



## Be Prepared for Potential Disasters!

On October 10, 2018, DECAL issued a policy memorandum entitled, **DECAL Disaster Preparedness Information**. The memorandum is applicable to organizations participating in both the CACFP and SFSP and is designed to remind organizations of the various flexibilities that exist when preparing for or experiencing a disaster. Remember, hurricanes are not the only disaster to be ready for. Disasters may include tornadoes, fires, floods, and other natural and man-made events which cause power outages, extensive property damage, and displacement, making normal Program operations challenging. DECAL's disaster policy memorandum can be found on our website and may also be accessed [here](#).

If your child nutrition program has been impacted by Hurricane Michael, please contact the Nutrition Services Policy Administrator at **(404) 651-8193**.



With Michael behind us, it is imperative that organizations and their respective communities remain prepared. Looking ahead, DECAL urges participating organizations to designate a disaster or emergency coordinator to be the primary point-of-contact for disaster response efforts. Contact information for such designated person should be shared with Program staff and with DECAL.

Additionally, DECAL encourages organizations to consider the following questions:

- What are some likely disaster or emergency scenarios in Georgia or in my local community?
- What will conditions be like during and after a disaster?
- How will disaster conditions affect our ability to prepare and serve meals?
- Does my organization have an existing disaster plan in place and are Program staff aware of such plan and how to implement it?
- How will other organizations in my community respond to the disaster?



## FY 2019 CACFP Renewal Recap

### Annual renewal requirements include:

- Attendance/review of annual renewal training presentation
- Completion of annual renewal training assessment questions
- Enrollment for participation in FY 2019
- Completion of Annual Certification Statements
- Review and updating of the FY 2019 Application, which may include:
  - Review of the entire application
  - Revision to the Management Plan
  - Submission of the annual Budget
    - Required for all Sponsors
    - Required for Independent Centers with costs that require prior or specific prior written approval
  - Review and revision of center/home applications
- Submission of annual documents, if applicable

Annual Renewal Requirements and Instructions can be found [here](#) on DECAL's website. For instructions on how to register for and complete FY 2019 Annual Training and Assessment Questions, click [here](#), page 2.

## Annual Renewal Enrollment

**Complete by October 31, 2018**



Upon completion of the Annual Renewal 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. Institutions and sponsors can "enroll" into FY 2019 now, as of *October 1, 2018*, but not before completing the Annual Renewal Training. Institutions that have completed the FY 2019 CACFP Annual Renewal Training and Assessment and have enrolled in the CACFP for FY 2019 will then have access to the FY 2019 application. For step-by-step instructions on how to enroll in the current year's program, click [here](#), page 3.



## Celebrate National Farm to School Month!

October 1st officially marked the start of National Farm to School Month. This is your opportunity to celebrate and highlight the benefits and importance of incorporating Farm to School initiatives into early education. Take this time to connect with community partners, schools and other institutions to learn how to better incorporate healthy, locally grown, farm fresh foods into your meals. Don't forget to share the work you are doing to promote healthy eating. If you're in need of resources, please be sure to check out the [National Farm to School Network](#) (as well other national organizations) to learn more about how to celebrate Farm to School Month!



### A Message to Combo Sponsors

1) If you are unsure what your upcoming SFSP Costs are going to be for Fiscal year 2018-19, we recommend you remove these costs in the FY 2018-19 budget (Total Annual Cost and SFSP Cost Column).

OR

2) If you wish to leave SFSP costs as is in the budget, please revise the budget as follows:

a. Enter in the Total Annual Cost Column the total cost for the cost category for Fiscal Year 2018-19. (CACFP, SFSP, and Other Funds Costs)

b. Move all SFSP Costs from SFSP Cost column and include it in the "Other Funds Costs" column.

i. Allocate between CACFP and Other Funds Costs Column. (only)

ii. Please Note: You must return these costs from the Other Funds Cost column to the SFSP column once Summer Food begins.

c. Enter the total SFSP costs in the "Enter Other Program Revenue" section.

i. Label the Source: Anticipated SFSP reimbursement for FY2019.

3) Ensure your allocation still equals 100% per line item.

4) If you had "SFSP Excess Funds" from Fiscal year 2018 that you disclosed on your Reconciliation Form please complete the following:

a. Enter those costs in the "Enter Other Program Revenue" section.

b. Label the Source of Funds - SFSP Excess Funds.

5) Ensure that all costs are necessary and reasonable. Attachments should be uploaded to support your costs. If you are unsure, please refer to the Budget Guidance Manual for direction.

