

**LUTHERAN SERVICES FLORIDA
CHILD CARE FOOD PROGRAM**

**ANNUAL PROVIDER TRAINING
HANDBOOK
2023-2024**

3615 W. Waters Avenue Tampa, FL 33614
Phone: 813-877-9303
Email: ccfp@lsfnet.org

<https://www.lsfnet.org/children-families/child-care-food-program>

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail:

U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or

2. fax:

(833) 256-1665 or (202) 690-7442; or

3. email:

Program.Intake@usda.gov

This institution is an equal opportunity provider.

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Reviewing the contents of this handbook is **MANDATORY** and is considered as part of your **Annual Provider Training for 2023-2024**.

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Infant Feeding

Meal Counts and Other Record Keeping Requirements

Claims Submission and Review Procedures

Reimbursement System

Food Safety and Sanitation

Nutrition Education

Civil Rights Requirements

Staff List

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Mail all correspondence to:
LSF Child Care Food Program
3615 W. Waters Avenue
Tampa, FL 33614

Phone: 813-877-9303
Fax: 813-514-9815
Email: ccfp@lsfnet.org

Website:

<https://www.lsfnet.org/children-families/child-care-food-program>

**Use the door slot on our office door to drop off program documents.*



IMPORTANT INFORMATION!

Tips for a Successful Review

1. Updated records should always be available for review.
2. Submit a copy of your updated childcare license as soon as you receive a new one.
3. Serve meals during the approved meal service times listed on the Provider Data Sheet (exception: feed infants when they are hungry, not by a strict schedule). Record all meals counts at least by the end of the day.
4. Post a current, legible menu and maintain a copy on file.
5. Program Monitors conduct a minimum of three (3) unannounced site visits per year. Site visits can be at any meal type (breakfast, lunch, snack, or supper). A monitoring review visit may also occur during weekends, evenings and/or holidays if a provider is permitted to claim meals during these times.
6. A Department of Health representative may conduct an unannounced monitoring visit jointly with LSF CCFP Program staff or unaccompanied. Providers must allow the DOH Representative access to review the food program records.

Enrollment Forms – for more information, contact Becky Morris at 813-676-9402

1. Fill out the Enrollment Form and Infant Feeding Form (if applicable) completely. If any information is missing in the enrollment form, the child will not be added to your roster until the missing information is obtained. The child's Enrollment Date is effective on the date of the Parent's signature.
2. On the Infant Enrollment Form, you must notify us who supplies the infant formula and food.
3. Original copies must be sent to the office **immediately**. Fax or emailed copies will not be accepted.

Monthly Claims – for more information, call your *Program Monitor*

1. Claims are due by the **3rd of the month**. If the 3rd of the month falls on a weekend or holiday, the claim is due on the first business day following the weekend/holiday.
2. Ensure new enrollment forms are in our office by the 3rd of the month.

Tier I/ Own Child Application – for more information, contact Ramonita Figueroa at 813-676-9410

1. This application must be in the office **before the 25th day of the month**.
2. Submit your Tier I application with income verification for all Household Members. If you are receiving Food Assistance or TANF, you must submit the application with a copy of your Award Letter.

Closure/ Field Trip Policy

1. You must notify your Program Monitor, in advance, if your day care will be closed or if you are planning a field trip.
2. You must call our office immediately if you receive a CCFP Visit Attempt Form.
3. If you are closing temporarily for a long period or closing permanently, please notify your Program Monitor and complete a Provider Request for Closure form.



Reimbursement Rates
(Effective July 1, 2023 to June 30, 2024)

TIER I:	Breakfast - \$1.65	Lunch/Supper - \$3.12	Snack - \$0.93
TIER II:	Breakfast - \$0.59	Lunch/Supper - \$1.88	Snack - \$0.25

Record-Keeping

1. Effective October 1, 2023, CCFP records and program related records must be retained for a period of **6 years** (5 years plus the current fiscal year) from the end of the federal fiscal year.
2. Make sure your records are updated, onsite, and available at all times for review.
3. Keep your information updated. If there’s any changes to your operating hours, meal served, meal times, and holidays open, you must complete a new Provider Data Sheet.
4. Make sure we always have your updated license information. This can be submitted by mail and by e-mail.

Forms

1. Various forms can be downloaded from our website at <https://www.lsfnet.org/children-families/child-care-food-program/>
3. Updated forms available:
 - Medical Statement (revised June 2023)
 - Dietary Preference Request (June 2023)
 - Infant Feeding Form (revised May 2023)
 - WIC Cereal List 2023-2024 (revised June 2023)
 - Milk Substitutions List 2023-2024 (revised May 2023)
 - WIC Flyer (revised June 2023)
3. If there’s something you’d like for us to put on our website that’s not there, please email: ccfp@lsfnet.org

Meals and attendance should be recorded daily. “Daily” means that meals and attendance for today MUST be recorded online before midnight. If meal and attendance information is not entered into the Minute Menu/ KidKare system before midnight, the meals and attendance for that day will not be allowed and cannot be reimbursed.

It is the Provider’s responsibility to have a back-up plan in place if their computer or internet is not working.

If you are unable to record meal counts due to issues with Minute Menu/ KidKare, you must contact your Program Monitor within 24 hours so that the situation may be investigated and resolved.

Communication

1. The KidKare broadcast message feature is used to send information to Providers. The message appears as soon as you open KidKare for the first time on the day the message was sent.
2. Email is used for communication. Providers are expected to check their emails regularly.

NOTICE OF RIGHT TO ADMINISTRATIVE REVIEW

You have the right to appeal a notice of intent to terminate your agreement for cause, or a notice of suspension of your participation, and have your case heard by an independent and impartial hearing official. In the event that you wish to challenge either of these circumstances, should they arise, the procedures outlined below must be followed.

If you wish to receive an administrative review of such notice, a written request for a review must be submitted no later than 15 calendar days after receipt of the notice to:

LSF Child Care Food Program
3615 West Waters Avenue, Tampa, FL 33614
Phone: 813-877-9303 / Fax: 813-514-9815

The request must provide a brief explanation of the basis of the administrative review. We, the sponsoring organization, will acknowledge receipt of the request within 10 calendar days and will appoint an administrative review official (ARO). **Robert Haley, Esq., Staff Attorney**. Failure to request the administrative review within 15 calendar days will result in termination.

You have the right to review the records related to your case and can function as your own representative or can be represented by legal counsel or someone else.

Documentation in opposition to the notice of intent to terminate or notice of suspension must be submitted no later than 30 calendar days after receipt of such notice. The administrative review official will consider the notice based upon written submissions. The administrative review official must make a determination based on the information provided by the sponsoring organization and the day care home and on Federal and State laws, regulations, policies, and procedures governing the Program. A hearing will be held in addition to, or in lieu of, a review of written information only if you request such a hearing in the initial written request for administrative review.

The administrative review official will notify both parties in writing of his or her decision within three (3) business days of the administrative review. The administrative review official's determination is final. If you desire to contest the administrative review official's decision, you must do so through a court of law. The administrative review (hearing or paper review) must be concluded within 30 calendar days from the date the written appeal request was received by the sponsor.

MENUS

Reminders

- Please refer to the meal pattern requirements section of this handbook.
- Have copies of CN Labels or Product Formulation Statements (PFS) for all main dish commercially processed/ combination foods that have been purchased and are on your menu. Be sure to use the calculations on the label to ensure the correct amounts are being served. If self-preparing combination foods, you must have a standardized recipe on file.
 - To ensure your CN Labels are valid, use the USDA CN Label Verification Reporting System website (<https://www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers>) and click CN Label Verification Report.
 - To determine the correct serving sizes from CN Labels, visit the FL DOH CCFP website (<https://www.floridahealth.gov/programs-and-services/childrens-health/child-care-food-program/Nutrition/cn-calculator.html>) for a tutorial and calculator.
- A current menu must be legible, posted in an area visible to parents, and maintained on file.
- Menus must have dates, menu type (breakfast, lunch, snack, supper), menu items, type of milk (for example, 1%, whole, etc.) and flavored or unflavored milk, and “WG” for whole grain or “WGR” for whole grain-rich items.
- Fruit juice does not appear on the menu more than once a day.
- Menu changes must be made prior to the meal service and must reflect any meal component substitutions that are made.



MENU PLANNING

Below are some tips for basic menu planning:

- Determine the ages of the children you will serve and the required meal pattern components.
- Schedule a quiet time to plan menus. Collect menu resources. Plan menus in advance.
- Take advantage of fruits and vegetables in season. See section on Florida Produce Seasonal Availability Calendar. For more information, visit Florida Department of Agriculture and Consumer Services' link at: <https://www.fdacs.gov/Consumer-Resources/Buy-Fresh-From-Florida/Crops-in-Season>
- Plan snacks last to balance your meals.
- Make sure you are meeting the nutritional needs of the children. It is recommended to include good sources of: ✓ Vitamin A at least twice a week ✓ Vitamin C daily ✓ Iron daily

Serving nutritious meals and snacks provides children the energy for active lives and keeps them healthy and fit. The childcare setting is an excellent opportunity to make mealtimes pleasant. Just like motor and other developmental skills, proper eating skills are developed early. Children can learn healthy eating habits when they are young. Providing nutrition education during mealtime or at play can help build healthy habits for life.

MENU PLANNING PRINCIPLES

Keep these in mind when planning menus based on the meal pattern requirements and the nutritional needs of the children in your care.

Focus on Good Nutrition

- Include a variety of whole grains
- Provide more whole fruits and vegetables than juice
- Reduce processed foods on the menu
- Try dried beans, peas, and lentils for protein

Strive for Balance

- Balance flavors in appealing ways.
- Use herbs and spices to balance flavors
- Balance high-fat foods with low-fat foods.

Emphasize Variety

- Include a wide variety of foods from day to day.
- Vary the types of main entrees (courses) you serve.
- Include different forms of foods and prepare them in a variety of ways.
- Include a small amount of a new or unfamiliar food periodically.

Add Contrast

- Use foods with different textures to enhance taste and appearance.
- Vary the types of food on the menu

- Use pleasing combinations of sizes and shapes of foods.

Think About Color

- Use foods with a variety of colors in each meal
- Incorporate fruits and vegetables to add color
- Use colorful foods in combination with those that have little or no color.
- Sprinkle herbs and species on top of food for added color.

Consider Eye Appeal

- Consider the way food looks on plates and bowls

CREDITING COMBINATION FOODS

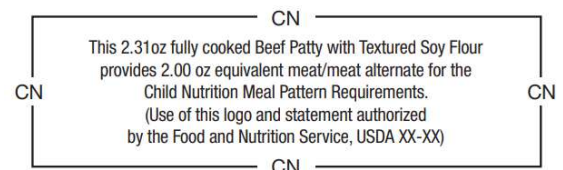
Main dish combination products that are commercially processed such as ravioli, beef stew, spaghetti with meat sauce, eggs rolls, pizza, chicken nuggets, fish sticks, etc. must contain a CN Label or Product Formulation Statement to show that the product contains sufficient quantities of meat/ meat alternate, grains/bread, and/or vegetables/fruit to meet the meal pattern. Otherwise, it may not be counted towards a reimbursable meal.

Required Documentation

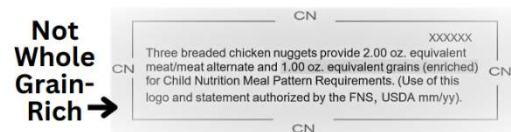
Providers must have copies of CN Labels or Product Formulation Statements (PFS) for all main dish commercially processed/ combination foods that have been purchased and are on your menu. Be sure to use the calculations on the label to ensure the correct amounts are being served. If self-preparing combination foods, you must have a standardized recipe on file.

CN Labels

- A valid CN Label on a product communicates how the product contributes to USDA meal pattern requirements.
- To ensure your CN Labels are valid, use the USDA CN Label Verification Reporting System website (<https://www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers>) and click CN Label Verification Report.
- To determine the correct serving sizes from CN Labels, visit the FL DOH CCFP website (<https://www.floridahealth.gov/programs-and-services/childrens-health/child-care-food-program/Nutrition/cn-calculator.html>) for a tutorial and calculator.



Are CN Labeled Products Whole Grain Rich?



- If the CN Labeled main dish has a breading or grain, the CN label will tell you information about how the product counts as a grain and whether it is whole rich or not.
- Products that meet the whole grain rich criteria will have the following language on the CN Label: x.xx oz. equivalent grains
- Products that have mostly enriched grain ingredients (e.g. enriched wheat flour) and are NOT whole grain rich will have the following language on the CN label: x.xx oz. equivalent grains (enriched)

Product Formulation Statements (PFS)

- PFS must be on signed letterhead that demonstrates how the processed product contributes to the meal pattern requirements.
- Can be obtained by calling the 1-800 number on the packaging of the food item
- Must contain a statement about the amount of meat/meat alternate, grain/bread, and/or vegetable or fruit component per serving
- Must be signed by an official of the manufacturer

Standardized Recipe

- Standardized Recipes are recipes that have been carefully adapted and tested to ensure they will produce a consistent product every they are used.
- USDA-created standardized recipes can be found at: <https://www.fns.usda.gov/tn/team-nutrition-recipes>

OUNCE EQUIVALENTS

Ounce equivalents are used to measure grains. As of July 1, 2022, all grains are measured in ounce equivalents. This means that each portion of grains given to children is slightly larger than previous measures. The grains section of the meal pattern sheets have been updated to reflect the measurement as "ounce equivalent." Refer to the Facts Sheet for more information.

COMMON FOOD CREDITING QUESTIONS (CHILDREN AGES ONE AND OLDER)

ITEM	CREDITABLE?	WHY OR WHY NOT?
Granola Bars	No	All granola bars are grain-based desserts regardless of ingredients.
Almond Milk	No	Not nutritionally equivalent to fluid cow's milk. Only creditable if a medical statement is on file.
Tortilla Chips	Maybe	To be creditable, tortilla chips must be made with whole or enriched corn, masa harina, or be "nixtamalized"
Flavored Graham Crackers	Maybe	Graham crackers that are flavored, such as cinnamon teddy bear shape, are creditable. However, if the graham cracker looks like a cookie, or something which could be seen as a treat, then it is considered a grain-based dessert.
Alternate Protein Products	Maybe	Documentation needed includes a CN Label or PFS or letter from company official attesting that APP meets USDA requirements.

INFANT FEEDING REMINDERS

- Center/ site-prepared and commercially prepared combination foods may be served, but documentation must be on file.
- If eggs are served, the whole egg (yolk and white) must be served.
- Puff cereal snacks may be credited if the snack is easily recognizable as a ready-to-eat cereal and contains no more than 6 grams of sugar per dry ounce.
- Freeze-dried yogurt snacks are not creditable.

Florida Produce

Seasonal Availability Calendar



		JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Fruit	Blueberry												
	Cantaloupe												
	Grapefruit												
	Mango												
	Orange												
	Strawberry												
	Tangerine												
	Watermelon												
Dark Green	Broccoli												
	Collard Green												
	Lettuce												
	Spinach												
Red/Orange	Red Pepper												
	Carrot												
	Tomato												
Starchy	Potato												
	Sweet Corn												
Other	Avocado												
	Cabbage												
	Cauliflower												
	Celery												
	Cucumber												
	Eggplant												
	Green Pepper												
	Mushroom												
	Radish												
	Snap Bean												
	Squash												

PLAYFUL ACTIVITIES FOR PICKY EATERS

Bingo

Encourage your kids to try different kinds of fruits and vegetables.

Choose One

Have conversations about new foods. Ask kids what they think about foods they tried (for example, "Is it thumbs up, thumbs down, or in-between?") and honor their answers.

Eye Spy

Keep fresh fruit on the kitchen counter or someplace where your child can see it as a reminder for a healthy snack.

Five Senses

Allow kids to touch and smell their food to spark interest and improve comfort with new foods.

Funny Face

Make funny faces with the foods on your child's plate. It might help your child get excited to eat it.

Guess What

Fresh, frozen, and canned fruits and vegetables (without added sugar or salt) are healthy. Cover up or remove the label from the packaging. Have your kids guess the fruit or vegetable

Rainbow

Offer a rainbow of colors with different fruits and vegetables for snacks and meals.

Simon Says

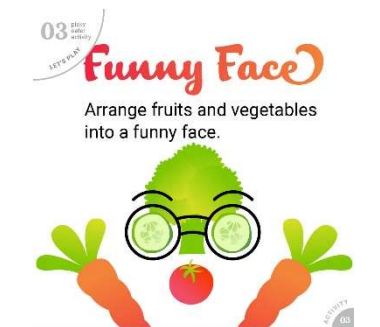
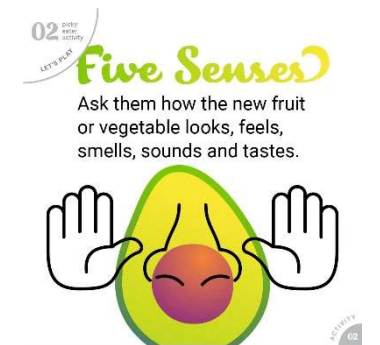
Lead by example. Try eating the food first to show them you like it. Then let them try it.

Tie Dye

Serve water instead of sugary drinks such as soda, fruit drinks, and sports drinks. You can add berries or slices of lemons, limes, or cucumbers to give the water more color and flavor.

