

Child and Adult Care Food Program Nutrition News

April 2019 • Edition XLVI

Income Eligibility Guidelines Adjusted for Child Nutrition Programs

The USDA's Food and Nutrition Service (FNS) published annual adjustments to the income eligibility guidelines for Child Nutrition Programs (CNPs) for July 1, 2019 through June 30, 2020. These adjustments will affect the income guidelines for both the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP).

The annual adjustments to the income eligibility guidelines for the 48 neighboring states, District of Columbia, Guam, and U.S. Territories are represented in the chart below and may also be accessed [here](#).

INCOME ELIGIBILITY GUIDELINES											
Effective from July 1, 2019 to June 30, 2020											
HOUSEHOLD SIZE	FEDERAL POVERTY GUIDELINES ANNUAL	REDUCED PRICE MEALS - 185 %					FREE MEALS - 130 %				
		ANNUAL	MONTHLY	TWICE PER MONTH	EVERY TWO WEEKS	WEEKLY	ANNUAL	MONTHLY	TWICE PER MONTH	EVERY TWO WEEKS	WEEKLY
48 CONTIGUOUS STATES, DISTRICT OF COLUMBIA, GUAM, AND TERRITORIES											
1	12,490	23,107	1,926	963	889	445	16,237	1,354	677	625	313
2	16,910	31,284	2,607	1,304	1,204	602	21,983	1,832	916	846	423
3	21,330	39,461	3,289	1,645	1,518	759	27,729	2,311	1,156	1,067	534
4	25,750	47,638	3,970	1,985	1,833	917	33,475	2,790	1,395	1,288	644
5	30,170	55,815	4,652	2,326	2,147	1,074	39,221	3,269	1,635	1,509	755
6	34,590	63,992	5,333	2,667	2,462	1,231	44,967	3,748	1,874	1,730	865
7	39,010	72,169	6,015	3,008	2,776	1,388	50,713	4,227	2,114	1,951	976
8	43,430	80,346	6,696	3,348	3,091	1,546	56,459	4,705	2,353	2,172	1,086
For each add'l family member, add	4,420	8,177	682	341	315	158	5,746	479	240	221	111

For questions concerning these adjustments, please contact the **Nutrition Services Policy Administrator** at **404.651.8193**.

Allowable Costs: Health Inspection Licensing & Fees

Did you know Health Inspections are an allowable cost under CACFP?

Follow the steps below:

- Licensing and Fees* must be included in the CACFP budget as an operating expense under Facilities and Space Costs.
- An invoice or quote must be uploaded in ATLAS for review.

***Only licensing and fees costs are allowable. Repairs and upgrades needed for facilities to be certified or approved by the State or local health**

CACFP Program Training

Please see below the list of training sessions for April - May 2019. Self registration for training is available through ATLAS. Contact [Sylvia Boykin](#) for more information.

CACFP 2 Day May 14-15, 2019

Georgia State University
75 Piedmont Avenue, 6th floor
Atlanta, GA 30303

CACFP Adult Day Care April 29-30, 2019

Quality Care for Children (CCR&R)
3706 Atlanta, Hwy
Athens, GA 30606

At-Risk After-school Meals May 21, 2019

Georgia State University
75 Piedmont Avenue, 6th floor
Atlanta, GA 30303

Upcoming CACFP Halftime Webinar: Using the WIC Food List to Identify Creditable Foods in the CACFP

On May 16, 2019, USDA's Team Nutrition initiative will present "Using the WIC Food List to Identify Creditable Foods in the CACFP," as part of the *CACFP Halftime: Thirty on Thursdays* series.

Registration for this free webinar is now available, using the following registration links:

- [English Webinar](#): 2-2:30 p.m. ET
- [Spanish Webinar](#): 3-3:30 p.m. ET

This upcoming CACFP Halftime webinar will focus on how Child and Adult Care Food Program (CACFP) operators can use any State's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) Food List to find creditable cereals and whole grain-rich foods to serve as part of a reimbursable meal or snack. Attendees will have the opportunity to submit questions to the presenters and to check their knowledge through interactive polling questions.

Recordings of previous webinars and a complete list of future topics and dates can be found on the CACFP Halftime: Thirty on Thursdays webpage [here](#).

Important Update: Procurement Requirement for Administrative Sponsors



All CACFP institutions and facilities are required to follow federal procurement requirements following acknowledgement from USDA SERO regarding outdated/incorrect information found on Page 92 in the Procuring Local Foods Guide, "Buying Local in the CACFP" as well as in FNS Instruction 796-2, Revision 4, "Questions and Answers."

