

Evergreen Child Care Food Program

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August 2016 Newsletter

CALENDAR OF EVENTS

- 08/03/16 – June 2016 Reimbursement Disbursement
- 08/19/16– Meal Benefit Form due date
- 08/31/16– Workshop video will be uploaded on ECCI's website

REIMBURSEMENT REMINDER

- *The June 2016 Federal reimbursement has been disbursed if your meal claim was submitted on time.*
- *Manual Claiming Providers: All August claim forms must be submitted no later than September 5, 2016. If documents are submitted anytime later, meal claims will be considered a late (adjustment) claim.*

ELIGIBILITY RENEWAL (2016-2017):

Attention providers who:

- Want to claim and/or continue to claim their own children (Own /own foster child)
- Want to claim and or continue to claim children that live in the provider's residence
- And/or are in Tier 2 applying for Tier 1 rates

The Meal Benefit Form for 2016-2017 has been uploaded to our website for those providers who fall in the categories listed above. Any providers who wish to apply for eligibility must submit the completed Meal Benefit form by:

FRIDAY, AUGUST 19, 2016

The form is located under the **Forms** tab in ECCI's website and is titled "Provider Meal Benefit Form"

ANNUAL WORKSHOP:

The mandatory annual workshop will be available online as of:

Wednesday, August 31, 2016

****Provider's that do not have access to a computer may contact ECCI in late August to request the workshop video in DVD and answer sheet.**

In order to fulfill their annual workshop requirement (As stated on the Permanent Agreement), providers are required to watch a video and answer the 20 questions that will appear throughout the video. Furthermore, providers must answer all the answers correct in order to receive credit for this year's workshop.

Evergreen will be uploading the workshop video on our website under the **ANNUAL TRAINING TAB**. On the Annual Training Tab providers will find the workshop video, an instructions page and the answer sheet (In PDF format). The workshop answer sheet must be submitted to ECCI by no later than **Friday, September 23, 2016**.

***Failure to complete/pass the workshop by September 23, 2016 will determine the provider as Serious Deficient.**

MONITORING VISIT POLICY:

We want to remind new and current providers about our monitoring visit policy and what we look for when conducting visits to your day care. During each fiscal year, minimum of three monitoring visits are required for daycares participating in the Child and Adult Care Food Program (CACFP). Two out of the three monitoring visits conducted are unannounced and must be in observance of a meal service.

Reminder: Evergreen's fiscal year begins in October and ends in September of the following year.

Monitors will check for:

- **License capacity compliance.**
- **Record Retention** which includes, but not limited to, copies of: Regular/Infant Menus and recorded meals, Claim Information Forms (CIF) enrollment applications (new and updated enrollments), current fiscal year enrollment renewal, license renewal fee payment record, medical statements (if applicable), Meal Benefit Forms (if applicable).
- **Record Retention Requirement:** All providers who are participating in Child and Adult Care Food Program (CACFP) must retain copies of all ECCI's documents for 4 years. Providers must retain their records for the current fiscal year onsite. Past records (not including the current fiscal year) can be stored offsite as long as they are accessible within a reasonable time frame upon request.**
- **Children present vs. average number of children claimed.**
- **Record Keeping:** Regular/Infant Menu, Recorded meals, and Daily In & Out records (if applicable),
- All foods, juices, and milk used in preparation of a meal must be readily available for monitors to see.
- Portions and components must meet the meal pattern requirements.
- Meals being served to children accordingly to provider's meal time schedule and must match the menu posted.
- All participating children must be served the same meal, unless they have a medical statement, milk substitution and/or meal accommodation form.
- Meal pattern (Food Chart) must be posted in the kitchen at all times.
- Any non-creditable food is being used.
- Sanitation and safety of the facility.

****For more information please refer to our provider's manual on our website, under the "Policy and Regulations" tab***.**

MEAL COMPONENTS: Recent claim reviews and monitoring visits show common findings for meal components on menus. From now on, providers are required to do the following:

Soup or Stews: Soups or stews are considered a combination dish and only ONE vegetable/fruit component can be counted in a combination dish.

