



Offering the CACFP to Infants

An infant's parent must be offered the food program. It is the **parent's choice** if they want their infant to participate.

You must offer to provide infants at least one type of iron fortified infant formula (IFIF). Speak with the parent about the types of formula you provide. The parent may decide to:

1. Accept the IFIF you provide.
2. Decline the offered IFIF and bring their own IFIF.
3. Provide breastmilk only or breastfeed on site.
4. Provide breastmilk and supplement with the IFIF you provide.
5. Provide breastmilk and supplement parent supplied IFIF.

When the infant is developmentally ready for solid foods, you must offer to supply the foods.

You may claim reimbursement for an infant's meals and snacks containing only parent provided breastmilk or IFIF. However, once an infant begins eating solid foods, you must supply the foods.

Please contact ACA if you have questions about CACFP infant requirements.



Enrollment Renewals Due Oct. 7

If you have already mailed your completed fiscal year 2025 enrollment renewal report to ACA, thank you.

If you still need to complete the enrollment renewals, please do so soon. The due date is October 7, 2024.

First Day of School

School is back in session for most children, but not all school districts have the same start date.



Some started at the end of August, and others after Labor Day.

ACA does not know the first day of school for the children in your care.

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

<https://help.kidkare.com/help/school-out>

Easy Macaroni Goulash

- 1 pound lean ground beef
- 1 medium onion, sliced
- 2 cup green pepper, chopped
- 1 15-ounce can tomato sauce, no salt added
- 1 28-ounce can stewed tomatoes
- 2 cups elbow macaroni
- 1/2 teaspoon salt
- 1 tablespoon paprika



In large frying pan or Dutch oven, brown ground beef. Drain excess fat and rinse meat under hot water. Add onion and green pepper. Continue to fry until tender. Add remaining ingredients. Cover, reduce heat, and simmer 15-20 minutes, until macaroni is tender.

Yield: 6 servings

Crediting Information: Each serving provides a meat (1.5 oz), a vegetable (¼ cup), and a grain (¼ cup) for children 3-5 years.

Tip: Use whole wheat elbow macaroni to make the goulash whole grain-rich.

Credit: <https://reallifegoodfood.umn.edu/main-dishes/easy-macaroni-goulash>