

April 2026

CACFP

MONTHLY UPDATE

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# CACFP

## Annual Training

Registration deadline: April 10, 2026

**April 28, 2026**

**9:00am - 3:00pm**

Registration begins at 8:15am

Jeff's Catering & Events Center, 15 Littlefield Road, Brewer

All non-school sponsors are required to have at least one person attend this mandatory training. It is highly encouraged to have at least one person with operation/food service responsibilities and one person with administrative responsibilities attend the training.

Important program announcements and pertinent training topics will be covered. The finalized agenda is forthcoming and registration closes at the end of the business day on April 10th.

Registration and light refreshments begin at 8:15 a.m.

Lunch will also be provided.

Use this [link](#) to register





# February Claim

## Submission

**April 29, 2026** is the last day to submit your **February 2026** claim

*We strongly encourage you to submit claims as early as possible and not wait until the last minute. Planning ahead allows time to address any questions or issues that may arise, especially considering the two-step claim approval process.*

# CACFP Open Office Hours

## **Need Help with CACFP? We're Here for You!**

Have questions about your CACFP budget, sponsor or provider agreements, provider sheets, or other program requirements? Join our monthly CACFP Office Hours from 2:00–3:00 p.m. on Microsoft Teams.

During this open session, CACFP staff will be available to answer your questions, provide technical assistance, and offer guidance to support your program's success.!

April 13, 2026

May 11, 2026

June 8, 2026

[Use this link to join the CACFP Open Office Hours](#)

# Revised CACFP Crediting Handbook

USDA recently released the revised [Crediting Handbook for the Child and Adult Care Food Program](#) (CACFP) which is now available online. The Crediting Handbook is a resource that helps CACFP operators plan menus that meet current USDA meal pattern requirements. The handbook works with the [Food Buying Guide for Child Nutrition Programs](#) to help with crediting foods and planning meals. This resource provides information on the current CACFP meal patterns, crediting guidance for each meal component, a “Crediting in Action” section to practice crediting skills, and a list of helpful resources.



# Crediting Luncheon Meat

The USDA [Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool](#) (FBG) provides crediting and yield information for over 2,100 food items and is the primary resource used to determine whether a food is creditable toward the CNP meal pattern requirements.

The Meat/Meat Alternate (M/MA) section of the FBG includes crediting information for meat, poultry, fish, cheese, yogurt, soy yogurt, dry beans and peas, whole eggs, tofu, tempeh, peanut butter or other nut or seed butters, nuts and seeds, other M/MAs, and some commercially prepared canned and frozen M/MA food products. If a food item is listed in the M/MA yield tables of the FBG, then the food item is a creditable M/MA for children and adults in the CACFP.

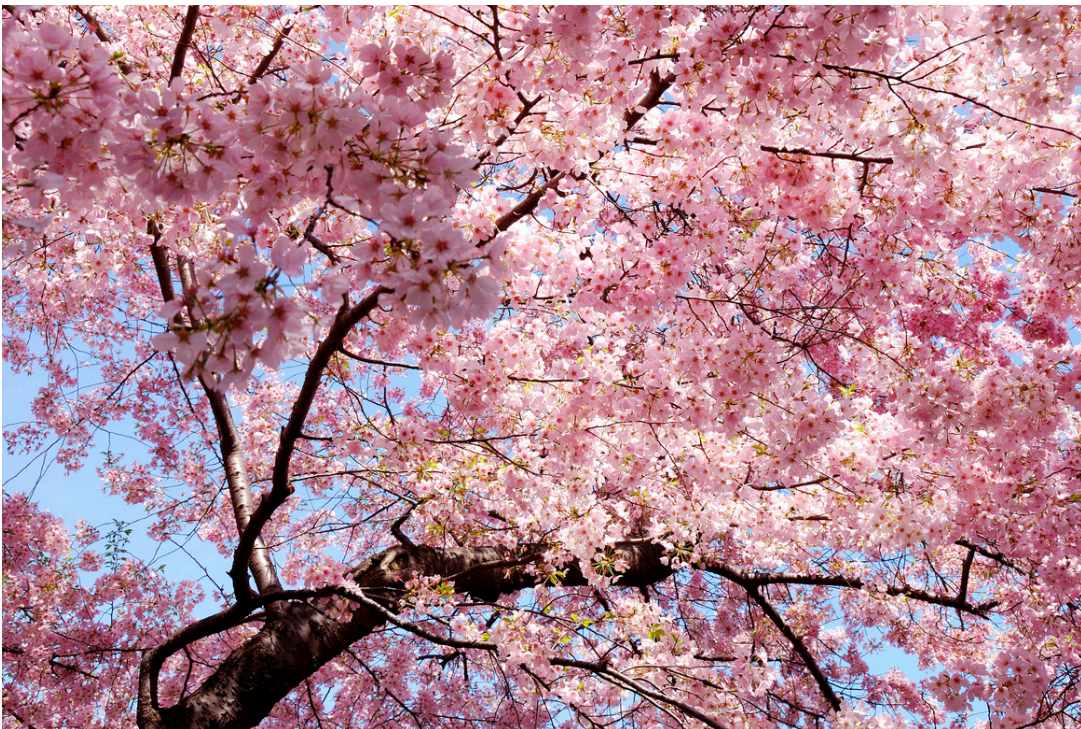
The FBG does not contain crediting information for luncheon meats and other processed meats that contain water-based flavoring solutions (such as water, honey, and seasonings listed in honey smoked turkey lunch meat products), byproducts (such as glands, hearts, and other organ meats), and cereals, binders, and extenders (such as starch, cellulose, and nonfat dry milk). These ingredients are included in the **Ingredients** list on the product's packaging.

