

CACFP

MONTHLY UPDATE

In this issue of the CACFP Monthly Update

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Welcome to this month's edition of the CACFP Monthly Update! The Monthly Update is your one stop to stay informed about all the updates, changes and exciting things happening in the Child and Adult Care Food Program.

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CACFP Open Office Hours

After receiving great feedback last year, our office has scheduled virtual “Open Office Hours” to assist with agreement renewal questions and technical assistance. We encourage all Sponsors to save questions and plan on attending one of these virtual [“Open Office Hours”](#).

August 8, 2024 - 12:00pm to 1:00pm

August 14, 2024 - 7:15am to 8:15am

August 22, 2024 - 9:00am to 10:00am

August 27, 2024 - 7:00am to 8:00am

September 6, 2024 - 11:00am to 12:00pm

September 11, 2024 - 2:00pm to 3:00pm

September 16, 2024 - 2:30pm to 3:30pm

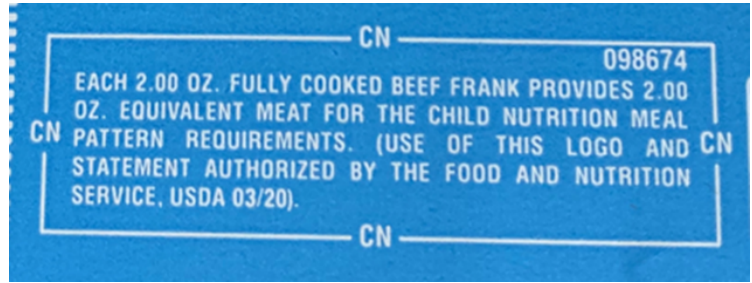
September 19, 2024 - 8:00am to 9:00am

September 24, 2024 - 3:00pm to 4:00pm

September 26, 2024 - 10:00am to 11:00am

September 30, 2024 - 2:00pm to 3:00pm

CN Label Alert!



Sam's Club sells cases of "Beef Franks" that have a CN Label

Remember!

Hot dogs (frankfurters) are creditable toward the meats/meat alternates component. See the Meats/Meat Alternates section in the Food Buying Guide.

If they contain byproducts, cereals, or binders/extenders they are only creditable if the product is

(1) CN labeled or

(2) has a Product Formulation Statement.

Examples of binders/extenders are starch, cellulose, and nonfat dry milk.

Examples of byproducts are glands, hearts, and other organ meats. The selection of low-fat versions of these types of products is encouraged.

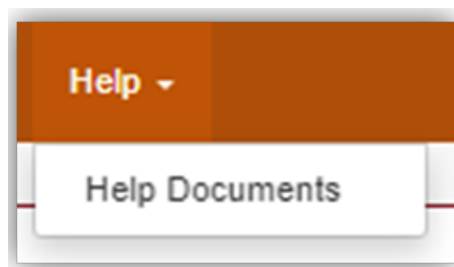
Remember to serve hot dogs in small pieces for those participants where choking is a potential hazard

Have you found a CN Labeled Product in your local grocery store that your participants love? Please share it with the State Agency and we will feature it in future Monthly Updates!

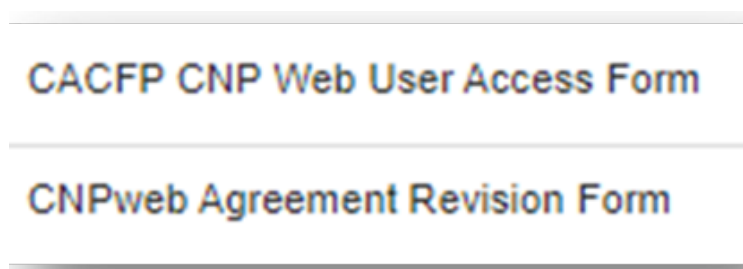
Add/Remove a User or Site in CNPweb

Due to an audit the State Agency now must track changes made to User Permissions and Site Information Sheets in CNPweb.

To request a change or update, log in to CNPweb and click on “Help” at the top of the screen



Then click on the form you need:



Please follow the instructions on the form to request the changes needed. Forms should be completed by the Authorized Representative listed in the “Application” section of the agreement.

