



CHILD AND ADULT CARE FOOD PROGRAM
Bulletin
[DEED CACFP Bulletin Web Page](#)

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To: CACFP Sponsors and Institutions

Date: December 1, 2021

From: Ann-Marie Martin, CACFP Program Coordinator

Bulletin: 2021-01

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.

USDA Policy Memos that have been posted on the CNP Database Welcome Page:

- CACFP 03-2021 Q&A Relating to the Nationwide Waiver to Allow SFSP and Seamless Summer Option Operations during School Year 2020-2021 – Q&As #3
- CACFP 01-2021 Q&A Relating to the Nationwide Waiver to Allow SFSP and Seamless Summer Option Operations during School Year 2020-2021 Extension – Q&As #2
- COVID-19 Child Nutrition Response #70– Nationwide Waiver to Allow Meal Pattern Flexibility in the CNPs – Extension #5
- COVID-19 Child Nutrition Response #58 & #68– Nationwide Waiver of Area Eligibility in the CACFP At-Risk Afterschool Care Component – Extension
- CACFP 14-2020 Q&A Relating to the Nationwide Waiver to Allow SFSP and Seamless Summer Option Operations through December 2020
- CACFP 13-2020 Q&A for CNP during School Year 2020-2021 #5

Additional Topics

- Crediting Deli Meats
- NEW Alaska Cycle Menu Template with Quantities – start using in FY2021
- USDA Proposed Rule, Restoration of Milk, Whole Grains, and Sodium Flexibilities comment period
- USDA fact sheet: Sponsoring Organization Monitoring of the CACFP F21
- New Food Buying Guide Training Modules
- New USDA Team Nutrition CACFP Resources
- Grains and Ounce Equivalent Resources
- Grants from No Kid Hungry – deadline December 18, 2020

Resources

- REMINDER: USDA Building for the Future flyers need to be posted in each facility
- State of Alaska up to date COVID-19
- CACFP Resources from Team Nutrition
- FREE online training videos for ServSafe Take Out & ServSafe Delivery COVID-19 Precautions
- COVID-19 Resources for Child Care

- USDA CACFP Crediting Webinar Recordings
- USDA Halftime: Thirty on Thursdays Webinar
- CACFP Operational Resources Education (CORE) online training
- Institute of Child Nutrition (ICN) - Mealtime Memo, eLearning Portal
- 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
- Alaska Child Nutrition Programs Listserv

USDA Policy, Information & Implementation Memos

- **CACFP 03-2021 Q&A Relating to the Nationwide Waiver to Allow SFSP and Seamless Summer Option Operations during School Year 2020-2021 – Q&As #3**
This policy memorandum includes answers to a few CACFP questions regarding at-risk sites, providing care during the day to school age children, offering congregate and non-congregate meals, and tiering for family day care homes.
- **CACFP 01-2021 Q&A Relating to the Nationwide Waiver to Allow SFSP and Seamless Summer Option Operations during School Year 2020-2021 Extension – Q&As #2**
This policy memo answers questions for At-Risk Afterschool Meals and Child Care Centers. Non-congregate weekend meals are allowed if the center normally has weekend care and child is enrolled in weekend care. If At-Risk Afterschool Meals programs wishes to offer non-congregate meals on the weekend they too must offer the activity on the weekend and work to best serve the community during COVID-19. At-Risk afterschool meals are still only allowed after the school day is completed or other times on holidays or school closure. Virtual school is an open school day.
- **COVID-19 Child Nutrition Response #70– Nationwide Waiver to Allow Meal Pattern Flexibility in the CNPs – Extension #5**
This further extends the timeframe for meal pattern flexibility to June 30, 2021, and the waiver request form can be found on the CACFP Checklist tab of the CNP.
- **COVID-19 Child Nutrition Response #58 & #68– Nationwide Waiver of Area Eligibility in the CACFP At-Risk Afterschool Care Component – Extension**
This waiver extends the area eligibility waiver for At-Risk Afterschool Meals programs to June 30, 2021 and the waiver request can be found on the CACFP Checklist tab of the CNP. School districts that are operating At-Risk Afterschool Meals programs are first in line to offer this to typically non-area eligible sites if there is a need. Other non-profits may be approved if there is documented community need.
- **CACFP 14-2020 Q&A Relating to the Nationwide Waiver to Allow SFSP and Seamless Summer Option Operations through December 2020 2020**
This policy memorandum includes answers to a few CACFP questions regarding at-risk sites and allows operators to operate SFSP/SSO at the same time as CACFP At-Risk but children may not receive more than the number of reimbursable meals allowed in each Program for which they are eligible.
- **CACFP 13-2020 Q&A for CNP during School Year 2020-2021 - #5**

