CACFP UPDATE
August 30, 2019

Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv
As posted to www.kn-eat.org, Child and Adult Care Food Program, Updates from CNW

Centers Program Certification 2020 – Due September 20
Follow instructions given in the 2020 Certification Guide for Centers available at www.kn-eat.org, CACFP, Program Certification to complete the Sponsor Application, Center Site Application(s), Multiple Center Management Plan, and Budget online in KN-CLAIM by September 20th. Sponsors must certify their application on the Checklist Tab in KN-CLAIM prior to submitting to KSDE for approval. The certification is not finished until this step has been completed.

Annual Civil Rights Training
“Front line staff” and their supervisors must have civil rights training annually. “Front line staff” includes employees who interact with program applicants or participants regarding program services and benefits. Sponsors can use the Annual Civil Rights Training Documentation handout, found in the forms section of the Administrative Handbook, and/or go to the KSDE learning portal at https://learning.ksde.org and select Civil Rights Compliance in Child Nutrition Programs to conduct a training session. Be sure to keep documentation of civil rights training on file. Training rosters must also be uploaded annually during Program Certification.

New USDA Guidance
Crediting Coconut, Hominy, Corn Mesa, and Masa Harina in the Child Nutrition Programs – CACFP 15-2019
This memorandum rescinds and replaces CACFP 09-2019 Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs. This updated memorandum provides guidance on crediting coconut (including dried coconut), hominy, corn masa, and masa harina and clarifies how to identify popular products made from corn that can credit towards the grain requirements in the Child Nutrition Programs (CNPs), including the Child and Adult Care Food Program (CACFP).

Prior to April 17, 2019, when the previous memorandum was published, coconut and hominy did not meet the requirement for any component in the meal patterns but could be served as an “extra” food. Based on stakeholder feedback, and to meet the growing and diverse cultural needs of our Program participants, the Food and Nutrition Service (FNS) has updated food-crediting guidance to allow coconut and hominy to credit in the CNPs. Additionally, in this memorandum, FNS is updating and clarifying our crediting guidance for corn masa, masa harina, corn flour, and cornmeal. These ingredients must be whole or enriched (or show enrichment ingredients) before the ingredient to be creditable. The must say “whole” to be whole grain. If it just says “corn”, “cornmeal”, “corn flour”, “corn masa they are not creditable.

Single Audit Compliance Supplement
OMB has released the 2019 OMB Compliance Supplement. It is effective for single audits of fiscal years beginning after June 30, 2019. Access the 2019 OMB Compliance Supplement at www.kn-eat.org, Key Links.

September is Food Safety Month!
The CACFP “Be Food Safe” Newsletter has been posted at www.kn-eat.org, CACFP, What’s New. Be sure to check out the information in the newsletter and share with your staff as you celebrate Food Safety Month and continue your dedication to serving safe foods in the CACFP!
SFSP Sites and CACFP Afterschool Meals Program Monitoring Requirements
Sponsors that operate SFSP and CACFP At-Risk Meals may follow the CACFP monitoring schedule year-round. If sponsors choose to follow the CACFP monitoring schedule year-round, one of the three annual reviews must occur during the summer to review for SFSP requirements. This review must include the review of a meal service and be unannounced. Two reviews must occur during the school year to review for CACFP requirements. At least one must include the review of a meal service and at least one must be unannounced.

Administrative Handbook Updates
Chapter 7 – Financial Management was updated in the Administrative Handbook.

At-Risk Afterschool Meals
Help students make the grade this school year by serving At-Risk Afterschool Meals to school-aged children in lower income areas. Ensuring that children have access to nutritious meal and snacks when school is not in session is more important than ever. Nutritious meals help students achieve both in and outside of the classroom. Qualified sites providing educational or enrichment activities after the end of the school day, on weekends or on holidays during the school year can receive reimbursement at the free rate for all meals/snacks that are served. Go to the At-Risk Afterschool Meals webpage at www.kn-eat.org, CACFP, Resources, At-Risk Afterschool Meals for helpful tools, resources and menus! Interested in learning more? Contact Jill Ladd at jladd@ksde.org, or Laura Hodgson at lhodgson@ksde.org, or call 785-296-2276.

Training Opportunities
Online Professional Development Classes and Tutorials
CNW staff continue to develop new interactive online training classes and tutorials that can be accessed free of charge 24/7 via the KSDE Training Portal. The online professional development classes offer a printable certificate upon successful completion. Tutorials are 5 minutes or less with no quiz and no certificate. Create an account now at https://learning.ksde.org. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Child and Adult Care Food Programs, Training, Online Classes. New Classes available include: Growing Healthier Futures in the CACFP, Gluten Free Diets, and CACFP Administrative Workshop.

CACFP Statewide Conference: CACFP a Link to Quality Child Care
Join KSDE and other child care centers and home sponsors at a Statewide Conference in Wichita September 10-12 to explore regulations and best practices aimed at increasing the quality of child care in Kansas through the CACFP. Lunch will be provided each day. Sponsors can choose to attend one or multiple days of the conference. Registration is available at www.kn-eat.org, CACFP, Training.

- Tuesday, September 10: **Feeding Infants in the CACFP** from 12:30 pm - 4:30 pm. Participants will receive training on feeding infants in the CACFP. Topics that will be covered include the infant meal pattern, developmental readiness, hunger and fullness signs, handling and storing breastmilk and infant formula, offering solid foods, what is creditable in the infant meal pattern, and much more! All participants will leave with a hard copy of the Feeding Infants in the CACFP guide. Sponsors will receive a $200 stipend for attending.

