



## CACFP and SFSP Guidance on Milk Flexibilities during Supply Disruptions

On October 25, 2023, FNS/Child Nutrition Programs issued the memorandum [Clarification of Allowable Flexibilities for Child Nutrition Programs Experiencing Milk Supply Shortages](#). This guidance provided clarification on allowable flexibilities for States experiencing milk supply chain challenges.

Per 7 CFR 226.20(e), CACFP institutions that are experiencing disruptions in milk supplies under emergency conditions and as a result are unable to obtain milk or the required milk type by age (e.g., whole milk, 1% milk, fat-free milk), may apply and be approved on a temporary basis to serve and claim meals without milk or with a different milk type than required.

Per 7 CFR 225.16(f)(6), SFSP sponsors that are experiencing temporary disruptions in obtaining milk as a result of emergency conditions may be approved to serve breakfasts, lunches, or suppers without milk during that emergency period.

*Please note: Required milk types by age (whole milk 1% milk, and fat-free milk) is limited to the CACFP. SFSP sponsors have no such limitations with regard to the types of milk to be served.*

Below is guidance regarding this milk flexibility:

- Prior to applying for the milk flexibility, CACFP institutions and SFSP sponsors must make attempts to purchase milk and the required milk types from more than one vendor. CACFP Institutions and SFSP sponsors must maintain documentation supporting these attempts and make that documentation available to DECAL when requested. This documentation can include but is not limited to:
  - Email correspondence with multiple vendors;
  - Multiple invoices from different food distributors showing milk/milk types ordered but not delivered; and/or
  - Notations on receipts advising of disruptions in milk supplies and the purchase of different milk types than required.
- If after attempting to purchase milk from multiple vendors, a CACFP institution or SFSP sponsor is unable to obtain milk or the required milk type, the institution should email the Adverse Action Specialist at [Tammie.Baldwin@dec.al.ga.gov](mailto:Tammie.Baldwin@dec.al.ga.gov) to advise of the need for the flexibility and provide supporting documentation of the need for the flexibility. Supporting documentation should include the applicable above-mentioned information. Nutrition Services will assess the documentation provided for approval. If approved for the flexibility, Nutrition Services' Policy Administrator will advise of the approval via email.

- The milk flexibility is intended only for CACFP institutions and SFSP sponsors that are unable to obtain milk due to emergency conditions. Emergency conditions would include supply chain disruptions that may result from natural disasters, statewide or nationwide public health emergencies, widespread milk production and transportation disruptions, etc.
- If approved for the milk flexibility, the flexibility will remain in effect for 10 days. During this 10-day period, institutions may serve and claim meals without milk or with an alternate milk type than required.
- When approved for the milk flexibility, CACFP institutions and SFSP sponsors should make every effort to purchase any milk type available (e.g., whole milk, 2% milk, etc.) rather than serving no milk at all.
- It is expected that once milk is available for purchase, the correct amount and type of should be served, even if CACFP institutions and SFSP sponsors are within the milk flexibility's 10-day window.
- Once the 10 days of the milk flexibility have ended, CACFP institutions and SFSP sponsors must adhere to the Program's meal pattern's milk requirements.
- If a CACFP institution or SFSP sponsor was approved for the milk flexibility and after the 10 days is still unable to obtain milk or the appropriate milk type for their meals, the following must be done to continue serving and claiming meals without milk or with a different milk type than required:
  - The CACFP institution or SFSP sponsor must reapply and be reapproved for the milk flexibility emailing Tammie Baldwin at [tammie.baldwin@dec.al.ga.gov](mailto:tammie.baldwin@dec.al.ga.gov). If approved, the flexibility will be in effect for an additional 10 days.
  - **FOR CACFP ONLY:** Per 7 CFR 226.20(e)(2), if during the 2nd milk flexibility approval and any subsequent approval, the CACFP institution is unable to obtain any milk, the institution or sponsor must ensure that an equivalent amount of canned, whole dry or fat-free/nonfat dry milk is used in the preparation of the CACFP meal components served. CACFP institutions must document the amount of canned, whole dry or fat-free dry milk that is used in preparation of the meals to support that equivalent amounts to milk were used. Please see the below *Instructions on the Use of Canned, Whole Dry or Fat-Free Dry Milk* for further guidance.
    - Per GA DECAL Child Care Services licensing rules 290-2-3-.10(2) and 591-1-1-.15(8), DECAL licensed child care facilities and family child care learning homes may only use nonfat (fat-free) dry milk for cooking purposes; therefore, nonfat (fat-free) dry milk cannot be used to replace the fluid milk component in GA DECAL licensed childcare facilities or family child care learning homes and may only be used in the cooking/preparation of meals.
  - **FOR SFSP ONLY:** Per 7 CFR 225.16(f)(7), if during the 2nd milk flexibility approval and any subsequent approval, the SFSP sponsor is unable to obtain any milk, the sponsor must ensure that an equivalent amount of canned, whole dry or nonfat dry milk is used in the preparation of the milk components. GA DECAL may approve the use of nonfat dry milk in meals served to children participating in activities which make the service of fluid milk impracticable, and in locations which are unable to obtain fluid milk. Such authorization shall stipulate that nonfat dry milk be reconstituted at normal dilution and under sanitary conditions consistent with State and local health regulations. Sponsors must document the amount of canned, whole dry or nonfat dry milk that is used for meals to support that equivalent amounts to milk were used.