For Example: If the beef stew or soup contains: stew meat, potatoes, carrots and onions, the stew could only count for one vegetable/fruit component and an additional fruit or vegetable would need to be served. Here is how you menu should look like:

Meat/Meat Alt:	Beef
Bread/bread Alt:	White rice
Fruit/Veg:	Potatoes
Fruit/Veg:	Apple sauce
Milk:	Milk

Sausages: Please be advised, sausages are only creditable if purchased and labeled on your menu as “fresh sausage”, “fresh Italian sausage” or “homemade sausage” (this is only if you physically make the sausage from scratch in your own home). Otherwise, sausages must have a CN label on file or a Product Formulation Statement signed by an official of the manufacturer (not a sales person).

Snack/Trail/Chex Mixes: These are snack food mixtures with a variety of items including nuts, cereal, seeds, dried fruits, etc. These items cannot be credited unless there is an explanation of the creditable ingredients included in the mix. If you are serving trail mix, please ensure you include the components of your trail mix.

Providers claiming on scannable forms: if you are claiming chex mix, please include the components of the chex mix in the back of the Claim Information Form (CIF).

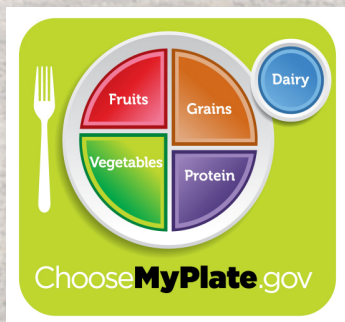
Providers claiming online: if you are claiming chex mix, please include the components of the chex mix in the menu comments (under record meals).

****For more information please refer to the crediting handbook on our website, under the “Policy and Regulations” tab***.**

NEW CREDITABLE TORTILLA: The creditable tortilla list has been updated and we have now added **365 Organic Whole Corn Tortillas** to the list.



NUTRITION EDUCATION SERIES: HEALTHIER CHOICES MADE EASIER



Summer is almost over and school is approaching faster than expected. End the summer with some healthful tips to kick off the new school year for your daycare children. Here are some Tips for daycare providers with school-age children.

Make half your plates fruits and vegetables-on a budget.

- Fresh, frozen, and canned fruits and vegetables are all smart choices. Look for sales and buy some of each to last until your next shopping trip.
- Choose frozen vegetables that do not have added fat, salt or sugars.
- Look for canned vegetables that say “No added salt.”

Start every day the whole-grain way.

- Serve whole-grain version of cereal, bread or pancakes for breakfast.
- Whole grains with more fiber will help your kids feel fuller longer so they stay alert in school.
- Choose foods with “100% whole wheat” or “100% whole grains” on the label. OR check the ingredient list to see if the word “whole” is before the 1st ingredient (i.e. **whole**-wheat flour) . If it is, its whole grain.

Milk Matters

- Children of every age and adults too, need the calcium, protein and vitamin D found in milk for strong bones, teeth, and muscles.
- Drink fat-free or low-fat 1% at meals (meal pattern requirement)
- If you’re lactose intolerant, try lactose-free or lactose reduced 1% or fat free milk.

Source: (<http://teamnutrition.usda.gov>)

HARVEST OF THE MONTH: PLUMS



August’s harvest of the month is Plums. Do you know where the plum comes from? The plum is a stone fruit tree of the Rose family. Like peaches, plums originated in China 4,000 years ago. Plums are related to other stone fruits such as peaches, apricots, and cherries, which are also drupes. The plum is more diverse than its relatives and grows in a wide range of shapes, sizes, colors, and flavors. More importantly it’s a great source of vitamin C. Vitamin C helps your body heal cuts and wounds, and maintains healthy gums.

Here are some healthy serving tips:

- Pack whole ripe plums in lunches or enjoy as afternoon snacks.
- Add sliced plums to green salads.
- Make a stone fruit salad with peaches, plums, and apricots.
- Top low-fat yogurt with sliced plums and granola for breakfast or dessert.
- Blend fresh or frozen plums with low-fat 1% or fat-free milk. Or, substitute milk with low-fat frozen yogurt.
- Visit a local farmers’ market to find California grown plums—they taste great and usually cost less. Look for pluots and apriums, too!

Source: (<http://harvestofthemonth.cdph.ca.gov>)

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Dolores Campos

Rosario Salazar

Suetonius Carrera

Yolanda Sandoval

Happy Birthday Evergreen Providers

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Lourdes Duarte

Scherie Vance

Joeslyne Flores-Ochoa

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