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# CHILD AND ADULT CARE FOOD PROGRAM

# Bulletin

[DEED CACFP Bulletin Web Page](https://education.alaska.gov/cnp/cacfp4)

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To: CACFP Sponsors and Institutions Date:  April 25, 2019

From: Ann-Marie Martin, CACFP Program Coordinator Bulletin: 2019-04

***Sponsoring organizations and institutions are required, by regulation, to keep Bulletins, Instructions, and USDA Policy Memorandums for reference and to apply immediately the appropriate instruction to agency programs. Contact Child Nutrition Programs if you need further clarification.***

**Policy Memos**

* CACFP 07-2019- Federal Micro-Purchase and Simplified Acquisition Thresholds for All Child Nutrition Programs and Procurement Threshold and Applying the Simplified Acquisition Threshold in the CACFP and SFSP Procurement Standards.
* CACFP 08-2019 - Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the CNP.
* CACFP 09-2019 – Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the CNP.
* CACFP 10-2019 – Crediting Popcorn in the CNP.
* CACFP 11-2019 – Crediting Surimi Seafood in the CNP.
* CACFP 12-2019 – Crediting Tempeh in the CNP.
* CACFP 13-2019 – Crediting Pasta Products Made of Vegetable Flour in the CNP.

**Additional Topics**

* FY2020 Child and Adult Care Food Program Annual Training – early this year!
* Revised Procurement Plan Webinar May 13, 2019 1:30 p.m.
* USDA Feeding Infants in the CACFP – Revised!
* USDA/Team Nutrition resource: Identifying Whole Grain-Rich Foods for the CACFP Using the Ingredient List
* CACFP Halftime Thirty on Thursdays Training Webinars

**Resources**

* Institute of Child Nutrition (ICN) Mealtime Memo
* WIC Breastfeeding Support Learn Together. Grow Together
* USDA Meal Pattern Training Worksheets
* Institute of Child Nutrition (ICN) Meal Pattern on one sheet
* Updated Food Buying Guide
* Listserv

## USDA Policy, Information & Implementation Memos

* **CACFP 07-2019 Federal Micro-Purchase and Simplified Acquisition Thresholds for All Child Nutrition Programs and Procurement Threshold and Apply the Simplified Acquisition Threshold in the CACFP and SFSP Procurement Standards.**

The Office of Management and Budget (OMB) increased the micro-purchase and simplified acquisition thresholds. This policy memo outlines the new thresholds for CACFP and SFSP. (See the Revised Procurement Plan Webinar below).

* [**CACFP 08-2019**](https://www.fns.usda.gov/school-meals/crediting-shelf-stable-dried-and-semi-dried-meat-poultry-and-seafood-products-child-nutrition) **Crediting Shelf Stable Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs**

Dried meat products are now allowable for use throughout the CNPs as part of reimbursable meals or snacks. These will be most useful in meals served off-site, for example, during at-risk afterschool meals sites. Program operators must ensure the products meet the CACFP meal pattern by having documentation of the CN Label or getting crediting information from the manufacturer. This memorandum provides complete information for implementation.

* [**CACFP 09-2019**](https://www.fns.usda.gov/school-meals/crediting-coconut-hominy-corn-masa-and-corn-flour-child-nutrition-programs) **Crediting Coconut, Hominy, Con Masa, and Corn Flour in the Child** Nutrition **Programs**

This memorandum provides guidance on crediting coconut, hominy,corn masa, corn flour and cornmeal in the Child Nutrition Programs. Fresh and frozen coconut can be used as a fruit based on volume served. Hominy credits toward the vegetable when served in its whole form and as a grain component when served dried, milled form such as grits. Corn masa, corn flour, and cornmeal are now creditable as a whole grain rich grain. The memorandum provides information on serving sizes, etc.

* [**CACFP 10-2019**](https://www.fns.usda.gov/school-meals/crediting-popcorn-child-nutrition-programs) **Crediting Popcorn in the Child Nutrition Programs**

This memorandum provides guidance on crediting popcorn in the Child Nutrition Programs. OPiopocorn may now be credited as a whole grain. Serving sizes are as follows:

3/4 cup (or .25 ounces (7 grams) popped popcorn as ¼ ounce equivalent of whole grains

1 ½ cup (or .5 ounces (14 grams) popped popcorn as ½ ounce equivalent of whole grains

3 cups or 1 ounce (28 grams) popped popcorn as 1 ounce equivalent of whole grains

USDA encourages pairing popcorn with another creditable whole grain. If using commercially prepared popcorn the operatior must obtain a product formulation statement from the manufacturer.

