ACA Provider Update

Keeping You Informed

Dec. 2025

Off-Site Visits

USDA is allowing some Food Program visits to be conducted off-site over a **video platform** (TEAMS, Facetime, Google Meets) visit rather than in person. These visits **will not be meal or snack visits, but they will be unannounced.**

Please be sure to answer the phone when your Program Advisor calls or return their call promptly. This will ensure your Food Program visit is completed on time and in compliance with USDA regulations.

Please contact ACA if you have any questions.

Submit Your December Claim When You Finish Serving Meals

Once you've served your last meal or snack for December, go ahead and submit your claim. For example:

- If your last meal is on December 22, submit your claim that day.
- If it's on December 29, submit it then.

Submitting right after your last meal means you don't have to remember to send it while you're off work. It also gives ACA staff extra time to process claims.

Recording School Out Days

Most schools will be out for several days in December and January. The days vary from school district to school district.

ACA does not know the school out days for the children in your care.

If you had school age children in care for a.m. snack or lunch, you need to **mark school out in KidKare.** Not sure how to do that? Click on the link below for directions.

https://knowledge.kidkare.com/homes/provider-calendar

Scroll down until you see "Mark School Out".

Orange Cranberry Quick Bread

1 ⅓ cups fresh cranberries	⅓ cup sugar
1 cup whole wheat flour	¼ tsp. baking powder
¼ tsp. baking soda	⅛ tsp. salt
1 large egg	1 tsp. orange extract
⅓ cup unsweetened applesauce	

Preheat oven to 350 °F. Spray a loaf pan (8½" x 4½" x ½") with nonstick cooking spray. In a small bowl, combine cranberries and 2 Tbsp sugar. Toss and set aside. In a medium bowl, combine flour, remaining sugar, baking powder, baking soda, and salt. Whisk to mix well. In a separate small bowl, combine eggs, applesauce, and orange extract. Whisk until well-blended. Wash hands after touching uncooked eggs. Add wet ingredients to the dry ingredients and mix. Do not over-mix. With a rubber spatula, fold the coated cranberries into the dough. Pour dough into loaf pan and bake for 50–55 minutes. Cut pan into 6 even pieces.

Yield: 12 servings (½ slice per serving)
Crediting Information: Each serving provides a whole grain (½ oz eq) at breakfast for children 3-5 years.

Adapted from: https://theicn.org/cnrb/ages-3-5/age-3-5-6-servings/orange-cranberry-quick-bread-usda-recipe-for-family-child-care-centers/

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