a meal/snack away from your home (such as for a field trip), please remember to contact the 4-C office in advance of the event. If you find you need to change the days of care, the times you serve a meal/snack, or the choices of meals/snacks, please remember to call the 4-C office – prior to the change. If this information is not given to the 4-C office, you may not receive reimbursement for those meals/snacks.**

You need to keep one copy of each signed child’s enrollment in your home and send another copy into the 4-C office (along with any special diet orders) by the end of the month the child began in your care. If any changes are made to the child’s enrollment, please have the parent/guardian initial and date each change and send a copy into the 4-C office as well as keep a copy in your files. If we visit you during the month, we are required to review signed enrollments for all children in your care. Please be sure and get enrollments signed from first day of care.

You may record the meals in advance but you may not record the attendance in advance. Each child – each day – can be claimed a maximum of two meals, one snack **or** two snacks, one meal.

If you are claiming on a holiday (New Year’s Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Day), please notify us before the holiday. If you don’t, we cannot pay you for the day.

**Internet claiming of meals -** If you are recording your meals and attendance via the **internet** web-based KidKare program, you record meals served and attendance based on the enrollment forms you have completed and turned into the office. You have agreed to record daily (please remember to print out a few ‘Daily Meal Worksheets’ to have available to record your meals, snacks and attendance should your computer ever be non-functioningl). The only way your menus and attendance are allowable when we visit is by viewing them on the Minute Menu program on your device or on the ‘Daily Meal Worksheets’ – so please remember to always have some on hand should your electronics be down for any reason (these can be printed off by going to Reports, then to Daily Meal Worksheets – print several so they are available in case you ever need them!).

If you have school agers in your care, the 4-C office has inputted days off of school per the individual school calendars at the beginning of the current school year. Should the schools close for any reason NOT indicated on the school calendar that was published at the beginning of the school year (for example, for extreme weather, etc.) , please indicate when recording school age children on your menus by marking ‘sch out’ – by each child/meal affected (by clicking on the 3 horizontal lines to the far right of the child’s name) The same procedure follows if you have a school ager in your care if they are mildly ill yet still in your care for a meal/snack by marking ‘sick’ by each child/meal affected. The same procedure follows if you have a school ager in your care if they are mildly ill - yet still in your care for a meal/snack by marking ‘sick’ by each child/meal affected.

At the end of the month, review your meals and attendance; ensure that you have submitted any new children’s enrollments into the 4-C office and click on “Submit Claim” by the 4th of the next month. This will send your month of meals/attendance to the 4th office for processing. **The very last day we can accept menus/paperwork is the 15th of the following month.**

**Scannable claiming of meals -** If you are recording your meals and attendance via the **scannable** Minute Menu program, you have agreed to record daily. At the end of the month, review your meals served and attendance, ensure that you have submitted any new children’s enrollments into the 4-C office and mail out all top copies of the forms to the 4-C office immediately after the last day of the month. **The very last day we can accept menus/paperwork is the 15 th of the following month.**

If you have school-agers in your care, the office has inputted days off of school per the individual school calendars at the beginning of the current school year. Should the schools close for any reason NOT indicated on the school calendar that was published at the beginning of the school year (for example, for extreme weather, etc.), - or if a school ager may be in your care if he/she is mildly ill, please indicate when recording school age children on your menus by listing all school aged children who attended AM Snack or Lunch meal in your home at the bottom of your Claim Information Form (CIF) you received from the office. Remember also to include the ‘Claim Information Form’ (once any changes are made and you sign it) with your menu/attendance sheets that you mail to 4-C.

**Recordkeeping**

As a provider, please know that you are required to enroll all day care children as well as your own children (this includes any children who also reside at your residence) from birth through age 12 years (that means until they turn 13). You are required to send copies of all enrollments (with parent signatures) to the 4-C office as well as keep copies on file at your home. Please take care to enroll all children from the first day in care – don’t forget parent/guardian signatures as well as your own!

As a sponsor of the CACFP, 4-C will be conducting a minimum of three home visits per year to your home. You could receive additional visits from IL State Board of Education as well as other state and federal officials. We will supply you with copies of our initial visit, the Permanent Agreement, a Tiering status letter, all monitoring visits, as well as a Building For The Future brochure (this must be posted for the parents to review). Please keep all of these documents, your completed menus and attendance records (if recording on the paper version), along with the children’s enrollments, available for our review during home visits in your binder for safe keeping. You are required to keep CACFP records for a period of three years – plus the current year. Know that the 4-C office retains them for the same period of time (and you can always get a copy from us if needed).