Tiny Chef

Involve kids in making healthy snacks and meals. Even the youngest can help by washing and sorting foods. Encourage your child to use three of their five senses (smell, touch, taste) as you prepare food. Prepare the same fruit or vegetable in different ways.



Source: CDC Foundation

MEAL SERVICE

- Menus must clearly identify the type(s) of milk served - the fat content and whether or not the milk is flavored.
- Ensure that the daily whole grain/whole grain-rich (WG/WGR) item is clearly noted on your menu.
- If you only serve one meal (lunch or supper), then every grain must be WG/WGR. If you only serve snack, then every time a grain is served as part of the reimbursable meal, it must be WG/WGR.
- Grain-based desserts are not creditable. They include cookies, granola bars, cereal bars, doughnuts, fig bars, etc. If it could be seen as a "treat", then it is not creditable.
- Cereals must contain no more than 6 grams of sugar per dry ounce. The WIC Cereal List shows cereals that meet the sugar limit when calculated per ounce.
- Any products that require a CN Label, Product Formulation Statement (PFS), or standardized recipe must have these documents on hand for review purposes. These supporting documents must match what is served in the childcare facility.
- Specify the types of cereal, juice, and crackers on the menu.

TIPS FOR FEEDING A VEGETARIAN

Vegetarian meals and snacks for children can meet the CCFP Meal Pattern requirements with some planning. By making substitutions to the regular menu where necessary, vegetarian children can be accommodated within the CCFP Meal Pattern requirements.

Most vegetarian diets will fall into one of the following categories:

Type of Vegetarian	Included Foods	Excluded Foods
Lacto-Ovo	Milk, dairy products, eggs	Meat, fish, poultry
Lacto	Milk, dairy products	Meat, fish, poultry, eggs
Ovo	Eggs	Meat, fish, poultry, milk, dairy products
Pesco (Pescatarian)	Fish, seafood May include dairy products and eggs	Meat, poultry
Semi (Flexitarian)	May occasionally include dairy products, eggs, chicken, fish, meat	
Vegan	Only plant-based foods	Any animal products, including meat, fish, poultry, eggs, dairy, honey, gelatin, etc.

All types of vegetarians will eat foods from the Vegetables, Fruits, and Grains components. Only the Fluid Milk component and Meat/Meat alternate component may need adjustment for vegetarian meals.

For vegetarian children who do not drink milk, CCFP allows non-dairy beverages that are nutritionally equivalent to fluid milk to be served, with a note from the child's parent or guardian or medical provider. For more information, see the Milk Substitutions & Creditable Milks.

Although meat, poultry, and fish are omitted from most vegetarian diets, legumes, certain soy products, nuts and their butters, and seeds may be substituted to meet the meat/meat alternate requirement in the CCFP meal

pattern. In addition, many vegetarian children will also eat cheese, eggs, and yogurt. Nuts and seeds may fulfill no more than one-half of the meat/meat alternate requirement for lunch/supper. Children under four years of age are at high risk of choking. Nuts and seeds should be ground or finely chopped in meal preparation and nut/seed butters should be spread thinly. Alternate protein products (APP) are processed from soy or other vegetable protein sources. APP may be used alone or in combination with other food ingredients to fulfill the meat/meat alternate component. All APP require CN labels or manufacturer's Product Formulation Statements (PFS) to document that they have the proper protein levels by weight and digestibility. Tofu and soy yogurt are creditable for children ages one and older.

FOOD SAFETY

Food safety is important for young children since they are highly susceptible to illness. Here are some tips and techniques for safely preparing food.

Handwashing

- Washing hands with soap and water is the best method for reducing germs on hands. It is the number one way to prevent the spread of foodborne illness.

- When to wash Hands:

BEFORE

- Children arrive
- Preparing food and beverages
- Serving food and eating
- Participating in food activities

AFTER

- Using the toilet
- Changing diapers or assisting a child using the toilet



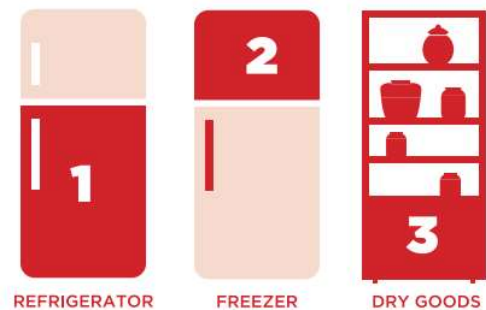
- Blowing nose, coughing, or sneezing
- Eating and Participating in food activities
- Touching garbage, sweeping, mopping, or wiping counters
- Returning from outdoor playtime
- Using the phone
- Hands become contaminated, look, or feel dirty

Safe Grocery Shopping and Taking Groceries Home

- Always refrigerate perishable food within 2 hours of purchase (within 1 hour when the outside temperature reaches 90°F)
- Bring a cooler or thermal insulated bag to pack perishables for the drive home



PUT PRODUCTS AWAY IN THIS ORDER:



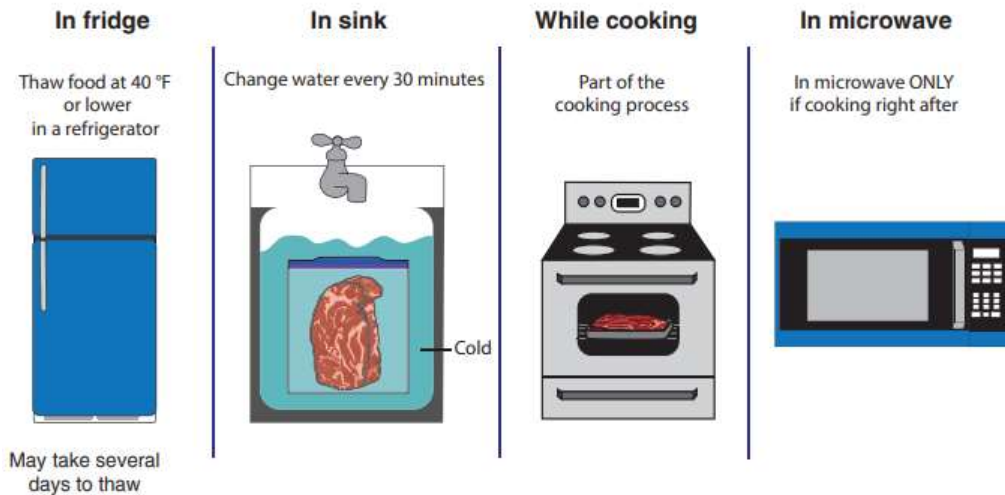
Food Storage

- When storing food, place new items towards the back and use older items first. This is the First In-First Out method.
- Store canned foods and other shelf-stable products in a cool, clean, dry place. Never put them above the stove, under the sink, in a damp garage or basement, or any place exposed to extreme temperatures.
- Use appliance thermometers to check the refrigerator and freezer temperature. Freezer temperature should be at 0°F or below, and refrigerator temperature should be at 40°F or below.

Avoid Cross-Contamination

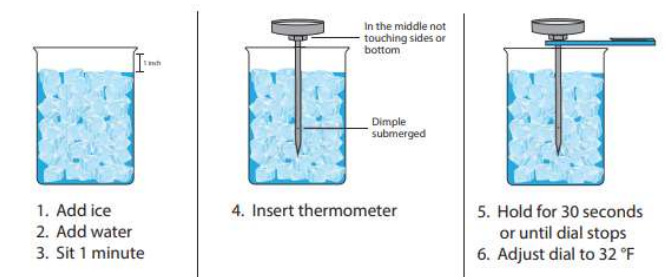
- Separate meats and other raw products from ready-to-eat foods
- Use separate cutting boards for raw meats and fresh produce. If separate cutting boards are not available, wash, rinse, sanitize, and air-dry the cutting board between tasks

Thawing Food



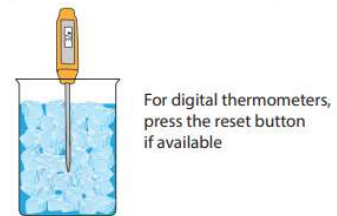
Using Food Thermometers

- Calibrate thermometers to make sure they provide an accurate temperature reading.
- Calibrate thermometers when are bumped or dropped, and when they are exposed to high temperatures.



Cooking and Holding Food Safely

- Use food thermometers to check food temperatures to ensure food has been cooked to a safe temperature. Color and texture are not always reliable ways to determine if food is safely cooked
- Cold foods must be kept at 41°F or below and hot foods at 135 °F or above.



Cook Meat and Eggs to Safe Internal Temperatures
www.cdc.gov/foodsafety

145°F
Pork Roast, Rack of Lamb, Beef Brisket
After cooking, let meat rest for 3 minutes before serving.

145°F
Fish Fillet

160°F
Ground Beef, Egg Dish

165°F
Ground Turkey, Turkey, Chicken, Leftovers

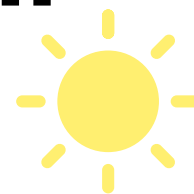
CDC

Meal Pattern for Children

Ages 1 - 18

BREAKFAST

3 REQUIRED COMPONENTS



Milk

1-2

3-5

6-18

fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	6 oz	8 oz

Vegetables/Fruits

vegetables, fruits, or portions of both *juice may only be served once/day	1/4 cup	1/2 cup	1/2 cup

Grains

bread, biscuit, muffin	1/2 oz eq	1/2 oz eq	1 oz eq
cereal, cooked	1/4 cup	1/4 cup	1/2 cup
cereal, dry: <i>granola</i>	1/8 cup	1/8 cup	1/4 cup
cereal, dry: <i>flakes or rounds</i>	1/2 cup	1/2 cup	1 cup
cereal, dry: <i>puffed</i>	3/4 cup	3/4 cup	1 1/4 cup

Meat/Meat Alt. *optional*

lean meat, poultry, or fish	1/2 oz	1/2 oz	1 oz
cheese (natural/processed)	1/2 oz	1/2 oz	1 oz
cottage cheese, cheese food, cheese spread	1 oz	1 oz	2 oz
egg, whole	1/4 egg	1/4 egg	1/2 egg
yogurt	1/4 cup	1/4 cup	1/2 cup
nut/seed butter	1 Tbsp	1 Tbsp	2 Tbsp

conversions:

1/2 c = 4 oz 1 pint = 2 c
 3/4 c = 6 oz 1 quart = 2 pints = 4 c
 1 c = 8 oz 1 gallon = 4 quarts = 16 c

Please note, portions listed are minimums.
 Serving larger portions is encouraged, especially to older
 children and those that ask for more.

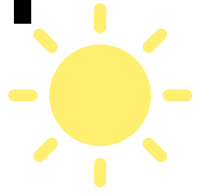
JUNE 2022

Meal Pattern for Children

Ages 1 - 18

LUNCH & SUPPER

5 required components



Milk

1-2

3-5

6-18

fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	6 oz	8 oz

Vegetables

vegetables *juice may only be served once/day	1/8 cup	1/4 cup	1/2 cup

Fruits

fruits *juice may be served once/day *a 2nd vegetable may be served in place of fruit	1/8 cup	1/4 cup	1/4 cup

Grains

bread, biscuit, roll, bun, tortilla, crackers	1/2 oz eq	1/2 oz eq	1 oz eq
pasta, rice, grits	1/4 cup	1/4 cup	1/2 cup

Meat/Meat Alt.

lean meat, poultry, or fish	1 oz	1 1/2 oz	2 oz
cheese (natural/processed)	1 oz	1 1/2 oz	2 oz
cottage cheese, cheese food, cheese spread	2 oz	3 oz	4 oz
cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup
egg, whole	1/2 egg	3/4 egg	1 egg
yogurt	1/2 cup	3/4 cup	1 cup
nut/seed butter	2 Tbsp	3 Tbsp	4 Tbsp
nuts and seeds	1/2 oz = 50%	3/4 oz = 50%	1 oz = 50%

conversions:

1/2 c = 4 oz 1 pint = 2 c
 3/4 c = 6 oz 1 quart = 2 pints = 4 c
 1 c = 8 oz 1 gallon = 4 quarts = 16 c

Please note, portions listed are minimums.
 Serving larger portions is encouraged, especially to older
 children and those that ask for more.

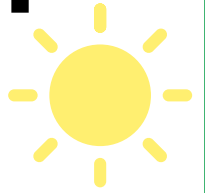
JUNE 2022

Meal Pattern for Children

Ages 1 - 18

SNACK

2 required components
only 1 may be a beverage



Milk

1-2

3-5

6-18

fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	4 oz	8 oz
--	------	------	------

Vegetables

vegetables *juice may only be served once/day	1/2 cup	1/2 cup	3/4 cup
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Fruits

fruits *juice may be served once/day	1/2 cup	1/2 cup	3/4 cup
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Grains

bread, biscuit, roll, bun, tortilla, crackers	1/2 oz eq	1/2 oz eq	1 oz eq
pasta, rice, grits	1/4 cup	1/4 cup	1/2 cup
cereal, dry: granola	1/8 cup	1/8 cup	1/4 cup
cereal, dry: flakes or rounds	1/2 cup	1/2 cup	1 cup
cereal, dry: puffed	3/4 cup	3/4 cup	1 1/4 cup

Meat/Meat Alt.

lean meat, poultry, or fish	1/2 oz	1/2 oz	1 oz
cheese (natural/processed)	1/2 oz	1/2 oz	1 oz
cottage cheese, cheese food, cheese spread	1 oz	1 oz	2 oz
cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup
egg, whole	1/2 egg	1/2 egg	1/2 egg
yogurt	1/4 cup	1/4 cup	1/2 cup
nut/seed butter	1 Tbsp	1 Tbsp	2 Tbsp
nuts and seeds	1/2 oz	1/2 oz	1 oz

conversions:

1/2 c = 4 oz 1 pint = 2 c
 3/4 c = 6 oz 1 quart = 2 pints = 4 c
 1 c = 8 oz 1 gallon = 4 quarts = 16 c

Please note, portions listed are minimums.
 Serving larger portions is encouraged, especially to older children and those that ask for more.

JUNE 2022

Meal Pattern for Children

Important Reminders

Milk

- Children age one (after first birthday and prior to second), must receive unflavored whole milk.
- Children ages 2 - 5 must receive unflavored 1% (lowfat) fat-free (skim).
- Children ages 6 and older must receive unflavored or flavored 1% or fat-free.
- Children 12 - 13 months may continue to receive infant formula as they transition to unflavored whole milk.
- Breastmilk is creditable for children of any age.
- Children 24 - 25 months may receive whole or 2% milk as they transition to 1% or fat-free.
- The type(s) of milk served must be noted on the menu (fat content and unflavored or flavored).
- Refer to the *Milk Substitutes & Creditable Milks* list for creditable non-dairy substitutes.

Fruits & Vegetables

- Vegetable or fruit juice must be full-strength, pasteurized, and 100% juice.
- Juice may not be served more than once per day.
- One cup of raw, leafy greens credits as 1/2 cup vegetable.
- 1/4 cup dried fruit, such as raisins, credits as 1/2 cup fruit.
- Lunch and supper must contain at least one vegetable and one fruit. A second, different vegetable may be served in place of fruit.

Grains

- All grains must be whole, enriched, or whole grain-rich.
- Pre-packaged grains must have enriched flour or meal or whole grains as the first ingredient (or 2nd after water). Sugar must not be the first ingredient.
- At least one serving of grains per day must be whole grain-rich and it must be noted on the menu (e.g. "WGR crackers"). 100% whole grain strongly encouraged.
- Corn masa and masa harina are considered whole grain-rich.
- Corn flour, corn meal, and other corn products must clearly state they are whole or enriched to be creditable as a grain. In order to be considered whole grain-rich, they must be whole or treated with lime (nixtamalized).
- Grain based-desserts such as cookies, donuts, granola/grain bars are not creditable.
- Cereals must have no more than 6 g sugar/dry ounce. See the *Florida WIC Approved Cereal List*.

Meat/Meat Alt.

- Commercially processed combination foods such as breaded chicken, pizza, and lasagna must have a CN Label or Product Formulation Statement identifying the meal pattern contribution.
- Meat/meat alternates are not required at breakfast but may be served as an extra or in place of the entire grains component no more than 3 times/week.
- Yogurt must have no more than 23 g sugar/ 6 oz.
- A serving of cooked beans or peas can credit as either a meat alternate or vegetable.



Meal Pattern and Menu Checklist

Use this checklist to ensure that all CCFP meal requirements are met. All answers must be marked "Yes."