* [**CACFP 11-2019**](https://www.fns.usda.gov/school-meals/crediting-surimi-seafood-child-nutrition-programs) **Crediting Surimi Seafood in the Child Nutrition Programs**

This memorandum provides guidance on crediting surimi seafood in the Child Nutrition Programs. It now credits as a meat/meat alternate as follows:

4.4 ounce portion of surimi credits as 1.5 ounce equivalent of meat/meat alternate

3.0 ounce portion of surimi credits as 1.0 ounce equivalent of meat/meat alternate

1.0 ounce portion of surimi credits as .25 ounce equivalent of meat/meat alternate

To credit differently than what is in this memorandum a CN label or product formulation statement must be on file.

* [**CACFP 12-2019**](https://www.fns.usda.gov/school-meals/crediting-tempeh-child-nutrition-programs) **Crediting Tempeh in the Child Nutrition Programs**

This memorandum provides guidance on crediting tempeh as a meat/meat alternate. To credit 1 ounce of tempeh as 1 ounce of meat alternate the tempeh must be made with ingredients limited to soybeans or other legumes, water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs. The memorandum provides information for other varieties of tempeh that need a CN label or product formulation statement.

* [**CACFP 13-2019**](https://www.fns.usda.gov/school-meals/crediting-pasta-products-made-vegetable-flour-child-nutrition-programs) **Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs**

This memorandum expands the options for vegetables by allowing pasta made with vegetable flour(s) to credit as a vegetable, even if the pasta is not served with another recognizable vegetable. Whole vegetables cut in “noodles” or spirals, such as spiralized zucchini or sweet potatoes, continue to credit toward the vegetable component.

½ cup of pasta made of 100 % vegetable flour(s) credits as ½ cup of vegetables.

Pasta products made of 100% legume flour(s) does not remove the visual recognition requirement for legume pasta crediting toward the meat alternate component.

½ cup of cooked pasta made of 100% legume flour(s) may credit as 2 ounce equivalent of meat alternate as long as additional meat alternate is served with it.

The memorandum provides specific information.

## Additional Topics

* **FY2020 Child and Adult Care Food Program Annual Training – early this year!**

Annual CACFP training for Centers, At-Risk, Emergency Shelters, Outside School Hours Care will take place at the end of June for in-person training in Anchorage and Fairbanks. Distance delivery will take place in early July. Head Start training will take place in early August. The Food Program Contact received the registration form via e-mail. If you did not receive the registration form please contact Dan Hysell (dan.hysell@alaska.gov) to register.

* **Revised Procurement Plan Webinar – May 13, 2019 1:30 p.m.**

Per USDA Policy Memo SP20-2019; CACFP07-2019; SFSP06-2019 federal procurement thresholds have been increased: Micro-purchasing from $3,500 to $10,000 and formal from $150,000 to $250,000.  Local agencies do not have to increase local thresholds, but if they choose to, procurement plans and/or policies should also be adjusted.  The *Revised* Procurement Plan webinar will cover these changes and how they have been integrated in the template Purchasing Plan we have developed as an option for program sponsors.  This webinar will be held Monday, May 13 at 1:30 via Webex; to register please contact Dan Hysell or 465-4969.

* [**USDA Feeding Infants in the CACFP Revised**](https://www.fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program)

This guide is a training tool for CACFP operators with infants enrolled at the child care site. It covers tops such as the infant meal pattern, developmental readiness, hunger and fullness signs, handling and storing breastmilk and infant formula, solid foods, what is creditable in the infant meal pattern, and much more! Alaska CNP has printed copies for all sites serving infants and will distribute at the annual training in June. They will be sent to Early Head Start agencies. The guide is available for download.

* **[USDA/Team Nutrition resource: Identifying Whole Grain-Rich Foods for the CACFP Using the Ingredient List](https://fns-prod.azureedge.net/sites/default/files/tn/CACFP_IDingWholeGrains%20E.pdf)**

This new resource will assist in identifying if items meet the whole grain-rich requirement if using the ingredient list. We encourage you to print and keep with your menus and in the kitchen so all those involved in the meal planning and preparation understand and can verify the items that are being served.

* [**CACFP Halftime Thirty on Thursdays Training Webinars.**](https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series)

Join USDA Team Nutrition for monthly training webinars on hot topics related to the CACFP Meal Pattern requirements on the third Thursday every other month (May, July, September). You must register ahead of time for the webinars. If you attend a webinar, you will receive a certificate. If you view the webinar afterwards through the website you will not receive a certificate. You can find more information by going to: [CACFP Halftime Thirty on Thursdays](https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series).