A "non-Federal entity" is required to use its own documented procurement procedures which reflect applicable state, local and tribal laws, provided that the procurements conform to applicable Federal law and standards identified in 2 CFR 200.

The "non-Federal entity" is defined as a recipient or sub-recipient of Federal Funds per 2 CFR 200.69. Sub-recipients are defined as non-federal entities receiving a sub-award from a State Agency or Sponsor per 2 CFR 200.93.

This information will be updated/revised by FNS.

For more information please contact **LaMonika Jones, Procurement and Purchasing Compliance Officer**, at lamonika.jones@dec.al.gov.

Nutrition ED Nook



The seventh Annual Georgia Farm to School and Early Care and Education Summit will be held **June 7-8, 2019**, at Helms College in Macon. The Summit features dynamic, hands on education sessions, workshops, and field trips for early care providers and k-12 staff on gardening, cooking with kids, local procurement, and more!

This event is co-hosted by the Georgia Department of Early Care and Learning and Georgia Organics and presented by the Georgia Farm to School Alliance and the Georgia Farm to Early Care and Education Coalition.

Registration is now open, click [here](#) for more information.

Summit features include:

- dynamic, hands on education sessions,
- gardening workshops and field trips,
- cooking with kids,
- local procurement, and more!

Local Sourcing Spotlight:

Fresh Marta Market

The Fresh Marta Market is a collaborative initiative between Marta, Community Farmers Market, Atlanta Community Food Bank, Organix Matters and Food Oasis that brings fresh produce stands to five Marta train stations in areas with limited food access.

Food items are locally sourced from members of the Southwest Atlanta Growers Cooperative along with non-local products in order to maximize the quantity of fresh foods accessible to patrons.

For more information, please visit [The Fresh Marta Market](#) website.

Strawberry Season Is Here!

April marks the beginning on Strawberry season in Georgia. According to the [University of Illinois Extension](#), consuming (8) strawberries will provide 140% of the recommended daily intake of Vitamin C for children.

Grown in all 50 states, strawberries are the first fruit to ripen in the spring. As strawberry season arrives, use this as an opportunity to participate in a field trip to one of the many [Georgia Grown Strawberry Fields](#).

After picking your favorite strawberries, try this delicious recipe for [Homemade Strawberry Fruit Rollups](#) courtesy of Fifteen Spatulas, see recipe below.

Homemade Strawberry Fruit Roll-ups

Ingredients

- 8 oz strawberries (stems trimmed)
- 1 tbsp freshly squeezed lemon juice
- 3 tbsp sugar (optional)

Instructions

- Place the trimmed strawberries in a blender or food processor and puree them for a minute or so until smooth. You don't want any strawberry chunks in the mixture.
- Transfer the strawberry puree to a saucepan and add the lemon juice and sugar, if using. Turn the heat to medium high, and cook the mixture for about 10 minutes, stirring frequently, until the mixture is thick and jammy. The goal here is to cook out much of the moisture.
- Preheat the oven to 170 degrees F, or as low as your oven will go, making sure it's less than 200 degrees at the highest.
- Spread the strawberry jam into a rectangle shape onto a baking pan lined with parchment paper. You may use an offset spatula or a regular spatula to help spread the mixture as evenly as possible, until the rectangle is about 1/8 inch thick. Keep in mind the fruit leather will lose some of its thickness in the oven as it dehydrates, so make sure that none of the jam is so thin that you can see through it as you spread.



- Cook in the oven for 3-4 hours, until the fruit mixture no longer feels sticky, just a bit tacky. Remove from the oven and let it cool completely. Transfer to a cutting board lined with wax paper, and use a pizza cutter to cut long strips. Roll them up into the fruit roll-ups, and enjoy!

Dates to Remember:

May 8	Food Safety	Webinar
May 16	Thirty on Thursday's: Using the WIC Food List to Identify Credible Foods	Webinar
June 7-8	Georgia Farm to School ECE Summit	Macon, Ga
July 18	Thirty on Thursday's: Serving Vegetables in the CACFP	Webinar

Have you listened to DECAL Download?



Building on the success of Quality Rated and several of Georgia's early learning programs, Governor Brian Kemp and DECAL have announced the creation of a language and literacy endorsement. Listen to this week's episode of DECAL Download to learn more about this endorsement.

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