

Monthly Update



Child and Adult Care Food Program

February 25, 2021

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

CACFP Week is Brought to You by the Letters...C-A-C-F-P!

CACFP Week is right around the corner, March 14-20, 2021. The National CACFP Sponsors Association has a number of free resources to help with planning at <https://www.cacfp.org/news-events-conferences/national-cacfp-week/#:~:text=National%20CACFP%20Week%20is%20March%2014%2D20%2C%202021>

Request to Use Electronic Transactions in Child Nutrition Programs

Sponsors who wish to use an online Enrollment & Income Eligibility Form or CACFP Enrollment Form must complete the Request to Use Electronic Transactions in Child Nutrition Programs form (found on the checklist tab in KN-CLAIM). A webinar explaining the review process will be held March 4 at 2:00 pm. Join at: <https://ksde.zoom.us/j/91047032038?pwd=MXBaZGx1eW90anpsKzU5MXhFdEdTdz09>.

Single-Use Food Gloves

Q. The cost of single-use food gloves has skyrocketed in the past month. When do single-use food gloves have to be worn?

A. The No Bare Hand Contact Rule in the Kansas Food Code addresses bare hand contact with ready-to-eat foods. If handling ready-to-eat foods with hands, use single-use disposable gloves worn over washed hands. The Kansas Food Code does not require single-use food gloves to be worn when handling a food-contact surface, such as a disposable food tray. For example, a server must use single-use food gloves when serving cooked chicken nuggets with the hand. That server must not touch other foods or food-contact surfaces with the hand that touches the chicken nuggets. The server could pick up the disposable food tray with their other hand, place the chicken nuggets on the tray, and pass the tray to the next server for other menu items. Another option to reduce the number of gloves required for service is to use utensils, dispensing equipment, deli tissue paper, or other portioning equipment to serve ready-to-eat foods. Check with your licensing surveyor before making changes in the use of single-use food gloves to make sure any new plan will meet KDHE licensing requirements.

Boil Water Advisories

The Kansas Department of Agriculture and the Kansas State Department of Education are involved with helping child nutrition program operators handle unforeseen situations affecting the program's food supply, such as a boil water advisory. A boil water advisory is a public health advisory or directive administered by government or health authorities to inform residents when a community's water supply is, or could likely be, contaminated by pathogens such as bacteria, viruses and parasites. Reasons to initiate a boil water advisory include a water line break, flooding, or intentional or unintentional contamination of the water supply.

The number of occurrences of Boil Water Advisory Alerts in Kansas has increased significantly due to the extreme temperatures in weather.

**If your public water supply system is under a Boil Water Advisory, certain precautions need to be taken.**

- Boil water vigorously for 1 to 3 minutes before using it. Boiling longer than 3 minutes may adversely affect water quality and taste.
- Use only bottled or boiled water for drinking, diluting fruit juices, and all other food preparation.
- Wash hands with water that has been boiled.
- Dispose of ice cubes, and do not use ice from an automatic icemaker. Remake ice cubes with water that has been boiled, or purchase bagged ice from an area not under advisory.
- Dishes may be washed and rinsed using water from the regular water supply, but boiled water must be used to make sanitizing solutions and for sanitizing in the third sink of a manual ware washing system with an immersion time of one minute.
- Stop using beverage machines connected to the public water supply.

Once an advisory or order is lifted, take these additional steps before resuming normal operations.

- Flush the icemaker water line after the advisory is lifted.
- Turn on the water taps slowly to release air in the lines. Run the water until the sputtering stops and the water is clear.
- If no hot water was used during the advisory, then no suspect water should have entered the hot water tank. If hot water was used during the advisory, then as a best practice flush the equivalent of the tank capacity either through the drain valve or the closest hot water outlet.

Face Covering Guidance

Nutrition program staff should continue to wear face coverings while providing services in the nutrition program, regardless of decisions made at the local level. Child nutrition program staff have contact with many customers and the viral load can become significant. There are also emerging variants to the corona viruses and there is still much to be learned about how the emerging variants affect people. The CDC continues to recommend ongoing protection that includes wearing face masks, staying 6 feet apart when possible, avoiding crowds and poorly ventilated places, and washing hands often. The CDC strongly recommends people continue wearing masks, even if they have been vaccinated or have already had COVID 19. Consistent and universal use of face coverings in public places protect the wearer and those around the wearer from the spread of viral contagions. The CDC has posters and other resources to support their recommendations. CDC resources can be accessed here: [Masks Protect You & Me | CDC](#).

