



Child and Adult Care Food Program May 2019

The Michigan Department of Education (MDE) Child and Adult Care Food Program (CACFP) welcomes you to May in Michigan! April showers bring May flowers and the hint of summer vacations to come! Do you have your garden planned yet? If not, make sure to have a list of local farmer's markets on hand!

New Operational Memoranda

The United States Department of Agriculture (USDA) released new guidance recently. This guidance is summarized below. All guidance is posted on the MDE CACFP website with previously released MDE Operational Memoranda. The complete list of operational memoranda can be accessed at the [MDE CACFP website](http://www.michigan.gov/cacfp) (www.michigan.gov/cacfp) under Operational Memoranda.

- **SP20-2019; CACFP 07-2019; SFSP 06-2019 Federal Micro-purchase and Simplified Acquisition Thresholds for All Child Nutrition Programs (CNP) and Procurement Threshold and Applying the Simplified Acquisition Threshold in the CACFP and Summer Foods Service Program Procurement Standards:**

In accordance with recent statutory changes announced in June 2018 in the National Defense Authorization Acts, the thresholds for Federal financial assistance have been increased. The Federal micro-purchase threshold has increased from \$3,500 to \$10,000. The Federal simplified acquisition threshold (formally the small purchase or informal threshold) has increased from \$150,000 to \$250,000. Additional guidance and training from MDE will be released soon.

- **SP 21-2019, CACFP 08-2019, SFSP 07-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the CNPs**

Dried meat products are now allowable for use in CNPs as part of reimbursable meals or snacks if they meet required crediting principles. Dried meat, poultry, or seafood products are not included in *the Food Buying Guide for CNPs* because industry production standards for these products vary widely.

To ensure dry meat products meet crediting standards, **Product Formulation Statements (PFSs)** or products labeled under the USDA **Child Nutrition (CN) Labeling Program** are the two acceptable formats for documenting meal contributions from dried meat, poultry, and seafood products. The PFS provided by the manufacturer must also meet other crediting principles for the food item to credit.

- The creditable meat ingredient listed on the PFS must match or have a similar description as the ingredient listed on the product label (e.g.,

- Ground Beef, Not More Than 30% Fat or Beef Round Roast);
 - the creditable meat ingredient listed on the PFS must have a similar description to a food item in the *Food Buying Guide for CNPs*; and
 - the creditable amount cannot exceed the finished weight of the product.
- **SP 22-2019, CACFP 09-2019, SFSP 08-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the CNPs**
Fresh or frozen coconut now credits as a **fruit** based on volume served. Dried coconut, as well as coconut flour and coconut oil, **are not creditable** in the CNPs. The USDA will update the *Food Buying Guide for Child Nutrition Programs* to reflect the meal contributions described below.

Hominy now credits towards either the **vegetable** or **grain** component (depending on how served) in a reimbursable meal or snack. In its whole form, hominy credits toward the **vegetable** component as a vegetable. When hominy is offered in a dried, milled form, such as grits, it credits toward the grain component as a whole grain-rich (WGR) food. **Hominy credits as follows:**

- ¼ cup of canned, drained hominy credits as ¼ cup vegetable (and as a starchy vegetable for National School Lunch Program and School Breakfast Program);
- ½ cup cooked or 1 ounce (28 grams) dry hominy grits credits as 1 ounce equivalent grains (oz eq).

Corn Masa, Corn Flour, and Cornmeal now credit like other creditable grains ingredients and foods. Crediting is determined by weight of the food item as listed in Exhibit A: Grain Requirement for Child Nutrition Programs or by weight of the creditable grain per portion in a recipe. Exhibit A has been attached to this newsletter for your reference. Note CACFP will follow the Ounce Equivalent values beginning October 1, 2019. MDE will release additional guidance and training on ounce equivalents soon.

- **SP 23-2019, CACFP 10-2019, SFSP 09-2019: Crediting Popcorn in the CNPs**
 Popcorn is a whole grain food and a good source of fiber. Most children and adults do not consume enough dietary fiber. The USDA will update the *Food Buying Guide for Child Nutrition Programs* to reflect the meal contributions described below.

CACFP operators now may credit:

- ¾ cup (or 0.25 ounces (7 grams)) popped popcorn as ¼ ounce equivalent of whole grains in a reimbursable meal or snack.
- 1 ½ cups (or 0.5 ounces (14 grams)) popped popcorn as ½ ounce equivalent of whole grains in a reimbursable meal or snack.
- 3 cups (or 1.0 ounce (28 grams)) popped popcorn as 1 ounce equivalent of whole grains in a reimbursable meal or snack.

Note the high volume of popcorn required for crediting may be too much for some children, especially young children. MDE encourages program operators to pair popcorn with another creditable grain in these situations, using the crediting guidance for ½ and ¼ ounce equivalents and servings outlined above. For example, program operators could serve popcorn in a trail mix with pretzels and cereal for a snack, or serve popcorn with a whole-grain wrap

Please note dessert-flavored popcorn is perceived as a grain-based dessert and does not contribute towards the grain component.

