

# CACFP

# MONTHLY UPDATE

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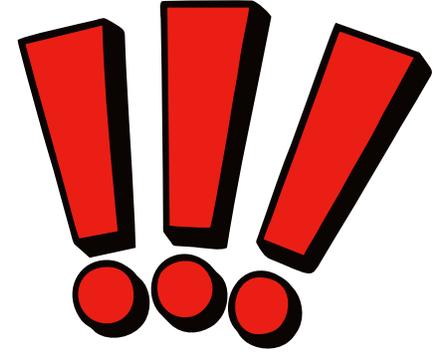
## CACFP Contacts

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Due to the Christmas Holiday, Claims will be processed on Monday, December 22<sup>nd</sup> at 8am instead of Wednesday, December 24<sup>th</sup>. Please update your calendars accordingly. Claims will resume their normal Wednesday processing schedule on December 31<sup>st</sup>.



**October Claim**

**Submission**

**December 30, 2025** is the last day to submit your **October 2025** claim

# 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.!

December 9, 2025

January 12, 2026

February 9, 2026

March 9, 2026

April 13, 2026

May 11, 2026

June 8, 2026

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

# FDCH Providers

## Claiming Their Own Children and Claiming Foster Children

Family Daycare Home (FDCH) Providers may be determined eligible for the Tier I (higher) rate of reimbursement through census data, school data, or household income. A Provider must qualify as Tier I by household income to be able to enroll their own children in the CACFP. At least one nonresidential child must be receiving care by the Provider to qualify as a family day care home for CACFP eligibility purposes. For meals to be reimbursable under the program, a nonresidential child must be in attendance and participate in the meal service. (Maine CACFP Family Childcare Sponsor Handbook: Tiering- Household Income pg. 13).

Foster children are categorically eligible to participate in the CACFP with the free rate of reimbursement at centers and the Tier I level reimbursement in family daycare homes. (See USDA memo [CACFP 08-2011](#): Child Nutrition Reauthorization 2010: Categorical Eligibility of Children in Foster Care). A foster child is defined as a child placed in the home by a foster care agency or a court. Providers of all Tier levels (Tiers I, II, and Mixed) are eligible to claim their own, residential foster children (up to age 13 years of age) at the Tier I rate, if other enrolled, non-residential children are present/participating in the meal service.

For a Provider to claim their own, residential foster child at the Tier I rate of reimbursement, they must have a valid Income Eligibility Form on file.

# Modifications to Accommodate Disabilities in the CACFP

Consistent with federal law and program regulation, this includes ensuring children with disabilities have an equal opportunity to participate in and benefit from the programs. Program operators are required to make substitutions to meals for participants with a disability that restricts participant's diet on a case-by-case basis and only when supported by a written statement from a State licensed healthcare professional, such as a physician or nurse practitioner, who is authorized to write medical prescriptions under State law.

[Child Nutrition - Dietary Restriction Substitution Statement - 11.20.2025.pdf](#)

[CACFP 14-2017\\_SFSP 10-2017](#)

[Food Allergies | Food and Nutrition Service](#)

[Food Safety Resources – Institute of Child Nutrition](#)

# Child Care Center Food Allergy Fact Sheets

The Child Care Center Food Allergy Fact Sheets provide information about all nine major allergens, including: foods and products that may contain allergens, how to read food labels to identify allergens, menu modifications, and food allergy symptoms.

[Child Care Center Food Allergy Fact Sheets – Institute of Child Nutrition](#)

# The Maine Early Care and Education Training Calendar

## **Has Been Updated!!**

The calendar is meant to serve the continuum of early childhood training in the state of Maine, from one-day workshops to graduate-level college coursework. Online, ITV, and face-to-face training are included. The target audience for the calendar is early childhood professionals, including: childcare providers, Child Development Services staff, Head Start and Early Head Start providers, college students, before and after-school care providers, and public pre-k staff.

<https://ececaldarmaine.org/public/main.aspx>

# Keep Food Fresh & Safe with the FoodKeeper App!

Do you ever wonder how long that carton of eggs or leftover casserole is still safe to eat? The FoodKeeper App, created by USDA, Cornell University, and the Food Marketing Institute, is here to help! This easy-to-use tool provides expert guidance on food storage, helping reduce waste while keeping your meals safe and high-quality.