CHILD MEAL PATTERN REQUIREMENTS

I. Breakfast:	Yes	No
A. 3 components: Fluid Milk, Vegetables and/or Fruits, Grains		
B. Only breakfast cereals (cold/hot) containing 6 g of sugar or less per dry oz are served (refer to the <i>Florida WIC-Approved Cereal List</i>).		
C. Meat/Meat alternates are used to meet entire grains requirement no more than three times/week.		
II. Lunch/Supper:	Yes	No
A. 5 components: Fluid Milk, Meat/Meat Alternates, Vegetables, Fruits, Grains		
B. One vegetable and one fruit <i>or</i> two different vegetables are served (two fruits may not be served).		
III. Snack:	Yes	No
A. 2 different components: Fluid Milk, Meat/Meat Alternates, Vegetables, Fruits, Grains <i>Note: Juice must not be served when milk is the only other component.</i>		
B. Water does not appear on the menu as one of the two required components.		
IV. General Menu Requirements:	Yes	No
A. Fruit juice does not appear on the menu more than once a day.		
B. At least one grain serving per day, across all eating occasions, is 100% whole grain or whole grain-rich. <i>Menus must clearly identify the whole grain or whole grain-rich item (e.g., "WG bread" or "WGR crackers").</i>		
C. Grain-based desserts (e.g. granola bars, cookies) are not served as part of a reimbursable meal. <i>Grain-based desserts may be served as an "extra." Graham and animal crackers are creditable.</i>		
D. Yogurt (milk or soy) contains no more than 23 g of total sugars per 6 oz (15 g/4 oz or 3.8 g/oz).		
E. Children age one receive unflavored whole milk (unless breastfed).		
F. Children ages 2 through five receive unflavored lowfat (1%) or unflavored fat-free (skim) milk.		
G. Flavored milk is not served to children under 6 years of age. <i>Flavored powder/liquid may not be added to milk (cow or soy) for children ages 1-5.</i>		
H. When flavored milk is served to children age 6 years and older, it is fat-free (skim) or lowfat (1%).		
I. The menu clearly identifies the types of milk served (fat content and unflavored or flavored).		
J. Commercially processed combination foods (served at <i>any</i> meal) have a CN label or manufacturer's Product Formulation Statement (PFS) stating the food component contribution. Self-prepared combination foods have a standardized recipe on file.		
K. Pre-packaged grain products must have enriched flour or meal or whole grains as the first ingredient listed on the package. <i>Sugar cannot be the first ingredient.</i>		
L. Meals do not include foods deep-fried on site. <i>Providers may purchase or receive pre-fried foods but must reheat them using an alternate method (baking or pan frying/sautéing).</i>		
M. CCFP funds are not used to purchase non-creditable food items (e.g., grain-based desserts).		
N. Children with special dietary needs (not a disability): parents do not provide more than one component of the reimbursable meal. <i>Parents may supply only one component of the reimbursable meal for children with special dietary needs. The contractor must supply all other components.</i>		
O. Children with documented disabilities: <i>parents may supply one or more components of the reimbursable meal. The contractor must supply at least one component.</i>		
Reminders: <ul style="list-style-type: none"> • <i>During snack, juice must not be served when milk is the only other component.</i> • <i>Tofu is creditable as a meat/meat alternate.</i> 		

INFANT MEAL PATTERN REQUIREMENTS

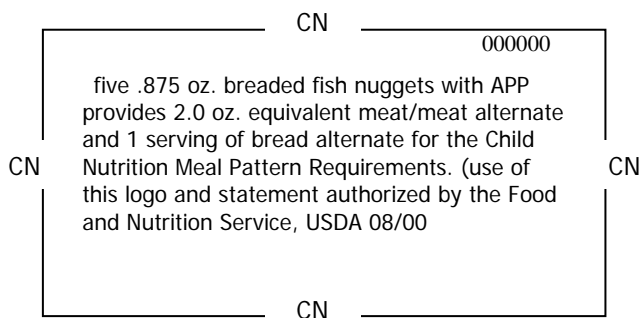
V. General Menu Requirements:	Yes	No
A. At least one approved iron-fortified infant formula is offered. However, it is strongly encouraged to offer two; one milk-based and one soy-based.		
B. Breastmilk and/or formula is served at every meal and snack.		
C. Solid foods are served to infants when they are developmentally ready for them. <i>Solids should be introduced around 6 months of age but may be served/claimed earlier.</i>		
D. Once an infant is developmentally ready to accept solid foods, the contractor offers them to the infant.		
E. Baby food “desserts” are not served.		
F. Juice is not served as part of a reimbursable meal.		
G. Only ready-to-eat breakfast cereals (cold) containing 6 g of sugar or less per dry oz are served (refer to the <i>Cereal List for Infants</i>). <i>These cereals may only be served at snack to developmentally ready 6-11 month olds.</i>		
H. Yogurt contains no more than 23 g of total sugars per 6 oz (15 g/4 oz or 3.8 g/oz). <i>Soy yogurt is not creditable for infants. Yogurt must be traditional/“cold” yogurt; not baby yogurt blends that are shelf-stable. Whole milk yogurt is recommended.</i>		
I. Cheese food and cheese spread are not served/included on the menu.		
J. Commercially prepared combination baby foods (e.g., chicken and peas or rice) <i>may</i> be served but manufacturer documentation must be on file showing the meal pattern contribution(s) of the food.		
K. When eggs are served to infants, the whole egg (white and yolk) is served.		
L. CCFP funds are not used to purchase non-creditable food items (e.g., juice).		
M. Infants with special dietary needs (not a disability): Parents supply no more than one component. The contractor supplies all other components.		
N. Infants with documented disabilities: Contractor supplies at least one component. <i>Parents may supply one or more components of the reimbursable meal.</i>		
<i>Reminder: a reimbursable meal may contain breastmilk fed to baby by mother</i>		
<i>Reminder: whole grains are not required for infants</i>		
VI. Best Practices for Children Ages One and Older (strongly recommended):		
<ul style="list-style-type: none"> ▪ Fresh, frozen, or canned vegetables and/or fruits should be served at least twice a week on the breakfast menu and twice a week on the snack menu. Please note: For those centers that claim two snacks and one meal, instead of two meals and one snack, fresh, frozen, or canned vegetables and/or fruits should be served at least twice a week <u>at each</u> snack time. 		
<ul style="list-style-type: none"> ▪ *Good vitamin A sources from vegetables and fruits should be served a minimum of two times a week. 		
<ul style="list-style-type: none"> ▪ *Good vitamin C sources from vegetables and fruits or fruit juice should be served daily. 		

*Please refer to *Fruit and Vegetable Sources of Vitamins A and C* found on the CCFP website.

Child Nutrition (CN) Labeling and Product Formulation Statements

Main dish combination products that are commercially processed such as ravioli, beef stew, spaghetti with meat sauce, egg rolls, pizza, chicken nuggets, fish sticks, etc. must contain a CN Label or Product Formulation Statement to show that the product contains sufficient quantities of meat/meat alternate, grains/breads, and/or vegetables/fruit to meet the meal pattern. Otherwise, it may not be counted towards a reimbursable meal.

Example of a CN Label:



For a detailed explanation of CN Labeling visit the USDA Food and Nutrition Service (FNS) website at www.fns.usda.gov/cnd/CNlabeling.

Product Formulation Statement (or Manufacturer's Analysis Sheet):

- Can be obtained by calling the 1-800 number on the packaging of the food item
- Can usually be faxed or mailed from them to you
- Will differ from food manufacturer to food manufacturer
- Must contain a statement about the amount of meat/meat alternate, grain/bread, and/or vegetable or fruit component per serving
- Must be signed by an official of the manufacturer, not a salesperson

If a CN Label or Product Formulation Statement Cannot Be Obtained:

A processed combination food may be used if another creditable ingredient is added in sufficient quantity to meet the meal pattern.

The added ingredient must:

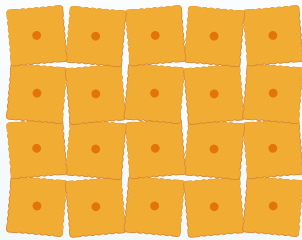
1. Be sufficient on its own to meet the meal pattern requirement, and
2. Be one of the ingredients already in the processed combination food or typically associated with the food being served. For example, beef chunks could be added to canned stew, ground beef could be added to spaghetti sauce, or shredded cheese could be added to pizza.

*For your use in determining serving sizes, a CN Label and Product Formulation Statement Calculator is available on our website (www.floridahealth.gov/ccfp/).

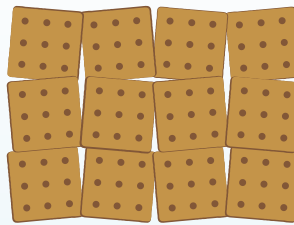
Using Ounce Equivalents for Grains in the Child and Adult Care Food Program

Grains are an important part of meals in the Child and Adult Care Food Program (CACFP). To make sure children and adults get enough grains at CACFP meals and snacks, required amounts for the grains component are listed in the meal pattern as ounce equivalents (oz. eq.). Ounce equivalents tell you the amount of grain in a portion of food.

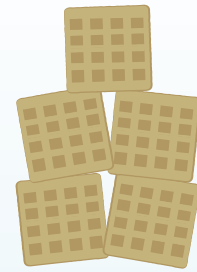
How Much Is 1 Ounce Equivalent?



20 cheese crackers
(1" by 1") = 1 oz. eq.



12 thin wheat crackers
(1 1/4" by 1 1/4") = 1 oz. eq.



5 woven whole-wheat crackers
(1 1/2" by 1 1/2") = 1 oz. eq.

Using the Grains Measuring Chart

The Grains Measuring Chart on pages 2-4 tells you how much of a grain item you need to serve to meet CACFP meal pattern requirements. To use this chart:

- 1 Find the grain you want to serve under the "Grain Item and Size" column.
- 2 Check if the chart lists a size or weight by the name of the grain. If the chart:
- 3 Find the column for the age of your participants and the meal or snack you are serving. This column lists the amount of a grain you will need to serve to meet the meal pattern requirement for grains.

Lists a weight for the grain, such as *at least 56 grams*, then use the Nutrition Facts label for the item you want to serve to make sure it weighs the same, or more than, the grain on the chart. See page 5.

Does not list a weight or size for the grain, then you do not need to check the size or weight of the product before using the chart.

Lists a size for the grain, such as *about 1 1/4" by 1 1/2"*, then check if the item is the same size, or larger than, this amount. See page 6.

Grain Item and Size	1- through 5-year-olds at Breakfast, Lunch, Supper, Snack
	Serve at Least 1/2 oz. eq., which equals about...
Pita Bread/Round (whole grain-rich or enriched) at least 56 grams*	1/4 pita or 14 grams
Popcorn	1 1/2 cups or 14 grams
Pretzel, Hard, Mini-Twist (about 1 1/4" by 1 1/2")**	7 twists or 11 grams

Grains Measuring Chart for the Child and Adult Care Food Program



Grain Item and Size

Age Group and Meal

1- through 5-year-olds
at Breakfast, Lunch,
Supper, Snack

6- through 18-year-olds
at Breakfast, Lunch,
Supper, Snack
Adults at Snack only

Adults at Breakfast,
Lunch, Supper

Serve at Least
½ oz. eq., which equals
about...

Serve at Least
1 oz. eq., which equals
about...

Serve at Least
2 oz. eq., which
equals about...

Bagel (entire bagel)
at least 56 grams*

¼ bagel or 14 grams

½ bagel or 28 grams

1 bagel or 56 grams

Bagel, Mini (entire bagel)
at least 28 grams*

½ bagel or 14 grams

1 bagel or 28 grams

2 bagels or 56 grams

Biscuit at least 28 grams*

½ biscuit or 14 grams

1 biscuit or 28 grams

2 biscuits or 56 grams

Bread (whole grain-rich or
enriched) at least 28 grams*

½ slice or 14 grams

1 slice or 28 grams

2 slices or 56 grams

Bun or Roll (entire bun
or roll) at least 28 grams*

½ bun/roll or 14 grams

1 bun/roll or 28 grams

2 buns/rolls or 56 grams

Cereal Grains (barley,
bulgur, quinoa, etc.)

¼ cup cooked or
14 grams dry

½ cup cooked or
28 grams dry

1 cup cooked or
56 grams dry

Cereal, Ready-to-Eat:
Flakes or Rounds

½ cup or 14 grams

1 cup or 28 grams

2 cups or 56 grams

Cereal, Ready-to-Eat:
Granola

⅓ cup or 14 grams

¼ cup or 28 grams

½ cup or 56 grams

Cereal, Ready-to-Eat:
Puffed

¾ cup or 14 grams

1 ¼ cup or 28 grams

2 ½ cups or 56 grams

Corn Muffin
at least 34 grams*

½ muffin or 17 grams

1 muffin or 34 grams

2 muffins or 68 grams

Cracker, Animal
(about 1 ½" by 1")**

8 crackers or 14 grams

15 crackers or 28 grams

30 crackers (~1 cup)
or 56 grams

**Cracker, Bear-Shaped,
Sweet** (about 1" by ½")**

12 crackers (~¼ cup)
or 14 grams

24 crackers (~½ cup)
or 28 grams

48 crackers (~1 cup)
or 56 grams

**Cracker, Cheese, Square,
Savory** (about 1" by 1")**

10 crackers or 11 grams

20 crackers (~⅓ cup)
or 22 grams

40 crackers (~⅔ cup)
or 44 grams

**Cracker, Fish-Shaped
or Similar, Savory**
(about ¾" by ½")**

21 crackers (~¼ cup)
or 11 grams

41 crackers (~½ cup)
or 22 grams

81 crackers (~1 cup)
or 44 grams



*Check that the item you want to serve weighs this amount, or more. See "Using the Nutrition Facts Label" on page 5 for more information.

**Check that the item you want to serve is about this size or larger. See "Grains Measuring Tools" on page 6 for more information.

Grains Measuring Chart for the Child and Adult Care Food Program



Grain Item and Size

Age Group and Meal

1- through 5-year-olds
at Breakfast, Lunch,
Supper, Snack

6- through 18-year-olds
at Breakfast, Lunch,
Supper, Snack
Adults at Snack only

Adults at Breakfast,
Lunch, Supper

Serve at Least
½ oz. eq., which equals
about...

Serve at Least
1 oz. eq., which equals
about...

Serve at Least
2 oz. eq., which equals
about...

Cracker, Graham
(about 5" by 2 ½")**

1 cracker or 14 grams

2 crackers or 28 grams

4 crackers or 56 grams

Cracker, Round, Savory
(about 1 ¾" across)**

4 crackers or 11 grams

7 crackers or 22 grams

14 crackers or 44 grams

Cracker, Saltine
(about 2" by 2")**

4 crackers or 11 grams

8 crackers or 22 grams

16 crackers or 44 grams

**Cracker, Thin Wheat,
Square, Savory**
(about 1 ¼" by 1 ¼")**

6 crackers or 11 grams

12 crackers or 22 grams

23 crackers or 44 grams

**Cracker, Woven Whole-
Wheat, Square, Savory**
(about 1 ½" by 1 ½")**

3 crackers or 11 grams

5 crackers or 22 grams

10 crackers or 44 grams

Croissant
at least 34 grams*

½ croissant or 17 grams

1 croissant or 34 grams

2 croissants or 68 grams

English Muffin (top and
bottom) at least 56 grams*

¼ muffin or 14 grams

½ muffin or 28 grams

1 muffin or 56 grams

French Toast Stick
at least 18 grams*

2 sticks or 35 grams

4 sticks or 69 grams

8 sticks or 138 grams

Grits

¼ cup cooked or
14 grams dry

½ cup cooked or
28 grams dry

1 cup cooked or
56 grams dry

Melba Toast
(about 3 ½" by 1 ½")**

2 pieces or 11 grams

5 pieces or 22 grams

8 pieces or 44 grams

Muffin and Quick Bread
(banana, etc.)
at least 55 grams*

½ muffin/slice or
28 grams

1 muffin/slice or
55 grams

2 muffins/slices or
110 grams

Oatmeal

¼ cup cooked or
14 grams dry

½ cup cooked or
28 grams dry

1 cup cooked or
56 grams dry

Pancake
at least 34 grams*

½ pancake or 17 grams

1 pancake or 34 grams

2 pancakes or 68 grams



*Check that the item you want to serve weighs this amount, or more. See "Using the Nutrition Facts Label" on page 5 for more information.

**Check that the item you want to serve is about this size or larger. See "Grains Measuring Tools" on page 6 for more information.

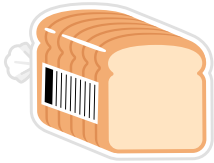
Grains Measuring Chart for the Child and Adult Care Food Program

 Grain Item and Size	Age Group and Meal		
	1- through 5-year-olds at Breakfast, Lunch, Supper, Snack Serve at Least ½ oz. eq., which equals about...	6- through 18-year-olds at Breakfast, Lunch, Supper, Snack Adults at Snack only Serve at Least 1 oz. eq., which equals about...	Adults at Breakfast, Lunch, Supper Serve at Least 2 oz. eq., which equals about...
Pasta (whole grain-rich or enriched, all shapes)	¼ cup cooked or 14 grams dry	½ cup cooked or 28 grams dry	1 cup cooked or 56 grams dry
Pita Bread/Round (whole grain-rich or enriched) at least 56 grams*	¼ pita or 14 grams	½ pita or 28 grams	1 pita or 56 grams
Popcorn	1 ½ cups or 14 grams	3 cups or 28 grams	6 cups or 56 grams
Pretzel, Hard, Mini-Twist (about 1 ¼" by 1 ½")**	7 twists (~⅓ cup) or 11 grams	14 twists (~⅔ cup) or 22 grams	27 twists (~1 cup) or 44 grams
Pretzel, Hard, Thin Stick (about 2 ½" long)**	16 sticks or 11 grams	31 sticks or 22 grams	62 sticks or 44 grams
Pretzel, Soft at least 56 grams*	¼ pretzel or 14 grams	½ pretzel or 28 grams	1 pretzel or 56 grams
Rice (all types)	¼ cup cooked or 14 grams dry	½ cup cooked or 28 grams dry	1 cup cooked or 56 grams dry
Rice Cake at least 8 grams*	1 ½ cakes or 11 grams	3 cakes or 22 grams	5 ½ cakes or 44 grams
Rice Cake, Mini (about 1 ¾" across)**	7 cakes or 11 grams	13 cakes or 22 grams	25 cakes or 44 grams
Taco or Tostada Shell, Hard at least 14 grams*	1 shell or 14 grams	2 shells or 28 grams	4 shells or 56 grams
Tortilla, Soft, Corn (about 5 ½")**	¾ tortilla or 14 grams	1 ¼ tortillas or 28 grams	2 ½ tortillas or 56 grams
Tortilla, Soft, Flour (about 6")**	½ tortilla or 14 grams	1 tortilla or 28 grams	2 tortillas or 56 grams
Tortilla, Soft, Flour (about 8")**	¼ tortilla or 14 grams	½ tortilla or 28 grams	1 tortilla or 56 grams
Waffle at least 34 grams*	½ waffle or 17 grams	1 waffle or 34 grams	2 waffles or 68 grams



*Check that the item you want to serve weighs this amount, or more. See "Using the Nutrition Facts Label" on page 5 for more information.

