



Adults' & Children's Alliance

Fresh Ideas

Fiscal Year 2024
Trimester 2

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Did you Know?

Crediting Deli & Processed Meat Products

(program meal patterns)

The serving size of processed meats such as deli meats (turkey, chicken, roast beef), sausages, pepperoni, salami, or hot dogs used in meals and snacks must provide the required amount of the meat/meat alternate component. The composition of these processed meats must be known to properly credit and serve the appropriate amount to participants.

Some processed meat products have a standard of identity. (A standard of identity defines what a given food product is, its name, and the ingredients which must be used, or may be used, and which ones must be declared on the label.) The products listed below have a standard of identity. If they **do not** contain by-products, cereals, binders, extenders, they qualify. Check your CACFP manual for minimum serving sizes.

- Hot dogs/frankfurters
- Bologna
- Vienna sausage
- Pork sausage
(1 pound raw = 7.52 oz cooked lean meat)
- Ham
(1 pound fresh/frozen without bone = 8.64 oz cooked lean meat)
- Turkey ham
(1 pound with no fillers = 9.41 oz cooked lean meat)
- Canadian bacon
(1 pound frozen = 11 oz cooked lean meat)

For all other processed meat products, a Child Nutrition (CN) label or Product Formulation Statement (PFS) is needed to verify the amount of creditable meat a product contains.



Check the ingredient label for by-products, cereals, binders, extenders, and fillers.

By-products	Binders	Extenders	Cereals	Fillers
Poultry skin Beef fat Beef Blood Pork snouts, livers, cheeks	Carrageenan Whey Whey protein concentrate Food starch Gelatin Cellulose Sodium Caseinate Hydrolyzed oat flour Soy isolate Wheat gluten	Gelatin Texturized vegetable protein (TVP) Soy flour Plant protein from legumes	Wheat Rice Oats Corn Barley	Cereals Vegetables Breadcrumbs

Examples of by-products, binders, extenders, cereals, and fillers.

Look at the Labels

Below are examples of deli meats and processed meats which require a CN label or PFS.

- Turkey deli meats do not have a standard of identity. You cannot tell from the label how much meat is in a serving. Notice the water and other fillers included in the product.

Ingredients: Turkey breast, water, cultured dextrose, honey, contains less than two percent of potato starch, sea salt, vinegar, cultured celery juice, cherry power

- Frankfurters (hot dogs) have a standard of identity, but this brand contains modified food starch, which is a binder. Because it contains a binder and is not all meat, a CN label or PFS is needed.

Ingredients: Beef, water, modified food starch contains two percent or less of cultured corn sugar, vinegar, flavorings, dextrose, sea salt, celery juice, lactic acid starter culture, spices, sodium, sodium phosphates, extract of paprika

Remember, you must serve each child enough food to meet the minimum serving size requirement for their age. For example, children 3-5 years of age need 1.5 ounces of meat or meal alternate at lunch/supper. If you cannot tell from the label how much meat a product contains, you must obtain a CN label or Product Formulation Statement (PFS). Using the information found on the CN label or PFS, you can determine how much of the product is needed to meet minimum serving size guidelines.

Want to enjoy turkey or chicken sandwiches without having to get a CN label or PFS? You can. Simply purchase fresh turkey or chicken breasts. Cook thoroughly. Slice with a knife and make into sandwiches.



Credit: <https://education.mn.gov/MDE/dse/FNS/prog/CACFPFam/ops/>

Credit: https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Credit_Deli_CACFP.pdf

Credit: <https://foodbuyingguide.fns.usda.gov/ShoppingList/Edit>

Cleanliness Helps Provent Foodborne Illness

Spring has long been the time of year for annual cleaning projects around our homes. However, when it comes to safe food handling, everything that comes in contact with food must be kept clean all year long.

Food that is mishandled can lead to foodborne illness. While the United States has one of the safest food supplies in the world, preventing foodborne illness remains a major public health challenge. Preventing foodborne illness by following these four easy steps: Clean, Separate, Cook and Chill.

- Clean: Wash hands and surfaces often.
- Separate: Don't cross-contaminate.
- Cook: Cook to proper temperatures.
- Chill: Refrigerate promptly.

Cleanliness is a major factor in preventing foodborne illness. Even with food safety inspection and monitoring at Federal, State, and local government facilities, the consumer's role is to make sure food is handled safely after it is purchased. Everything that touches food should be clean.



For more information, click on the picture.

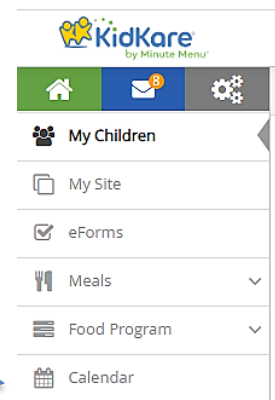
Credit: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/cleanliness-helps-prevent#:~:text=Preventing%20foodborne%20illness%20by%20following,Cook%3A%20Cook%20to%20proper%20temperatures>.