This upcoming CACFP Halftime webinar (May 16th) will focus using the WIC Food List to Identify Creditable Foods in the CACFP.

## Resources

* [**Institute of Child Nutrition Mealtime Memo**](https://theicn.org/cacfp) Under Educational Resources you can find monthly newsletters. You can use these as training topics for your staff and/or include with parent information. The March Mealtime Memo focuses on the importance of Breakfast.
* **WIC Breastfeeding Support Learn Together. Grow Together**

FNS has launched a new breastfeeding campaign, WIC Breastfeeding Support Learn Together. Grow Together. Campaign materials can be found at [WIC Breastfeeding Support](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTgwODAxLjkzMjE5MjIxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE4MDgwMS45MzIxOTIyMSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE3Mjg2MzM0JmVtYWlsaWQ9YW5ubWFyaWUubWFydGluQGFsYXNrYS5nb3YmdXNlcmlkPWFubm1hcmllLm1hcnRpbkBhbGFza2EuZ292JnRhcmdldGlkPSZmbD0mbXZpZD0mZXh0cmE9JiYm&&&100&&&https://wicbreastfeeding.fns.usda.gov/) website geared towards WIC moms.

[Family and friends](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTgwODAxLjkzMjE5MjIxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE4MDgwMS45MzIxOTIyMSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE3Mjg2MzM0JmVtYWlsaWQ9YW5ubWFyaWUubWFydGluQGFsYXNrYS5nb3YmdXNlcmlkPWFubm1hcmllLm1hcnRpbkBhbGFza2EuZ292JnRhcmdldGlkPSZmbD0mbXZpZD0mZXh0cmE9JiYm&&&101&&&https://wicbreastfeeding.fns.usda.gov/friends-and-family) will find resources on the WIC website, including videos from real dads and grandparents, to learn more about breastfeeding and how they can support mom and baby on their breastfeeding journey.

Likewise, [WIC partners and staff](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTgwODAxLjkzMjE5MjIxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE4MDgwMS45MzIxOTIyMSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE3Mjg2MzM0JmVtYWlsaWQ9YW5ubWFyaWUubWFydGluQGFsYXNrYS5nb3YmdXNlcmlkPWFubm1hcmllLm1hcnRpbkBhbGFza2EuZ292JnRhcmdldGlkPSZmbD0mbXZpZD0mZXh0cmE9JiYm&&&102&&&https://wicbreastfeeding.fns.usda.gov/wic-partners-and-staff) can access resources on the site to download, print and share with moms to help them meet their breastfeeding goals. Some resources, such as Grow and Glow in WIC, are now available on the WIC Works Resource System.

* ***USDA CACFP Meal Pattern Training Worksheets***

USDA Team Nutrition training worksheets can be found at the [FNS CACFP Meal Pattern Training Worksheets page:](https://www.fns.usda.gov/tn/cacfp-meal-pattern-training-worksheets)

* ***Institute of Child Nutrition (ICN) Meal Pattern on one sheet***

ICN has created a one-page sheet for the new child or adult meal patterns. If you would like a one-sheet meal pattern you can get through the [ICN website](https://theicn.org/) under Child Nutrition Resources.

* **Updated Food Buying Guide** USDA has released the updated Food Buying Guide to help nutrition staff understand number of portions when purchasing foods. You can download the [Food Buying Guide](https://foodbuyingguide.fns.usda.gov/Appendix/DownLoadFBG).
* **Listserv**- Did You Know? Alaska Child Nutrition Programs has a listserv. The purpose of the listserv is to provide information and updates on the USDA Child Nutrition Programs, including the National School Lunch Program, the Child and Adult Care Food Program, and the Summer Food Service Program. To receive all of the hottest news and updates from Alaska Child Nutrition Programs, subscribe at [Alaska Child Nutrition Programs ListServ](http://list.state.ak.us/mailman/listinfo/ak_child_nutrition_programs). You will receive a confirmation link via email, and you should click to complete your subscription.

**Contact information**

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**Commonly Used Acronyms**

CACFP – Child and Adult Care Food Program

CNP – Child Nutrition Programs

FNS – Food & Nutrition Services

FNSRO – Food & Nut Reg. Office

USDA – US Department of Agriculture

LEA – Local Education Authority

DEC – Dept. of Environmental Conservation

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Office of the Assistant Secretary for Civil Rights

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