**Check that the item you want to serve is about this size or larger. See "Grains Measuring Tools" on page 6 for more information.



Using the Nutrition Facts Label

Some items on the Grains Measuring Chart may have weights listed by the name of the item. Follow the steps below to see if your grain meets the minimum weight listed in the chart:

- 1** Find the grain item and its minimum weight in the Grains Measuring Chart.

For example, the minimum weight for a pancake is at least 34 grams.

Grain Item and Size	Age Group and Meal		
	1- through 5-year-olds at Breakfast, Lunch, Supper, Snack	6- through 18-year-olds at Breakfast, Lunch, Supper, Snack Adults at Snack only	Adults at Breakfast, Lunch, Supper
Serve at Least ½ oz. eq., which equals about...	Serve at Least 1 oz. eq., which equals about...	Serve at Least 2 oz. eq., which equals about...	
Pancake at least 34 grams*	½ pancake or 17 grams	1 pancake or 34 grams	2 pancakes or 68 grams

- 2** Look at the Nutrition Facts label of the grain you wish to serve. Find the weight of the serving size (usually provided as grams (g)). One serving of Brand P pancakes weighs 117 grams.

- 3** Using the Nutrition Facts label, find how many items are in one serving. There are three pancakes in one serving of Brand P pancakes.

- 4** If there is more than one of an item in a serving, you will need to divide to find the weight of each item. For example, the serving size of Brand P pancakes is three pancakes.

Divide the serving weight by the number of items in one serving to find the weight of each item.

Brand P Pancakes

Nutrition Facts	
4 servings per container	
Serving size 3 Pancakes (117g)	
Amount per serving	
Calories	280
% Daily Value*	
Total Fat 9g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	

$$\begin{array}{ccccc}
 117 \text{ grams} & \div & 3 \text{ pancakes} & = & 39 \text{ grams per pancake} \\
 \textit{Serving Weight} & & \textit{Serving Size} & & \textit{Weight of Each Item}
 \end{array}$$

Compare the weight of one item to the minimum weight listed in the Grains Measuring Chart (from Step 1). Is your item the same weight as, or heavier than, the minimum weight?



Yes: Use the Grains Measuring Chart to see how much of your grain to serve to meet CACFP meal pattern requirements. In the example above, pancakes must weigh at least 34 grams in order to use the Grains Measuring Chart. Because each Brand P pancake weighs 39 grams, you may use the chart as a guide to the minimum serving amount.



No: Use another method to determine how much of a grain item to serve. See “What If My Grain Is Different?” on page 6 for more information.



Are There Other Menu Planning Considerations?

If you serve an item that is larger, or weighs more, than what's listed on the Grains Measuring Chart, then you might serve more grains than required by the CACFP meal pattern. The Grains Measuring Chart can help make serving enough grains easier. However, the tools described under "What If My Grain Is Different?" can also help you determine how much of an item to serve to meet the meal pattern without serving more than what is needed.

What If My Grain Is Different?

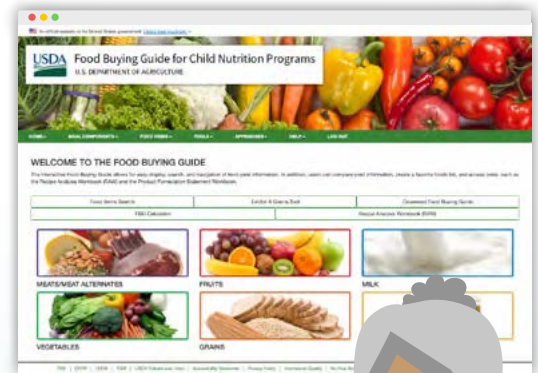
Is the grain item you want to serve:

- Smaller than the item listed on the Grains Measuring Chart?
- Lighter in weight than the item listed on the Grains Measuring Chart?
- Not listed on the Grains Measuring Chart?

If so, you will need to use another way to tell how much to serve in order to meet CACFP meal pattern requirements. You could:

- Enter information from the Nutrition Facts label into the *Food Buying Guide for Child Nutrition Program's (FBG) Exhibit A Grains Tool*.^{*} This tool will let you know how many ounce equivalents of grains are in one serving of the item.
- Use the *FBG Recipe Analysis Workbook (RAW)*^{*} to determine the ounce equivalents per serving for standardized recipes.

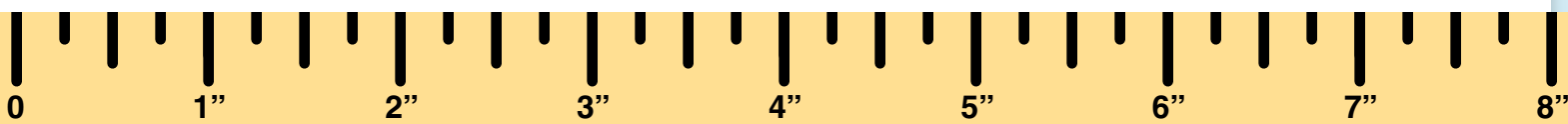
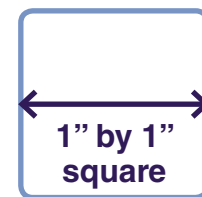
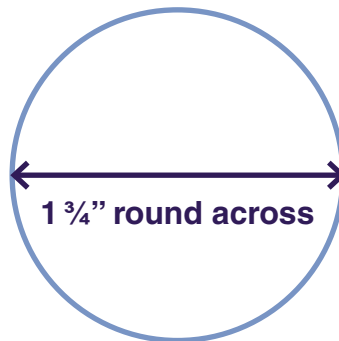
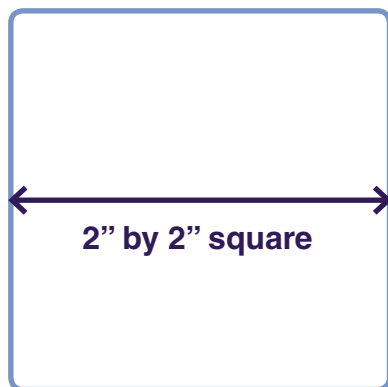
^{*}Available at <https://foodbuyingguide.fns.usda.gov>.



Grains Measuring Tools

Compare your food to the guides below to see if it is the same size or larger than the item listed on the Grains Measuring Chart.








Guides appear as actual size when this worksheet is printed at 100% on standard 8 1/2" by 11" paper.



Common Grain Ingredients *(not all inclusive)*

Creditable Grains

Non-Creditable Grains

Whole Grain Ingredients	Enriched Grain & Bran and Germ Ingredients	Grain Ingredients
<p> Tip: Look for the words “whole” or “whole grain”</p>	<p> Tip: Look for the word “enriched,” a listing of nutrients used for enrichment, or “bran” or “germ”</p>	<p> Tip: If present, look for the phrase “contains less than 2% of the following:”</p>
<p>Wheat</p>  <ul style="list-style-type: none"> • Bulgar • Bromated whole-wheat flour • Cracked wheat • Crushed wheat • Entire wheat flour • Flaked wheat • Graham flour • Sprouted wheat • Wheat berries • Wheat groats • White whole-wheat flour • Whole durum flour • Whole-grain wheat • Whole-grain wheat flakes • Whole-wheat flour 	<ul style="list-style-type: none"> • Enriched bromated flour • Enriched durum flour • Enriched durum wheat flour • Enriched farina • Enriched semolina • Enriched wheat flour • Enriched white flour • Wheat bran • Wheat germ 	<ul style="list-style-type: none"> • All purpose flour (not enriched) • Bromated flour • Durum flour • Farina • Semolina • Wheat flour • White flour
<p>Rye</p>  <ul style="list-style-type: none"> • Flaked rye • Rye berries • Rye groats • Sprouted whole rye • Whole rye • Whole rye flour 	<ul style="list-style-type: none"> • Enriched rye flour • Rye bran 	
<p>Barley</p>  <ul style="list-style-type: none"> • Dehulled barley • Dehulled barley flour • Whole barley • Whole barley flour 		<ul style="list-style-type: none"> • Barley malt • Malted barley flour
<p>Corn</p>  <ul style="list-style-type: none"> • Corn masa* • Hominy* • Hominy grits* • Masa harina* • Popcorn • Whole corn • Whole cornmeal • Whole-grain corn • Whole-grain corn flour • Whole-grain grits 	<ul style="list-style-type: none"> • Enriched corn flour • Enriched grits • Enriched yellow corn flour • Corn bran 	<ul style="list-style-type: none"> • Corn flour • Corn fiber • Degermed corn • Degerminated cornmeal • Grits • Stone ground corn • Yellow corn flour • Yellow corn meal

*Nixtamalized corn (i.e., corn treated with lime), such as hominy, corn masa, and masa harina are considered whole grain when evaluating products for meal pattern requirements. These ingredients are processed in a way that increases the bioavailability of certain nutrients so they have a nutritional profile similar to whole corn.

Common Grain Ingredients *(not all inclusive)*

Creditable Grains

Non-Creditable Grains







Whole Grain Ingredients	Enriched Grain & Bran and Germ Ingredients	Grain Ingredients
<p> Tip: Look for the words “whole” or “whole grain”</p>	<p> Tip: Look for the word “enriched,” a listing of nutrients used for enrichment, or “bran” or “germ”</p>	<p> Tip: If present, look for the phrase “contains less than 2% of the following:”</p>
<p>Oats</p>  <ul style="list-style-type: none"> • Oats • Oatmeal (all types) • Oat groats • Whole-grain oat flour 	<ul style="list-style-type: none"> • Oat bran 	<ul style="list-style-type: none"> • Oat fiber
<p>Rice</p>  <ul style="list-style-type: none"> • Brown rice • Brown rice flour • Sprouted brown rice • Triticale flour • Wild rice 	<ul style="list-style-type: none"> • Enriched rice • Enriched rice flour • Rice bran 	<ul style="list-style-type: none"> • Rice flour
<p>Other</p>  <ul style="list-style-type: none"> • Amaranth • Amaranth flour • Buckwheat • Buckwheat flour • Buckwheat groats • Einkorn berries • Millet • Millet flour • Quinoa • Spelt berries • Sprouted buckwheat • Sprouted einkorn • Sprouted spelt • Teff • Teff flour • Triticale • Triticale flour • Whole-grain einkorn • Whole-grain einkorn flour • Whole-grain sorghum • Whole-grain sorghum flour • Whole kamut • Whole spelt • Whole-grain spelt flour 		<ul style="list-style-type: none"> • Bean or legume flour (e.g., soy, chickpea, lentil) • Nut or seed flour (any kind) • Potato flour • Tapioca flour • Vegetable flour (any kind)



Exhibit A: Grain Requirements^{1,2}

GROUP A	Ounce Equivalent (Oz Eq) for GROUP A
<ul style="list-style-type: none"> • Bread type coating • Bread sticks (hard) • Chow Mein noodles • Savory Crackers (saltines and snack crackers) • Croutons • Pretzels (hard) • Stuffing (dry) <i>Note: weights apply to bread in stuffing</i> 	<p>1 oz eq (1 svg) = 22 gm or 0.8 oz 1/2 oz eq (1/2 svg) = 11 gm or 0.4 oz</p>
GROUP B	Ounce Equivalent (Oz Eq) for GROUP B
<ul style="list-style-type: none"> • Animal crackers • Bagels • Batter type coating • Biscuits • Breads (sliced, French, Italian) • Buns (hamburger and hot dog) • Egg roll skins • English muffins • Graham crackers (plain/honey) • Pita bread • Pizza crust • Pretzels (soft) • Rolls • Tortillas • Tortilla chips • Taco shells 	<p>1 oz eq (1 svg) = 28 gm or 1.0 oz 1/2 oz eq (1/2 svg) = 14 gm or 0.5 oz</p>
GROUP C	Ounce Equivalent (Oz Eq) for GROUP C
<ul style="list-style-type: none"> • Cornbread • Corn muffins • Croissants • Pancakes • Waffles 	<p>1 oz eq (1 svg) = 34 gm or 1.2 oz 1/2 oz eq (1/2 svg) = 17 gm or 0.6 oz</p>
GROUP D	Ounce Equivalent (Oz Eq) for GROUP D
<ul style="list-style-type: none"> • Muffins (all, except corn) 	<p>1 oz eq (1 svg) = 55 gm or 2.0 oz 1/2 oz eq (1/2 svg) = 28 gm or 1.0 oz</p>
GROUP E	Ounce Equivalent (Oz Eq) for GROUP E
<ul style="list-style-type: none"> • French toast 	<p>1 oz eq (1 svg) = 69 gm or 2.4 oz 1/2 oz eq (1/2 svg) = 35 gm or 1.2 oz</p>
GROUP F/G	Ounce Equivalent (Oz Eq) for GROUP F/G
Grain-based desserts are not creditable.	
GROUP H	Ounce Equivalent (Oz Eq) for GROUP H
<ul style="list-style-type: none"> • Breakfast cereals (cooked)³ • Bulgur or cracked wheat • Cereal Grains (barley, quinoa, etc.) • Macaroni (all shapes) • Noodles (all varieties) • Pasta (all shapes) • Ravioli (noodle only) • Rice (white or brown) 	<p>1 oz eq (1 svg) = 1/2 cup cooked or 1 oz (28 g) dry</p>
GROUP I	Ounce Equivalent (Oz Eq) for GROUP I
<ul style="list-style-type: none"> • Ready to eat breakfast cereal (cold, dry)³ 	<p>Flakes & rounds: 1 oz eq (1 svg) = 1 cup or 1 oz 1/2 oz eq (1/2 svg) = 1/2 cup or 0.5 oz</p> <p>Puffed cereal: 1 oz eq (1 svg) = 1.25 cups or 1 oz 1/2 oz eq (1/2 svg) = 3/4 cup or 0.5 oz</p> <p>Granola: 1 oz eq (1 svg) = 1/4 cup or 1 oz 1/2 oz eq (1/2 svg) = 1/8 cup or 0.5 oz</p>

1. The following foods must be whole grain, whole grain-rich, or enriched. At least one serving per day must be 100% whole grain or whole grain-rich.
2. Some of the following foods or their toppings/extras (such as cream cheese, syrup, etc.) may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
3. Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast. Cereals must contain no more than 6 grams of sugar per dry ounce and must be whole grain, enriched, or fortified. Refer to *Florida WIC-Approved Cereal List*.

Cereal Shapes & Ounce Equivalents

Ages 1 - 18

Cereal - FLAKES

1-5
1/2 oz eq

6-18
1 oz eq

Bran Flakes Corn Flakes Fiber One Grape Nuts Flakes Great Grains Honey Bunches of Oats Mini Spooners Mini Wheats Oatmeal Squares Shredded Wheat Special K Total Wheaties	1/2 cup	1 cup
---	----------------	--------------

Cereal - ROUND

Cheerios Crispy Oats Tasteeos Toasted Oats	1/2 cup	1 cup
---	----------------	--------------

Cereal - PUFFED

Chex Cereal (Corn, Rice, Wheat) Crispix Crispy Rice Kix Life Rice Krispies	3/4 cup	1 1/4 cup
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Cereal - GRANOLA

Granola Grape Nuts	1/8 cup	1/4 cup
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Identifying Whole Grain-Rich

The USDA CACFP requires that at least one serving of grains each day contains a whole grain-rich component. Foods that meet the whole grain-rich criteria are foods that contain at least 50% whole grains and the remaining grains in the food are enriched, or are 100% whole grain.

Here are a few ways to help identify if a product is whole grain-rich. As long as the product meets **AT LEAST ONE OF THESE SIX METHODS**, described below, it is considered whole grain-rich.

#1 FOOD IS LABELED WHOLE WHEAT & MEETS FDA'S STANDARD OF IDENTITY

WGR¹

Certain bread and pasta products specifically labeled "Whole Wheat" on the package and which conform to an FDA Standard of Identity can be considered whole grain-rich.

An **FDA STANDARD OF IDENTITY** is a set of rules for what a certain product must contain or may contain to legally be labeled with that product name.

