



### Home Visits

Due to Covid-19, ACA continues to conduct virtual home visits. There are a few things Providers can do to keep the visits running smoothly and to stay in compliance with USDA regulations.

**Prior Notification** – Let ACA know if you will be closed or not at your childcare site. If we know you are closed, we will not schedule you for a visit on that day. To give prior notification call or email:

651-481-9320  
[cacfp@acainc.org](mailto:cacfp@acainc.org)

If you get our voice mail, please leave a message.

**Phone Calls** – Please answer your phone when ACA calls. If you miss our call, call back as soon as possible. USDA requires unannounced visit for all Food Program participants. Failure to answer your phone or call back immediately means your visit will not count as an unannounced visit and could result in you being out of USDA compliance. You may wish to add your Program Advisor's phone number and ACA's office number to your contacts so you know who is calling.



**Closed Office Days**  
 Dec. 24 & 27 Dec. 31 & Jan 3

### Don't Lose Reimbursement

Remember to mark "no school" in KidKare or complete the "list all children who attend a.m. snack or lunch section" on paper forms when claiming school age children for a.m. snack or lunch.

### Mealtime Memo

Mealtime Memo by the Institute of Child Nutrition (ICN) is focused on nutrition and wellness in childcare settings. It is specifically intended for use by childcare professionals who participate in the Child and Adult Care Food Program (CACFP).

Click below to see the current Mealtime Memo.



<https://theicn.org/memo>

### Lentil Soup

- 2 tablespoons olive oil
- 1 cup carrots (diced)
- 1 cup celery stalks (chopped)
- 1 small onion (yellow, chopped)
- 2 cloves garlic (minced)
- 1 teaspoon oregano (dried)
- 1 teaspoon basil (dried)
- 1/2 teaspoon black pepper (ground)
- 2 cups lentils (dry)
- 1 can tomatoes (crushed, 14.5 ounces)
- 2 cups vegetable broth
- 6 1/2 cups water



In a large soup pot, heat oil over medium heat. Add carrots, celery, and onions; cook and stir until the onion is tender. Stir in garlic, oregano, basil, and pepper. Cook for 2 minutes. Stir in lentils and tomatoes, then add the vegetable broth and water. Cover and bring to a boil. Reduce heat and simmer for at least 1 hour or until lentils are tender.

**Yield:** 11 servings

**Serving Size:** Each serving provides a meat alternate (3/8 cup) and a vegetable (1/4 cups) at lunch/supper for children 3-5 years.

**Credit:** [https://www.nutrition.gov/recipes/lentil-soup?utm\\_medium=email&utm\\_source=govdelivery](https://www.nutrition.gov/recipes/lentil-soup?utm_medium=email&utm_source=govdelivery)