



NEW! Team Nutrition CACFP Organizations Network

USDA's Team Nutrition initiative invites CACFP sponsoring organizations and independent centers to visit the [Team Nutrition CACFP Organizations Network webpage](#). The webpage was designed for sponsoring organizations and independent centers that are interested in cultivating an environment and culture of wellness through promotion of healthy eating and physical activity.

Joining the Team Nutrition CACFP Organizations Network is free and easy! CACFP sponsors and independent centers can enroll online via www.fns.usda.gov/tn/cacfp. As part of the network, CACFP organizations will be connected with Team Nutrition and regularly receive announcements about new resources, networking opportunities, idea-sharing, and more! All CACFP institutions (i.e. organizations with a written agreement to participate in the CACFP) are eligible to join. Organizations are asked to designate a Nutrition Education or Training Coordinator to serve as the champion that spreads the word at their CACFP site.

Visit our [Team Nutrition CACFP Organization Network website](#) to:

- [View the easy-to-use enrollment form for CACFP organizations](#)
- [Find, view, and update existing Team Nutrition CACFP Organization information,](#)
- [Download certificate of enrollment for each Team Nutrition CACFP Organization,](#)
- [Watch training tutorials](#) to help with enrollment and navigation,
- [Learn more about Team Nutrition CACFP Organizations;](#) and
- [Easily access this website from any desktop or mobile devices.](#)

We welcome you to explore the website! Organizations are encouraged to keep contact information, including email addresses, updated via the website, to ensure they receive announcements about new resources, updates, and promotional items from Team Nutrition. New, colorful decals with nutrition messaging that can be displayed at the CACFP site will soon be available to Team Nutrition CACFP Organizations—don't miss out!

For questions or for more information, please contact TeamNutrition@usda.gov.



CACFP Program Training Dates (February - May 2019)

Please see below the list of training sessions for February - May 2019. Please contact Sylvia Boykin at sylvia.boykin@decal.ga.gov for more information.

CACFP 2 Day

February 12-13, 2019

Columbus Technical College
928 Manchester Expressway
(Library - Room 600)
Columbus, GA 31904

CACFP Adult Day Care

April 29-30, 2019

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

CACFP Adult Day Care

February 26-27, 2019

Quality Care for Children (CCR&R)
2751 Buford Highway NE (Training Room)
Atlanta, GA 30324

CACFP 2 Day

May 14-15, 2019

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

CACFP 2 Day

March 4-5, 2019

Central Georgia Technical College
3300 Macon Tech Drive - Building I
Macon, GA 31026

May 21, 2019

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

At-Risk Afterschool Meals Program

March 19, 2019

Spruce Conference Room
Limit 10 people

CACFP 2 Day

April 16-17, 2019

Central Georgia Technical College
80 Cohen Walker Drive
(Roy H. Sonny Watson
Health Sciences Building)
Warner Robins, GA 31088



There are no mandatory program training sessions in January and June. However, there will be quarterly training in January. More information to come.



DECAL Enhancements to the Claim Summary Involving Cash In Lieu (CIL)

All institutions that charge administrative costs are allowed to retain up to 15% of the **actual** meal reimbursement or the **actual** net administrative costs incurred, whichever is less. However, in accordance with USDA guidance, cash-in-lieu must be excluded when calculating the amount that may be retained for administrative costs.

Sponsoring organizations are required to exclude cash-in-lieu when calculating the allowable administrative fee from the actual meal reimbursement for each site on a monthly basis. Previously, sponsoring organizations could only see the total meal reimbursement and cash-in-lieu at the institution level in ATLAS.

DECAL has made recent enhancements to the claim summary that now allow sponsoring organizations to review the total meal reimbursement and cash-in-lieu received for each site. These enhancements were implemented to help ensure institutions calculate their administrative fee correctly. Pictured is a screen shot to show how to access this information.