Food Buying Guide for Child Nutrition Programs Interactive Web-based Tool – New Feature!

A new feature is now available on the Food Buying Guide for Child Nutrition Programs (FBG) Interactive Web-based Tool. Team Nutrition appreciates receiving your feedback on the FBG and works continuously to enhance the user experience. The capability of the Web-based tool has been enhanced on the Food Item Details Page for users to select the desired Serving Size per Meal Contribution for fruits and vegetables using a drop-down menu to auto-calculate the amount to purchase based on the selected serving size. Stay tuned for the availability of this feature on the Mobile App! See what the Food Buying Guide for Child Nutrition Programs has to offer you today at <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>.



Summer Food Service Program 2021

Organizations that serve At-Risk Afterschool Meals during the school year may become sponsors in the USDA Summer Food Service Program (SFSP) in order to serve meals year-round. Summer Program eligibility is based on the same criteria as At-Risk Afterschool Meals eligibility. For more information about the SFSP and year-round meal service, contact Jill Ladd at jladd@ksde.org or call 785-296-2276.

Professional Development Update:

Professional development is offered through the KSDE Training Portal 24/7 and as scheduled live virtual events through Zoom. A full listing of live virtual events and links can be found on the CNW Calendar at www.kn-eat.org, CNW Calendar. There is no preregistration for the live virtual classes through Zoom.

Live virtual events scheduled for March include:

- Make Every Bite Count with the Dietary Guidelines for Americans 2020 - 2025 on Wednesday, March 3 from 1:30 pm to 2:30 pm. Join at <https://ksde.zoom.us/j/92986695492?pwd=eTNoVmtGTnl3ZWo5MGVkdjhEc2VDUT09>
- Food Safety Basics on Wednesday, March 17 from 2:00 pm to 5:00 pm. Join at <https://ksde.zoom.us/j/94099394145?pwd=eE9aVzk4b1NpdGNwVnBWM2dqQzZFdz09>

Online Professional Development Classes and Tutorials. Over 30 classes and tutorials, including the 3-hour Food Safety Basics class, can be accessed free of charge 24/7 via the KSDE Training Portal. Create an account at <https://learning.ksde.org>. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Training.

New to the KSDE Training Portal this month:

- **Determining Eligibility for the CACFP (1 hour)** - Participants will be able to utilize enrollment and income eligibility forms; recognize the required elements of CACFP enrollment; accurately make eligibility determinations; and create an Income Eligibility Categories Summary.
- **Meal Modifications (6 hours)** - Participants learn about the Federal requirements for making meal modifications in the USDA Child Nutrition Programs. This class is a requirement for the Kansas Certificate in Child Nutrition Management.
- **Serving Safe Summer Meals (1 hour)** - Teaches participants how to handle and serve food safely in the Summer Food Service Program.

CACFP Halftime: Thirty on Thursdays Webinar

Join Team Nutrition on March 18 from 1-1:30 pm for a free webinar on Crediting Store-Bought Combination Baby Foods in the CACFP. The Registration link is available at:

<https://www.fns.usda.gov/tn/halftime-cacfp-thirty-thursdays-training-webinar-series>. This webinar will show Child and Adult Care Food Program (CACFP) operators how to identify store-bought combination baby foods that can be served as part of reimbursable meals or snacks to infants. Attendees will have the opportunity to submit questions to the presenters and to check their knowledge through interactive polling questions.