All completed forms should then be emailed to child.nutrition@maine.gov for approval. Once changes are made/completed, if a user or site has been removed, the Authorized Representative will receive an email notifying them that the change is complete. If adding a user, the individual will receive an email with their username and a temporary password.

Step-by-Step Recipe Standardization Guide for CACFP

The Step-by-Step Recipe Standardization Guide for the CACFP is a comprehensive guide designed to facilitate recipe standardization within the CACFP. The “how-to” manual serves as a complete resource, detailing the initial recipe development stage to the final implementation. It outlines the benefits of standardized recipes and details the recipe standardization process, which includes recipe verification, product evaluation, and quantity adjustment. The guide also provides practical tools and templates. Among these are a CACFP standardized recipe template and resources for taste-testing, essential for ensuring recipe quality and consistency. Additionally, the guide includes recipe conversion charts and useful Food Buying Guide tables and figures, ensuring the ability to navigate ingredient quantities and conversion efficiently and successfully.

<https://theicn.org/icn-resources-a-z/step-by-step-recipe-standardization-guide-for-the-child-and-adult-care-food-program/>



Designing an Emergency Preparedness Plan Template for Child Care

Emergencies happen when they are least expected. Having an emergency preparedness plan can help save lives and provide employees with a sense of security when an emergency occurs. As a child care professional, the designing an emergency preparedness plan templates will help you design or revise your Child and Adult Care Food Program emergency preparedness plan.

<https://theicn.org/icn-resources-a-z/designing-an-emergency-preparedness-plan-templates-for-child-care/>

The Lunch Box - Recipes

Designed more for School Programs, The Lunch Box is also a great resource for CACFP. The Recipes have the option to be scaled to your sites "Standard Yield", can be exported to PDF, Excel, and provides a recipe analysis for how it credits towards the child nutrition meal pattern.

<https://www.thelunchbox.org/recipes-menus/recipes/?s=eyJwYWdlIjoxLCJzZWFiY2giOm51bGwslmNhdGVnb3J5IjpudWxsLlCJzb3J0IjoibmFtZSIsImZvcm1hdCI6ImNhcmQifQ%3D%3D>

100% Fruit Juice Popsicles

Are Fruit Juice Popsicles creditable in the CACFP? Maybe!

Food	Creditable			Additional Information
	Yes	Maybe	No	
Frozen Fruit Juice Bars		X		Frozen fruit juice bars must contain at least an ⅓ cup (2 tablespoons) of fruit and/or full-strength 100% fruit juice per serving. Only the fruit or full-strength 100% fruit juice portion may be counted toward the fruit requirement. Document meal pattern contribution with a standardized recipe or a Product Formulation Statement.

Fruit Juice Popsicles purchased from a store would require a Child Nutrition Label or Product Formulation Statement to credit in CACFP. Typically, most store-bought popsicles are not 100% juice and contain a significant amount of added sugar.

Providers can make their own creditable popsicles using 100% juice. Providers should write a standardized recipe to document how the popsicles credit towards the meal pattern.

Example:

[Kiwi Strawberry Juice Pops](#)

Ingredients

2.5 cups 100% Kiwi Strawberry Juice

Directions-

Measure ½ cup servings into popsicle mold/cups- stick in freezer.

Once frozen pop out and serve.

Makes 5 – ½ cup servings, 1 popsicle credits as ½ cup fruit

Friendly Reminders When Serving Popsicles

- Meals– no component must be held back as dessert- so the popsicle in a meal would need to be provided at the same time as the other components.
- PM snacks – all components must be provided at the same time, and only one component can be a beverage. Since the popsicle is made from fruit juice, the popsicle would credit as a beverage, and another non-beverage component would need to be served with the popsicle.
- In the infant meal pattern, fruit and vegetable juices must not be served.

Other Popsicle Recipes:

<https://www.cacfp.org/2020/12/15/elmos-strawberry-pops/>

<https://www.cacfp.org/2022/09/13/watermelon-pop/>

