

FOOD PROGRAM Memo



MAY 2020

The April claim payment will be deposited or checks sent by Friday, May 28, 2021.

ENROLLMENT RENEWAL

Enrollment renewal reports were due in the 4-C CACFP office on April 30, 2021. **We still have a significant number of providers who have not yet submitted this.** If we do not receive the report by May 31, 2021, **all enrolled daycare children will be withdrawn** and you will need to re-enroll them in the future to be able to submit a claim for them. If you have any questions or need assistance with the report, please contact our office. Thanks!

DUE DATE COMING UP...

The annual recordkeeping assignment for the 2020-21 fiscal year is due in the 4-C office by September 30, 2021. If you have not completed this and need another copy, you can find it on our website (<https://www.4-c.org/providers/food-program-for-family-child-care-providers/participation-in-the-food-program/>). Or, you can contact the office and we will email or mail you a copy. Remember, failure to complete the annual recordkeeping assignment can result in being found seriously deficient in CACFP.

DPI UPDATES

Exciting news - per USDA waiver #93, released on Tuesday, April 20th, all providers will be eligible to receive the Tier 1 rate for all meals eligible for reimbursement that are served starting July 1, 2021 and ending June 30, 2022. Note: this waiver only waives the area eligibility requirement to qualify for Tier 1 rates - it does not waive meal eligibility criteria related to meal pattern requirements, Provider's Own children (at least one non-residential child must also have participated in meal service), enrollment etc. 4-C CACFP is waiting for additional guidance from DPI on how to implement this waiver, so stay tuned for more information!

RECIPES

Berry Jams Party Bites

Ingredients

3 whole grain English muffins
6 tablespoons peanut butter or sunflower seed butter
1 cup fresh or frozen (and thawed) sliced strawberries
1/2 cup fresh or frozen (and thawed) blueberries



Directions

Using a fork, gently split English muffin in half. Spread 1 tablespoon of peanut butter on each English muffin half. Layer strawberries and blueberries on top of each English muffin half, covering peanut butter. Serve immediately or chill until served.

Notes:

Instead of strawberries and blueberries, use pineapple (canned in 100% juice is OK) or bananas for a delicious twist. Allergic to nuts? Use sunflower seed butter in place of peanut butter.

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Anytime Pizza

Ingredients

1/4 mini baguette or Italian bread (split lengthwise, or 2 split English muffins)
1/2 cup pizza sauce
1/2 cup mozzarella or cheddar cheese (part-skim, shredded)
1/4 cup green pepper (chopped)
1/4 cup mushrooms (fresh or canned, sliced)
vegetable toppings (other, as desired, optional)
Italian seasoning (optional)



Directions

1. Toast the bread or English muffin until slightly brown.
2. Top bread or muffin with pizza sauce, vegetables and low-fat cheese.
3. Sprinkle with Italian seasonings as desired.
4. Return bread to toaster oven (or regular oven preheated to 350 degrees).
5. Heat until cheese melts.

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