



Return to In-person Home Visits

The Covid-19 National Public Health Emergency is expected to end May 11, 2023. **This means by June 10, 2023, all Food Program visits must be in-person.** Virtual visit will no longer be allowed.

ACA has begun the transition to in-person visits. Between now and June 9th, your visit may be virtual, or it may be in-person.

Some food program participants have never experienced an in-person visit as they joined CACFP during the pandemic. For others, it has been 3 years since a Program Advisor last visited your home.

Please remember you are required to give ACA **prior notification** when you and/or the children will not be at your childcare site during your normal business hours. If your PA knows you will not be home, or that you are not conducting childcare on a certain day or time, they will not plan a visit at that time.

Prior notification can be by phone or email.

In the next Provider Update, we will review what to expect during an in-person Food Program visit.

National CACFP Week is March 12-18

CACFP Week is a national education and information campaign sponsored annually by the National CACFP Sponsors Association. The campaign is designed to raise awareness of how the USDA's Child and Adult Care Food Program works to combat hunger. The CACFP brings healthy foods to tables across the country for children in childcare centers, homes, and afterschool programs as well as adults in day care.

Click on the picture or the link below to learn more about CACFP Week and how you can participate.



[National CACFP Week - National CACFP Sponsors Association](#)

Thank you for being a CACFP participant with ACA.

Food Program Training

The required annual food program training will be virtual again in 2023. This year's training will focus on grains.

The training will be sent by email in late March or early April. Watch your inbox.

For those without email access, your training will be sent USPS (United States Postal Service) in April.

Last Minute Black Bean Soup

One 15-ounce can black beans, undrained
1 ½ cups frozen or fresh corn kernels
¾ cups salsa
½ cup water
½ cup finely diced red bell peppers
2 tablespoons fresh lime juice (juice of 1 lime)
1 teaspoon chili powder
1 teaspoon ground cumin
½ cup shredded Cheddar cheese

Optional toppings:

plain Greek yogurt
roughly chopped cilantro
diced avocado
crushed tortilla chips



In a medium saucepan, combine the beans, corn, salsa, water, bell pepper, lime juice, chili powder, and cumin. Cover and bring to a boil. Reduce the heat and simmer, uncovered, 10 minutes. Serve in individual bowls and top with the cheese and optional toppings as desired.

Yield: 4 servings

Crediting Information: Each serving credits as a meat alternate (3/8 cup), and a vegetable (1/4 cup) at lunch/supper for children 3-5 years.

Adapted from: [Last-Minute Black Bean Soup - Have A Plant \(fruitsandveggies.org\)](#)

Crediting Tip: *Black beans can credit as a meat alternate or a vegetable. For children 3-5 years the meat alternate serving size is ¾ cup. The vegetable serving is ¼ cup.*