- **SP 24-2019, CACFP 11-2019, SFSP 10-2019: Crediting Surimi Seafood in the CNPs**

This memorandum provides guidance on crediting surimi seafood in the CNPs. (Surimi seafood is a pasteurized, ready-to-eat, restructured seafood usually made from pollock (fish)). Surimi seafood is available in many forms and shapes, including chunks, shredded, and flaked, and does not require additional preparation. The USDA will update the *Food Buying Guide for Child Nutrition Programs* to reflect the meal contributions described below.

Program operators now may credit surimi seafood as follows:

- A 4.4 ounce portion of surimi seafood credits as 1.5 ounce equivalent meat/meat alternate;
- A 3.0 ounce portion of surimi seafood credits as 1.0 ounce equivalent meat/meat alternate; and
- A 1.0 ounce portion of surimi seafood credits as 0.25 ounce equivalent meat/meat alternate.

- **SP 25-2019, CACFP 12-2019, SFSP 11-2019: Crediting Tempeh in the CNPs**

This memorandum provides guidance on crediting tempeh in the CNPs. Tempeh is a highly nutritious fermented soybean cake traditionally made from whole soybeans. Tempeh is used as a meat alternate in a variety of recipes. Tempeh provides an additional vegetarian option allowing Program operators to diversify menus to meet the dietary needs of participants with vegetarian preferences or dietary restrictions for cultural or religious reasons. The USDA will update the *Food Buying Guide for Child Nutrition Programs* to include tempeh in the meat/meat alternates section.

Program operators now may credit 1 ounce of tempeh as 1-ounce equivalent of meat alternate. This method of crediting applies to tempeh with ingredients limited to soybeans (or other legumes), water, tempeh culture¹, and for some varieties, vinegar, seasonings, and herbs.

Varieties of tempeh that include other creditable foods as ingredients, such as brown rice, sunflower seeds, sesame seeds, flax seed, and/or vegetables, may also credit as meat alternates, grains, and/or vegetables. Since foods must be present in the minimum creditable quantities ($\frac{1}{8}$ cup or $\frac{1}{4}$ ounce equivalents) to credit in the CNPs, documentation must show how much tempeh and other creditable foods these products contain. To credit these varieties, program operators must obtain a Child Nutrition (CN) Label or a Product Formulation Statement (PFS) from the manufacturer. These varieties may credit based on the ingredient quantities identified in the CN Label or PFS.

¹ Tempeh is produced using the *Rhizopus* culture. This may be listed on the ingredients label, for example, as *rhizopus oligosporous* culture, *rhizopus* culture, *rhizopus*, tempeh culture, or starter culture. Program operators should direct questions about the ingredient label to their State agency.

- **SP 26-2019, CACFP 13-2019, SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the CNPs**

This memorandum expands flexibility for crediting vegetables in the CNPs. To expand program operator options for offering vegetables to children, the USDA now allows pasta made of vegetable flour(s) to **credit as a vegetable**, even if the pasta is not served with another recognizable vegetable. Whole vegetables cut into “noodles” or spirals, such as spiralized zucchini or sweet potatoes, continue to credit toward the vegetable component based on the volume served.

Pasta products made of one or more vegetable flour(s) may credit toward the vegetable requirements. **Consistent with vegetable crediting, ½ cup of pasta made of 100 percent vegetable flour(s) credits as ½ cup of vegetables.**

Consistent with existing policy, pasta products made of vegetable flour and other non-vegetable ingredients may credit toward vegetable requirements (or, in the case of legumes, meat/meat alternate requirements) with a Product Formulation Statement detailing the actual volume of vegetable flour per serving.

This crediting does not apply to grain-based pasta products that contain small amounts of vegetable powder for color (e.g., spinach, sun-dried tomato).

Consistent with legumes crediting, **½ cup of cooked pasta made of 100 percent legume flour(s) may credit as 2-ounce equivalents of meat alternate. To credit as a meat alternate, pasta made of legume flour(s) must be offered with additional meat/meat alternate, such as tofu, cheese, or meat.** At the discretion of menu planners, legumes may credit as a vegetable or a meat alternate, but not both in the same meal [7 CFR 210.10(c)(2)(i)(F)(iii)].

Alternatively, manufacturers and program operators may credit legume flour pasta using the Bean Flour yield information on page C-1 of Appendix C found at the [Food Buying Guide for Child Nutrition Programs Appendix C](#), and by using the crediting principles detailed in the Manufacturer’s Product Formulation Statement (PFS) section of the [CN Labeling Program](#) website.

If you have any questions related to the above memos, please contact your assigned program analyst or call the CACFP main line at 517-241-5353.

