

# FOOD PROGRAM Memo



**SEPTEMBER 2021**

***The August claim payment will be deposited or checks sent by Friday, October 1, 2021.***

## CACFP NEW YEAR / FFY 21-22

On October 1, 2021 the new year for the Food Program begins – Federal Fiscal year 2021-2022. At this time, all home visits continue to have approval from USDA to be conducted off-site/virtually. With the high level of COVID cases throughout our service delivery area, we will continue to conduct the majority of home visits off-site/virtually for the start of the new fiscal year. We understand that off-site/virtual visits are not always ideal and we will continue to re-evaluate the situation throughout the year and hope to transition into on-site/in-person visits when it is safe and advisable to do so.

Even though visits will continue to be conducted virtually, **the same requirements will need to be met.** Nutrition Specialists continue to verify all the same requirements they normally do (such as meal patterns, 5 Day Rec, allowable foods, menus and meal counts being up to date, etc.).

In January 2021, we sent out policies and procedures for unannounced virtual visits and meal observations. The original notice can be found on the [4-C website](#).

Please keep in mind that a part of being on the Food Program is the requirement of unannounced visits being conducted. Your successful participation in the Food Program requires a commitment to the program (such as allowing visits to be conducted and keeping up on all required paperwork and documentation). While we try to assist and be a resource whenever possible, it is ultimately your responsibility to fulfill the requirements. We truly understand that the health and safety of the children in your care is the priority – which is why we are doing everything possible to make the virtual unannounced home visits as abbreviated as possible.

A reminder about some of the provider expectations that will help ensure a quick and easy visit:

- It is expected that you will be available by either phone or video call during your certified/licensed hours of operation. Not being available is similar to not being available for an on-site visit and will have the same consequences.
- Please keep 4-C CACFP informed of your updated contact information. Also, please continue to notify 4-C CACFP regarding pre-scheduled times when you will be unavailable. If unforeseen events occur that lead to your unavailability throughout the day, please try and report those as well.
- It is expected that you will respond promptly to 4-C CACFP's request for records, photos, current menus/meal counts, etc. In addition, in order for the virtual visit to be successful, please make sure the records you submit are clear and easy to read.
- Please keep in mind that if you are submitting pictures of food products or meal services, do not include pictures of any children unless you have a media request waiver on file.

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## NEW YEAR PACKET

In the past, at your first home visit of the new year, your Nutrition Specialist brought along a New Year Packet of required forms. These forms included:

- Annual Checklist
- Appeal Procedures
- Sponsor Provider Agreement Review
- Building for the Future Flier
- WIC Information & Eligibility Guidelines

This year (like last year) your packet will be instead printed and mailed to you. Paper claimers will receive the packet at the end of October with their September Claim Summary information. Online claimers will receive the packet the first week of November.

## RECIPES

### APPLE PIE YOGURT DIP

Yogurt Cup  
3 tbsp fresh ground almond butter  
1 tsp apple pie spice  
Apples slices (for dipping)  
Graham crackers (for dipping)

To make your dip, simply stir the almond butter and apple pie mix into the yogurt cup.

### APPLE MUFFINS

2 cups whole wheat pastry flour  
2 tablespoons ground flaxseeds  
2 teaspoons baking powder  
1 teaspoon baking soda  
½ cup maple sugar (or granulated sugar)  
1 teaspoon cinnamon  
⅛ teaspoon nutmeg  
1 cup unsweetened applesauce  
2 tablespoons melted butter  
½ cup milk  
¾ cup chopped apple (about 1 apple)

Preheat oven to 400 degrees. In a large mixing bowl combine dry ingredients; flour, ground flaxseeds, baking powder, baking soda, sugar, cinnamon and nutmeg. Add in applesauce, melted butter, milk and chopped apples. Stir until well combined. Divide the batter evenly among muffin cups. Bake for 15-20 minutes, until golden brown. Allow to cool and store in an airtight container.

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