ONLY breads and pastas with these exact product names conform to FDA's Standard of Identity and can be considered whole grain-rich using this method:

BREADS

- whole wheat bread
- entire wheat bread
- graham bread
- whole wheat rolls
- entire wheat rolls
- graham rolls
- whole wheat buns
- entire wheat buns
- graham buns

PASTAS

- whole wheat macaroni
- whole wheat spaghetti
- whole wheat vermicelli
- whole wheat macaroni product



NOTE: Manufacturers may label their food with similar terms to FDA's Standard of Identity. Watch for terms such as, "whole grain," "made with whole grain," "made with whole wheat," or "contains whole grains." These terms do not indicate an FDA Standard of Identity for whole wheat products.

#2 FOOD IS FOUND ON ANY STATE AGENCY'S WIC-APPROVED WHOLE GRAIN FOOD LIST

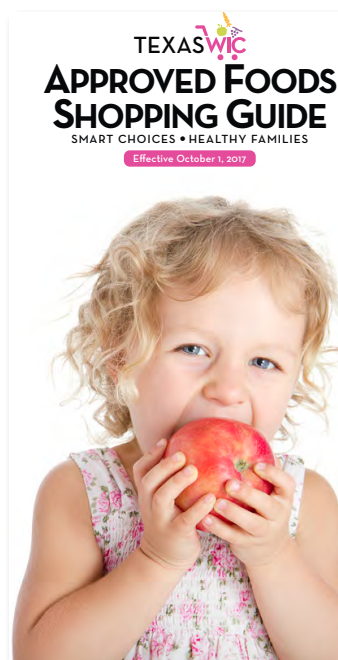
WIC

Women • Infants • Children

The product is found on **ANY** State agency's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)-approved whole grain food list. Any grain product found on a State agency's WIC-approved whole grain food list meets CACFP whole grain-rich criteria.

NOTE: Complete product guides identifying all WIC creditable food products can be found on State agency websites.

WGR²



Whole Grains

Whole-Wheat Bread **WICTM**

Look for the Pink WIC Sticker

- 16 oz. (1 lb.) loaves
- 100% whole-wheat

NOT WIC APPROVED: Sugar-free.

Brown Rice **WICTM**

Look for the Pink WIC Sticker

- 16 oz. (1 lb.) package

NOT WIC APPROVED: White rice, added seasonings, sugar, fat, oil, or salt.

Tortillas **WICTM**

Look for the Pink WIC Sticker

- 16 oz. (1 lb.) package
- Yellow or white-corn
- 100% whole-wheat refrigerated or shelf

NOT WIC APPROVED: White-flour tortillas.

Oatmeal

Choose These Brands

- 16 oz. (1 lb.) box or bag
- Yellow or white-corn
- 100% whole-wheat refrigerated or shelf

Best Choice Quick or Old Fashioned Oats
Mom's Best Naturals Quick or Old Fashioned Oats

Whole-Wheat Pasta

- 16 oz. (1 lb.) box or bag
- 100% whole-wheat
- Any shape such as bows, elbows, penne, rotini, shells, spaghetti and spirals

Store Brands

- America's Choice
- Central Market (H-E-B)
- Full Circle
- Great Value
- H-E-B Organics
- Kroger
- Natural Directions
- O Organics
- Sharfline
- Simple Truth

National Brands

- Barilla
- Hodgson Mill
- Riccetto
- Ronzoni Healthy Harvest

6 TEXAS WIC APPROVED FOODS SHOPPING GUIDE

Sample WIC Shopping Guide

Identifying Whole Grain-Rich

#3

FDA STATEMENT



One of the following FDA statements is included on the labeling:

"Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol may reduce the risk of heart disease and some cancers."

"Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease."

FNS is allowing the FDA whole grain health claims to be sufficient documentation to demonstrate compliance with the whole grain-rich criteria in the CACFP, **ONLY**.



#4

RULE OF THREE

The first ingredient (second if after water) must be whole grain, and the next two grain ingredients (if any) must be whole grains, enriched grains, bran, or germ. Any grain derivatives may be disregarded. Any non-creditable grain ingredients that are labeled 2% or less are considered insignificant and may also be disregarded.

(reference NCA's Identifying Grain Ingredients for list of creditable grains)

#1 Whole Grain 2nd Grain Ingredient

INGREDIENTS: Whole Wheat Flour, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oils (Canola And/ Or Sunflower), Cheddar Cheese ([Cultured Milk, Salt, Enzymes], Annatto), Salt, Contains 2 Percent Or Less Of: Yeast Extract, Natural Flavor, Paprika, Spices (Celery), Baking Soda, Monocalcium Phosphate, Dehydrated Onions, Annatto Extract For Color.
CONTAINS: WHEAT, MILK

There is no 3rd grain ingredient.

WGR⁴

DISREGARDED INGREDIENTS

Disregarded ingredients may be ignored, as these ingredients are not included in the rule of three. Grains that can be disregarded are either:

1. Any grain derivatives, such as wheat gluten, wheat starch, wheat dextrin, corn starch, corn dextrin, rice starch, tapioca starch, or modified food starch.
2. Any grain ingredients that are listed as "less than 2%..." of the product weight.

#1 Whole Grain

Grain Derivative

INGREDIENTS Whole Wheat Flour, Filtered Water, Vital Wheat Gluten, Brown Sugar. Contains 2% Or Less Of The Following: Wheat Fiber, Cultured Wheat Starch, Vinegar, Inulin, Yeast, Oat Fiber, Soybean Oil, Salt, Soy Lecithin, Barley Malt Powder, Enzyme Blend (Wheat Flour, Dextrose, Natural Enzymes), Ascorbic Acid.

Listed after "Less than 2%..." statement

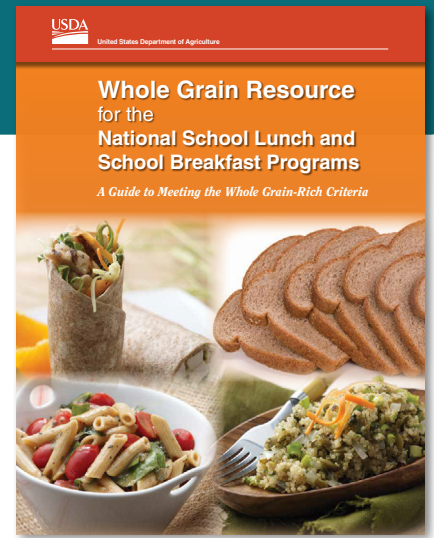


Identifying Whole Grain-Rich

#5 FOOD MEETS THE WHOLE GRAIN-RICH CRITERIA UNDER THE NSLP

Use of the National School Lunch Program whole grain-rich criteria may ease menu planning and purchasing for at-risk afterschool or CACFP child care programs. The NSLP whole grain-rich criteria apply for all grain products with the exception of grain-based desserts, which are not creditable under CACFP.

WGR⁵



Available to download at cacfp.org and the USDA FNS website.

#6 MANUFACTURER DOCUMENTATION OR STANDARDIZED RECIPE

Proper documentation from a manufacturer or a standardized recipe can also demonstrate that whole grains are the primary grain ingredient by weight.

WGR⁶

This guide is meant to be used to identify CACFP Creditable **WHOLE GRAIN-RICH** products.



What about cereal?

WGR^C

If a ready-to-eat breakfast cereal has a whole grain as the first ingredient (or second after water), and it is fortified, it also meets the whole grain-rich criteria.

#1 Whole Grain

INGREDIENTS: Whole Grain Oats, Corn Starch, Sugar, Salt, Tripotassium Phosphate, Vitamin E (Mixed Tocopherols) Added to Preserve Freshness.

VITAMINS AND MINERALS: Calcium Carbonate, Iron and Zinc (Mineral Nutrients), Vitamin C (Sodium Ascorbate), a B Vitamin (Niacinamide), Vitamin B6 (Pyridoxine Hydrochloride), Vitamin A (Palmitate), Vitamin B1 (Thiamin Mononitrate), a B Vitamin (Folic Acid), Vitamin B12, Vitamin D3.

Fortified



Don't forget...

Not only does a ready-to-eat breakfast cereal have to meet the above criteria but it also has to meet the sugar limits in order to be creditable in the first place.

Cheerios
Nutrition Facts
 Serving Size 1 cup (28g) Children Under 4 - 3/4 cup (21g)
 Servings Per Container about 12 Children Under 4 - about 16

Amount Per Serving	Cheerios	with skim milk	Cereal for Children under 4
Calories	100	150	80
	Calories from Fat	15	20
		20	10
	% Daily Value**		
Total Fat 2g [†]	3%	3%	1.5g
Saturated Fat 0.5g	3%	3%	0g
Trans Fat 0g			0g
Polysaturated Fat 0.5g			0.5g
Monounsaturated Fat 0.5g			0.5g
Cholesterol 0mg	0%	1%	0mg
Sodium 140mg	6%	8%	105mg
Potassium 180mg	8%	11%	135mg
Total Carb 20g	7%	9%	15g
Dietary Fiber 3g	11%	11%	0g
Soluble Fiber 1g			1g
Sugars 1g			1g
Other Carbohydrate 15g			12g
Protein 3g			2g
	% Daily Value**		
Protein			9%
Vitamin A	10%	15%	10%
Vitamin C	10%	10%	10%
Calcium	10%	25%	8%
Iron	45%	45%	50%
Vitamin D			6%
Fiber	11%	11%	0%
Total Fat	3%	3%	1.5g
Saturated Fat	3%	3%	0g
Trans Fat			0g
Polysaturated Fat			0.5g
Monounsaturated Fat			0.5g
Cholesterol	0%	1%	0mg
Sodium	6%	8%	105mg
Potassium	8%	11%	135mg
Total Carb	7%	9%	15g
Dietary Fiber	11%	11%	0g
Soluble Fiber			1g
Sugars			1g
Other Carbohydrate			12g
Protein			2g

Ingredients: Whole Grain Oats, Corn Starch, Sugar, Salt, Tripotassium Phosphate, Vitamin E (Mixed Tocopherols) Added to Preserve Freshness, Calcium Carbonate, Iron and Zinc (mineral nutrients), Vitamin C (sodium ascorbate), a B Vitamin (niacinamide), Vitamin B6 (pyridoxine hydrochloride), Vitamin A (palmitate), Vitamin B1 (thiamin mononitrate), a B Vitamin (folic acid), Vitamin B12, Vitamin D3.

DISTRIBUTED BY GENERAL MILLS SALES, INC., MINNEAPOLIS, MN 55440 USA

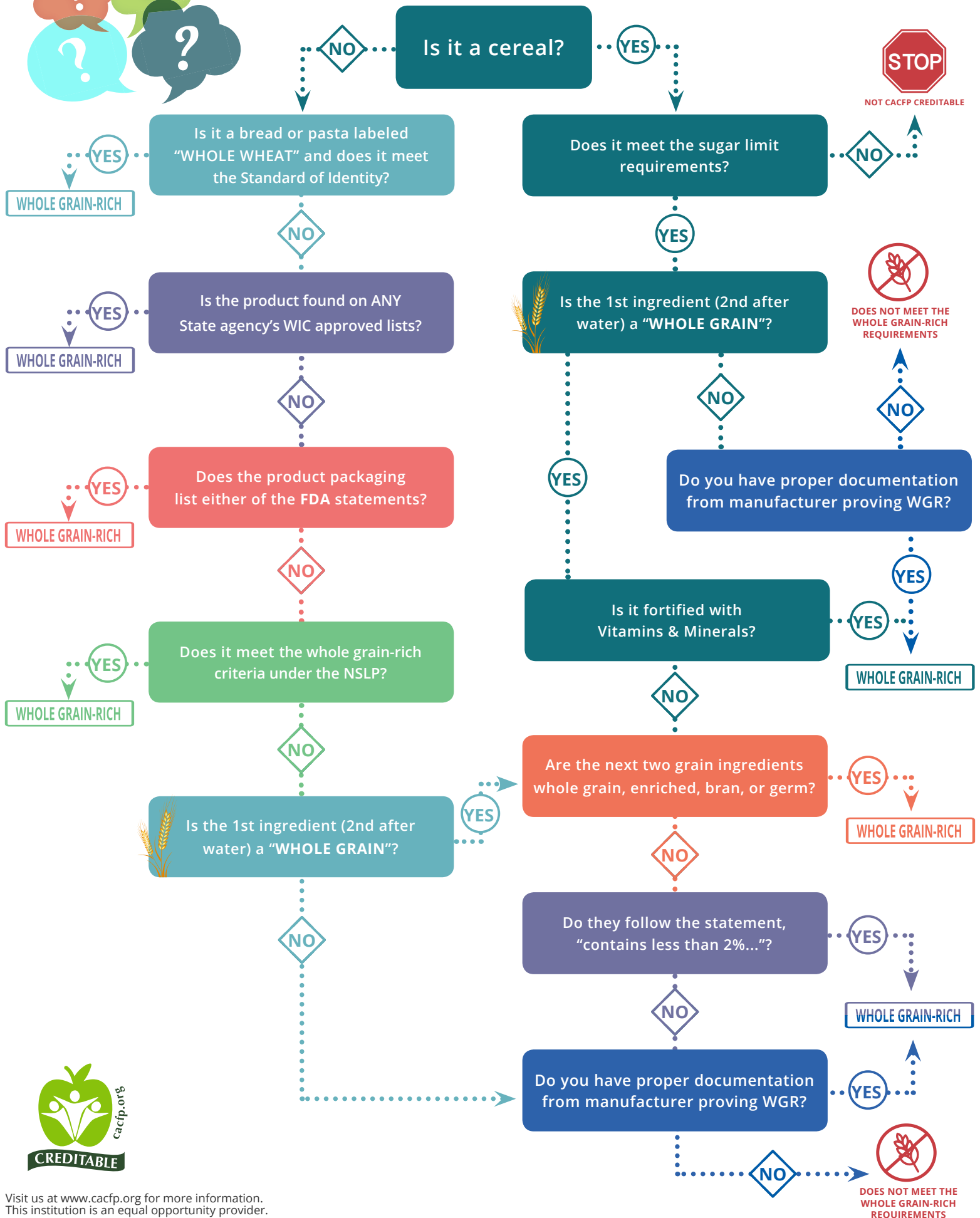
GLUTEN FREE

Not made with genetically modified ingredients. Trace amounts of genetically modified ingredients may be present due to potential cross contact during manufacturing and shipping.

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 generalmills.com
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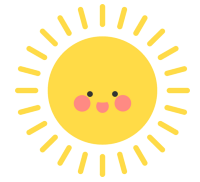
© General Mills. Patent: generalmills.com/pat
 Exchange: 1 1/2 starch
 Based on Academy of Nutrition and Dietetics and American Diabetes Association criteria
 This package is sealed by weight, not by volume. You can be assured of proper weight even though some settling of contents normally occurs during shipment and handling.
 1.3542756123 500.3880456123

Wondering if your food is **WHOLE GRAIN-RICH**?



Meal Pattern for Infants

Birth - 11 months



Breakfast, Lunch, and Supper

3 required components when developmentally ready

Breastmilk or Formula
required for all infants

birth - 5 mos

6 - 11 mos

breastmilk, formula, or portions of both	4 - 6 oz	6 - 8 oz
---	-----------------	-----------------

Good Sources of Iron

required when infant is developmentally ready-choose one or more of the following

infant cereal		0 - 1/2 oz eq
meat/poultry/fish/whole egg		0 - 4 Tbsp
cooked dry beans and peas		0 - 4 Tbsp
cheese		0 - 2 oz
yogurt/cottage cheese		0 - 4 oz

Fruits or Vegetables

required when infant is developmentally ready

fruits, vegetables, or portions of both		0 - 2 Tbsp
--	--	-------------------

Snack

3 required components when developmentally ready

Breastmilk or Formula
required for all infants

birth - 5 mos

6 - 11 mos

breastmilk, formula, or portions of both	4 - 6 oz	2 - 4 oz
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Grains

required when infant is developmentally ready- choose one or more of the following

bread		0 - 1/2 oz eq
crackers		0 - 1/4 oz eq
infant cereal		0 - 1/2 oz eq
cereal, dry: flakes or rounds		4 Tbsp or 1/4 cup
cereal, dry: puffed		5 Tbsp or 1/3 cup

Fruits or Vegetables

required when infant is developmentally ready

fruits, vegetables, or portions of both		0 - 2 Tbsp
--	--	-------------------

Meal Pattern for Infants

Important Reminders

Breastmilk and Formula

- Breastmilk, iron-fortified infant formula, or portions of both, must be served to infants birth through 11 months of age.
- Breastmilk is recommended in place of formula from birth through 11 months.
- Breastmilk is creditable for children of any age.
- Some breastfed infants consume less than the minimum amount of breastmilk per feeding. A meal containing less than the minimum amount of breastmilk may still be claimed as long as additional breastmilk is offered at a later time.
- Infant formula must be iron-fortified. Facilities must offer at least one infant formula. It is strongly encouraged to offer two; one milk-based and one soy-based.
- If an infant is not yet ready for solids, then a meal containing only breastmilk or formula is creditable, regardless of whether the parent or provider provides it.
- When a parent or guardian chooses to provide breastmilk or iron-fortified infant formula and the infant is consuming solid foods, the institution or facility must supply all other required meal components in order for the meal to be reimbursable.
- Meals in which a mother directly breastfeeds her infant at the institution or facility are eligible for reimbursement.