6) If you have any question regarding your Budget, please contact our Budget Compliance Officer Mrs. Shonda Franklin at:

[Shonda.Franklin@dec.al.ga.gov](mailto:Shonda.Franklin@dec.al.ga.gov) or 404-651-7181.



## 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 30<sup>th</sup>.

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**.

## Food Recall Alert!!!

**Harris Teeter Low Fat Frozen Yogurt** Cookies & Cream sold in 1.5 qt cartons is being recalled for an undeclared allergen ingredient (peanut). The product was sold in GA and other select states between June and Sept., with a UPC 0 72036 98182 0. All "Sell By Dates" up to 07/30/19 are included. The company will use loyalty card data to notify shoppers of the recall via voicemail and email.



**Whole Foods 365** Everyday Value White Corn Tortilla Chips sold in 20 oz. bags. The product may contain other snack mix items, which may contain milk, an undeclared allergen. The affected product was sold in Whole Foods Market and Whole Foods Market 365 stores nationwide, with UPC code 9948247145 and best-by dates between January 24-25, 2019, printed on the front top of the packaging.



# Nutrition News

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## Procurement 101 (Face-to-Face) Training Available

Please join the Nutrition Services Division in an upcoming Face-to-Face training session on **Wednesday, November 7, 2018.**

This face-to-face day training session on Procurement 101 complements the current web-based session currently available in GA ATLAS. The session is designed to provide information on procurement regulations, requirements, and processes. Institutions and sponsors will learn the difference between each procurement method, how to select the most optimal method, how to develop solicitations and receive guidance on other beneficial procurement practices. Updates regarding the new procurement thresholds will also be discussed.

**Date:** Wednesday, November 7, 2018

**Time:** Registration 9:00 a.m. (training begins at 9:30 a.m. and will end at or around 3:00 p.m.)

**Location:** Bright from the Start: Georgia Department of Early Care and Learning  
2 Martin Luther King Jr. Drive, SE  
Sloppy Floyd Building, East Tower, 8th Floor  
Oak Conference Room  
Atlanta, GA 30334



To register for the upcoming face-to-face sessions, institutions and sponsors must follow all the steps below:

1. Log in with your GA ATLAS username and password
2. Select My Account in the blue menu bar
3. Select My Training (Only the primary contact can self-register)
4. Select Register for Training
5. In the Program drop-down box, select **ALL**
6. Select Search
7. Select the **Procurement 101 session**
8. Review the Session Details and select Enroll to enroll in that session.

**\*\*\*\*\*Onsite Registration begins promptly at 9:00 a.m.\*\*\*\*\***

Please note: Institutions/Sponsors are only allowed to register up to two people to attend a session when space is available. To add a 2nd staff member, please contact:  
Leslie Truman, Division Administrative Assistant, at **(404) 657-1779.**



## Falling for Pumpkins!



## Pumpkin Butter Toast

Try making a few slices of kid-friendly [Pumpkin Toast](#) recipe from Weelicious.com with egg free, nut free, dairy free, gluten free [Pumpkin Butter](#) when incorporating this seasonal staple into your menus!

### Pumpkin Toast Recipe

#### Ingredients:

- \* 2 slices Sandwich Bread
- \* 4 tablespoons pumpkin butter
- \* chocolate chips

#### Preparation:

1. Place the bread slices in a toaster and toast until golden brown.
2. Spread 2 tablespoons of pumpkin butter onto each slice of bread in the shape of a pumpkin.
3. Use chocolate chips to decorate eyes and a mouth to resemble a jack-o-lantern.

Cool weather, hot apple cider and of course Halloween festivities - these are all reasons to get excited about the fall season! But did you now is the prime time to pick those pumpkins in time for your carving contests?

According to [CountryLiving.com](#), 1.5 billion pounds of pumpkins are harvested every year with most grown on every continent except Antarctica. There are also 45 different varieties of pumpkins ranging in colors from red and green with names like Cotton Candy and Orange Smoothie. While many people utilize pumpkins for their pies, lattes and soups, pumpkin seeds (also known as pepitas) are a very healthy snack. While you may only be hoping to snag the perfect pumpkin so your jack-o-lantern can shine bright, there are many great benefits to incorporating pumpkin into your meals.

### Pumpkin Butter Recipe

#### Ingredients:

- \* 2 Cups pumpkin puree
- \* 1 Tsp Cinnamon
- \* 1/4 Tsp Nutmeg
- \* 1/3 cup honey
- \* 1 tablespoon lemon juice

#### Preparation:

1. Place all of the ingredients in a saucepan and cook over low heat for 5 minutes stirring occasionally.
  2. Cool and serve.
- \*Place in appropriate Tupperware or Ziploc bag and freeze up to 4 months. Defrost in fridge.\*