With the FoodKeeper App, you can:

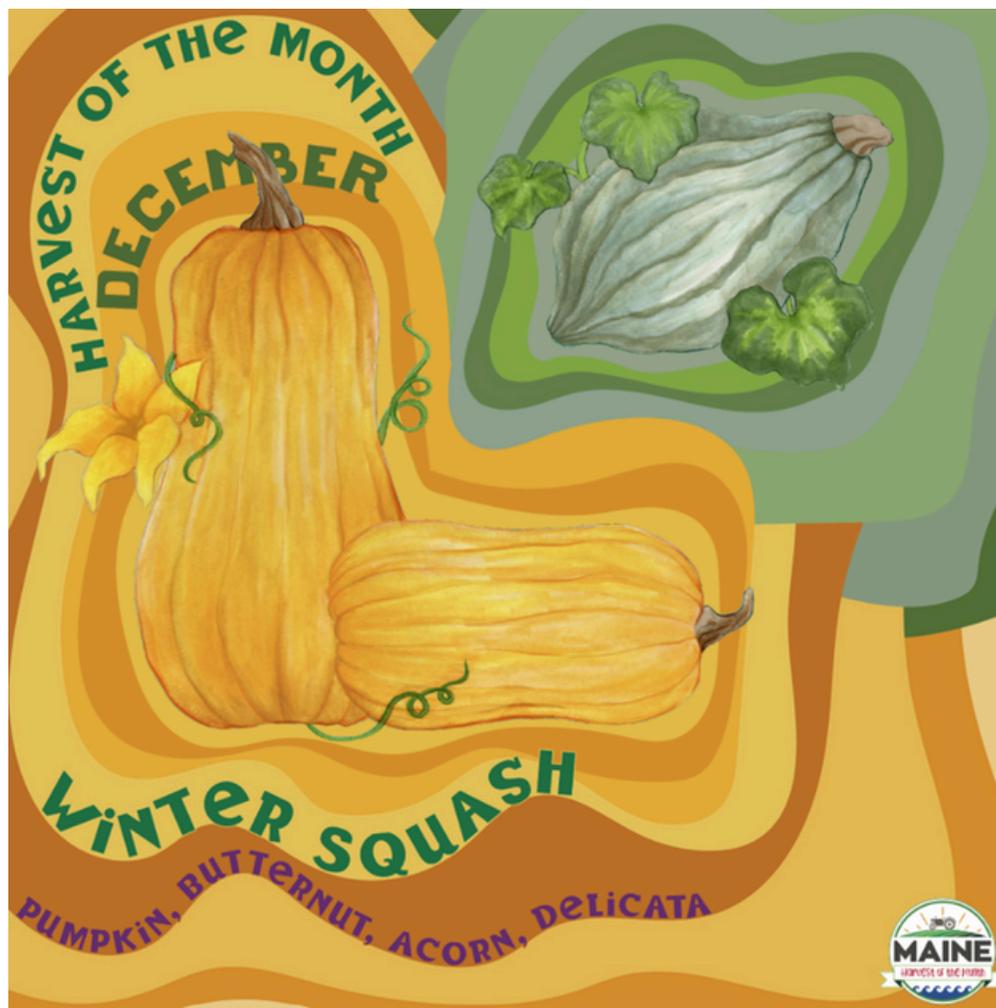
- Learn how to store food properly in your pantry, fridge, or freezer
- Check recommended storage timelines for hundreds of foods
- Set reminders before your groceries expire
- Access safety tips for buying, preparing, and reheating foods

Available in both English and Spanish, the FoodKeeper App is free to download on Android and iOS devices — and can also be used online!