| Claim Summary Enhancements Involving Cash in Lieu | | | | | | |
|--|------------|--------------------|-------------------|-------------------|---------------------|-----------|
| 1. Select your claim month | | | | | | |
| Claim Month | Adj Number | Claim Status | Date Received | Date Processed | Earned Amount | |
| Oct 2018 | 1 | Accepted | 11/20/2018 | | \$495,291.36 | |
| 2. Select summary | | | | | | |
| Claim Month: October 2018 | | | | | | |
| Claim Items | Adj Number | Date Received | Date Accepted | Date Processed | Earned Amount | Status |
| View Summary | 0 | 11/13/2018 | 11/13/2018 | 11/14/2018 | \$306,560.26 | Processed |
| View Modify Summary | 1 | 11/20/2018 | 11/20/2018 | | \$188,731.10 | Accepted |
| 3. Scroll to the bottom of the summary page, select "Show Site Meal Details" | | | | | | |
| Institution Claim Reimbursement Totals | | Meal Reimbursement | CIL Reimbursement | Totals | | |
| Current Claim Reimbursement Total | | 467,255.38 | 28,035.98 | 495,291.36 | | |
| Previous Claim Reimbursement Total | | 288,971.68 | 17,588.58 | 306,560.26 | | |
| Net Claim Reimbursement Total | | 178,283.70 | 10,447.40 | 188,731.10 | | |
| Show Site Meal Details | | | | | | |
| 4. Scroll down to Site Meal Totals, you can now see Cash-in-Lieu (CIL) for each site | | | | | | |
| Site Meal Totals | | | | | | |
| Meal Type | Free | Reduced | Paid | Total | Total Reimbursement | |
| Breakfast | 2,264 | 0 | 15 | 2,279 | 4,057.21 | |
| Lunch | 1,852 | 0 | 12 | 1,864 | 6,133.84 | |
| CIL | | | | | 438.04 | |
| PM Snack | 2,754 | 0 | 18 | 2,772 | 2,507.58 | |
| Supper | 1,774 | 0 | 12 | 1,786 | 5,875.66 | |
| CIL | | | | | 419.71 | |
| Evening Snack | 1,406 | 0 | 9 | 1,415 | 1,280.18 | |
| Total Site Reimbursement | | | | | 20,712.22 | |
| In the example above, the Sponsor would take the total site reimbursement \$20,712.22 minus cash-in-lieu (CIL) \$857.75=\$19,854.47. The max allowed (15%) administrative costs totals \$2,978.17. | | | | | | |

****Please note that sponsors are not allowed to charge a blanket 15% for administrative fees.** Sponsors and Institutions should make sure that they are adhering to the requirements indicated in policy memos: Charging Net Allowable Administrative Costs in CACFP and Excluding Cash-in-Lieu When Calculating the Maximum Amount Available for Administrative Use. See the links below for reference.

<http://decal.ga.gov/documents/attachments/ChargingNetAllowableAdminCostsCACFP.pdf>
<http://decal.ga.gov/documents/attachments/ExcludingCILCalculatingCACFPAdminCosts.pdf>

Additional written policy guidance will be forthcoming.

If you have any questions or concerns regarding this enhancement or the administrative fee requirement, please contact your assigned Technical Assistance Coordinator.



Updated Policy Guidance and Memorandum

Nutrition Services released the following policy guidance for CACFP institutions: Flexibility Guidance for FY 2019 – Updated Child and Adult Care Food Program Meal Patterns and Updated National School Lunch Program and School Breakfast Program Infant and Preschool Meal Patterns, November 30, 2018 [Meals/Food Service].

Per USDA, operational challenges with respect to complying with the updated meal pattern requirements continue to persist, and state-level flexibility is being extended in certain situations. For FY 2019, and relative to the CACFP, when DECAL finds that an institution which prepares its own meals is failing to meet meal pattern requirements, fiscal action may not be taken if DECAL determines that other actions would have a corrective effect.

Bear in mind, DECAL and CACFP sponsoring organizations will continue to take immediate fiscal action if a meal completely misses one or more of the required food components, and if the center renders its meals and is not meeting meal pattern requirements. For additional information and a copy of the guidance, please visit DECAL's website [here](#).

Procurement Masterclass

Procurement can be a difficult and lengthy subject to master. In an attempt to provide more in-depth resources to enhance your understanding, Nutrition Services has implemented a series of Procurement Masterclasses. These classes will serve as on-going training/teachings to be referenced as often as necessary.



Topics will range from Micro Purchasing to Contract Renewal. The first Procurement Masterclass focuses on [How to Purchase Utilizing the Small Purchase Procurement Method](#). Please visit the [Procurement Page](#) on the DECAL website and take advantage of this new learning opportunity.