The addition of these ingredients adds nonprotein weight to the M/MA product, which dilutes the amount of protein per serving. Therefore, these products **must** be accompanied by either a Child Nutrition (CN) Label or a product formulation statement (PFS) from the food manufacturer that provides information on the amount of creditable M/MA provided in one serving to be served as part of reimbursable meals and snacks in the CACFP. The nonprotein ingredients in these products are not creditable to the meal pattern.

# SP05-2026, CACP03-2026, SFSP03-2026 2026 Appropriations Act: Effect on Child Nutrition Programs

This memorandum provides notice to Child Nutrition Program (CNP) operators regarding the Continuing Appropriations, Agriculture, Legislative Branch, Military Construction and Veterans Affairs, and Extensions Act, 2026 ([Public Law 119-37](#), the 2026 Appropriations Act), enacted on November 12, 2025. This memorandum applies to State agencies administering, and local organizations operating, the U.S. Department of Agriculture (USDA), Food and Nutrition Service (FNS) CNPs.

To view the full memo, visit the [USDA Policy Memos](#) page of our website.



# Celebrating Read Across America at Community Concepts Early Learning Center

This month, we had the pleasure of visiting Community Concepts Early Learning Center to celebrate Read Across America with both the preschool and infant/toddler classrooms. It was a wonderful opportunity to share the joy of reading with the children, who were engaged, curious, and excited to listen to stories.

Reading with young children is more than just a fun activity—it plays a critical role in early childhood development. Exposure to books at an early age helps build language skills, supports brain development, and fosters imagination and creativity. Even for infants and toddlers, listening to stories helps them develop listening skills, recognize sounds and rhythms, and begin forming connections with words and meaning.

Moments like these highlight the importance of creating positive, nurturing experiences around books. By encouraging a love of reading early on, we help set the foundation for lifelong learning and success.

We are grateful for the warm welcome from the staff and children at Community Concepts Early Learning Center and look forward to continuing to support early literacy in our programs.



# Basics at a Glance

## Recipe Abbreviations

approx.	= approximate
tsp or t	= teaspoon
Tbsp or T	= tablespoon
c	= cup
pt	= pint
qt	= quart
gal	= gallon
wt	= weight
oz	= ounce
lb or #	= pound (e.g., 3#)
g	= gram
kg	= kilogram
vol	= volume
mL	= milliliter
L	= liter
fl oz	= fluid ounce
No. or #	= number (e.g., #3)
in. or "	= inches (e.g., 12")
°F	= degree Fahrenheit
°C	= degree Celsius or centigrade