## **Instructions on the Use of Canned, Whole Dry or Nonfat (Fat-Free) Milk**

CACFP institutions and SFSP sponsors that have reapplied and have been reapproved for the milk flexibility and are unable to obtain any milk due to emergency conditions resulting in supply chain disruptions must ensure that an equivalent amount of canned, whole dry or fat-free dry milk is used in preparation of the CACFP and SFSP meals. This instruction provides guidance on the use of fat-free (nonfat) dry milk, whole dry milk, and canned evaporated milk in CACFP and SFSP meals.

### **Canned, Whole Dry and Nonfat (Fat-Free) milk equivalents**

The below listing shows the equivalents of nonfat (fat-free) dry milk, whole dry milk and canned evaporated milk to one cup of fluid whole milk. These equivalents are to be used in CACFP and SFSP meal programs approved for the service of meals without milk.

<b>Milk Alternates</b>	<b>Amount Equivalent to 1 cup of Milk</b>
Non-instant, nonfat (fat-free) dry milk	3 tablespoons
Instant, nonfat (fat-free) dry milk	1/3 cup
Regular dry whole milk	1/4 cup
Canned evaporated milk	1/2 cup

### **Guidelines on Using Milk Alternates in CACFP and SFSP Meals**

Below are guidelines to help CACFP institutions and SFSP sponsors in using these milk alternates in the preparation of CACFP meals:

- Menus must be carefully planned in order to provide the equivalent amount of fluid milk for each age group.
- CACFP Institutions and SFSP Sponsors may use nonfat (fat-free) dry milk, whole dry milk and canned evaporated milk in place of the CACFP and SFSP fluid milk component. However, per GA DECAL Child Care Services licensing rules 290-2-3-.10(2) and 591-1-1-.15(8), DECAL licensed child care facilities and family child care learning homes may only use nonfat (fat-free) dry milk for cooking purposes; therefore, nonfat (fat-free) dry milk cannot be used to replace the fluid milk component for drinking in GA DECAL licensed childcare facilities or family child care learning homes and may only be used in the cooking/preparation of meals.
- CACFP Institutions may use these milk alternates in preparation of other meal items besides the fluid milk component.
- SFSP sponsors may use nonfat dry milk in meals served to children upon DECAL approval.

- It is frequently necessary to include these milk alternates in more than one menu item to provide the equivalent amount of fluid.
- To increase the nutritive value of milk equivalents in a meal, larger amounts of nonfat (fat-free) dry milk may be used in some recipes such as cream soups, gravies, and white sauce.
- In order for reconstituted milk to be similar in nutritive value to whole milk, it is recommended that:
  - Nonfat (fat-free) dry milk be fortified with Vitamins A and D
  - Whole dry and canned evaporated milk be fortified with Vitamin D

**Documentation Requirements for the Use of the Milk Alternates**

CACFP institutions and SFSP sponsors must document the use of these milk alternates in the preparation of their meals. Documentation must show that the equivalent amounts to milk were served in accordance with CACFP and SFSP fluid milk serving size requirements.