Procurement Masterclass: How to Utilize Small Purchase Method



Bright from the Start: Georgia Department of Early Care and Learning



Support Breastfeeding Mothers with Team Nutrition's Breastfed Babies Welcome Here!

These materials support the implementation of the Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010 Final Rule, which allows for reimbursement of meals when the mother provides breastmilk or directly breastfeeds her infant at the child care center or home. These materials also encourage mothers to talk with their child care provider about their breastfeeding plans and the space available for breastfeeding at the child care site.

Breastfed
Babies
Welcome
Here!
A Mother's Guide

The USDA's Team Nutrition initiative is pleased to announce the release of Breastfed Babies Welcome Here! resource. Child and Adult Care Food Program (CACFP) operators can use these materials to communicate ways the child care site supports a mother's decision to breastfeed her baby. Materials include: A Mother's Guide, Poster, Message Graphic

All materials are currently available in English online at www.fns.usda.gov/tn/breastfed-babies-welcome-here. Team Nutrition will announce the availability of Spanish and printed versions at a later date.

New Updates to the Claim Submission Deadline and Process

Current regulations require institutions to submit an original reimbursement claim within 30 days to DECAL and allow for a maximum of (2) revisions to be submitted within 90 days following the end of the claim month.

However, recent changes in Federal regulations now require institutions to submit their final reimbursement claims, including all revisions, within 60 calendar days following the last day of the full month covered by the claim. Claims not postmarked and/or submitted within 60 calendar days cannot be processed unless DECAL and/or FNS determines that an exception should be granted. For example, ABC Day Care must submit their final March reimbursement claim no later than May 30th.

The above regulatory changes are now in effect, as of October 1, 2018. A detailed policy guidance can be found on the DECAL website, or by using the links below:

[30/60 Day Claim Reimbursement](#)

[One-Time Exception Policy](#)

- For questions concerning these changes, please contact the Nutrition Services Policy Administrator at [\(404\) 651-8193](tel:4046518193).



Spaghetti Squash & Meatballs

Who doesn't love spaghetti?!? Did you know there are healthier alternatives to traditional pasta? Spaghetti Squash is one such example. Once cooked (either steamed, boiled or baked), Spaghetti Squash looks like regular pasta noodles. Since it is a vegetable, Spaghetti Squash is full of vitamins (A & C), high in fiber and low in calorie. Squash seeds can also be saved, cooked and served as a healthy snack similar to Pumpkin Seeds. ([SNAP-Ed/Michigan State University Extension](#)).

Known as a type of winter squash, Georgia's Spaghetti Squash is primarily grown and harvested in South Georgia for availability August through March. ([Georgia Dept. of Agriculture](#)). Now is peak season, so try incorporating this super simple Spaghetti Squash and Meatball recipes from [EatingWell.com](#) into your creative meal planning!!



Ingredients

- 1 3-pound spaghetti squash
- 2 tablespoons water
- 2 tablespoons extra-virgin olive oil, divided
- ½ cup chopped fresh parsley, divided
- ½ cup finely shredded Parmesan cheese, divided
- 1¼ teaspoons Italian seasoning, divided
- ½ teaspoon onion powder
- ½ teaspoon salt, divided
- ½ teaspoon freshly ground pepper
- 1 pound 93%-lean ground turkey
- 4 large cloves garlic, minced
- 1 28-ounce can no-salt-added crushed tomatoes
- ¼ - ½ teaspoon crushed red pepper

Nutrition Information

- Serving size: ¾ cup squash, ¾ cup sauce & 3 meatballs
- Per serving: 408 calories; 18 g fat(5 g sat); 8 g fiber; 32 g carbohydrates; 31 g protein; 36 mcg folate; 74 mg cholesterol; 14 g sugars; 0 g added sugars; 2,728 IU vitamin A; 33 mg vitamin C; 170 mg calcium; 7 mg iron; 608 mg sodium; 1,239 mg potassium
- Nutrition Bonus: Vitamin A (55% daily value), Vitamin C (55% dv), Iron (39% dv)
- Carbohydrate Servings: 2
- Exchanges: 1 starch, 2 vegetable, ½ lean meat, 3 medium-fat meat, 1½ fat