In summary, there are a few basic recordkeeping rules to remain in compliance with the CACFP:

* Enroll all children from first day in care and get signatures – send one copy of each to the office.
* Record all meals/snacks and meal counts by midnight of each working day.
* Record daily attendance according to licensing and/or license exempt regulations.
* Contact the 4-C CACFP office prior to the meal/snack service if you will not be home during a meal/snack time.
* Keep your CACFP binder current with all documents available for review (this includes menus and attendance [if claiming via scannable forms] and the Building for the Future brochure – this should be posted for the parents to see).
* If claiming on a holiday, contact the 4-C CACFP office prior to the holiday.
* Be sure & keep 4-C CACFP current with enrollment forms and your choice of meals/snacks along with current times.

**Civil Rights Compliance**

Civil Rights regulations are intended to ensure that the benefits of the Child Nutrition Programs (CNP) are made available to all eligible persons. This includes:

1. In recruitment and enrollment procedures, making every effort to allow equal participation by all eligible and potentially eligible participants regardless of race, color, national origin, sex, age, or disability.
2. Distributing and classifying the Applications for Free and Reduced-price Meals [*Application Statement of Household Size-Income For the Child and Adult Care Food Program (Child Care Component)*]in a way that is fair to all and does not discriminate based on race, color, national origin, age, sex, or disability.
3. Serving meals in a way that allows equal participation regardless of race, color, national origin, age, sex, or disability.

**Discriminatory practices**

Discrimination occurs when an individual or a group of individuals are: denied a benefit or service that others receive, delayed receiving a benefit or service that others receive, or treated differently than others.

When individuals or groups of individuals in a protected class (race, color, national origin, age, sex or disability) feel they have experienced discrimination based on one or more of the protected classes, the complainants should report the alleged incident(s).

**Examples of discriminatory practices include:**

refusing the enrollment of an eligible child based on his/her disability;

failing to provide participants with disabilities reasonable accommodations to receive benefits;

serving meals at a place, time, or in a manner that discriminates based on race, color, national origin, sex,

age, or disability; selectively distributing *Application Statement of Household Size-Income For the Child and Adult Care Food Program (Child Care Component)* to only some households (For example, distributing *Application Statement of Household Size-Income for the Child and Adult Care Food Program (Child Care Component)* only to those households the Sponsor thinks will qualify for free or reduced-price eligibility); and failing to apply the same eligibility criteria to all provider participants.

**Obligation to Offer Infant Meals in the CACFP**

All child care providers participating in the Child and Adult Care Food Program (CACFP) must offer meals to all children enrolled for care in their facilities, including infants. A provider may not avoid this obligation by stating that the infants are not “enrolled” in the CACFP, or by citing a logistical or cost barrier to offering infant meals. When an infant is in care during the meal service period, the child care provider must offer the infant meals that comply with program requirements. If an infant is being served iron fortified infant formula or breast milk, the provider can receive reimbursement for the meal/snack. If an infant is being served food in addition to the iron fortified infant formula or breast milk (which is provided by the parent/guardian), the provider will be able to claim the meal if the provider supplies any additional components.