This policy memorandum includes answers to a few CACFP questions regarding the ability of child care centers to provide non-congregate meals to children enrolled in care and serve children who are attending their center while in virtual school. It also discusses the required enrichment activity for At-Risk programs in a non-congregate setting.

Additional Topics

- ### Crediting Deli Meats

The increase of deli meats during the COVID-19 pandemic has brought up the issue that many agencies are using deli meats that are not listed in the Food Buying Guide (FBG). These purchased products have ingredients besides 100% meat so they must have a Child Nutrition (CN) Label or you must contact the manufacturer to get a formal signed Product Formulation Statement (PFS) on manufacturer's letterhead. Either of these tell the consumer the amount of product and the equivalent amount of meat/meat alternate.

USDA TA 07-2010(v.3) Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements directs program operators to obtain either a CN Label or a PFS on the manufacturer's letterhead to document and credit processed meats (deli meats). You can find the policy memo at <https://fns-prod.azureedge.net/sites/default/files/resource-files/TA07-2010v3os.pdf> and the template to request a PFS at https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Meat-Meat_Alternates_Fillable_508.pdf.

The only items in this "deli meat category" that are specifically listed in the FBG are bologna, frankfurters and turkey ham. As you recall these are only allowed if they do not include byproducts, cereals, binders/extenders, otherwise they would need a CN Label.

The USDA Crediting Guide for CACFP that can be found at: <https://www.fns.usda.gov/tn/crediting-handbook-child-and-adult-care-food-program> and can be used to understand if a product is creditable, or could be creditable with adequate documentation.

Here is a shot of the Crediting Guide for luncheon meats:

Luncheon Meats (Chicken, Turkey, Beef, Pork, all Deli Meats)		X		Only luncheon meats that are listed in the <i>Food Buying Guide</i> or have a (1) CN label or (2) Product Formulation Statement are creditable.
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The FBG does not list luncheon meats – you must find the exact name of your luncheon meat in the FBG in order to use it without a CN Label. Screen shot below is an example of Turkey Ham from the FBG- it is listed because it has a standard of identity so it is creditable, but you must know by the package if it has 15% added ingredients to know how much a pound of turkey ham is creditable for, since there are two listings. You can see that your package label must note if it has 15% added ingredients or not. If it is not listed you cannot use just the FBG – but must have documentation from the manufacturer as well in order to know yield.

Meats/Meat Alternates* <i>Footnote</i>	Poultry TURKEY HAM, Fully cooked, chilled or frozen	Turkey Ham, fully cooked, chilled or frozen** <i>Footnote</i>	Pound	11.20	1.4 oz serving provides 1 oz cooked turkey
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Or

Meats/Meat Alternates* <i>Footnote</i>	Poultry TURKEY HAM, Fully cooked, chilled or frozen	Turkey Ham, fully cooked, chilled or frozen** <i>15% added ingredients</i> <i>Footnote</i>	Pound	9.41	1.7 oz serving provides 1 oz cooked turkey
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- **NEW Alaska Cycle Menu Template with Quantities – start using in FY2021**

Please find with this bulletin a new Cycle Menu Template. This template will be required for all programs being reviewed in FY2021 and for all programs in FY2021 to document their component and quantity compliance.

There are two examples included that outline how to complete the form if you have a single age group or multiple age groups. The actual serving size should be listed – especially for items that include two or more items such as chili.

