

FOOD PROGRAM Memo



SEPTEMBER 2019

THE AUGUST CLAIM PAYMENT WILL BE DEPOSITED OR CHECKS SENT BY SEPTEMBER 27TH.

CACFP NEW YEAR CHANGES

October 1st is the beginning of the new year for the Food Program. The biggest change coming for the new year is the switch in software systems 4-C CACFP purchases. On August 20th everyone was sent a letter introducing this change, and now on September 10th everyone was sent a second letter detailing the transition process for paper claimers and online claimers. A copy of the letter for paper claimers can be found at <https://bit.ly/2keQKw6> and a copy of the letter for online claimers can be found at <https://bit.ly/2kKcfFp>.

Some important things highlighted in the letters sent out include:

- Paper claimers should use up their Minute Menu forms in September and start using the new menus in October. New menus will be sent out the week of September 23rd.
- New paper menus no longer have a bubble to fill out for WG/WGR items served, you must write "WG" or "WGR" next to your whole grain/whole grain rich item each day.
- Online claimers will receive an email on September 30th with information regarding their log-in, password, and updated instructions on how to enroll new children.

CLARIFICATION for mobile devices: If you use the mobile website on a mobile device (which is created to be simple and easy to use on a smart phone) you can only enter in the current day's information. If you use the regular website on a mobile device (such as a tablet) you will have access to everything.

If anyone is currently claiming on paper and wishes to switch to online claiming with the new system, please notify the 4-C CACFP office as soon as possible. For more information on online claiming check out:

- You Tube Video <http://www.cacfpnet.com/home/ClaimEntry.aspx>
- Online Claiming Instructions <https://bit.ly/2IR1Tnu>
- Mobile Device Claiming Instructions <https://bit.ly/2kdZlCf>

LATE CLAIMS: With the transition between the Minute Menu system and AccuTrak system, the timing of late claims will temporarily change.

- ✓ If you did not submit an August Claim, **your late August claim must be submitted (paper and online) by October 1st.**
- ✓ If you do not submit a September Claim (paper and online) by October 10th, **your September Claim will not be able to be submitted as a late claim at a future date.**



Starting October 1st when everyone is using the new system, the timing of submitting late claims will go back to normal. If you are someone who typically submits late claims, please contact us if you have any questions or concerns about this so we can help!

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NEW CREDITABLE FOODS

The following foods are now creditable at meals/snacks for the CACFP:

- Shelf-stable, dried and semi-dried meat poultry, and seafood products
- Tempeh
- Corn masa, masa harina, nixtamalized corn flour/cornmeal
- Hominy
- Popcorn
- Coconut
- Surimi Seafood
- Pasta products made of vegetable flour



Please review the DPI handout (<https://bit.ly/2kxvQZu>) for details about crediting, serving sizes, and certain CN label or PFS requirements.

FOOD CHART

The 4-C CACFP Food Chart has been updated and was sent in the mail to all providers on September 10, 2019. It can also be found online at <https://bit.ly/2kJZhQ>. You will now see all of the above listed new creditable foods on the Food Chart. In addition, in an effort to simplify the claiming process, some of the food choices have been condensed. An example of one of the condensed food choices you will see is bread. Instead of options such as “white/wheat/rye/sourdough/Italian/pumpernickel” the food chart now simply states “bread.” You would either write down or select online “bread” and then also indicate if it was Whole Grain/Whole Grain Rich. The specific types of bread served will continue to be monitored at home visit.

RECIPES

Below are recipes that include three of the new creditable foods (Hominy, Surimi Seafood, and Tempeh).

Hominy Chili with Beans (myrecipes.com)

Hominy is made of dried corn kernels from which the hulls and germs have been removed. You can find it in the canned-vegetable section of the supermarket near the corn.

Ingredients

- 2 teaspoons vegetable oil
- 2 teaspoons bottled minced garlic
- 4 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 (15.5-ounce) can white hominy, drained
- 1 (15-ounce) can red beans, drained
- 1 (14.5-ounce) can no-salt-added diced tomatoes, undrained
- 1 (14.5-ounce) can no-salt-added stewed tomatoes, undrained and chopped
- 1/4 cup low-fat sour cream
- 1/4 cup (1 ounce) shredded reduced-fat sharp cheddar cheese
- 4 teaspoons minced fresh cilantro



5 Odana Court, Madison, WI 53719
608-271-9181 | 1-800-750-KIDS | Fax: 608-271-5380
www.4-C.org | info@4-C.org
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Instructions

Heat oil in a large saucepan over medium heat. Add garlic; sauté 1 minute. Stir in chili powder and next 5 ingredients (chili powder through stewed tomatoes); bring to a boil. Reduce heat; simmer, uncovered, 15 minutes. Spoon 1 1/4 cups chili into each of 4 bowls; top each serving with 1 tablespoon sour cream, 1 tablespoon cheese, and 1 teaspoon cilantro.

Easy Bake BBQ Tempeh (yummymummykitchen.com)

Tempeh is a patty of fermented soybeans. You can usually find it near the tofu in the produce or dairy aisle of the grocery store.

Ingredients

1 (8 oz.) package tempeh
1 cup favorite BBQ sauce

Instructions: Preheat the oven to 375 degrees F. Remove the tempeh from packaging and cut crosswise into 1/4" slices. Coat the bottom of a baking dish with a thin layer of BBQ sauce. Place tempeh in a single layer over the sauce. Coat with more sauce. Bake 20 minutes.



Surimi Rolls (familycircle.com)

Surimi seafood is a pasteurized, ready-to-eat, restructured seafood usually made from Pollock (fish).

Ingredients:

1 pound imitation crab meat (surimi), chopped
3/4 cup light mayonnaise
3/4 cup chopped celery (about 2 large ribs)
4 teaspoons fresh chopped tarragon
1 tablespoon Dijon mustard
1 tablespoon olive oil
8 hot dog buns, top-sliced variety
Curly parsley (optional)



Instructions: In a large bowl, mix together the imitation crab, mayonnaise, celery, tarragon, mustard and olive oil until well combined. Cover and refrigerate for at least 1 hour. To serve, spoon a generous 1/3 cup of the crab mixture into each roll. Garnish with parsley, if desired.

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FOOD PROGRAM STAFF

Health and Safety Services Manager
Brienne Heidke

Administrative Assistant
Bette Miller

Nutrition Specialists
Jan Howe
Robin Hunter
Wanda Rodriguez
Mary Schott