Fruits & Vegetables

- Fruit and vegetable juices must not be served.
- Fruits and vegetables may be served as separate items or may be combined (e.g. apple/banana/pumpkin).

Grains

- Grain items (bread, soft tortilla, crackers, teething biscuit, ready-to-eat breakfast cereals) must be whole grain, enriched, or made from whole grain or enriched meal or flour.
- Infant cereal must be iron-fortified.
- Only ready-to-eat breakfast cereals containing 6 g of sugar or less per dry ounce may be served. See the *Florida WIC-Approved Cereal List*.

Solid Foods

- The gradual introduction of solid foods may begin at 6 months of age, or before or after 6 months of age if it is developmentally appropriate for the infant.
- Once an infant is developmentally ready to accept solid foods, the institution or facility is required to offer them to the infant.
- Solids must be of an appropriate texture and consistency and should only be introduced after consulting with the infant's parent or guardian.
- Parents or guardians should request in writing when an institution or facility should start serving solid foods to their infant.
- Solids can be either home-prepared baby foods or commercially-prepared baby foods.
- If commercially-prepared combination foods are offered (e.g. chicken and rice), documentation from the manufacturer must be on file stating the portion of each component.
- Do not serve honey or food that contains honey to infants less than one year of age - honey may contain botulinum spores, which can be harmful to infants.
- Yogurt must have no more than 23 g sugar/ 6 oz. Soy yogurt is not creditable for infants.

Crediting Store-Bought Combination Baby Foods in the Child and Adult Care Food Program



Combination baby foods are foods that include a mixture of two or more foods, such as meat and vegetables. Under certain circumstances, these foods may be counted toward a reimbursable infant meal or snack in the U.S. Department of Agriculture's Child and Adult Care Food Program (CACFP).

Before serving a store-bought combination baby food, check with your State agency or sponsoring organization. It may require you to have the baby food packaging, a Product Formulation Statement, or other form of documentation to show how the food credits toward the CACFP infant meal pattern.

How Much of the Combination Baby Food Needs to be Offered?

In the CACFP infant meal pattern*, amounts of food served at meals and snacks are shown as ranges, such as 0 to 2 tablespoons. This range lets you introduce new foods slowly when the infant is developmentally ready. Once a baby is regularly eating a food, offer the infant the full amount of the food (the uppermost range).

Combination baby foods should be offered only after the infant has been introduced to the individual ingredients in the combination food. For example, before an infant is given a chicken and vegetable combination baby food, the infant should have already been introduced to both chicken and the vegetable individually as single component foods. More information on the introduction of foods is available at fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program.

Since infants eating combination baby foods have already shown that they are developmentally ready and accepting of each food in the combination baby food, you must ensure that the combination baby food package provides the full, required amount of the food component. If it does not, you must offer more food from that component to meet the full amount of the food.

Remember, this amount must be *offered* to the infant, but the infant does not have to eat all of it.

*For information on the CACFP infant meal pattern, please see the "Feeding Infants in the Child and Adult Care Food Program" guide at fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program.

Required Amounts of Food Components at Meals and Snacks

Breakfast, Lunch, Supper*

- **Grains/Meats/Meat Alternates:** ½ oz eq (4 tbsp) iron-fortified infant cereal or 4 tbsp meat, fish, poultry, whole eggs, cooked dry beans or peas; or ½ cup (4 oz) yogurt or cottage cheese; or a combination.
- **Vegetables/Fruit:** 2 tbsp vegetable, fruit, or both.

Snack*

- **Grains:** ½ oz eq (4 tbsp) infant cereal, ½ oz eq of bread/bread-like items, ¼ oz eq ready-to-eat breakfast cereal, or ¼ oz eq crackers.
- **Vegetables/Fruit:** 2 tablespoons fruit, vegetable or a combination of both.

*You must also offer a baby breastmilk and/or iron-fortified infant formula at breakfast, lunch, supper, and snack.

How Do I Credit Combination Baby Foods?

Follow the steps below to see how combination baby foods count toward a reimbursable meal or snack.

- 1 Look for the creditable ingredient(s) in the baby food. What component(s) do the ingredient(s) credit toward?

The charts below and on page 3 show some common ingredients that are and are not creditable in the CACFP infant meal pattern. Although there are ingredients that may not be creditable, if there is at least one creditable component, the combination baby food may be offered.

Look for combination baby foods that are made with few or no non-creditable ingredients. This will help ensure the infant gets the nutrition he or she needs for growth and development.

Creditable	
Food Item	Food Component
Beans	Grains/Meats/Meat Alternates or Vegetables/Fruit
Cheese (natural or processed)	Grains/Meats/Meat Alternates
Fin fish and shellfish	Grains/Meats/Meat Alternates
Fruits (not freeze-dried, not juice)	Vegetables/Fruit
Iron-fortified infant cereal*	Grains/Meats/Meat Alternates
Meats (beef, pork)	Grains/Meats/Meat Alternates
Poultry (chicken, turkey)	Grains/Meats/Meat Alternates
Ready-to-Eat Cereal	Grains (creditable at snack only)
Vegetables (not freeze-dried, not juice)	Vegetables/Fruit
Yogurt (not soy yogurt)	Grains/Meats/Meat Alternates

*At snack, iron-fortified infant cereal counts toward the grains component, as there is no required meats/meat alternates component at snack.

For more information on creditable foods in the infant meal pattern, see "Appendix F: Infant Foods List" in the "Feeding Infants in the Child and Adult Care Food Program" guide at fn.usda.gov/tn/feeding-infants-child-and-adult-care-food-program.

Not Creditable

Food Item

Barley	Nuts and seeds
Cooked grains	Nut and seed butters
Dried or powdered cheese*	Oats
Freeze-dried vegetables and fruit (e.g., banana)	Quinoa
Granola	Rice
Macaroni and other pastas	Soy yogurt
Millet	Wheat
Mixed grains	

*According to the Food and Drug Administration, dried or powdered cheese does not meet the definition of "cheese."

2

Does the combination baby food only include ingredients from one food component?

- **Yes.** If the combination baby food only has ingredients from one food component, go to Step 4. You can also see Example #1 (Page 5) on how to credit this food.
- **No.** Go to Step 3.

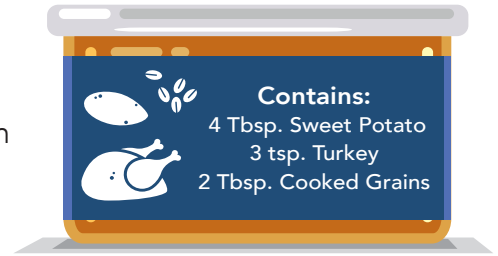


How Do I Credit Combination Baby Foods? (continued)

3

Is the amount of each creditable ingredient listed on the food container as a unit of volume (i.e., cups, tablespoons (tbsp), or teaspoons (tsp), etc.)?

- **Yes.** If the amount of each ingredient is listed as a unit of volume, such as cups, tbsp, tsp, etc., go to Step 4. You can also see Example #2 (Page 5) on how to credit this food.



Ingredients:

65% organic bananas, 30% water, 3% organic oat flour, 1% organic barley flakes, 0.277% organic cinnamon, 0.1% organic lemon juice concentrate.

- **No.** Is the amount of each of the ingredients listed as a percentage of the total weight? If so, you may need to calculate the amount of each ingredient to determine the number of tbsp, tsp, etc., or request more information from the manufacturer. See Example #3 on page 6.

- **No.** If the package does not list the volume or percentage of each creditable ingredient, then you will need more information from the manufacturer, such as a Product Formulation Statement. For more information on a PFS, see fns.usda.gov/sites/default/files/resource-files/manufacturerPFStipsheet.pdf.



4

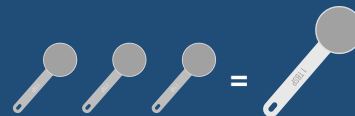
Compare the amount of each food component in the container with the amount required in the CACFP infant meal pattern.

- If the food has more than one ingredient from the same component, add the volume (cups, tbsp, tsp, etc.) of the ingredients together to see the total amount from the food component.
- If the volume (cups, tbsp, tsp, etc.) of ingredients that credit toward a food component is less than the required amount for that food component, additional foods are needed.

Converting to Tablespoons

If the package lists amounts in teaspoons or cups, see the information below for how many tablespoons are in that amount.

3 teaspoons (3 tsp) = 1 tablespoon (tbsp)



$\frac{1}{8}$ cup = 2 tablespoons (tbsp)



$\frac{1}{4}$ cup = 4 tablespoons (tbsp)



Feeding Infants Using Ounce Equivalents for Grains in the Child and Adult Care Food Program



Grains in the form of bread/bread-like items, crackers, iron-fortified infant cereal, or ready-to-eat cereals are an important part of meals and snacks in the Child and Adult Care Food Program (CACFP). To make sure infants get enough grains, required amounts of grain items are listed in the infant meal pattern as ounce equivalents (oz eq). Ounce equivalents tell you the amount of grain in a portion of food.

As a reminder, iron-fortified infant cereal is the only grain that may count toward a reimbursable breakfast, lunch, or supper in the CACFP infant meal pattern. You may serve bread/bread-like items, crackers, iron-fortified infant cereal, or ready-to-eat cereals as part of a reimbursable snack.



Reminder!

Infant cereals and ready-to-eat cereals must be iron-fortified. Ready-to-eat cereals must contain no more than 6 grams of sugar per dry ounce.

All grains served must be enriched, fortified, or whole grain-rich.

Breakfast/Lunch/Supper	
Grain Item	Requirements
Iron-Fortified Infant Cereal; or meats/meat alternates; or both	0-½ oz eq

Snack (choose at least one item below)	
Grain Item	Requirements
Bread/Bread-like Items; or	0-½ oz eq
Crackers; or	0-¼ oz eq
Iron-Fortified Infant Cereal; or	0-½ oz eq
Ready-to-Eat Cereal	0-¼ oz eq

For more information on the CACFP infant meal pattern, see the “Feeding Infants in the Child and Adult Care Food Program” guide at [TeamNutrition.USDA.gov](https://www.teamnutrition.usda.gov).

Using the Grains Measuring Charts

The Grains Measuring Charts on pages 3–4 tell you how much bread/bread-like items, crackers, iron-fortified infant cereal, and ready-to-eat cereals you need to serve to meet CACFP infant meal pattern requirements. To use these charts:

1 Find the chart that applies to the grain item you want to serve:
Iron-Fortified Infant Cereal (Page 3), Bread/Bread-Like Items (Page 3), Ready-To-Eat Cereal (Page 4), Crackers (Page 4).

2 Find the grain you want to serve under the “Grain Item and Size” column.

3 Check if the chart lists a size or weight by the name of the grain. If the chart:

- **Lists a weight** for the grain, such as **at least 28 grams**, then use the Nutrition Facts label for the item you want to serve to make sure it weighs the same or more than the grain on the chart. See page 5.
- **Lists a size** for the grain, such as **about 2" by 2"**, then check if the item is the same size or larger than this amount. See page 6.
- **Does not list a weight or size** for the grain, then you do not need to check the size or weight of the product before using the chart.

Grains Measuring Chart for the CACFP Infant Meal Pattern

Grain Item and Size

Bread at least 28 grams

Cracker, Saltine (about 2" by 2")

Iron-Fortified Infant Cereal
(single and multigrain)



Reminder!

Do not offer babies crackers containing seeds and nuts.
These items can increase a baby's risk of choking.



Reminder!

Cut breads and bread-like items into thin strips or small pieces no larger than ½ inch.
This will reduce the risk of a baby choking.





BREAD/BREAD-LIKE ITEMS = ½ oz eq



IRON-FORTIFIED INFANT CEREAL = ½ oz eq

Grains Measuring Chart for the CACFP Infant Meal Pattern

Grain Item and Size		½ oz eq is about...	Creditable at Meals or Snacks?
Biscuit at least 28 grams	★	½ biscuit or 14 grams	Snack only
Bread at least 28 grams	★	½ slice or 14 grams	Snack only
Bun or Roll (entire bun or roll) at least 28 grams	★	½ bun/roll or 14 grams	Snack only
Corn Muffin at least 34 grams	★	½ muffin or 17 grams	Snack only
English Muffin (top and bottom) at least 56 grams	★	¼ muffin or 14 grams	Snack only
Iron-Fortified Infant Cereal (single and multigrain)		4 tablespoons (¼ cup) dry	Breakfast, lunch, supper, snack
Pancake at least 34 grams	★	½ pancake or 17 grams	Snack only
Pita Bread/Round at least 56 grams	★	¼ pita or 14 grams	Snack only
Tortilla, Soft, Corn (about 5 ½")	■	¾ tortilla or 14 grams	Snack only
Tortilla, Soft, Flour (about 6")	■	½ tortilla or 14 grams	Snack only
Tortilla, Soft, Flour (about 8")	■	¼ tortilla or 14 grams	Snack only
Waffle at least 34 grams	★	½ waffle or 17 grams	Snack only

- ★ Check that the item you want to serve weighs this amount, or more. See "Using the Nutrition Facts Label" on page 5 for more information.
- Check that the item you want to serve is about this size or larger. See "Grains Measuring Tools" on page 6 for more information.



CRACKERS = ¼ oz eq



READY-TO-EAT CEREALS = ¼ oz eq

Grains Measuring Chart for the CACFP Infant Meal Pattern

Grain Item and Size	¼ oz eq is about...	Creditable at Meals or Snacks?
Cereal, Ready-to-Eat: Flakes or Rounds (e.g., o-shaped cereal)	4 tablespoons (¼ cup) or 7 grams	Snack only
Cereal, Ready-to-Eat: Puffed (e.g., crispy puffed rice cereal)	5 tablespoons (~⅓ cup) or 7 grams	Snack only
Cracker, Animal (about 1 ½" by 1")	■ 4 crackers or 7 grams	Snack only
Cracker, Bear-shaped or Similar, Sweet (not honey flavored) (about 1" by ½")	● 6 crackers or 7 grams ■	Snack only
Cracker, Cheese, Square, Savory (about 1" by 1")	■ 5 crackers or 6 grams	Snack only
Cracker, Fish-shaped or Similar, Savory (about ¾" by ½")	■ 11 crackers or 6 grams	Snack only
Cracker, Graham (not honey flavored) (about 5" by 2 ½")	● ½ cracker or 7 grams ■	Snack only
Cracker, Round, Savory (about 1 ¾" across)	■ 2 crackers or 6 grams	Snack only
Cracker, Round, Savory, Mini (about 1" across)	■ 4 crackers or 6 grams	Snack only
Cracker, Saltine (about 2" by 2")	■ 2 crackers or 6 grams	Snack only
Cracker, Thin Wheat, Square, Savory (about 1 ¼" by 1 ¼")	■ 3 crackers or 6 grams	Snack only
Cracker, Zwieback (not honey flavored)	● 1 cracker or 6 grams	Snack only

● Honey should never be fed to babies younger than 1 year.

■ Check that the item you want to serve is about this size or larger.
See "Grains Measuring Tools" on page 6 for more information.

Using the Nutrition Facts Label

Some items on the Grains Measuring Charts may have weights listed by the name of the item. Follow the steps below to see if your grain meets the minimum weight listed in the chart:

Example #1: Pita Bread/Round (1 item in a serving)

1. Find the grain item and its size in the Grains Measuring Chart. →

Grain Item and Size

Pita Bread/Round at least 56 grams

Nutrition Facts

6 Servings Per Container

Serving Size 1 Round (57g)



The pita bread/round you are comparing must weigh **at least 56 grams** to use the chart as a guide to the minimum serving amount.

- If the pita bread/round you want to serve is **at least 56 grams**, then you can serve that item.
- If the pita bread/round is lighter in weight than the item listed on the Grains Measuring Chart, see page 6.

Example #2: Pancakes (more than 1 item in a serving)

1. Find the grain item and its size in the Grains Measuring Chart. →
2. Look at the Nutrition Facts label of the grain you wish to serve. Find the weight of the serving size. One serving of pancakes weighs 117 grams.
3. Using the Nutrition Facts label, find out how much is in one serving (for example, the number of pancakes). There are three pancakes in one serving.
4. If there is more than one of an item in a serving, you will need to find the weight of each item. In this example, the serving size is three pancakes.

Grain Item and Size

Pancake at least 34 grams

½ oz eq is about...

½ pancake or 17 grams

Nutrition Facts

4 Servings Per Container

Serving Size 3 Pancakes (117g)



Divide the weight of the serving by the number of items in one serving to find the weight of one item.

$$117 \text{ grams} \div 3 \text{ pancakes} = 39 \text{ grams per pancake}$$

Serving Weight

Serving Size

Weight of Each Item

Compare the weight of one item to the minimum weight listed in the Grains Measuring Chart (from Step 1). Is your item the same weight as, or heavier than, the minimum weight?

- ✓ **Yes:** In the example above, pancakes must weigh at least 34 grams in order to use the Grains Measuring Chart. Because each pancake weighs 39 grams, you may use the chart as a guide for the minimum serving amount.

What If My Grain Is Different?

Is the grain item you want to serve:

- Smaller than the item listed on the Grains Measuring Chart?
- Lighter in weight than the item listed on the Grains Measuring Chart?
- Not listed on the Grains Measuring Chart?