Stay food-smart and waste-less by giving it a try:

<https://www.foodsafety.gov/keep-food-safe/foodkeeper-app>





<h3>FUN FACTS</h3> <p>Winter squashes come in all shapes and sizes and are harvested when they are fully ripe, which makes their skin inedible. They are great storage crops, making them a popular vegetable during the winter. Common varieties of winter squash include pumpkins, butternut, acorn, and delicata.</p> <p><small>SOURCE: Visual Food Encyclopedia</small></p>	 <p>Winter squashes are an excellent source of potassium and vitamin A, and are a good source of vitamin C, folic acid, and copper.</p> <h3>NUTRITION</h3>
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[Maine Harvest of the Month | Department of Education](#)

[Child Nutrition - Harvest of the Month Winter Squash Fact Sheet - 12.17.2024.pdf](#)

<https://www.maine.gov/doe/schools/nutrition/programs/harvestofthemoth/resources>

[Chef Sam's Butternut Squash Soup - Healthy School Recipes](#)

# Recipe of the Month



## Cranberry Applesauce

Lunch/Supper Crediting for Ages 3-5



### Total Time

20 minutes



### Serving Size

3/8 cup



### Servings

16



### Components

Fruit

## Ingredients

- 1 (12 oz) package fresh cranberries
- 4 cups unsweetened applesauce
- 1 orange, juiced and zested
- 2 cinnamon sticks or 1 tsp ground cinnamon
- 2 tsp vanilla extract
- 1-2 tbsp maple syrup (optional)

## Directions

1. Place all ingredients in the medium saucepan, including the orange zest.
2. Cook ingredients over medium heat - if it starts to boil, lower the heat. Stir frequently until cranberries are soft and have broken down.
3. Serve fresh off the stovetop, or it can also be served chilled or cooled to room temperature. Optionally, you can also place the applesauce in a blender and purée it to your desired consistency.

*One serving provides 3/8 cup fruit.*

<https://www.cacfp.org/2022/11/16/cranberry-applesauce/>



MAINE DEPARTMENT OF EDUCATION **FARM & SEA TO SCHOOL**

## Local Foods Training

# Maine Sea to School Culinary Training

**December 16, 2025**

**10:00am-1:00pm**

**Child Nutrition Culinary Classroom**

**90 Blossom Lane**

**Augusta**

Join Maine DOE Child Nutrition, Maine Coast Fishermen's Association, and Gulf of Maine Research Institute for a hands-on culinary training! This training will highlight Maine caught fish; expect to learn different ways to prepare fish, safe handling, as well as methods to engage students with local seafood.



## Local Foods Training The Good Crust

**January 21, 2026**  
**10:00am-12:00pm**

**Child Nutrition Culinary Classroom**  
**90 Blossom Lane**  
**Augusta**

Join Katie, our Farm & Sea to School Coordinator for a local foods training with The Good Crust! This training will highlight some of The Good Crust's BRAND-NEW products, including a new handheld breakfast item, Sicilian style pizza crust, and more! During this training, we will demonstrate different ways to prepare and utilize these new products. This training is eligible for districts operating NSLP to receive an extra \$1000 in state Local Foods Fund reimbursements (which can be used to purchase The Good Crust dough!)

Please reach out to Katie with any questions at [katie.knowles@maine.gov](mailto:katie.knowles@maine.gov)

# CACFP Training

Free Webinar

## Medical Statements: Updates & Guidance

Thursday, December 18  
2:00 pm - 2:30 pm Eastern



<https://info.cacfp.org/ap/Events/Register/nvFD8b9iECNCZ>

## NCA- Child Nutrition Conference Scholarships Available!

Visit the NCA website to apply:

[https://www.cacfp.org/conference/scholarships/?utm\\_campaign=11899479-The%20Monthly%20Minute&utm\\_medium=email&hsenc=p2ANqtz-EH4bLiUaz8WWNhW4db6rZoq8hPcqQI8N7ehfraiElmg6QIUpnliF3ozy.867OzHpuTj3zrnK0YCYIjjCkczl4eDKHBw&hsmi=392395845&utm\\_content=392395845&utm\\_source=hs\\_email](https://www.cacfp.org/conference/scholarships/?utm_campaign=11899479-The%20Monthly%20Minute&utm_medium=email&hsenc=p2ANqtz-EH4bLiUaz8WWNhW4db6rZoq8hPcqQI8N7ehfraiElmg6QIUpnliF3ozy.867OzHpuTj3zrnK0YCYIjjCkczl4eDKHBw&hsmi=392395845&utm_content=392395845&utm_source=hs_email)