- Wednesday, September 11: **CACFP a Link to Quality Child Care** from 9 am - 3:30 pm. Learn how CACFP fits into Links to Quality (L2Q), Kansas’ quality improvement rating system. Attendees will get hands-on experience at learning stations of their choice and hear best practices from their peers via a menu-planning panel. Guest presenters include Department of Children and Families who will share about Links to Quality and Cindy Johnson, KSDE, who will share about how to communicate with teachers and providers about serving food safely in the CACFP. Sponsors will receive a $200 stipend for attending.

- Thursday, September 12: **Financial Management Training for CACFP Sponsoring Organizations** from 9 am - 3:30 pm. Sponsors of multiple centers and homes will learn effective financial management strategies specifically related to viability, capability and accountability (VCA) in regards to budgets, financial viability, management plans and internal controls. No stipend is available for attending.
**Jump Start for Centers** is required for all new Authorized Representatives of centers and recommended for new support staff who provide assistance to the Authorized Representative. The classes are repeated throughout the year. The schedule and registration information is available at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training. The next class will be on September 5th in Hays. This free training includes sessions on CACFP Administrative Integrity and Meals Done Right.

**Food Safety Training**
The schedule for face-to-face Fall Food Safety Basics classes is available at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training.

**CACFP Halftime: Thirty on Thursdays**

**Healthier CACFP Recognition & Monetary Award**
Be one of the first childcare centers or daycare home providers in Kansas to be recognized for the Healthier CACFP Award! Are you looking for a way to promote your child care program and stand out from all others? The Healthier Child and Adult Care Food Program Award is a USDA recognition system which supports child care centers and daycare home providers taking steps to improve the nutrition, physical activity, nutrition education and/or environment for children in their care. Apply today to win an award! Those who qualify will receive statewide recognition as a Healthier CACFP Award Winner and a certificate to showcase the award at their site. In addition, the first 20 Healthier CACFP Awarded sites in Kansas will receive a monetary award of $500/child care center or $200/daycare home! Monetary awards are only available through September 2019! To be eligible for the stipend please submit your application by September 16! For more information on the criteria and/or for assistance with applying, contact Emily Brinkman at ebrinkman@ksde.org or (785) 296-2276.

**Mountain Plains Crunch Off – Wednesday, October 16**
Kansas Department of Education, Child Nutrition & Wellness is joining child care centers, schools, preschools, nonprofits and local food enthusiasts in celebrating Farm to Plate Month by competing in a nine-State Crunch Off competition! Kansas is competing against other states in the Mountain Plains region, which consists of Colorado, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah and Wyoming. The state that has the most crunches into local apples or produce per capita will be crowned the Mountain Plains Region Crunch Champion. Join us on Wednesday, October 16th by crunching on a fresh apple. Register your team to participate in the Crunch Off at [https://www.surveymonkey.com/r/K8GHSSN](https://www.surveymonkey.com/r/K8GHSSN). Each group that registers will get a link to a toolkit with books, recipes, and outreach ideas. Farmer’s Markets, Grocers, Distributors and even neighbors can be a great source for local apples. Contact Barb Depew at bdepew@ksde.org if you need assistance. This Crunch event encourages healthy eating, supports local agriculture and helps children and community members gain a deeper understanding of the food system. Help Kansas win the Crunch crown by crunching into a local apple on October 16th!

**Child Nutrition Sharing Site**
Team Nutrition’s Heathy Meals Resource System has moved to the Institute of Child Nutrition and is now a part of the ICN’s new Child Nutrition Sharing Site (CNSS). This collaboration between ICN and USDA/FNS gives child nutrition professionals access to resources that support current Federal regulations, policies and guidance. Access the site at [https://theicn.org/cnss/](https://theicn.org/cnss/).
Food Safety Tip of the Month
Did you know that September is National Food Safety Month? It is a great time to emphasize the importance of food safety in the nutrition program environment and in the broader community. Food safety is an ongoing science and new information does become available from time to time. KSDE has developed a “Be Food Safe” newsletter to provide important updates and answers to common questions. The newsletter is a practical tool to use to keep team members informed of critical food safety information. The “Be Food Safe” newsletter is posted at www.kn-eat.org, Child & Adult Care Food Program, What’s New.

The Partnership for Food Safety Education also offers health and food safety educators a bounty of “Be Food Safe” resources and outreach tools at http://www.fightbac.org/food-safety-education/food-safety-education-month/.

Kansans CAN 2018-2019 Best Practice Award
One CACFP Sponsors of Day Care Homes was honored on Tuesday, August 13 for outstanding practices in Child Nutrition and Wellness programs that help support the Kansans Can vision. The Kansans Can 2018-2019 Best Practice Awards were presented during the Kansas State Board of Education meeting in Topeka. This is the third year for the awards. The Kansans Can vision, which was established by the State Board of Education in 2015, is “Kansas leads the world in the success of each student”. The CACFP recipient and the award received was:

- Quality Care Services Inc.: Kansans Can Manage Finances. Quality Care Services Inc. optimized its home visit and record keeping system to save $1664 per year. With changes to label documentation taking effect for CACFP, Quality Care simplified home visits to be more time efficient by use of the Simplifying CACFP Notebook.

Breaking News: Breastfeeding Rates in Kansas
The Kansas Breastfeeding Coalition is pleased to share breastfeeding data just released this morning by the CDC. Kansas experienced a 20% increase in the number of infants being exclusive breastfed for 6 months over last year’s rates. Kansas now ranks 11th in the nation for this measure – up from 27th last year.

CACFP: A Link to Quality Care
The CACFP truly is an important link to quality care. We look forward to seeing YOU at the learning and networking opportunities in Wichita, September 10-12! Register today!

As always, if you have questions or we can help in any way, please call your area Child Nutrition Consultant or the Topeka office.