



CACFP MONTHLY UPDATE

In this issue of the CACFP Monthly Update

You can scroll through or click on a title below and you will be taken to that page.

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.

USDA Memos

Public Comments Requested

Child Nutrition Program Tribal Pilot Projects

Identifying Whole Grain Rich Products

Recipe of the Month

ServSafe Class & Exam

"Around the World" Cultural Food Resources Webinar

Need Training Supplies??

CACFP Contacts

Alissa Mank; alissa.m.mank@maine.gov, 624-6879

April Taylor; april.taylor@maine.gov, 215-9034

Troy Fullmer; troy.fullmer@maine.gov, 816-2312

Christina DeRocher; christina.derocher@maine.gov, 816-2246

USDA Memos

CACFP04-2025, Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements. The updated memo provides guidance for accepting processed product documentation and clarifies the difference between the date of authorization found on the CN label and the “Valid Until” date on the CN Label Verification Report.

CACFP 05-2025, Grain Requirements in the Child and Adult Care Food Program; Questions and Answers This memorandum provides updated guidance reflecting the final rule, explains the grain requirements for the Child and Adult Care Food Program (CACFP,) and includes questions and answers. This memorandum supersedes CACFP 09-2018, Grain Requirements in the Child and Adult Care Food Program; Questions and Answers, published April 4, 2018.

CACFP 06-2025, Feeding Infants and Meal Pattern Requirements in the Child and Adult Care Food Program; Questions and Answers This memorandum provides updated guidance reflecting the final rule, provides recommendations on infant feeding and infant meal pattern requirements in the CACFP, and includes questions and answers. This memorandum supersedes CACFP 11-2023, Feeding Infants and Meal Pattern Requirements in the Child and Adult Care Food Program, Questions and Answers (Revised September 2023) published September 20, 2023.

CACFP 07-2025: Requirement to Accept Medical Statements from Registered Dietitians for Schools and Child and Adult Care Institutions and Facilities This memorandum with the attached Questions and Answers clarifies the updated regulatory requirement for Program operators to accept medical statements from registered dietitians. This requirement applies to Program operators of the National School Lunch Program and School Breakfast Program (7 CFR 210.10(m)(1)(i), 220.8(m)) and the Child and Adult Care Food Program (CACFP) (7 CFR 226.20(g)(1)(i)). The change requiring Program operators to accept medical statements from registered dietitians must be implemented by July 1, 2025, for school meal programs and October 1, 2025, for CACFP. Program operators have the option, but are not required, to implement this change prior to the implementation dates.

To view these memos in entirety please visit the Legal References page of our website.

Public Comments Requested

Grain Based Desserts and High-Protein Yogurt

Monday, December 23, 2024, [Request for Information: Grain-Based Desserts and High-Protein Yogurt Crediting in Child Nutrition Programs](#), was published for public inspection. The request for information aims to obtain input to help inform future policymaking, guidance, and technical assistance related to grain-based desserts and high-protein yogurt crediting in Child Nutrition Programs (CNP).

More information about the request for information can be found on the FNS website: <https://www.fns.usda.gov/cn/fr-122624>. State agencies are encouraged to share the public inspection link with local Program operators and other partners to learn more. Additional information will be shared about submitting public comments when the request for information publishes in the Federal Register and the comment period opens.



Child Nutrition Programs Tribal Pilot Projects

FNS seeks public comments on Request for Information: Child Nutrition Programs Tribal Pilot Projects, published December 23, 2024, at [Federal Register: Request for Information: Child Nutrition Programs Tribal Pilot Projects](#). The comment period will be open for 91 days.

The public is invited to submit comments to www.regulations.gov through March 24, 2025.

The [Consolidated Appropriations Act, 2024](#), (P.L. 118-42) provided \$2 million for pilot projects that will allow Tribes to administer Child Nutrition Programs, assuming the roles and responsibilities typically held by State agencies. The Act authorized a maximum of 10 pilot projects, to operate for up to two years, in Bureau of Indian Education-funded schools, schools on or near Indian reservations, or in early child care and education facilities. Grantees may receive \$10,000-\$100,000 per school year.

Grantees may be:

- Indian Tribes;
- Tribal organizations approved by an Indian Tribe;
- Tribal educational agencies;
- A Consortium of Indian Tribes; or
- Partnerships between an Indian Tribe and either a:
 - State educational agency;
 - Local educational agency;
 - Tribal educational agency; or
 - The Bureau of Indian Education.

To obtain additional input from Program partners, FNS requests comments from the public to help inform the application process, and eligibility and selection criteria, for the Child Nutrition Tribal Pilot Projects. FNS invites feedback from Tribes; Tribal organizations, leaders, representatives, and associations; State agencies that administer the Child Nutrition Programs; and others interested in opportunities to promote Tribal sovereignty in the operation of the Child Nutrition Programs.

