

# Child and Adult Care Food Program Nutrition News

October 2019 • Edition LI

## ***DECAL Download* Highlights Baldwin County Schools' Innovative Farm to Early Care & Education Strategies**

The *DECAL Download* podcast scheduled for **November 13** will feature an interview on Baldwin County Schools' innovative Farm to Early Care and Education strategies.

The district was recently recognized as DECAL's 2019 Baby Golden Radish Award recipient for the creative ways they expose children to locally grown food. Activities range from gardening to monthly taste testing to pop-up Farmer's Markets where parents shop while they are waiting in line to pick up their children from school.



Hosted by **Commissioner Jacobs, Susan Nelson**, School Nutrition director of Baldwin County Schools, **Lori Smith**, director of Baldwin's Early Learning Center, and **Diana Myers**, DECAL's Nutrition Health Educator recorded the podcast in Milledgeville, GA.

You can find DECAL Download [here](#) or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!

## **DECAL Attends the GADOE's Director's Conference**

DECAL was excited to participate on a panel at the Georgia Department of Education's Director's Conference in Athens, Georgia. We discussed how to serve children beyond the bell through the At Risk Supper Child & Adult Care Food Program.



## **Have You Completed CACFP Renewal Requirements?**

***Applications & Budget Amendments must be submitted by October 31, 2019***

It's annual renewal season! It is mandatory for all participating institutions and sponsors to complete annual renewal requirements in order to continue participation in the CACFP.

**Annual Training:** The **FY 2020 Annual Renewal Training** must be completed by **October 31, 2019**. Participating CACFP Institutions and Sponsors are required to review the FY 2020 Annual Training Presentation and complete the FY 2020 Annual Training Assessment questions prior to receiving access to the FY 2019-2020 CACFP application.

**CACFP FY2020 Application:** Upon completion of the Annual Training and Assessment, the CACFP application for the associated program year will change the institution or sponsor's status to "Not Enrolled" and the "Enroll" button will be available. The 2020 CACFP application must be submitted on or before **October 31, 2019**. Original or Annual Budgets and Budget Amendments must be submitted on or before **October 31, 2019**.

- Click [here](#) for answers to commonly asked questions about CACFP Renewal.
- Click [here](#) to access additional FY 2020 Annual Renewal documents.

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## Training and Technical Assistance (TTA) Unit Launches a New Page on DECAL's Website

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The goal of the Training and Technical Assistance (TTA) Unit is to improve performance and better equip participating institutions and sponsors. In an effort to be more accessible the TTA Unit has created a page to provide practical, user-friendly resources and guidance materials that strengthen internal controls. Click [here](#), to access information about the TTA Unit, region maps, upcoming training sessions, recorded webinars, and more!

## DECAL Announces Federal Fiscal Year 2020 Claim Deadlines

***30 Calendar Days Original Submission and 60 Calendar Days Revision***

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Federal regulations 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 30.

Claim deadlines can be found on the [DECAL website](#). Contact the Nutrition Services Policy Administrator at **(404) 651-8193** with any questions.

## Infant Weekly Menu and Food Service Record Form Updated

***Effective October 1, 2019***

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Effective October 1, the ***Infant Weekly Menu and Food Service Record Form*** was updated and posted on [DECAL's website](#). The new form reflects that infants are required to have the following components for snack: milk, grain and fruit/veggie. The option to *serve 2 out of the 5* components for snack is for children and adults.

Please note: if the updated **Infant Weekly Menu and Food Service Record Form – Eff. 10.1.2019** form does not populate using Google Chrome, you may want to use Internet Explorer (IE) and/or clear your internet browser cookies/cache to view the updated form.

## DECAL Releases Several Policy Memoranda

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DECAL recently released several policy memoranda with respect to both the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP). Institutions and sponsors are strongly advised to carefully read each of these listed below as content within them has changed and/or is new. Further, institutions and sponsors are strongly encouraged to frequently refer to such guidance as needed.

The following memoranda applies to both Programs and can also be located on the DECAL website.