Noting if items are homemade (HM) and if they are USDA recipes (USDA) is still required. Reviewers will ask for all recipes to ensure you are meeting the meal pattern.

- **USDA Proposed Rule, Restoration of Milk, Whole Grains, and Sodium Flexibilities comment period**

On November 25, FNS published in the Federal Register a Proposed Rule, *Restoration of Milk, Whole Grains, and Sodium Flexibilities*, which seeks to reinstate vacated milk, whole grains, and sodium flexibilities and make them available once again to schools and institutions participating in the Child Nutrition Program. The Proposed Rule is available on the [Federal Register](#). The proposed flexibilities that affect CACFP include:

Allowing National School Lunch Program (NSLP) and School Breakfast Program (SBP) operators to permanently offer flavored, low-fat milk as part of a reimbursable meal and for sale as a competitive beverage and allowing flavored, low-fat milk in the Special Milk Program for Children and in the **Child and Adult Care Food Program for participants ages 6 and older;**

The Proposed Rule comment period will close on December 28, 2020. Complete information on how to submit comments is included in the Proposed Rule, however, commenters are encouraged to submit comments through [regulations.gov](#) by the close of the comment period on **Monday, December 28, 2020**.

- **USDA fact sheet: Sponsoring Organization Monitoring of the CACFP F21**

This fact sheet provides off-site monitoring strategies and off-site monitoring documentation. You can find it on the [USDA Child Nutrition Programs Off-Site Monitoring Fact Sheets page](#).

- **New Food Buying Guide Training Modules**

Team Nutrition has released three new training modules on the FBG including Introduction to the FBG, The Recipe Analysis Workbook (RAW), and Child Nutrition (CN) Labels and Product Formulation Statements (PFS). They are designed to take the participant through step-by-step and each module provides an in-depth look at the FBG with interactive knowledge checks to assist the learner.

These modules and other trainings such as webinar recordings can be accessed on the [Food Buying Guide for Child Nutrition Programs: Training Resources](#) site.

- **New USDA Team Nutrition CACFP Resources**

USDA's Team Nutrition initiative is pleased to announce the release of new resources for Child and Adult Care Food Program (CACFP) operators. All materials are available in English and in Spanish, for download and printing. Printed versions of these materials will be made available at a later date. You can find these resources at the Team Nutrition website.

- Mealtimes With Toddlers in the CACFP Operator Booklet, available at the Team Nutrition website <https://www.fns.usda.gov/tn/mealtimes-toddlers-cacfp>
 - Mealtimes With Toddlers in the CACFP Family Handout, available at the Team Nutrition website <https://www.fns.usda.gov/tn/mealtimes-toddlers-family-handout>
 - Crediting Store-Bought Combination Baby Foods in the CACFP Training Worksheet, available at the Team Nutrition website <https://www.fns.usda.gov/tn/crediting-store-bought-combination-baby-foods-cacfp>
 - Reducing the Risk of Choking in Young Children at Mealtimes tip sheet, available at the Team Nutrition website <https://www.fns.usda.gov/tn/reducing-risk-choking-young-children-mealtime>
- **Grains Ounce Equivalent Resources**
Implementation of the use of ounce equivalents for grains in the Child and Adult Care Food Program (CACFP) is required on [October 1, 2021](#). FNS is making available a variety of resources to assist CACFP operators in making the transition.

Training Worksheets (English and Spanish)

- Using Ounce Equivalents for Grains in the CACFP (i.e., the Grains Measuring Chart)
- Determining Ounce Equivalents of Grains in CACFP Recipes – New!
- Crediting Single-Serving Packages of Grains in the CACFP –New!
- Feeding Infants Using Ounce Equivalents for Grains in the CACFP –New!
- Calculating Ounce Equivalents for Grains in the CACFP –New!

Presentation Slides with Notes (English and Spanish)

- Using Ounce Equivalents for Grains in the CACFP –New!