**Meal Modifications and Special Dietary Needs**

CACFP institutions and SFSP sponsors may encounter situations where the inclusion of nonfat (fat-free) dry milk, whole dry milk and canned evaporated milk may conflict with special dietary needs of some participants especially for those who do not consume milk.

If and when these situations arise, CACFP institutions and SFSP sponsors will need to make special accommodations for those participants that do not consume milk and ensure that meals served to those participants do not contain these added milk alternates. Please refer to [Modifications to Accommodate Disabilities in the CACFP and SFSP, July 24, 2017](#) for additional information.

For additional guidance fluid milk requirements in the CACFP please refer to DECAL Policy Memoranda, and [Nutrition Requirements for Fluid Milk and Fluid Milk Substitutions in the Child and Adult Care Food Program, Questions and Answers, July 7, 2022](#).

**Amounts and Mixing Methods for Reconstituting Nonfat (fat-free) Dry Milk, (Non-Instant and Instant), Whole Dry Milk, and Canned Evaporated Milk**

Ingredients	1 Quart		1 Gallon		Directions
	Measure	Weight	Measure	Weight	
Nonfat (Fat-Free) Dry Milk, Noninstant	¾ cup	3 ½ oz.	3 cups	14 oz.	Sprinkle milk on top of water and beat with mixer, rotary beater, or wire whisk until smooth.
Water	3 ¾ cups	--	3 ¾ qt.	--	
Nonfat (Fat-Free) Dry Milk, Instant	1 ⅓ cups	3 ½ oz.	1 qt. 1 ⅓ cups	14 oz.	Mix milk and water in a container with a tight lid or in a large pitcher.

Water	3 ¾ cups	--	3 ¾ qt.	--	
Whole Dry Milk, Regular	1 cup	4 ½ oz.	1 qt.	1 lb. 2 oz.	Sprinkle milk on top of water and beat with mixer, rotary beater, or wire whisk until smooth.
Water	3 ½ cups	--	3 ½ qt.	--	
Evaporated Milk, Canned	2 cups	1 lb. 2 oz.	2 qt.	4 lb. 8 oz.	Mix milk with water.
Water	2 cups	--	2 qt.	--	

**Below are Creditable Recipe Ideas for Using Nonfat (Fat-Free) Dry Milk, (Non-Instant and Instant), Whole Dry Milk, and Canned Evaporated Milk:**

- *Sides*
  - [Creamed Spinach](#)
  - [Creamy Wild Rice](#)
  - [Mashed Potatoes](#)
  - [Potatoes Au Gratin](#)
  - [Cornbread Stuffing](#)
  - [Macaroni and Cheese](#)
  - [Instant Garlic Mashed Potatoes](#)
  - [Scalloped Potatoes \(With Fresh Potatoes\)](#)
- *Soups*
  - [Cream of Potato Soup](#)
  - [Cream of Chicken Soup](#)
- *Sauces*
  - [White Sauce](#)
  - [Brown Gravy](#)
- *Breads*
  - [Cornbread](#)
  - [Italian Bread](#)
  - [Banana Bread Squares](#)
  - [Baking Powder Biscuits](#)
- *Casseroles*
  - [Squash Casserole](#)
  - [Beef Shepherd's Pie](#)
  - [Rice Vegetable Casserole](#)
  - [Beef and Bean Tamale Pie](#)
  - [Arroz Con Queso \(Rice with Cheese\)](#)
- *Main Dishes*
  - [Chic' Penne](#)
  - [Chicken Tetrazzini](#)
  - [Chicken or Turkey à la King](#)
  - [Chicken or Turkey Noodles](#)

- [Orzo Pasta with Green Peas](#)
- [Ground Turkey and Beef Stroganoff](#)