



Child Care & Nutrition, Inc.

Mini-Teddy Newsletter

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August 2018 Edition

October is approaching fast!

The new meal pattern requirements were implemented on October 1, 2017; however, USDA gave providers a one-year implementation period where their CACFP sponsor was allowed to give technical assistance on the new meal patterns rather than deductions. August and September are the final claim months in the technical assistance period. You have all done a great job implementing the new rules and recording your menus in accordance with them!

Beginning with the October 2018 claims we will be required to deduct for **all menu errors** including those that were implemented with the new meal pattern requirements. These are some of the items that could cause deductions on your claims beginning October 2018 from the new meal pattern:

- Serving two fruits at lunch and supper
- Serving a meat/meat alt at breakfast in place of a grain more than 3x per week
- Serving juice more than once per day
- Serving grain based desserts (applies to infants also)
- Serving cereals above the sugar limit (applies to infants also)
- Serving yogurt above the sugar limit (applies to infants also)
- Serving flavored milk for children 5 and younger
- Not serving and recording at least one whole grain-rich item per day
- Not serving whole milk to toddlers (from age 1 until 2nd birthday)
- Serving juice to infants

Need a child reactivated in KidKare?

You must call or email the office to have a child reactivated. Please do not wait until the end of the month to call to have the child reactivated, as this may delay your claim for processing and could lead to deductions. If you have not kept that child's attendance and meal counts on paper for the month, you cannot input them at the end of the month into KidKare for reimbursement upon having the child reactivated.

Reimbursement Rates 2018-2019

Day Care Homes

Breakfast		Lunch & Supper		Snacks	
Tier I	Tier II	Tier I	Tier II	Tier I	Tier II
\$1.31	\$0.48	\$2.46	\$1.48	\$0.73	\$0.20

As you may know, there was no change in rates for either tier for reimbursement this year. We are including with this mailing a form letter that you can mail to your legislators if you have a strong opinion about the rates remaining unchanged. The daycare crisis is currently a major topic in our state government.

CCNI staff members have been working with multiple groups and non-profits in Minnesota to try to address the daycare crisis. Based on those conversations a survey is being drafted in regards to the Child and Adult Care Food Program (CACFP). CCNI will be distributing that survey as soon as it reaches our office. Please take the time to complete it and provide as much feedback as you can. Let your voice be heard!

CCNI Kids All Day Training

Reminder: CCNI will be hosting our annual all day training in Marshall, MN on Saturday, September 15. Please watch your mail for the brochure to register and check out our website for more information! We hope to see you there!

Claiming/Reimbursement dates for September 2018

First Round:

If CCNI receives claim by noon on September 6
Reimbursement will be sent on September 14

Second Round:

If CCNI receives claim by noon on September 13
Reimbursement will be sent on September 21

Third Round:

If CCNI receives claim by noon on September 20
Reimbursement will be sent on September 28

Attendance Recording

Our KidKare claiming providers have noticed that for about a month now you've had to check an extra "attendance" box for each child prior to inputting them for the first meal each day. We had very short notice from KidKare of that change and unfortunately we were unable to provide you with any kind of notice. We hope that everyone is adjusting to this minor change and appreciate your patience and willingness to adapt quickly.

For our paper claimers the attendance change has not affected you yet, but it is coming. Our forms are being revamped to include an extra column next to the Breakfast column for each child. You will be required to place a check mark in the box for each day that a child is in attendance whether they are there all day or just for a short period of time. MUR-001

The attendance portion is a USDA requirement. Unfortunately that means that it's out of even the hands of our state agency and it is something that we will have to comply with. In the scheme of things, it is a minor change and we hope that it does not have a negative impact; it's one extra check mark or "x" per day for the children in your care that day. We appreciate your understanding and your dedication to the CACFP and providing healthy nutritious meals to the children in your care.

Looking for meal ideas?

Team Nutrition of Wisconsin has developed sixteen weeks of cycle menus, recipes that are CACFP creditable, shopping lists to go with the menus, and guidance regarding choking hazards and allergies. This is a 100pg downloadable document on the USDA's Team Nutrition website. The document can also be viewed in sections for Fall, Winter, Spring and Summer menus. For the link to download the document please visit our website, click the Resources link in the top menu of our main page to access the link. Below are a couple examples of what you'll find in the wonderful resource. Please keep in mind that our agency requires that you list the components separately, which would be a little different than how some of the menus are recorded on the samples below and throughout the document.