- ***DECAL Disaster Preparedness Guidance, August 15, 2019 (v.3)***. This memo reminds CACFP and SFSP organizations of the various flexibilities when preparing for or experiencing a disaster. Further, the memo assists participating organizations in determining when assistance requires further approval from FNS and provides new disaster menu templates, food safety guidance, and additional disaster relief resources.
- ***Farm Bill Implementation Memo: Donated Traditional Foods and Civil Liability, August 22, 2019***. This memo notifies participating CACFP and SFSP organizations of the 2018 Farm Bill's expansion of the provision which states that certain groups are not liable in civil cases regarding the donation and service of traditional foods, The provision applies only to food service programs at public and nonprofit facilities that primarily serve Indians, including those operated by Indian Tribes and Tribal organizations.
- ***Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the CNPs, September 13, 2019 (v.2)***. This memo rescinds and replaces DECAL Policy Memorandum, Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the CNPs initially published in May of 2019. The updated guidance clarifies how coconut, hominy, corn masa, masa harina, corn flour, and cornmeal will credit towards a reimbursable meal or snack.
- ***NDL Search: Determining Whether a Facility, Individual, or Family Dare Care Home Provider is Present on the USDA National Disqualified List (NDL)***. This memo is new and advises sponsors participating in the CACFP and SFSP to ensure that any facility or individual under their sponsorship and for which they have an Agreement, not be present on USDA's NDL with a "disqualified" status.

For questions concerning these updates, please contact the Policy Administrator at **(404) 651-8193**.

## Navigating CACFP Annual Budget Revisions

### ***Budget Guidance Tools Available***

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#### **Is Our Institution Required To Submit An Annual Budget?**

Original or Annual Budgets and Budget Amendments must be submitted on or before **October 31, 2019**. At a minimum, annual budgets are required when:

- An Independent Center with an approved budget in FY 2019 intends to use FY 2020 reimbursement funds for **new operating and/or administrative costs that require prior approval, specific prior written approval, or**

**formal procurement.**

- An Independent Center with an approved budget in FY 2019 with approved costs and the same costs in FY 2020, **but new supporting documentation must be submitted for review and approval** (e.g., lease agreements for center space, equipment rental, etc.)
- All Administrative, Center and DCH sponsoring organizations **must** submit an annual budget.

**Note: A new annual certification statement was added that will require the institution to identify if it meets one of the criteria above.**

Please follow links below for budget related tools and references:

- [Budget Guidance Manual](#)
- [Budget Checklist](#)
- [Budget Allocation Worksheet](#)
- [Budget Presentation from September 11](#)

**Where should I send my budget revisions?**

All costs must be approved in the budget prior to using CACFP reimbursements. Documentation to support costs can be uploaded in GA ATLAS, submitted via email to [Tremachel.Johnson@dec.al.ga.gov](mailto:Tremachel.Johnson@dec.al.ga.gov), or faxed to the Budget Compliance Specialist at **(770)-342-3156**. *Please refer to the Budget Guidance Manual for guidance on budget revisions.*

For questions regarding Experienced Institutions’/Sponsors’ budgets, please contact the Budget Compliance Specialist, **Tremachel Johnson** at [Tremachel.Johnson@dec.al.ga.gov](mailto:Tremachel.Johnson@dec.al.ga.gov) or **(404)-651-7191**.

For questions regarding New and Combined (operates multiple programs such as DCH/Centers, CACFP/SFSP) Institution and Sponsor budgets, please contact the Budget Compliance Supervisor, **Shonda Franklin** at [Shonda.Franklin@dec.al.ga.gov](mailto:Shonda.Franklin@dec.al.ga.gov) or **(404)-651-7181**.

**DECAL presents at the GCCA Conference**

*(Pictured L to R) Sonja Adams, Aleisha Golden, Tamika Boone and Ben Appling, representing DECAL’s Nutrition and Audits Divisions, presented at the GA Childcare Association (GCCA) conference. The session on **CACFP Updates, Clarifications, and Tips** covered background information as well as common issues and best practices to ensure success and compliance in the CACFP.*



**GDA Food Safety Recalls Several Items that Impact Georgia**

Feel free to follow GDA on [Twitter](#) for live updates and quick information.

Date of Notice: **October 18, 2019**

- [Fisherman’s Pride Processors Inc.](#) is recalling their shrimp products due

to undeclared shrimp and soy allergens. The specific product is their Schwan's Brand "Garlic Herb Shrimp" (16oz/1lb) with the code #567, has the UPC code 052008, and Product Identification code 4A924608xx-B1.

- **Mical Seafood, Inc.** is recalling their frozen tuna products due to elevated levels of histamine. The specific products were produced between 04/01/2019 - 05/31/2019. The complete list of products can be found [here](#).
- **Kenosha Beef International** is recalling their seasoned beef products due to potential contamination of extraneous materials, specifically metal shavings. The specific product is their Taco Bell Seasoned Beef Taco and Burrito Filling with the use by dates: "L2 11/4/19" to "L2 11/18/19" and the establishment number "EST. 10130."