Farm to Early Childhood Education (ECE): CACFP Center Highlighted

The National Farm to School Network recently highlighted one of Michigan’s CACFP centers as part of their Farm to ECE Procurement Blog Series. In her blog post, Executive Starr Morgan, the Executive Director of the Grand Rapids Early Discovery Center shares how [small changes add up to big impacts in early childhood meals](#). Click on the link to read her blog. It is truly inspirational! For additional information visit the [National Farm to School Network](#) website. Resources for Michigan can be found at the [National Farm to School Network Quick Guide](#).

At-Risk Afterschool: Enrichment, Supper and/or Snack or The Summer Food Service Program (SFSP) – Explore the Possibilities for Future Snow Days!

Many Michigan school districts and care centers experienced a record number of snow days due to the harsh Michigan winter. Unfortunately, many children experience hunger on snow days as they receive most of their nutrition while at school or in care. Many school districts opened on snow days to offer enrichment and nutrition to their students. At-risk after school programs can run on snow days, school holidays, weekends during school holidays, and after school on half days. Contact your CACFP analyst or call MDE CACFP at 517-241-5353 to see if participating in the CACFP will work for you. The Summer Food Service Program can be reached at 517-335-4608.

Resources

Michigan Online Reporting System Released

Michigan Department of Health and Human Services (MDHHS) recently released the Michigan Online Reporting System for mandated reporters to submit non-emergency complaints of suspected child abuse and neglect. The benefits of submitting a complaint via the Michigan Online Reporting System include:

- Submit a complaint 24/7 from anywhere with internet access
- Save the reporter information so future reports are more quickly completed
- Avoid phone wait time
- Upload photos and documents with the complaint
- Save in-progress complaints and resume later
- View recently submitted complaints
- Receive an automatic email receipt that the complaint was received
- Skip completing the DHS-3200

For cases which require an emergency response, please call 911 and then call the Centralized Intake Hotline at 855-444-3911 instead of using the Michigan Online Reporting System. The Centralized Intake phone hotline will also remain available and fully staffed for those who prefer to call in their report. However, when calling a complaint into the hotline, MDHHS still requires a written report (DHS-3200) within 72 hours of the call. Find more information regarding the Michigan Online Reporting System at [Mandated Reporter](#) webpage.

CACFP Training Opportunities and Conferences

Institute for Child Nutrition (ICN) Updated Meal Pattern Trainings

MDE and ICN are teaming up to offer additional CACFP Meal Pattern trainings that began in October. Did you miss one near you last year? Do you want a refresher? Then please sign up to attend one of the upcoming sessions!

The CACFP training instructors request that if you register to attend an in-person training and find you are unable to attend, you should use the cancellation instructions to cancel your ticket. This will allow other participants to attend the in-person regional trainings.

Tuesday, June 18, 2019, Shanty Creek Resort, 5780 Shanty Creek Road, Bellaire, MI 49615 (Refund deadline June 4th)

Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-50486252741>

Tuesday, August 13, 2019, Davenport University-Holland, MI Campus, 643 South Waverly Road, Holland, Michigan 49423 (Refund deadline August 6th)
Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-55901632287>

Tuesday, September 24, 2019, St. Clair County Community College, 323 Erie Street, Port Huron, Michigan 48061 (Refund deadline September 17th)
Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-55913834785>

Utilize the NEW MDE CACFP Training Videos for Annual CACFP Staff Trainings

MDE announced the release of our first set of training videos in August 2018. Please utilize them in your annual and new employee staff trainings! You can access these colorful, fun, and informative videos on the [MDE CACFP YouTube site](#) and on the [MDE CACFP webpage](#) under the **What's New, Training**, and **Resources** headers. Remember to document any CACFP staff training with an agenda and sign-in sheet!

Program Expansion Opportunities

Looking to Expand? Consider At-risk Afterschool Programs! Feed the Whole Child the Whole Year!

The At-Risk Afterschool Meals component of the CACFP offers Federal funding to Afterschool Programs that serve a meal or snack to children in low-income areas. Organizations may participate in the At-Risk Afterschool Meals component of CACFP either as an independent afterschool program or through a sponsor. To be eligible, you must meet State and/or local licensing or health and safety standards, and meet organizational and area eligibility requirements, and provide educational or enrichment activities that are open to all children in an organized, structured, and supervised environment. Think you qualify? Call us and find out! 517-241-5353!

Family Day Care Home Sponsor Expansion Opportunities in CACFP!

The MDE CACFP is looking for eligible organizations to provide oversight and guidance to family day care home providers by becoming a Family Day Care Home (FDCH) Sponsor. All family or group day care homes must come into the program under a sponsoring organization.

Financial assistance is available to a sponsoring organization for its administrative expenses associated with developing or expanding a food service program in family day care homes and initiating successful program operations. Contact the CACFP Office at 517-241-5353 with any questions.

Goal number 4 of Michigan's Top 10 in 10 is to reduce the effect of high-risk factors, provide useful/valuable tools to meet the needs of all students and to ensure that they have access to quality education. The goal of the CACFP is to improve and maintain the health and nutritional status of children in care while promoting the development of good eating habits. CACFP supports the whole-child approach to learning.

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