Topeka, Kansas 66612-1212

(785) 296-2276 (785) 296-0232 - fax

www.ksde.org

### **CACFP UPDATE**

May 30, 2019

Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv As posted to <a href="https://www.kn-eat.org">www.kn-eat.org</a>, Child and Adult Care Food Program, Updates from CNW

### **CACFP Claim and State Year End**

April and May claims submitted by end of the day on June 14 will be paid and money deposited by June 20. If April or May claims are not submitted by the end of the day on June 14, payment will not be made until July 12 due to the state fiscal year end closeout. Remember, the April claim deadline is June 29.

#### **USDA Guidance**

Federal Micro-Purchase and Simplified Acquisition Thresholds for All Child Nutrition Programs and Procurement Threshold and Applying the Simplified Acquisition Threshold in the Child and Adult Care Food Program and Summer Food Service Program Procurement Standards (CACFP 07-2019)

When purchasing meals from another entity such as a school sponsor, restaurant, hospital, caterer, etc. only contracts over \$250,000 (the new simplified acquisition threshold) need to be sent to KSDE prior to the Sponsor signing (previously was required for contracts over \$50,000). Remember to follow federal procurement guidelines and obtain at least two or more price quotes and complete the price quotation record.

# Request for Information (RFI): Serious Deficiency Process

USDA Food and Nutrition Service has recently issued a request for information to gather detailed comments from stakeholders about the serious deficiency process in the Child and Adult Care Food Program (CACFP). The serious deficiency process provides a systematic way to correct serious management problems and, when that effort fails, protect the program through due process. Written comments must be received on or before **August 15, 2019**. Instructions on how to submit comments can be found at <a href="https://www.govinfo.gov/content/pkg/FR-2019-05-17/pdf/2019-10308.pdf">https://www.govinfo.gov/content/pkg/FR-2019-05-17/pdf/2019-10308.pdf</a>

FNS will be hosting a webinar highlighting the RFI on Thursday, June 6, 2019 from 2:00-2:30 PM CST. The presenter will provide an overview of the request for information, detail what is being asked, and provide information on how to submit comments. On the day of the webinar, please register at <a href="https://cc.readytalk.com/r/ckhvy7v1kadz&eom">https://cc.readytalk.com/r/ckhvy7v1kadz&eom</a>. During the webinar, streaming audio will be available through your computer. If you are unable to use streaming through your computer, you can call in to listen to audio via your phone at the U.S. Toll number 303-248-0285, Access Code: 6054013 or at 866-740-1260 U.S. & Canada Toll-Free.

# **Team Up for CACFP Success Workshop – Farm to Plate!**

A Team Up for CACFP Success Workshop will be held June 21, 2019 from 9 am – 3 pm in Manhattan at the Kansas Department of Agriculture. Sponsors will participate in peer-to-peer mentoring to develop specific goals and targeted action plans on the topics of sourcing local foods and how to improve CACFP meal quality with local foods. The workshop will also feature panel discussions of creative solutions from current CACFP Sponsors and representatives from allied organizations offering free resources to support CACFP meal programs. A **\$200 stipend** will be provided to each Center or Home Sponsor who attends. Learn and network with your colleagues from around the state! Don't delay, register today at <a href="https://www.surveymonkey.com/r/RCCKD9H">https://www.surveymonkey.com/r/RCCKD9H</a>.

May 2019 Update Page 2

### **Kansas Farm Fresh Fridays Challenge**

Celebrate Kansas farmers and local foods by participating in an initiative to unify the success of our farms, children and School Nutrition Program Sponsors. Registration is open to all Sponsors. Pledge to offer a meal consisting of at least two 'locally sourced' menu items at least one Friday per month at one or more serving sites. Once registered, you will have access to the KS Farm Fresh Fridays Marketing Kit. Take the challenge at <a href="https://www.surveymonkey.com/r/DTMMXKR">https://www.surveymonkey.com/r/DTMMXKR</a>

#### **CACFP Certification Webinars**

Make plans to participate in one of two CACFP Certification Webinars scheduled on August 1 and August 2. The webinars will be held:

- Thursday, August 1 from 1:30 pm 2:30 pm
- Friday, August 2 from 9:30 am 10:30 am

Instructions on joining one of the webinars will be shared in the June and July CACFP Monthly updates.

### **Professional Development 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 <a href="https://learning.ksde.org">https://learning.ksde.org</a>. For detailed instructions on creating an account and accessing the training, go to <a href="https://www.kn-eat.org">www.kn-eat.org</a>, Child and Adult Care Food Programs, Training, Online Classes.

### **Food Safety Training**

The schedule for face-to-face Summer Food Safety Basics classes is available at <a href="www.kn-eat.org">www.kn-eat.org</a>, CACFP, Training.