## Volume Equivalents for Liquids

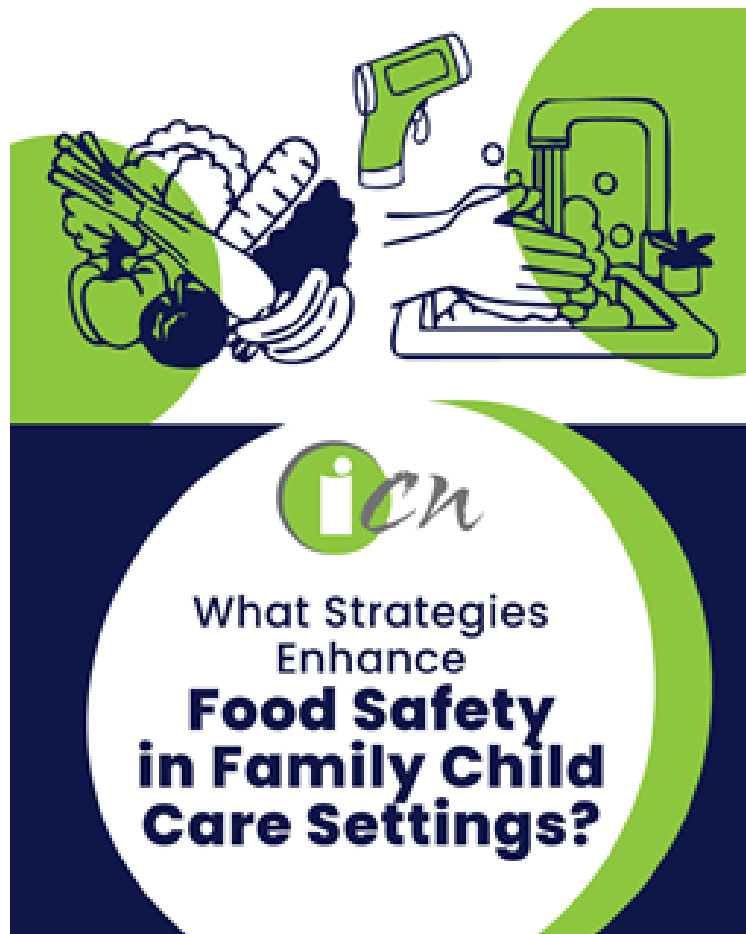


60 drops	= 1 tsp	
1 Tbsp	= 3 tsp	= 0.5 fl oz
1/8 cup	= 2 Tbsp	= 1 fl oz
1/4 cup	= 4 Tbsp	= 2 fl oz
1/3 cup	= 5 Tbsp + 1 tsp	= 2.65 fl oz
3/8 cup	= 6 Tbsp	= 3 fl oz
1/2 cup	= 8 Tbsp	= 4 fl oz
5/8 cup	= 10 Tbsp	= 5 fl oz
2/3 cup	= 10 Tbsp + 2 tsp	= 5.3 fl oz
3/4 cup	= 12 Tbsp	= 6 fl oz
7/8 cup	= 14 Tbsp	= 7 fl oz
1 cup	= 16 Tbsp	= 8 fl oz
1/2 pint	= 1 cup	= 8 fl oz
1 pint	= 2 cups	= 16 fl oz
1 quart	= 2 pt	= 32 fl oz
1 gallon	= 4 qt	= 128 fl oz

## Equivalent Weights



16 oz	= 1 lb	= 1.000 lb
12 oz	= 3/4 lb	= 0.750 lb
8 oz	= 1/2 lb	= 0.500 lb
4 oz	= 1/4 lb	= 0.250 lb
1 oz	= 1/16 lb	= 0.063 lb



The Fall 2025 issue of the Journal of Child Nutrition & Management features research from the Institute of Child Nutrition (ICN), including a study on enhancing food safety in family child care through a national toolkit initiative. This article provides practical insights to help child care providers strengthen food safety practices and support children’s health and well-being. Read Here:

<https://schoolnutrition.org/wp-content/uploads/2025/12/JCNM-Fall-2025-Enhancing-FoodSafety.pdf>

# IS YOUR TRASH COVERED?

Keep It **Covered** to Prevent Pests & Contamination!



Always Keep **Trash Cans** & **Scrap Buckets** **Covered** When Not in Use!



**No Bugs!**




**No Odors!**



**No Rodents!**

# Maine Harvest of the Month!

## April Harvest of the Month: Dairy

<h3>FUN FACTS</h3> <p>Dairy is a versatile category of foods most commonly referring to cow's milk and the many products derived from processing it in different ways—such as cheese, yogurt, butter, kefir, ice cream, sour cream, and more. In Maine, there are 221 dairy farms located in 15 counties—60 of them (27%) produce organic milk. There are over 30,000 cows in Maine making 71 million gallons of milk each year!</p> <p>In the United States, dairy products come primarily from cows, sheep, and goats. In other countries around the world, people consume dairy products made from yak, buffalo, camel, horse, donkey, and reindeer milk.</p> <p>SOURCES: Maine Dairy and Nutrition Council, FAO.org</p>	 <p>Dairy contains essential vitamins and nutrients, including calcium, protein, vitamins A &amp; D, and phosphorus.</p> <h3>NUTRITION</h3>
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[Child Nutrition- Harvest of the Month](#)

[Dairy Fact Sheet- 12.17.2024.pdf](#)

[Child Nutrition- Harvest of the Month Dairy](#)

[Recipes for Schools- 12.17.2024 0.pdf](#)



**By participating in the Maine Harvest of the Month program, CACFP Sponsors are pledging for the school year to:**

- Serve the local HOM product at least 2x per month (local = Maine grown or caught)
- Display HOM materials provided by the Department of Education's Child Nutrition team

**In return, the DOE Maine Harvest of the Month team pledges to provide participating Sponsors with:**

- Printed marketing materials (IE: posters, recipe cards, stickers)
- Program training and ongoing technical support, as needed
- A monthly newsletter
- Recognition in participating in HOM

# Upcoming Trainings

Free Webinar

## Milk Alternatives Made Simple

Thursday, April 30  
2:00 pm - 2:30 pm Eastern



**To Register:** <https://info.cacfp.org/ap/Events/Register/6VFezZyTmC1CZ>

NATIONAL  
CACFP  
ASSOCIATION

## Provider Day

— Free Event! —

SATURDAY, MAY 16, 2026  
11:00 AM - 1:00 PM EASTERN



[cacfp.org/provider-day](https://info.cacfp.org/provider-day)

**To Register:** <https://info.cacfp.org/calendar/Details/provider-day-2026-1660698?sourceTypeld=Website>