



## 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 will become effective **October 1, 2018**. Therefore, institutions are encouraged to begin implementing practices now that will ensure timely submission of claims. Detailed policy guidance will be forthcoming.

- For questions concerning these changes, please contact the Nutrition Services Policy Administrator at (404) 651-8193.

## A Special Thanks to YOU!

### Kudos to Georgia's FY 2018 SFSP Sponsors!

Thank you for your tireless efforts in serving meals to Georgia's children. Your meal service combined served a total of 4.8 million meals this year through 1,643 sites across the state!

You helped to ensure that many of Georgia's children had continued access to nutritious meals while schools were not in session. Again, we thank you and we look forward to another successful summer in 2019!

-DECAL's Nutrition Services Division





## And Justice For All Posters



As you prepare to close out this year's summer feeding, please remember to collect/maintain **all** "And Justice For All" posters from each site.

New "And Justice For All" posters will not be issued out unless a new site(s) is added. Additional posters can be reproduced (printed) and the cost charged (use reimbursement) to the SFSP. Please visit DECAL's website [here](#) to download the poster.

## Budget Information for Sponsors

### Greetings SFSP Sponsor,

In accordance with policy memo dated August 20, 2014 titled, "Simplified SFSP and Bright from the Start's Annual Year End Reconciliation Process", all SFSP organizations are required to complete and submit the Summer Food Service Program Annual Year End Reconciliation Form. Attached are the policy memo and form for your review and use. The [policy memo](#) and [form](#) can also be found on the Bright from the Start's website.

- Please submit completed reconciliation forms:
- email to [Shonda.Franklin@decals.ga.gov](mailto:Shonda.Franklin@decals.ga.gov) or fax to 770-342-3160 by **September 30th**.





## Apples to Apples!!!



Autumn is almost here. Trips to the apple orchard, visits to the pumpkin patch and crisp, cool weather are just a few of the most enjoyable elements of the season. This also marks the best time to enjoy one of fall's most favorite fruits - Apples! We've all heard an apple a day keeps the doctor away but did you know according to [Eating Well](#), apples protect your heart, boost brain health and help you lose weight.

## Healthy Apple Muffins

So try one of the many kid-friendly apple recipes from [SuperHealthyKids.com](#) and take advantage of the many health benefits associated with apples [here](#).

### Recipe:

2 cup - flour, whole wheat  
2 teaspoon - baking soda  
1 teaspoon - baking powder  
2 1/2 teaspoon - cinnamon  
1 teaspoon - salt  
3 large - egg

2/3 cup - maple syrup, pure  
1/3 cup - coconut oil  
1/3 cup - applesauce, unsweetened  
2 tsp - vanilla extract  
2 cup, grated - apple  
1/2 cup - walnuts, chopped

1. Preheat oven to 425 degrees and line a muffin tin with cupcake liners or grease the wells.
2. In a bowl, combine flour, baking soda, baking powder, cinnamon and salt.
3. In a separate bowl, whisk together eggs, maple syrup, melted coconut oil, apple sauce and vanilla extract.
4. Pour the dry ingredients into the wet and slowly fold together. Before it's all combined, add grated apples and walnuts (or you can use pecans). Stir just until combined.
5. Fill muffin tins all the way to the top! Bake at 425 degrees for 5 minutes and then decrease the temperature to 350 and bake for 12-18 minutes. Bake until an inserted toothpick comes out clean.
6. Let cool and serve.