## DECAL Unveils New Logo

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The Georgia Department of Early Care and Learning (DECAL) has a fresh new look! We are proud to announce the launch of our new logo as part of the ongoing evolution at DECAL.

The revamped logo was created in honor of the agency's 15 year anniversary and identifies us as the Georgia Department of Early Care and Learning: Bright from the Start. After

15 years of meeting the child care and early education needs of Georgia's children and their families, we felt our logo needed a refresh. The new logo features a G that looks like a peach to identify with Georgia. Stay tuned as we begin incorporating our new logo!

## 2020 Child Nutrition Conference Dates Announced

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Save the Dates **April 14-16, 2020**

34TH NATIONAL

**CHILD NUTRITION  
CONFERENCE**

**CACFP | SUMMER FOOD | AFTERSCHOOL MEALS**

The National Child Nutrition Conference is being held in Atlanta, Georgia, **April 14-16, 2020**. For 34 years this conference for CACFP, Afterschool, and Summer has offered unparalleled training, education, and networking opportunities to the child nutrition community. The conference is a three-day professional education event offering over 150 hours of presentations featuring topics including nutrition, program operations, administration and financial management of CACFP and SFSP food programs, resources and technology, case studies, train the trainer sessions, and management solutions. Click [here](#) for more information.

## Local Sourcing Spotlight:

### *Oh My! So Much Squash!!*

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October kicks off the official start to Farm to School Month. This year's focus is on Squash. There are many different varieties of squash with some of the most common varieties being Acorn, Butternut and Spaghetti.

Here in Georgia harvest season begins May 1 and ends October 31. When searching for summer squash you should know this variety takes 30-45 days to mature and should be harvested every other day. If you're in search of winter squash know that this variety takes longer to mature at 80 - 120 days.



When you're ready to purchase squash, it's important to know if your vegetable is mature. Winter squash should be fully colored with a hard rind that is resistant to fingernail scratches. Summer squash typically has a thin, edible rind/skin.

#### **Where to buy?**

So you're ready to purchase squash for meal service or taste tests? Georgia is ripe with farmers, growers and farm stands ready to supply you with your squash needs. If your program resides in the Metro Atlanta Area, visit [Metro Atlanta Urban Farm](#) who specializes in affordable, fresh produce free of synthetic pesticides and fertilizers.

## Nutrition ED Nook

### **Oh My Squash!**

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It's finally here! *Oh My Squash!* is a state-wide celebration to get kids eating, growing, and participating in squash-themed activities. To participate in *Oh My Squash!* at your school, early care center, or in your community, click **here** to sign up. Participants will receive free electronic resources to help you plan and implement your activities. Resources include standards-based lesson plans, quick activities, recipes, videos, school garden planting and harvesting information, and more!

Share your *Oh My Squash!* pictures and activities on social media with #ohmysquash. Each week during October, anyone who uses this hashtag will be entered to win a gift card and at the end of the month, we will have a grand prize winner of a two day education pass to the Georgia Organics Conference on **February 7-8, 2020** in Athens (a \$425 value)!

To start off the month-long celebration, indulge in this squash-themed recipe below.



# Zucchini Pizza Bites

## Zucchini Pizza Bites

### Ingredients:

- 3 large zucchini, *sliced 1/4 " rounds*
- Extra-virgin olive oil, *for brushing*
- 1/4 cup marinara sauce
- 1/3 cup shredded mozzarella

### Directions:

1. Preheat oven to 400°.
2. Place zucchini slices on a baking sheet and brush with olive oil.
3. Bake until slightly tender for about 5 minutes.
4. Spoon on a thin layer of sauce over each slice, then top with mozzarella.
5. Bake until zucchini is tender and cheese is melted for about 10 minutes.
6. Enjoy with the children!

## Dates to Remember:

Date	Event	Location
November 6-7	Adult Day Care Orientation & Program Training 2-Day	Atlanta
November 13	Baldwin County Schools DECAL Download Episode Release	Podcast
November 13-14	CACFP Orientation and Program Training 2-Day	Warner Robins
November 18	Memo Monday	Webinar
December 13	Serious Deficiency Process Training	Webinar
December 16	Memo Monday	Webinar
December 16-17	CACFP Orientation and Program Training 2-Day	Columbus

## Have you listened to DECAL Download?

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# DECAL Download

Podcast with Commissioner  
*Amy M. Jacobs*

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of Early Care  
and Learning  
BRIGHT FROM THE START

You can find DECAL Download [here](#) or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!

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## **Nutrition Division Marketing & Outreach Team**

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