Comments may be submitted by either of the following methods:

- Online via the Federal eRulemaking Portal (preferred method): Go to www.regulations.gov/docket/FNS-2024-0039 and follow the online instructions for [submitting comments](#).
- Mail: Send comments to School Meals Policy Division, Child Nutrition Programs, USDA Food and Nutrition Service, 1320 Braddock Place, Alexandria, VA 22314.

For more information on submitting comments, please see Tips for Submitting Effective Comments here: [Tips-For-Submitting-Effective-Comments.pdf](#). (Please note this is a Federal Register resource and not an FNS resource.)



Identifying Whole Grain Rich Products

There are six ways of determining if a product is whole grain rich. If the product meets **at least one** of these six methods below, it is considered whole grain rich.

1. Food is labeled Whole Wheat & Meets FDA's Standard of Identity

- Bread

- Whole wheat bread

- Entire wheat bread

- Graham bread

- Whole wheat rolls

- Entire wheat rolls

- Graham rolls

- Whole wheat buns

- Entire wheat buns

- Graham rolls

- Pastas

- Whole wheat macaroni

- Whole what spaghetti

- Whole wheat vermicelli

- Whole wheat macaroni product

Did you notice that there is no standard of identity statements for English muffins, bagels, or tortillas? That's because the "Standard of Identity" process cannot be used except for the specific bread and pasta products listed above.

2. Food is found on any State Agency's WIC-Approved Whole Grain Food List
3. FDA Statement
4. Rule of Three
5. Food meets the whole grain rich criteria under NSLP
6. Manufacturer Documentation or Standardized Recipe

Let's focus on #2- Food is found on any State Agency's WIC-Approved Whole Grain Food List. Do you know where this list of products is found?

<https://www.maine.gov/dhhs/mecdc/population-health/wic/eWIC/ewicUPC.shtml>

Navigate to the link above and click on the hyperlink "download our current APL and historical versions" – once clicked this will automatically download on your computer an excel spreadsheet of the "Approved Products List" (APL). Navigate to the tab on the Excel Spreadsheet titled "All Approved Products". This is a complete list of all WIC Approved Products. This list can be sorted by "category", and "subcategory descriptions"- including "Bread/Wholegrains". This is an easy way to check specific Bread/Wholegrain products to see if they are whole grain rich.



Recipe of the Month



Minestrone Soup

Minestrone Soup provides a bowl full of warm flavors! Whole grain pasta, great northern beans, spinach, onions, celery, carrots, cabbage, and zucchini all come together in a savory broth that warms the soul.

CACFP Adult Portion Crediting Information

Legume as a Vegetable: 8 ½ oz soup (10 oz ladle, just short of full) and ½ cup (4 oz spoodle) macaroni provides ½ cup vegetable (¼ cup additional vegetable, ⅓ cup legume vegetable, ⅓ cup red/orange vegetable), and 1 oz equivalent grain.

<https://fns-prod.azureedge.us/sites/default/files/resource-files/Minestrone%20Soup%20As%20Vegetable%2025%20Servings.pdf>

ServSafe-Managers

Class and Exam

Bucksport High School Library

102 Broadway

Bucksport

Tuesday, February 18, 2025 - 9:00am

Wednesday, February 19, 2025 - 8:00am-approx. noon for the test

The class is for school food service and CACFP only

Books are ordered and mail once registration has ended

Please note start times for each day

Bring photo id, pen or pencils with erasers

You must provide an email address as certificates are sent via email.

Please note testing start time on the second day

Lunch is NOT provided. Please bring a lunch.

Charge for the class is \$102

Payable by credit card, at the time of registration.

Registration deadline - January 24, 2025



Around the World: Cultural Food Resources

Thursday, January 30 | 2:00 pm - 2:30 pm Eastern

Explore ways to bring diverse flavors to your CACFP menus. A variety of resources are available to help you incorporate culturally relevant foods into your meal planning, allowing you to create menus that reflect and celebrate the communities you serve. Join us as we discuss the value of offering culturally inclusive meals and learn practical strategies for adapting menus to accommodate diverse tastes and traditions.

1. Discover resources for incorporating culturally relevant foods into CACFP menus, enhancing meal appeal and nutritional value.
2. Understand the importance of culturally inclusive meal planning and learn how to adapt menus to better serve diverse communities.

Presented by Isabel Ramos-Lebron, MS, RDN, LD; National CACFP Association

To Register: <https://info.cacfp.org/ap/Events/Register/J5FkeGwhJCzC3>

Need Training Supplies??



Don't forget Team Nutrition has a bunch of FREE training materials, worksheets, and handouts available to your program. They ship these items to you for FREE!!

<https://pueblo.gpo.gov/TN/TNPubs.php>

Make sure you click "Child Care" under the "Audiences" section!

****Tip the newest resources are usually on the last few pages****