

FOOD PROGRAM Memo



OCTOBER 2019

The September claim payment was deposited on October 21st.

IMPORTANT REMINDERS

The first few weeks with the CACFP.net program have been going great – so far we are hearing lots of positive feedback from providers about the transition! Below are a few updates/reminders for everyone:

- ❖ **Enrollment Process for Online Claimers**
 - You can “pre-enroll” a child online so that you can begin including the child in your daily meal counts immediately.
 - You need to fill out a paper enrollment form (if you need one, please contact the 4-C CACFP office). Note: if you are enrolling an infant, you will also need to fill out a “Parent/Provider Infant Formula Agreement”. You can find a fillable PDF version of this form on the 4-C website.
 - Once the forms are complete, you can scan and email a copy to the office, fax it, or fold and put in the mail.
- ❖ **Withdrawing a child for Online Claimers:** please contact the 4-C CACFP office via email (preferred) with child’s name and the drop date.
- ❖ **Menu Entries**
 - **Online Claimers:** A reminder that although the system allows you to type in/write in food in the menu area, please pick foods from the list on the left instead. Anytime a food is manually entered/typed into a field, the system does not know if it is an “allowable” food or not and triggers an alert on our end to manually approve.
 - **All Claimers:** Whether you are entering foods online or writing in foods on your paper menus, please remember to use the 4-C CACFP Food Chart as a guide for “allowable” foods. If you enter a food that is not an “allowable” food your meal/snack could be disallowed. Everyone was sent a paper copy of the updated food chart last month – it is also available on the 4-C website.
- ❖ **Paper Claimers:** before submitting your October claim to the 4-C CACFP office, please check back over your menus to make sure you remembered to designate your whole grain item served each day by marking “WG” or “WGR”.

KIDKARE PRO USERS

For those providers who pay for KidKare Pro (the business program that is separate from the Food Program) – you will need to contact KidKare to work out how to continue using this program separate from the 4-C CACFP program. After hearing from a few providers about their experience contacting KidKare about this, we have contacted them and were given the following information to pass along: Please contact KidKare at either support@kidkare.com or call direct 972-671-5211. Let them know that you want to create an independent account for the business aspect. You will basically be setting up a separate login and password for the business end.

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RECIPE

Taco soup in a rice cooker

Ingredients

1/2 medium onion
1 clove garlic
1 tablespoon olive oil
1 pound chicken breast
5 cups chicken broth, low-sodium
14.5 ounce diced tomatoes, canned
1/2 cup brown rice, raw
1 cup corn, canned
2 medium carrot
1/2 cup black beans, canned



Instructions

Chop an onion and garlic, and put it at the bottom of a HOT rice cooker with some oil to get it to start browning. While the rice cooker is heating up the onions and garlic, dice your chicken. Add chicken to rice cooker and cook until browned. Add chicken broth, diced tomatoes, brown rice, and drained corn. Drain and rinse black beans, peel and dice carrots; add to cooker. Turn rice cooker on to "brown rice" setting, if yours has one. Otherwise, turn it on for at least 45 minutes-1 hour. You can also use a crockpot.

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