Digital Tools

- Food Buying Guide Exhibit A Grains Tool

Recorded Webinars

- In-Grained: Easy Tools to Determine Serving Amounts
- Exhibit A Grains Tool to the Rescue!
- How to Maximize the Exhibit A Grains Tool

All of these training tools are available on Team Nutrition's new Grains Ounce Equivalents Page at: <https://www.fns.usda.gov/tn/grains-ounce-equivalents-resources-cacfp>.

- **Grants from No Kid Hungry – deadline December 18, 2020**

No Kid Hungry has released a new grant opportunity in increase food security among children from birth – five years old. Community organizations, early child care centers, healthcare providers and others working to ensure vulnerable young children have access to healthy food are encouraged to apply for a grant. The grants will be between \$15,000-\$25,000 and applications are due on December 18th. There is a webinar you can view that answers question about the grant eligibility, application and usage.

<http://bestpractices.nokidhungry.org/resource/increase-food-security-among-young-children-0-5-years-old-grant-opportunity>

Resources

- **REMINDER: USDA Building for the Future flyers need to be posted in each facility**
USDA has updated their Building for the Future flyers and each sponsor should type in their name of agency and contact information, then print and post at each center/site. Contact us if you need a copy of the word version.
- **State of Alaska up to date COVID-19** <http://dhss.alaska.gov/dph/Epi/id/Pages/COVID-19/default.aspx>
- **CACFP Resources from Team Nutrition – now in Spanish as well!**
USDA’s Team Nutrition initiative recently released seven new resources for the CACFP. All resources are now available for download and viewing at <https://www.fns.usda.gov/cacfp-training-tools>.
- **FREE online training videos from ServSafe**
ServSafe is offering FREE online training videos to assist food preparation/delivery operators during the COVID-19 emergency. You can access these videos and resources on their website:
<https://www.servsafe.com/Landing-Pages/Free-Courses>
 - ServSafe Conflict De-escalation: COVID-19 Precautions
 - ServSafe Reopening Guidance: COVID-19 Precautions
 - ServSafe Delivery: COVID-19 Precautions
 - ServSafe Takeout: COVID-19 Precautions
- **COVID-19 Resources for Child Care**
COVID-19 recommendations change very quickly so it’s important to continually check the recommendations for updates. Two good websites for child care providers are the Centers for Disease Control and Prevention (CDC) at <https://www.cdc.gov/coronavirus/2019-ncov/community/schools-childcare/guidance-for-childcare.html> and the American Academy of Pediatrics (AAP) at <https://services.aap.org/en/pages/2019-novel-coronavirus-covid-19-infections/guidance-related-to-childcare-during-covid-19/>.
- **USDA CACFP Crediting Webinar Recordings: [Be in the Know! Webinar Series](#)**
 - [Guidance on Dried Meat Products](#)
 - [Additional Meat/Meat Alternate Options – Tempeh and Surimi:](#)
 - [Crediting Vegetable Noodles and Coconut](#)
 - [Crediting Popcorn, Hominy, Corn Masa and Masa Harina in the CNPs](#)
- **USDA Halftime: Thirty on Thursdays Webinar**
 - [Link to USDA Halftime Thirty on Thursdays Webinar Recordings](#)
 - January 21, 2021: Using the Nutrition Facts Label in the CACFP
 - March 18, 2021: Crediting Store-Bought Combination Foods in the CACFP
 - June 17, 2021: Serving Snacks in the CACFP
- **CACFP Operational Resources Education (CORE) online training**
CORE is funded by USDA and they have three trainings that are now available online for sponsors’ viewing pleasure! Subjects are Monitoring and Oversight, Financial Viability, and Serious Deficiency. Encourage

your sponsors to view and learn! It's a great time to get extra training in while working from home!
<http://www.core-cacfp.com/online-training/>

- **[Institute of Child Nutrition Resources](#)** This site has CACFP Meal Pattern resources, eLearning Trainings, Educational Resources, and a searchable database for CACFP related research articles.
- **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](#) on the USDA site.
- **Alaska Child Nutrition Programs 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](#). You will receive a confirmation link via email, and you should click to complete your subscription.

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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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