If the answer is “yes”, you will need to use another method to determine how much of a grain item to serve in order to meet CACFP infant meal pattern requirements. You could:

- Enter information from the Nutrition Facts label into the “Food Buying Guide for Child Nutrition Program’s (FBG) Exhibit A Grains Tool.”* This tool will let you know how many ounce equivalents of grains are in one serving of the item.
- Use the “FBG Recipe Analysis Workbook (RAW)”* to determine the ounce equivalents per serving for standardized recipes.

*Available at foodbuyingguide.fns.usda.gov.

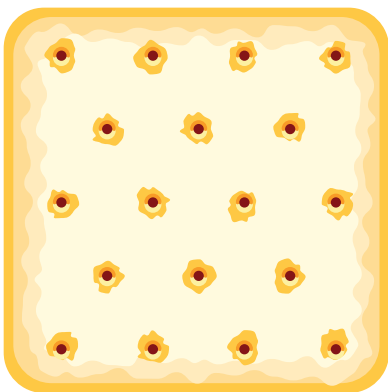
Note: Make sure the food you are entering is creditable for infants. For more information, see “Feeding Infants in the CACFP’s Appendix F: Infant Foods List” at fns.usda.gov/sites/default/files/resource-files/FI_AppendixF.pdf.

Grains Measuring Tools

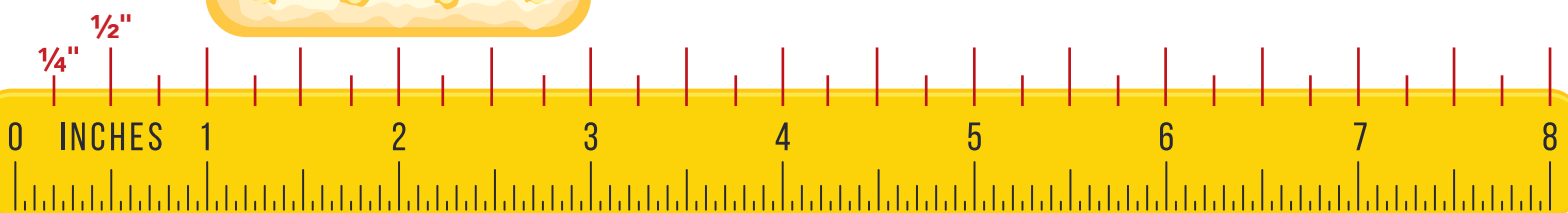
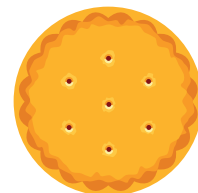
Compare your food to the guides below to see if it is the same size or larger than the item listed on the Grains Measuring Chart.

Guides appear as actual size when this worksheet is printed at 100% on standard 8.5" by 11" paper.

2" by 2"



1" across



Creditable Infant Formulas in the Child Care Food Program (CCFP)

In the CCFP infant meal pattern, a site must offer at least one iron-fortified infant formula that is regulated by the Food and Drug Administration (FDA). The FDA has strict nutrition and safety standards for infant formula to make sure infants are getting the nutrients they need for healthy growth.

The infant formula must be FDA approved, should not be on the FDA Exempt Infant Formula list, and must be iron-fortified.

All infant formulas sold in the United States are regulated by the FDA. If an infant formula is bought from a place online or in person outside of the United States, it is probably not regulated by the FDA and should not be used.

Previously, USDA-FNS provided a list of *Iron-Fortified Infant Formulas That Do Not Require a Medical Statement*. FNS no longer maintains such a list due to the continuous development of new or re-formulated infant formula products making an accurate, all-inclusive list impractical.

The following criteria may be used to determine whether a formula is eligible for reimbursement:

1. Ensure that the formula is not an FDA Exempt Infant Formula. An exempt infant formula is an infant formula labeled for use by infants who have inborn errors of metabolism or low birth weight, or who otherwise have unusual medical or dietary problems, as defined in 21 CFR 107.3.
 - More information and a list of FDA Exempt Infant Formulas can be found at: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/InfantFormula/ucm106456.htm>.
2. Look for “Infant Formula with Iron” or a similar statement on the front of the formula package. All iron-fortified infant formulas must have this type of statement on the package.
3. Use the nutrition facts label as a guide to ensure that the formula is iron-fortified. The nutritive values of each formula are listed on the product’s nutrition facts label. To be considered iron-fortified, an infant formula must have 1 mg of iron or more per 100 calories of formula when prepared in accordance with label directions.

FDA Exempt Infant Formulas are special infant formulas that are meant only for babies who have an unusual medical or dietary restriction. An exempt infant formula can only be served as part of a reimbursable meal if the substitution is supported by a medical statement signed by the infant’s health care provider.

- For more information, view USDA’s Updated Feeding Infants guide at https://fns-prod.azureedge.net/sites/default/files/resource-files/FI_FullGuide-a.pdf.

Child Care Food Program Infant Feeding Form

Child Care Facility Name: _____

Formula(s) offered: _____

Infant Name: _____ Date of Birth: _____

This child care facility participates in the Child Care Food Program (CCFP) and is required to offer infant formula and food to all enrolled infants. Solid foods are offered only when authorized by parents and when each infant is developmentally ready, in accordance with the CCFP Meal Pattern.

We welcome breastfed babies and support and encourage moms to continue breastfeeding when returning to work or school. For formula fed infants, we offer iron-fortified infant formula.

Parents, please complete the following:

Breastmilk - Please check if you plan to do one or both:

- Provide pumped breastmilk
- Visit facility to nurse

Infant Formula:

- I accept the formula(s) offered by the facility
- I prefer to supply my own formula: _____

Record changes and updates below, as needed (i.e. infant switches from breastmilk to a center-provided infant formula).

Notes	Date	Parent Initials

Please attach additional pages as needed.

- This facility has not requested or required me to provide infant formula or food.**
- If desired, I understand I may supply only one component per meal.**

Parent Signature: _____ Date: _____

Printed Name of Parent: _____

*Please note: Early Head Start facilities provide the brand of formula you currently give your infant as well as all age-appropriate food

Name of Child Care Facility: _____

Standard Infant Menu

The following iron-fortified infant formulas are offered at this facility:

Milk-based: _____ Soy-based: _____

Note: Breastmilk offered when provided by parent.

Birth to 5 Months

Breakfast, Lunch/Supper, and Snack:

Breastmilk and/or iron-fortified infant formula

6 to 11 Months

Breakfast and Lunch/Supper:

Breastmilk and/or iron-fortified infant formula

*One or more of the following:

Infant cereal (dry infant cereal mixed with breastmilk and/or formula)
Variety of meats and poultry (cooked plain or from jar)
Fish (cooked plain, boneless)
Whole egg
Cooked dry beans/peas (cooked plain)
Cheese regular (plain, sliced thin or thin trips)
Cottage cheese
Yogurt

*A variety of vegetables and/or fruits:

Carrots	Applesauce
Green Beans	Bananas
Mixed vegetables	Mixed fruits
Peas	Peaches
Potatoes/sweet potatoes	Pears
Squash	

Snack:

Breastmilk and/or iron-fortified infant formula

*One or more of the following:

Bread (small pieces of bread or toast)
Crackers (small pieces of unsalted plain crackers or teething biscuits)
Infant cereal (dry infant cereal mixed with breastmilk and/or formula)
Ready-to-eat cereal (e.g.: Cheerios, Chex)

*A variety of vegetables and/or fruits:

Carrots	Applesauce
Green Beans	Bananas
Mixed vegetables	Mixed fruits
Peas	Peaches
Potatoes/sweet potatoes	Pears
Squash	

*A serving of this component(s) is required when the infant is developmentally read to accept it.

Note: This menu is based on the NEW *Meal Pattern for Infants*.

Is Your Facility Breastfeeding Friendly?

A facility that is Breastfeeding Friendly:

- Provides an atmosphere that welcomes and promotes breastfeeding as a normal method of feeding infants
- Helps mothers continue to breastfeed when they return to work or school
- Makes breastfeeding resources available to parents
- Feeds infants on cue and coordinates feeding times with parent's schedule
- Trains staff so they are able to support breastfeeding parents
- Has a written breastfeeding policy

If you think your center or home is Breastfeeding Friendly, complete the following information and the self-assessment on the back. Mail, fax, or email this completed form and a copy of your breastfeeding policy to the address below. Facilities that answer "Yes" to all six standards and whose policy supports breastfeeding will be designated as a Breastfeeding Friendly Child Care Facility. Facilities will be awarded a certificate and window cling to display at the center or home. The certificate expires after 2 years and you will need to complete another self-assessment at that time.

If your facility is not ready to apply yet and you would like more information on becoming a Breastfeeding Friendly Child Care Facility, contact us at the address below.

CCFP Authorization Number (if applicable): _____

Facility Name: _____

Sponsor Name (if applicable): _____

Facility Address: _____

City: _____ State: _____ Zip: _____

Number of infants (under 12 months of age) currently in care: _____

Contact Information:

Krista Schoen, MS, RD, LD
Florida Department of Health
Bureau of Child Care Food Programs
4052 Bald Cypress Way, Bin A-17
Tallahassee, FL 32399
krista.schoen@flhealth.gov
Phone: 850-245-4323 FAX: 850-414-1622



Breastfeeding Friendly Self-Assessment

1. *Our facility provides an atmosphere that welcomes and promotes breastfeeding.* Yes___ No___

The facility encourages mothers to visit and breastfeed during the day, if their schedules permit. Facility employees are also encouraged to breastfeed their infants in care. There are breastfeeding posters on display and learning/play materials that promote breastfeeding (e.g. books that contain pictures of babies or animals nursing).

2. *Our facility helps mothers continue to breastfeed their babies when they return to work or school.* Yes___ No___

Parents are told about the facility's policies and services regarding breastfeeding. The facility's information packet for new families includes information on breastfeeding that is not provided by or produced by formula companies. There is a quiet comfortable place that mothers can feed their babies or express breast milk.

3. *Our facility has accurate written materials on breastfeeding topics available for all parents.* Yes___ No___

Staff is familiar with written materials and available community resources (support groups, La Leche League, lactation consultants, and local WIC agency) and refers moms as appropriate.

4. *Our facility feeds infants on cue and coordinates feeding times with the mother's normal schedule.* Yes___ No___

Breastfed babies do not receive food or drink (other than breast milk) unless indicated. Parents are asked what they want the facility to do if mom will be late and their baby is hungry or the supply of breast milk is gone.

5. *Our facility trains all staff so they are able to support breastfeeding.* Yes___ No___

Facility staff convey a positive attitude that moms can return to work and continue to breastfeed and that the facility can help them. Staff is trained about the benefits and normalcy of breastfeeding; the preparation, storage, and feeding of breast milk; and resources available for staff and parents.

6. *Our facility has a written policy that reflects the facility's commitment to breastfeeding.* Yes___ No___

Staff is familiar with the policy and it is available so that staff can refer to it.

Enclosed is a copy of our facility's Breastfeeding Policy.

Name of Facility Director: _____ Signature: _____

Phone: _____ E-mail: _____

Breakfast Cereal

All cereals on this list are no more than 6g sugar per dry ounce*

Cereals with ✓ meet the CCFP WG/WGR requirements

GF = Gluten Free

General Mills



- CheeriosGF ✓
- Cheerios Oat Crunch Berry ✓
- Cheerios Vanilla SpiceGF ✓
- MultiGrain CheeriosGF ✓
- Berry Berry Kix ✓
- Honey Kix ✓
- Kix ✓
- Total ✓
- Wheaties ✓
- Blueberry Chex GF
- Cinnamon Chex GF
- Corn Chex GF
- Rice Chex GF
- Wheat Chex ✓

Avelina



Broadus Foods

Snoop Frosted Drizzlerz ✓



Jim Dandy

Iron Fortified Quick Grits



Kellogg's



- All Bran Complete Wheat Flakes ✓
- Corn Flakes
- Corn Flakes Honey Flavored
- Crispix
- Special K Original
- Special K Protein Original Multi-Grain ✓
- Rice Krispies
- Frosted Mini Wheats:
 - Original ✓
 - Little Bites Original ✓
 - Chocolate ✓
 - Pumpkin Spice ✓
 - Cinnamon Roll ✓
 - Golden Honey ✓
 - Blueberry ✓
 - Strawberry ✓

Post



- Great Grains:
 - Banana Nut Crunch ✓
 - Crunchy Pecan ✓
- Grape-Nuts ✓
- Grape-Nuts Flakes ✓
- Honey Bunches of Oats:
 - Honey Roasted
 - with Almonds
 - Cinnamon Bunches
 - Vanilla
 - Maple & Pecans

Malt O Meal



Hot Wheat Original Farina Original



Frosted Mini Spooners ✓



Strawberry Cream Mini Spooners ✓



Crispy Rice GF

Quaker



- Instant Grits Original
- Instant Oatmeal Original ✓
- Oatmeal Squares:
 - Brown Sugar ✓
 - Cinnamon ✓
 - Honey Nut ✓
- Life:
 - Original ✓
 - Vanilla ✓

Any Store Brand or Ralston Foods Brand of the following:

- Bran Flakes ✓
- Corn Flakes
- Corn Squares, Biscuits, Crisps, or Bites
- Crisp Rice/Crispy Rice
- Crispy Hexagons (Corn & Rice)
- Essentially You/Toasted Rice
- Frosted Shredded Wheat/Frosted Wheat ✓
- Instant Grits – Original/Regular
- Instant Oatmeal – Original/Regular ✓
- Strawberry Frosted Shredded Wheat ✓
- MultiGrain Flakes ✓
- MultiGrain Medley, Tasteeos, Spins, or Toasted Cereal ✓
- Nutty Nuggets/Crunchy Nuggets/Crunchy Wheat ✓
- Oat Crunch/Oat Wise/Oat Squares/Lively Oats ✓
- Oats & More with Almonds/Almonds & Oats
- Oats & More with Honey/Honey & Oats
- Rice Squares, Biscuits, Crisps, or Pockets
- Toasted Oats/Tasteeos/Toasted Oat Spins/Happy O's ✓
- Wheat Flakes ✓
- Wheat Squares, Biscuits, or Crisps ✓

Cream of Rice & Cream of Wheat



- Cream of Rice:
 - Stove Top & Instant GF
- Cream of Wheat:
 - Whole Grain Stove Top & Instant ✓
 - 2½ minute, 1 minute & Instant

This document has been edited for use in the Child Care Food Program.

*Please note: portion sizes listed on the label may vary. All cereals on this list meet the 6g sugar per dry ounce limit.

MILK...

Part of a Healthy Eating Pattern

Drinking milk is an important habit for young children and serving them milk at meals is a CACFP requirement.

Each sip of milk is loaded with essential nutrients needed for growth and development. Milk is high in protein, calcium, potassium, and vitamin D.

Dairy milk delivers more!

- Builds strong bones and teeth
- Contains high-quality protein to help children grow and build strong muscles
- Keeps you fuller between meals and snacks
- Reduces risk of developing type 2 diabetes¹

CACFP Creditable Milk

All of these types of milk are equally wholesome and safe to drink. Whole milk is only creditable for 1 year olds. Low-fat and fat-free milk are only creditable for ages 2 and older. Lactose-free milk is creditable for all ages 1 and older.



Whole Milk



1% Low-Fat Milk



Fat-Free Milk



Lactose-Free Milk

Low-fat and fat-free milk have all the same essential nutrients found in whole milk, but with less fat. No water is added.

Not all 'milk' is the same. Drinks made with nuts, rice, or coconuts often contain little or no protein. Non-dairy beverages that are not nutritionally equivalent to cow's milk are not a creditable replacement for milk in the CACFP.

¹ref: 1 Drouin-Chartier, JP et al., 2016





One Year
Whole Milk
(unflavored)



2-5 Years
1% or Fat-Free
(unflavored)



6 & Older
1% or Fat-Free

The Truth About Dairy Milk

- 1 Milk is an important beverage for nutrients and hydration, even when your child has a cold.
- 2 Milk is a natural, fresh product that comes from cows, traveling from a local dairy farm to your grocery store in about two days.
- 3 In pasteurized milk, natural hormones and bacteria are destroyed or are broken down and do not enter the body.

Don't kids need fat to be healthy? Yes, children ages 12 months through 23 months need fat for brain and nerve growth and development. After age 2, children need less fat in their diet as growth slows significantly.

Isn't whole milk more nutritious than low-fat? Low-fat milk is equally nutritious as whole milk. Key nutrients in milk like vitamin A, vitamin D and calcium are the same or a little higher in 1% and fat-free milk compared to whole milk.

I'm concerned if I offer low-fat milk my kids won't drink it. It is surprising how easily most children make the transition from whole milk to 1% or fat-free. Serving milk very cold may be the key to the transition.

Are soy beverages creditable? Some fortified soy beverages may be creditable and served in the CACFP when the parent has submitted a written request and the soy beverage is nutritionally equivalent to cow's milk.

CACFP in the Know

- For newborn through 11 months, breastmilk and iron-fortified formula are reimbursable. Breastmilk is allowed at any age in the CACFP.
- Between the ages of 12 months and 13 months, iron-fortified formula may be served to children to help with the transition to whole milk.
- Between the ages of 24 months and 25 months, unflavored whole milk and unflavored reduced-fat (2%) milk may be served to help with the transition to fat-free (skim) or low-fat (1%) milk.
- Many non-dairy beverages may only be served when there is a medical statement on file. Contact your sponsoring organization or state agency for more information.
- Flavored milk is not allowed for children 5 years old and younger.
- Lactose-free and organic milk are reimbursable without a written request.