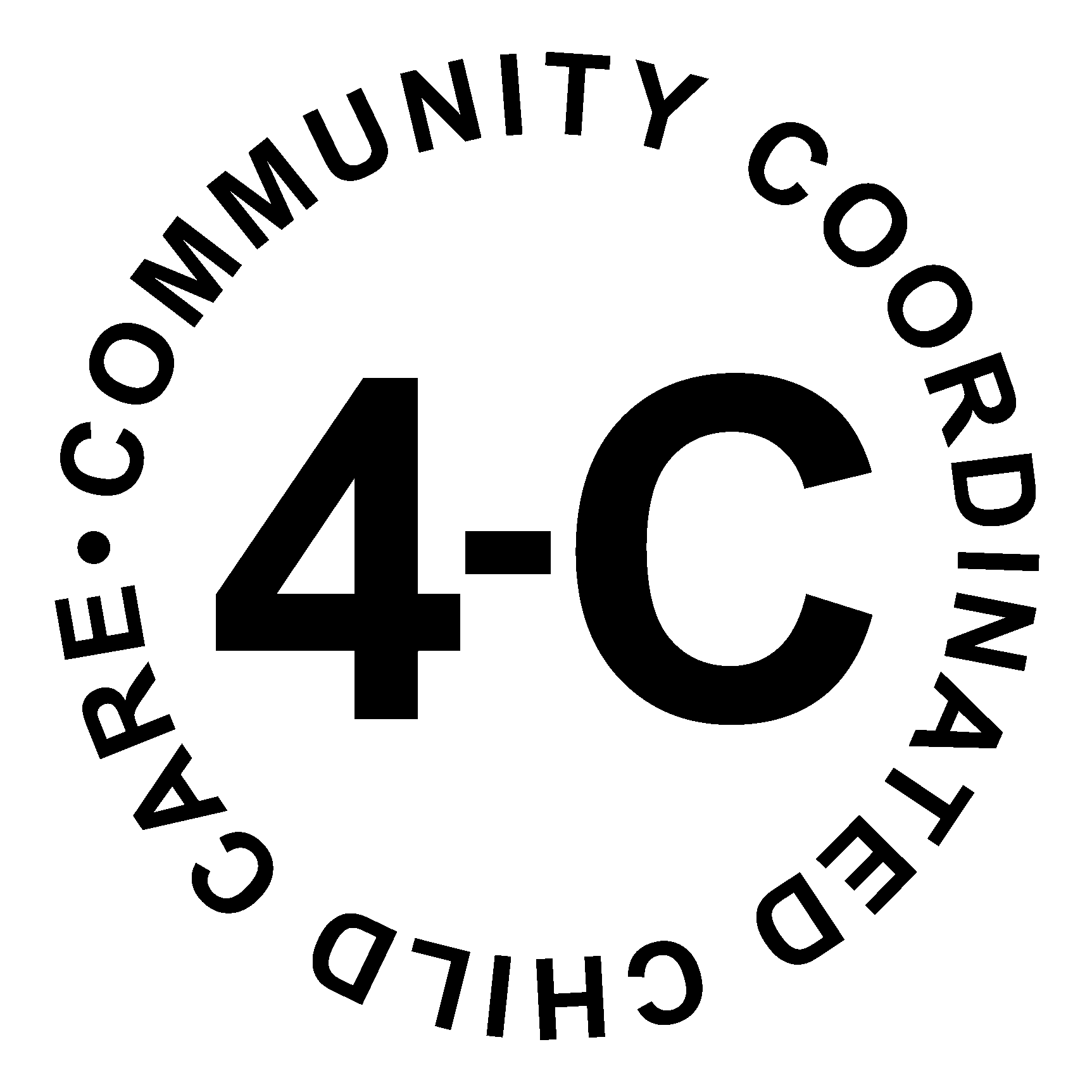
**“Building for the Future” Brochure**

All providers must inform parents or guardians about the program and its benefits when the children enroll in the child care home. The “Building for the Future” flier serves as the parent notification document. This brochure must be posted in the provider’s home where the parents can see it.

**Collecting and Reporting Racial/Ethnic Data:** Collecting racial and ethnic data is not required as part of the annual renewal process. All racial/ethnic data is confidential and must be stored in a way that protects each participant’s privacy.

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| **Civil Rights Complaints:**  All written or verbal complaints alleging discrimination on the basis of race, color, national origin, sex, age, or disability shall be processed within 90 days of receipt. The Director, Office of Civil Rights (OCR), under the Secretary of Agriculture, is responsible for the handling of complaints.  **Non-Discrimination Statement:**  When the CACFP or USDA is mentioned or implied on materials directed to parents, potential participants, or public groups, the non-discrimination statement must be included on the materials. Information that is that mentions the CACFP or USDA meals must include the non-discrimination statement. Examples of informational materials that require this statement include: your child care policies; newsletters that are given to child care families if they reference or imply the CACFP; brochures used to advertise your child care if they reference or imply the CACFP; flyers posted to advertise your child care if they reference or imply the CACFP; and any printed or on line advertising that references or implies the CACFP.  This institution is an equal opportunity provider. |  |

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| C:\Documents and Settings\juliea\Local Settings\Temporary Internet Files\Content.IE5\NSSH91PC\MC900078626[1].wmf | **Meal Pattern Self-Assessment**  The goal of the Self-Assessment is to help you to understand and apply the CACFP program and its requirements. This will also help us have a better insight as to where help may be needed, answer questions you might have, and to provide additional information or handouts. This exercise can also help you to reflect on your menus. You very well might find you understand the program and its requirements better than you thought! We will work with you this coming year to identify where your strengths are and where you might need some help. We want you to achieve total success. Your success is our success and because of that, the children in your care will be the real winders!  **What can you do after completing the Self-Assessment?**   * Review any boxes checked “No” and think about what you can do to change them to a “Yes”. * Take small steps to move your menus closer to the meal pattern requirements – strive for good healthy choices! * Check out all the resources on the 4-C website ([www.four-c.org](http://www.four-c.org)),   CACFP Sponsors Association website (CACFP.org), and  USDA’s website (www.fns.usda.gov).   * Contact your Food Program Assistant or the 4-C Food Program office with any questions or if you need technical assistance. We are here to help!   In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.  Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.    To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint\_filing\_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:  (1) Mail U.S. Department of Agriculture  (2) Fax: (202) 690-7442; or  (3) Email: program.intake@usda.gov  Office of the Assistant Secretary for Civil Rights  1400 Independence Avenue, SW  Washington, D.C. 20250-9410  This institution is an equal opportunity provider. |
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**CACFP FY2021 Required Training**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Name: |  | (Please Print) | Date: |  |