Scheduling Menus

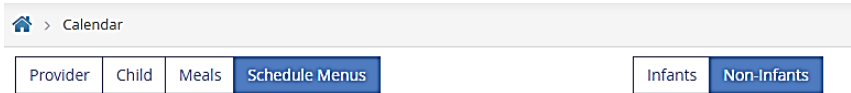
(meal counts, record keeping)

Scheduling menus in KidKare can reduce record entry time and decrease menu errors. USDA requires records be completed by the end of each day. Meal counts cannot be recorded until after the meal or snack has been served, but menus can be recorded in advance. Scheduling menus is a way to preplan your menus and enter them in KidKare before you serve them. You can schedule menus using the KidKare Meals Calendar.

- 1) Open KidKare. On the left side of the screen, click **Calendar**. Any meals you have already scheduled will display on the calendar.



- 2) Click **Schedule Menus**.
- 3) Click **Non-Infants**.



- 4) Click the date on the calendar for which you want to schedule menus. (Use the forward and backward arrows at the top right of the calendar to change the months.) The Daily Menu pop-up opens.
- 5) Use the **drop-down** menus to select the components for each listed meal. You can also click **Menus** to select a saved menu. Don't forget to move the whole grain-rich slider when a whole grain-rich food is served.

Scheduling menus in KidKare can reduce record entry time and decrease menu errors.

Don't forget to move the whole grain-rich slider when a whole grain-rich food is served.

- 6) When finished, click **Save**. The meal automatically displays on the Enter Meal page for that day. Remember, the foods recorded need to be accurate. If you need to change food components, you can do so on the enter meal page.



To watch a KidKare video on scheduling menus click on the picture or the link below.

<https://help.kidkare.com/help/schedule-menu>

Claim Review

(review procedures, meal counts, claims submissions, program reimbursement system)

Meal counts cannot be completed prior to serving the meal or snack.

Each month during claims processing, claim errors are found. These errors result in deductions, which lower the amount of your reimbursement. Below are some common errors which are found when reviewing claims.

- The whole grain-rich slider is not slid to “Yes” when a whole grain-rich item is served.
- Flavored milk is recorded. Flavored milk does not credit for children less than 6 years of age.
- Breakfast does not contain a fruit or vegetable. A meat or meat alternate can replace the **grain** at breakfast up to 3 times per week. A fruit or vegetable is always required at breakfast.
- Claims are submitted when child Enrollment Forms are in pending status. We can only reimburse you for children’s meals/snacks if they are in active status.
- School age children are claimed for a.m. snack and/or lunch, but “school out” is not recorded.
- Meals and snacks claimed exceed license capacity. If you receive a variance or a new license, send ACA a copy prior to submitting your claim.
- Claims are submitted before the last meal or snack of the month is served. Meal counts cannot be completed prior to serving the meal or snack. For example, if you serve p.m. snack on the last day of the month, we should not receive your claim at noon on that day.

Review Your Claim

(recordkeeping)

The colors make it easy to spot missing meal components.

Reviewing your KidKare entry daily will help prevent errors. KidKare provides several reports which allow you to review the menus and meal counts you have entered. One of those reports is the Food Served Report. This report shows you the foods you have entered by date and meal, in a color-coded format. The colors make it easy to spot missing menu components. Whole grain-rich foods are marked with a (WG).

To run this report, click on **Reports**. Select **Meals and Attendance, Food Served**, and select the month. Next, click **Run**. the report will show on the screen.

Date	Breakfast
12/28	Peaches (032) Pancakes / Waffles/Creaps (047) (WG) Milk -1% or skim unflavored (age 1 whole milk only) (7)

Don't Be Late

(Claims submission)

Claims are due in ACA's office by the third of the month following the month being claimed. Keep daily food program records. After you serve the last meal or snack for the month, submit your claim to ACA. Submitting your claim on time ensures you will receive the earliest possible reimbursement.

Enrollment forms and other documents can be mailed or dropped off in the white mailbox near the front door of our office. The address is:

Adults' & Children's Alliance • 10 Yorkton Court • St. Paul, Mn 55117

ACA is in Think Small's building. If you drop off documents, please remember to write ACA on the envelope to ensure your documents go to the correct organization.

KidKare Knowledge Base

Do you want to learn more about KidKare? The KidKare knowledge base for home providers is the place to look. This website contains information and instructional videos on various topics. To access the knowledge base, click on the KidKare logo or on the link below.



<https://help.kidkare.com/help/providers>

Did You Know?

Each day, more than 4.2 million children and 138,000 adults receive nutritious meals and snacks through the Child and Adult Care Food Program (CACFP). As a food program participant, you play an important role in feeding children and promoting lifelong healthy eating habits.

Thank You!

We appreciate your daily effort to improve children's health.