## Child Nutrition Management Academy (CNMA) 2019

Attend CNMA 2019 to build your skills, network with other child nutrition program professionals and accrue hours for professional development requirements! A track of culinary classes and a track of staff development classes are also offered concurrent with management level classes. Classes suitable for CACFP staff are identified on the CNMA 2019 Scheduling Guide. Full information and registration, go to <a href="https://www.kn-eat.org">www.kn-eat.org</a>, CACFP, Training. Classes will be held at:

- July 9-11 in Hays and Topeka
- July 23-25 in Chanute and Nickerson

**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 through the year. The schedule and registration information is available at <a href="https://www.kn-eat.org">www.kn-eat.org</a>, CACFP, Training. The next class will be on June 20 in Overland Park. This free training includes sessions on CACFP Administrative Integrity and Meals Done Right.

## Administrative Workshop - New Options for PY2019-20

PY2019-20 Administrative Workshop will be offered at regional locations throughout the summer, via webinars, and through online modules. You will be able to choose the option that best meets your needs. Per your requests, targeted webinars will be available for Sponsors of Multiple Child Nutrition Programs (receive the updates for SNP and CACFP in one webinar - no need to attend two as in the past) and At-Risk Afterschool Meals Sponsors. Watch for registration information in early June. Remember, the authorized representative or designee is required to complete administrative training annually.

May 2019 Update Page 3

### **CACFP Halftime: Thirty on Thursdays**

Find all recorded webinars and webinar registration information at <a href="https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series">https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series</a>. Future CACFP Halftime: Thirty on Thursdays topics:

- Thursday, July 18, 2019: Serving Vegetables in the CACFP
- Thursday, Sept. 19, 2019: In-Grained: Easy Tools to Determine Serving Amounts

Please note: Thirty on Thursdays webinars do not count towards providers annual training requirements, nor do they count for KDHE training requirements.

# Kick off the Summer with Farm to Head Start and Early Care and Education!

Farm to early care and education (ECE) includes the use of local foods in meals and snacks, gardening opportunities, and food, nutrition, and agriculture learning activities to promote health and wellness and enhance the quality of ECE settings. How can a Farm to Head Start/ECE partnership help your program serve fresh, local food? Learn how it works through presentations from national experts and Head Start program examples. Bring your questions to this interactive webinar, brought to you by: USDA, Food and Nutrition Service, Office of Head Start, and the National Farm to School Network. Register now for the Tuesday, June 18 webinar from 1:00-2:00 pm CST.

#### **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 day care 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!** For more information on the criteria and/or for assistance with applying, contact Emily Brinkman at <a href="mailto:ebrinkman@ksde.org">ebrinkman@ksde.org</a> or (785) 296-2276.

### Child Nutrition & Wellness KANSANS CAN 2018-19 Best Practice Awards

The Kansas State Board of Education has a new vision: Kansas leads the world in the success of each student. This new vision for education calls for a more child-focused system that provides support and resources for individual success and will require everyone to work together to make it a reality. The academic achievement and physical well-being of our students in Kansas today will impact the success of our communities, our state and the nation in the future. The good health that results from good nutrition and physical activity, and the learning that is made possible as a result, is primary among those tools.

The purpose of this program is to encourage and reward outstanding practices in Child Nutrition & Wellness Programs in Kansas that support the Kansans CAN vision. There are many outstanding child nutrition programs in Kansas. We encourage you and your staff to make nominations for outstanding and/or innovative practices for recognition of your efforts. A nomination entry form is available at <a href="https://www.kn-eat.org">www.kn-eat.org</a>, CACFP, What's New. Nominations are due to the Child Nutrition & Wellness office on or before June 30, 2019. Winners will be notified by July 31 and presentations will be made at the August State Board of Education meeting.

Please do not hesitate to contact the Child Nutrition & Wellness team at (785) 296-2276 if we can be of assistance with this process. We look forward to receiving your nominations and celebrating the Kansans CAN Best Practice Awards with you at the August 2019 State Board of Education Meeting.

May 2019 Update Page 4

### Food Safety Tip of the Month

Did you know...fresh fruits and vegetables should be rinsed just before serving them or cutting them? Rinse fresh produce, including those with skins and rinds that are not eaten, under clean running water. Exceptions are packaged produce, labeled "ready-to-eat" or "triple-washed" which have already been rinsed and dried and should not be rinsed again. Copy and paste the following link into your browser address bar to download the Partnership for Food Safety Education poster, "Fight Bac Like a Produce Pro" - <a href="http://www.fightbac.org/wp-content/uploads/2015/08/ConsumerFact\_Sheet1.pdf">http://www.fightbac.org/wp-content/uploads/2015/08/ConsumerFact\_Sheet1.pdf</a>.

#### **Welcome Summer!**

Summer provides many opportunities to include local foods in CACFP meals, for gardening, and to visit Farmer's Markets. Go to <a href="https://www.ksre.k-state.edu/foodsafety/topics/market.html">https://www.ksre.k-state.edu/foodsafety/topics/market.html</a> to find local farmers markets, produce in season, recipes, and more. The information can be accessed on the web or download the app to your mobile device. We hope to see you at the Team up for Farm to Plate Success on June 21 as we all work together to increase local foods in CACFP meals and snacks!

As always, if you have questions or need assistance, please contact your local Child Nutrition Consultant or the Topeka Office!