Learn more about healthy eating at HealthyEating.org.



Visit cacfp.org for more helpful tools.

Milk Substitutions & Creditable Milks In the Florida Child Care Food Program

For children ages one and older, CCFP regulations require that each child's breakfast, lunch, and supper must include fluid milk to be eligible for reimbursement. Fluid milk may also be served as one of the two components of a snack.

Creditable fluid milks include breastmilk, as well as pasteurized fluid types of cow or goat milk, lactose-free or lactose-reduced milk, UHT (Ultra High Temperature) milk, acidified or cultured milk, and organic milk.

Non-dairy fluid milk substitutions may be served when requested in writing the by child's parent or guardian. The written request must identify the medical or special dietary condition that restricts the diet of the child, such as milk allergy or vegan diet. For the meal to be reimbursable, the non-dairy beverage must be nutritionally equivalent to fluid milk. Child care providers or parents may provide the non-dairy beverage.

For Children Ages One through Five

The following non-dairy beverages meet required nutritional standards for approved milk substitutions:

8th Continent Soymilk Original 	Great Value Original Soymilk 	Silk Original Soymilk * 	Kikkoman Pearl Organic Soymilk Smart Original * 	Sunrich Naturals Original Soymilk * 	Ripple Original Dairy Free Milk * 
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For Children Ages Six and Older

The following flavored non-dairy beverages meet required nutritional standards for approved milk substitutions:

8 th Continent Soymilk Vanilla 	Kikkoman Pearl Organic Soymilk Smart Vanilla * 	Kikkoman Pearl Organic Soymilk Smart Chocolate * 	Ripple Chocolate Dairy Free Milk * 	Ripple Vanilla Dairy Free Milk * 	Sunrich Naturals Vanilla Soymilk * 	Silk Very Vanilla Soymilk * 	Silk Chocolate Soymilk * 
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***SHELF-STABLE VERSION ONLY**

Non-dairy beverages must meet the following specific nutritional standards to be considered nutritionally equivalent to milk:

Nutrient	Requirement Per Cup	% of Reference Daily Intakes
Protein	8 grams	
Calcium	276 mg	About 28%
Vitamin A	500 IU	10%
Vitamin D	100 IU	25%
Magnesium	24 mg	6%
Phosphorus	222 mg	About 22%
Potassium	349 mg	10%
Riboflavin	.44 mg	About 26%
Vitamin B ₁₂	1.1mcg	About 18%

Special Needs Meals in the CCFP

Meal Modifications due to Disability or Preference

Reasonable modifications **must** be made for children with disabilities that restrict their diet. Section 504 of the Rehabilitation Act of 1973 defines a person with a disability as any person who has a physical or mental impairment which substantially limits one or more major life activities, has a record of such a disability, or is regarded as having such a disability. Major life activities are broadly defined and include, but are not limited to, eating, digestion, and feeding skills.

Most physical and mental impairments will constitute a disability. Examples of a disability may include diabetes, food allergy or intolerance, developmental delay, or autism.

A physical or mental impairment does not need to be life-threatening to constitute a disability. For example, a food allergy does not need to cause anaphylaxis to be considered a disability. A non-life-threatening allergy may be considered a disability and require a meal modification, if it impacts a major bodily function or other major life activity.

A child's impairment also may be considered a disability even if medication or other mitigating measures reduce the impact of the impairment.

CCFP institution/facilities that fail to make appropriate meal modifications for children with disabilities could be found in violation of Federal civil rights laws.

CCFP institution/facilities must make reasonable modifications due to disability regardless of whether the participating facility prepares meals on site or receives catered meals.

When substitutions are made and the meal pattern is *not* met, a medical statement is required and must be signed by a physician, physician's assistant (PA), or nurse practitioner (ARNP). Please note, institutions/facilities may not unduly delay providing the modification while awaiting the medical statement, but should begin providing a reasonable modification to keep the child safe.

Meals with substitutions that meet all meal pattern requirements are reimbursable and no medical statement is needed. A note from the parent/guardian should be on file. CCFP institutions/facilities are not required, but strongly encouraged, to make meal modifications due to parent or child preference.

Modifications Outside of the Meal Pattern

When substitutions are made and the meal pattern is not met, a medical statement is required. In this situation, the medical statement must include the following:

- Description of the child's physical or mental impairment that restricts diet.
- An explanation of what must be done to accommodate the disability, e.g., listing food(s) to be omitted and the food(s) to be substituted or any necessary adaptive feeding equipment.
- Signature of a licensed physician, physician's assistant (PA), or nurse practitioner (ARNP).

A parent/guardian may supply *one or more* components of the reimbursable meal as long as the child care institution/facility provides at least one required meal component.

Institution/facilities *cannot require* parents to bring in the substitute(s).

Special Needs Meals in the CCFP

Meal Modifications due to Disability or Preference

Modifications Within the Meal Pattern

Meals with substitutions that meet all meal pattern requirements are reimbursable and no medical statement is needed. A note from the parent/guardian should be on file. CCFP institution/facilities are not required, but strongly encouraged, to make meal modifications due to parent or child preference.

Requests for modifications can be made due to preference (e.g. religious preference or vegetarianism). Institution/facilities are strongly encouraged to accommodate requests due to preference, but are not required to do so. For example, the child care institution/facility can substitute lactose-free milk in place of “regular” cow’s milk or substitute meat alternates for a child who does not eat meat.

A parent/guardian may supply *only one* component of the reimbursable meal as long as the child care institution/facility provides all other required components. Any parent-provided component must be creditable.

Institution/facilities *cannot require* parents to bring in a food substitute.

Milk substitutions due to preference - soy milk:

Child care institution/facilities *or* parents may provide a soy milk that is nutritionally equivalent to the fluid milk component of the meal pattern. For the meal to be reimbursable, the beverage must be listed on the current *CCFP Approved Milk Substitution List for Children Ages 1 and Older* on the CCFP website under Nutrition and Menu Planning/Special Dietary Needs at: www.flhealth.gov/ccfp/

The following must be maintained on file:

- A letter from the parent/guardian requesting a nutritionally equivalent soy milk is required if no medical statement is on file. The letter must state whether the parent/guardian or the center will provide the milk substitute.

If parent/guardian *prefers* to provide the approved soy milk, it must be in the original container and labeled with the child’s name. Institution/facilities cannot require parents to bring in the substitute.

All other milk substitutes (e.g., almond milk, rice milk, coconut milk): These milks are not nutritionally equivalent to fluid cow’s milk and require a medical statement to be served as part of a reimbursable meal.

Institution/facilities are encouraged to contact the nutrition section at the state office at 850-245-4323 for assistance with meal modifications due to disability or preference.



Medical Statement

A state licensed healthcare professional who is authorized to write medical prescriptions under state law must complete Parts 2 and 3 and sign this form. In Florida, this includes a Physician, Physician's Assistant or Nurse Practitioner (ARNP). The parent or guardian must complete Part 1.

PART 1: GENERAL INFORMATION - Completed by the parent/guardian

First and Last Name	Date of Birth
Name of Center/Care Provider	
Name of Parent/Guardian	Telephone Number

PART 2: ACCOMODATIONS - Completed by a licensed medical professional

How does the participant's physical or mental impairment restrict their diet?

What food(s)/type(s) of food must be omitted? Please be specific.

List food(s) to be substituted for omitted food(s). (Avoid specific brand names, if possible)

Additional comments:

Texture modification (Complete if needed):

<input type="checkbox"/> Pureed	<input type="checkbox"/> Ground	<input type="checkbox"/> Bite-Size Pieces	<input type="checkbox"/> Other (specify)
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PART 3: SIGNATURE - Completed by a licensed medical professional

Licensed medical professional's name	Title: <input type="checkbox"/> Physician <input type="checkbox"/> Nurse Practitioner (ARNP) <input type="checkbox"/> Physician Assistant
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Signature of licensed medical professional	Date signed
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Medical office name and address	Phone number
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Dietary Preference Request Form

It is considered a dietary preference when you eat certain foods, or eliminate them from the diet, due to a general health concern and/or preference. This is not related to a disability. *For example: religious, ethnic, vegetarian, vegan.* **CCFP institutions/facilities are not required to, but strongly encouraged, to make meal modifications due to preference.**

Child's First and Last Name	Date of Birth
Name of Center/Care Provider	
Name of Parent/Guardian	Phone Number

Dietary Preference (check all that apply):

- My child does not have a medical need or disability but I am requesting a dietary accommodation based on a dietary preference. *(Complete dietary accommodations section below)*
- My child does not have a medical need or disability but I am requesting that they be served an approved fluid milk substitute in place of cow's milk: _____

Dietary Accommodations:

List reason(s) for requested accommodation(s):

List specific food items to be omitted and substitutions requested below:
(All food items MUST meet CCFP meal pattern requirements)

Foods to be Omitted	Foods to be Substituted

Parent/Guardian may supply ONE food item per meal. Check below and list food item(s) that will be supplied by parent/guardian

- I will provide the following food item(s) _____

Parent Signature: _____ Date: _____

Printed Name: _____ Phone Number: _____

This request will be accomodated will not be accomodated by child care center

MEAL COUNTS AND RECORD KEEPING REQUIREMENTS

- Meal counts **MUST** be recorded daily, by the end of each day. Meal counts cannot be pre-recorded. Meals served but not recorded prior to a review visit will be disallowed and will not be reimbursed.
- Any changes or substitutions to a pre-planned/ scheduled menu must be recorded by the end of each day. Menu, meal counts, and attendance records submitted must match the menus, meal counts and names of children present during a home review visit. Meals will be disallowed if records do not match.
- **CCFP will reimburse no more than 2 meals and 1 snack OR 2 snacks and 1 meal per child per day.** Meal types must be approved and specified on the Provider Data Sheet. Providers must submit a new Provider Data Sheet if there are any changes to the meal types, meal days, and meal times.
- The “Weekly Meal Count and Attendance Worksheet” can be used on a temporary basis only.
- If a child has not attended your daycare for more than 30 days, the child must be **withdrawn**. This also applies to the children that are under your care during the Summer, Christmas Holidays, and Spring Break.
- Child Care Food Programs records must be kept for the current fiscal year plus 5 previous fiscal years.
- Make sure we always have your updated license information. As soon as you get a new one, send a copy to our office.

If you are planning to be away from your childcare home with the children during a meal service time, you must notify our office in advance.

Providers must record meal counts and attendance by the end of each day. Meal counts not documented on the actual day of service cannot be claimed for reimbursement.

If you are unable to record meal counts due to issues with Minute Menu/ KidKare, you must contact your Program Monitor within 24 hours.

MONITORING REQUIREMENTS

- All providers will receive a minimum of three (3) monitoring visits per fiscal year. Additional monitoring reviews may occur, if needed.
- Providers who are open for care on weekends and evenings may receive a monitoring visit during those hours.
- At the time of the visit, a Program Monitor may observe a meal or snack service and request to see various documents (i.e. menu, child care license, etc.)

TIERING

The tier level of each day care home determines the amount of reimbursement the day care home receives for meals served. Providers may qualify for Tier I through school data or census data with eligibility re-determined every five (5) years. Those who qualify for Tier I by provider income will have eligibility re-determined every year.

Providers who claim their own child/ren must complete a Provider Income Statement annually. Those who receive TANF or Food Assistance Benefits must provide a copy of the Eligibility Letter.

Income Tier II providers can request a reclassification review.

Effective from July 1, 2023 to June 30, 2024

HOUSEHOLD SIZE	ANNUAL	MONTHLY	TWICE PER MONTH	BIWEEKLY	WEEKLY
1	26,973	2,248	1,124	1,038	519
2	36,482	3,041	1,521	1,404	702
3	45,991	3,833	1,917	1,769	885
4	55,500	4,625	2,313	2,135	1,068
5	65,009	5,418	2,709	2,501	1,251
6	74,518	6,210	3,105	2,867	1,434
7	84,027	7,003	3,502	3,232	1,616
8	93,536	7,795	3,898	3,598	1,799
For each additional family member, add	+9,509	+793	+397	+366	+183

Remember: The total income before taxes, social security, health benefits, union dues, or other deductions, must be reported.

ENROLLMENT RENEWAL REPORT

- 1) Verify each child's information. Any changes (for example, meals received while in care) must be noted.
- 2) Each child's parent must sign to confirm the information.
- 3) If the child is no longer enrolled, indicate the date the child was withdrawn.
- 4) If you have an enrolled child who is not listed on the report, you can add the child. You must include all the required information, such as child's name, address, phone number, days in care, meals received while in care, etc.
- 5) When all the information is updated, the Provider must sign each page of the report.
- 6) Return the completed report to our office on or before the deadline date!

CIVIL RIGHTS

Why is Civil Rights Important? To ensure equal access to the Child Care Food Program.

Discrimination: The act of distinguishing one person or group of persons from others, either intentionally, by neglect, or by the effect of actions or lack of actions based on their protected classes

Six Protected Classes: Race, Color, National Origin, Age, Sex, Disability

Civil Right Assurances: A civil rights assurance is incorporated in all agreements between the state agency and contractor in order to ensure that ALL children have access to the child nutrition programs. Agreements between sponsors and their facilities also include civil rights assurances.

Public Notification System: Display in a prominent place the "And Justice For All" poster (Does not pertain to Day Care Home Providers). Inform participants and prospective participants of their program rights and responsibilities and the steps necessary for participation. Include the nondiscrimination statement on all publications, including web sites, that inform the public about the CCFP. (Examples of where this is found: News Release, "And Justice for All" poster, "Building for the Future" letter, any CCFP materials provided to the public) At a minimum, the nondiscrimination statement, or a link to it, must be included on the home page of the program information. Participants must be advised of their rights and the complaint procedures including how to file a complaint

Handling Complaints

-Right to File a Complaint: Any person alleging discrimination based on race, color, national origin, age, sex, or disability has a right to file a complaint within 180 days of the alleged discriminatory action.

-Complaints: Written or verbal; Anonymous complaints should be handled as any other complaint. State agencies can develop complaint forms, but the use of such forms cannot be a prerequisite for acceptance of a complaint. A complaint can be made to any CCFP staff. All civil rights complaints must be forwarded to the appropriate Regional or FNS OCR Director. CCFP contractors have to notify the state agency of a civil rights complaint immediately

The USDA Program Discrimination Complaint Form can be found next to this presentation on the CCFP website, or at: https://www.ascr.usda.gov/sites/default/files/Complain_combined_6_8_12_508_0.pdf

Compliance Reviews: Civil rights compliance must be evaluated during: Pre-approval Reviews (Question on the pre-approval form and observation of practices), Post-award or Routine Compliance Reviews (Site, Sponsor and Provider Review Forms)

Resolving Non-Compliance: Noncompliance is a factual finding that any civil rights requirement, as provided by law, regulation, policy, instruction or guidelines, is not being adhered to by a contractor or its sponsored facilities. Noncompliance may be the result of: A review of civil rights compliance during routine reviews, A special review or

An investigation. Once noncompliance is determined, steps must be taken to immediately obtain voluntary compliance. Continued noncompliance may lead to suspension or final termination

Data Collection and Reporting: Each contractor is required to collect racial/ethnic data and maintain the data on file for three years plus the current year. This information is reported on site/provider information forms and site/provider review forms. The purpose is to: Determine how effectively FNS programs are reaching potential eligible persons and beneficiaries; Identify areas where additional outreach is needed; Complete reports, as required

Language Assistance: Contractors have a responsibility to take steps to ensure meaningful access to their programs and activities by persons with Limited English Proficiency (LEP). LEP describes individuals who do

not speak English as their primary language and who have a limited ability to read, speak, write, or understand English.

Reasonable Accommodations for Persons with Disabilities: Americans with Disabilities Act - prohibits discrimination based on a disability in all services, programs, and activities provided to the public by State and local governments, except public transportation services. This means that agencies must ensure persons with disabilities have: Program accessibility (phone, mail, etc.), Effective communication with agency staff, Easy access to the building itself

Equal Opportunity for Religious Organizations: Ensures a level playing field for the participation of faith-based organizations and other community-based organizations (FB/CBO) in USDA programs. Creates new opportunities to serve more people in need. USDA is working to ensure that FB/CBO have equal access to USDA funding opportunities, especially those groups that have not partnered with the government before

Good Customer Service: Providing good customer service is key to avoiding the appearance or perception by anyone of unlawful discriminatory statements or actions

Resolving Conflict: Conflict comes about from differences - in needs, values and motivations. Sometimes through these differences we complement each other, but sometimes we will conflict. Conflict is not a problem in itself - it is what we do with it that counts. For more information on strategies to resolve conflicts <http://www.crnhq.org/12-Skills-Summary.aspx?rw=c>

Civil Rights Training: All staff must receive training on all aspects of civil rights compliance on an annual basis, including: Effective public notification systems, Complaint procedures, Compliance review techniques, Resolution of noncompliance, Collection and use of racial/ethnic data, Requirements for language assistance, Requirements for reasonable accommodation of persons with disabilities, Customer service, Conflict resolution

CHILD CARE FOOD PROGRAM
Provider Training Handbook
2023-2024

For more information, contact: ccfp@lsfnet.org