|  |  |  |
| --- | --- | --- |
| Provider’s Name (if you are an assistant) |  | (Please Print) |

**Remember, this training is required and must be returned to 4-C by July 1, 2021. For credit, read through the entire packet and then each individual must complete and submit their own quiz (as each person is responsible to know this information, no copying!). Please print your name on page 12 and return pages 12 – 13.**

Child and Adult Care Food Program

Meal Pattern Self-Assessment

Grab two weeks of your menus and take this assessment to learn about how to achieve meal pattern success. If you did not have an infant in your care during the weeks you are looking at, just mark the ‘N/A’ box.

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| --- |
| When serving claimed meals and snacks, do you… Yes No N/A |
| 1). Gradually introduce solid foods to infants around 6 months of age, or as |
| they are developmentally ready? |
| 2). Claim a vegetable, fruit, or both at snack for infants 6 through 11 months |
| of age, when the child is developmentally ready? |
| 3). Omit claiming juice for infants? |
| 4). Omit claiming cheese food or cheese spread for infants? |
| 5). Claim one fruit and one vegetable or two vegetables at lunch and dinner? |
| 6). Claim juice for children (that are 1 year or older!) more than once per day? |
| 7). Claim whole grain-rich\* grains, breads, cracker or cereals at least once per day? |
| 8). No longer claim grain-based desserts?\*\* (Except for graham crackers and |
| animal crackers) |
| 9). Claim breakfast cereals with no more than 6 grams of sugar per dry ounce? |
| 10). Claim yogurt with no more than 23 grams of sugar per 6 ounces? |
| 11). Claim unflavored whole milk to 1 year old children for brain development? |
| 12). Claim unflavored low-fat or fat-free milk to children 2-5 years old? |
| 13). Claim meat or meat alternates in place of the entire grain at breakfast more |
| than 3 times per week? |
| 14). No longer claim foods deep fried at your home?  15). Keep CN labels or Product Analysis sheets for any combination foods served? |

\*Whole grain-rich means at least 50% of the grains in a food are whole grains. Remaining grains are enriched.

\*\* Grain-based desserts includes vanilla wafers, sweet scones, sweet rice pudding, sweet bread pudding, sweet pie crusts, doughnuts, cereal bars, breakfast bars, granola bars, sweet rolls, toaster pastries, cake, and brownies.

**Your Self-Assessment Results**

Count the number of times you checked “yes” and “no” on your assessment. If you have N/A’s in the section, include them in your “yes” counts. Record the results below.

Yes No N/A Total

**Did you check “yes” 0-4 times?**

Let’s get started! There are still a number of requirements that you will need to implement, but don’t worry because 4-C is here to help you succeed!

**Did you check “yes” 5-8 times?**

You are getting there! You are meeting many of the new CACFP meal pattern requirements, but there are a few more steps you can take to meet all of the meal patterns.

**Did you check “yes” 9-12 times?**

You are close! You are nearly meeting the meal pattern requirements.

**Did you check “yes” 13 times?**

Congratulations! You are already an expert on the CACFP meal pattern requirements. However, if you want to learn more information, get recipes, parenting tips and activity ideas, be sure and check the 4-C website ([www.four-c.org](http://www.four-c.org)), CACFP Sponsors Association website (CACFP.org) and USDA’s website (www.fns.usda.gov) regularly. These sites will also give you links to other informative websites. There is a lot of information available!

**Tell us your thoughts after completing this Self-Assessment:**

**Do you feel you have a good start on the current meal pattern requirements?**

**Are there any ideas that you are still confused about or need extra information on?**

**Do you understand when serving a convenience food, a CN label or a Product Analysis sheet must be kept in your home? This paperwork shows specific serving sizes for foods for each component. Be prepared to show this documentation to any CACFP monitors who come to your home.**

**Is wheat bread always whole grain?**

**We look forward to seeing the results of this training! Thank you!**