Menu Cycle: Fall—Week Two

Pre-approved to Meet CACFP Meal Pattern

	Monday	Tuesday	Wednesday	Thursday	Friday
BREAKFAST					
Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk
Fruits/Vegetables	Mixed Fruit	Mandarin Oranges	Baked Apples	Kiwi	Honeydew Melon
Grains/Breads	Johnny Applesauce Pancakes	Wheat Chex®	Whole Grain Toast	Oatmeal	Whole Grain English Muffin
LUNCH					
Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk	1% or Fat-free Milk
Fruits/Vegetables	Bunny Sticks	Super Salmon	Green Giant Salad	Tasty Taquitos	Yellow Squash
Fruits/Vegetables	Pears	Peas	Grapes	Green Beans	Zucchini
Grains/Breads	Whole Grain Roll	Brown Rice	Cheesy Spaghetti Bake	Tasty Taquitos	Couscous
Meats/Meat Alternates	Baked Turkey Breast	Super Salmon	Cheesy Spaghetti Bake	Tasty Taquitos	Magic Meat
SNACK					
Milk	—	—	—	—	—
Fruits/Vegetables	Pineapple	Tangerines	Cucumber	Applesauce	Berry Banana Split
Grains/Breads	Mini Whole Grain Bagels	—	—	Whole Grain Crackers	—
Meats/Meat Alternates	—	Yogurt	Cheese Cubes	—	Berry Banana Split
Beverage	Water	Water	Water	Water	Water

Menu Changes

For our paper claimers, you will also see changes to the infant and regular menus as new forms are distributed this fall. The changes will further align with the new meal pattern requirements to ensure state and federal level compliance. If you have any questions or concerns once you receive the updated forms please do not hesitate to contact the office or your monitor.

Renewal Enrollments

Please keep an eye out for your child enrollment renewal forms to be coming in the mail. They will be sent at the end of August, please expect to receive them during the first or second week of September. If you do not receive your packet by September 14th please contact CCNI ASAP so we can get another packet out to you in a timely manner. There will also be a few minor changes on the child enrollment forms this year, please refer to the instruction sheet mailed with the packet for a list of the changes.

Back to School

As schools are getting back into session remember to indicate when school aged children are present on school-out days. Also, please indicate if you have any 5 year olds who are not attending kindergarten this year.

Cheesy Spaghetti Bake

Ingredients	6 Servings	12 Servings	24 Servings	48 Servings
Spaghetti, dry, whole wheat	1 cup	2 cups	4 cups	8 cups
Egg	1/2	1	2	4
Milk, 1% (low-fat) or fat-free	1/4 cup	1/2 cup	1 cup	2 cups
Salt	1/4 tsp	1/2 tsp	1 tsp	2 tsp
Turkey, ground	10 oz	1-1/4 lb	2-1/2 lbs	5 lbs
Onion, small, chopped	1/2	1	2	4
Spaghetti sauce, canned or homemade	1 cup	2 cups	4 cups	8 cups
Cheese, mozzarella, shredded, part-skim, divided in half	1 oz	2 oz	4 oz	8 oz
Oregano	1 Tbsp	2 Tbsp	1/4 cup	1/2 cup

Directions:

- Preheat oven to 350°F.
- For 24 servings, grease a 11x7x2 baking dish. (For 12 servings, grease 8x8x1½ baking dish.)
- Cook spaghetti as package directions indicate; drain.
- In a large bowl, beat the egg, milk and salt; add spaghetti, oregano, and half the cheese called for. Toss to coat.
- Transfer to greased baking dish.
- Brown meat and chopped onion; drain. Add spaghetti sauce and mix well. Spoon over pasta.
- Bake, uncovered, at 350°F for 20 minutes.
- Sprinkle with the rest of the shredded cheese and bake 10 minutes more. Let stand 10 minutes before cutting.

Food For Thought Adding meat to spaghetti is a great way to increase your child's protein. Using lean meats like turkey allows them to get plenty of protein without the added fat.

CACFP Crediting For 3-5 year olds; Lunch/Supper. Must serve all of the following:

- Grain/Bread
- Fruit/Vegetable
- Meat/Meat Alternate
- Milk