New Team Nutrition Resources Available

- Team Nutrition Website - <https://www.fns.usda.gov/tn>
- Team Nutrition Resources Order Form - <https://pueblo.gpo.gov/TN/TNPubs.php>
- New CACFP Meal Pattern Training Slides for the CACFP
 These ready-to-go presentation slides may be used by sponsoring organizations, child care centers, and others to train providers, operators, and menu planners. The three new slide presentations are free to download at <https://www.fns.usda.gov/tn/meal-pattern-training-slides-cacfp>. Team Nutrition also provides training resources to accompany the above slide presentations. These training resources are available at:
 - Mealtimes with Toddlers in the CACFP
<https://www.fns.usda.gov/tn/mealtimes-toddlers-cacfp>
 - Serving Vegetables in the CACFP
<https://www.fns.usda.gov/tn/serving-vegetables-cacfp>
 - Using the WIC Food Lists to Identify Grains for the CACFP
<https://www.fns.usda.gov/tn/using-wic-food-lists-identify-grains-cacfp>
- CACFP operators can order free print copies of these meal pattern training worksheets in packs of 25 in English and Spanish.
 - Calculating Sugar Limits for Yogurt in the CACFP
 - Calculating Sugar Limits for Breakfast Cereals in the CACFP
 - Choose Yogurts That Are Lower in Sugar
 - Choose Breakfast Cereals That Are Lower in Sugar
 - How to Spot Whole Grain-Rich Foods for the CACFP
 - Is My Recipe Whole Grain-Rich in the CACFP?
 - Serving Vegetables in the CACFP
 - Using the Nutrition Facts Label in the CACFP
 - Using the WIC Food Lists to Identify Grains for the CACFP

Note: If Sponsors wish to order outside the quantity limits, email teamnutrition@usda.gov

Healthier CACFP Award

Sponsors and Providers still have the opportunity to apply for the Healthier CACFP Award. There is no longer an opportunity to earn sub-grant funds but centers and day care home providers will earn a certificate from USDA upon award. For more information visit www.kn-eat.org, CACFP, Recognition, USDA Healthier CACFP Award.

Farm to Plate Sub-Grants Awarded

Sub-grants have been awarded to School Nutrition Program (SNP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP) sponsors that applied for up to \$10,000 in funding to support Farm to Plate initiatives that will increase the amount of local foods served as part of Child Nutrition Program snacks and meals. Projects include garden, orchard and greenhouse plans, kitchen equipment, tower gardens, ag projects, and local food activity kits for Home Sponsors. Congratulations to the following sponsors who have committed to projects: D0254 Barber County North; D0283 Elk Valley; D0299 Sylvan Grove; D0311 Pretty Prairie; D0326 Logan; D0337 Royal Valley; D0340 Jefferson County West; D0384 Blue Valley; D0475 Geary County; D0468 Healy; P0074 Child Care Links; P0189 Quality Care Services; and P0157 Norton Area Child Care Association.



Shop Kansas Farms

Shop Kansas Farms is a Facebook and website resource available to connect you with the people who grow your food. This resource will connect you with safe and nutritious local products available for sale. The interactive map allows you to search by region, county and city by food category. View the map at <https://shopkansasfarms.com/map/>. Shop Kansas Farms today!

2021 Virtual National CACFP Conference

The National CACFP Sponsors Association (NCA) serves as a national platform that provides education, support, and resources to organizations who administer the CACFP. The NCA hosts an annual conference that is designed for CACFP sponsors, state agency staff, federal agency staff, Headstart, Afterschool/At-Risk, and Summer Feeding staff. This year's virtual conference will be held April 19-22. For information go to: <https://www.cacfp.org/national-conference/>.

Kansas Nutrition Council Conference

The Kansas Nutrition Council Virtual Conference, *2021 Planting Ideas for the Future*, will be held April 22. Register at <https://www.eventbrite.com/e/2021-kansas-nutrition-council-virtual-conference-registration-138336182245>.

March is National Nutrition Month

National Nutrition Month[®], celebrated each year during March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits. The theme for National Nutrition Month[®] 2021 is *Personalize Your Plate*. A toolkit is available at: <https://www.eatright.org/food/resources/national-nutrition-month/toolkit>. With the release of the new Dietary Guidelines for Americans, this is the perfect time to share resources and information. Access DGA Resources at: <https://www.dietaryguidelines.gov/resources/2020-2025-dietary-guidelines-online-materials>

It's Time to Celebrate!

We look forward to seeing how you celebrate National CACFP week and National Nutrition Month! Use the #FuelingKSKids hashtag as you increase **C: Community A: Awareness** of the healthy meals and snacks that benefit Kansas **C: Children** because of the **F: Food Program** and encourage others to **P: Participate** to combat hunger!

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

Cheryl, Jill and Julie



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