



## CACFP Guidance on the Milk Flexibility for COVID-19 Supply Chain Disruptions

On October 28, 2021, FNS/Child Nutrition Programs issued the memorandum [Child and Adult Care Food Program \(CACFP\) Flexibilities During Covid-19 Supply Chain Disruptions](#). This memorandum provided guidance on current meal pattern flexibilities in the CACFP and opportunities for State agencies and sponsoring organizations to use discretion while monitoring meal pattern compliance during the COVID-19 pandemic.

Per 7 CFR 226.20(e), CACFP institutions that are experiencing disruptions in milk supplies under emergency conditions (such as temporary supply chain disruptions due to the COVID-19 pandemic) 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. Below is guidance regarding this milk flexibility:

- Prior to applying for the milk flexibility, institutions must make attempts to purchase milk and the required milk types from more than one vendor. Institutions 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 between institutions and multiple vendors, multiple invoices from different food distributors showing milk/milk types ordered but not delivered, and/or notations on receipts advising of supply chain disruptions and the purchase of different milk types than required.
- If after attempting to purchase milk from multiple vendors, an institution is unable to obtain milk or the required milk type, the institution may apply for the milk flexibility via the USDA Waivers module in ATLAS.
- The milk flexibility is intended only for CACFP institutions that are unable to obtain milk or the required milk types due to a disruption in supply as a result of the COVID-19 pandemic.
- If approved for the milk flexibility, the flexibility will remain in effect for 90 days. During this 90-day period, institutions may serve and claim meals without milk or with an alternate milk type than required.
- When approved for the milk flexibility, institutions 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, institutions will obtain the correct amount and type of milk for their CACFP meals, even if institutions are within the milk flexibility's 90-day window.
- Once the 90 days of the milk flexibility have ended, the institution must adhere to the meal pattern's milk requirements.

- If an institution was approved for the milk flexibility and after the 90 days is still unable to obtain milk or the appropriate milk type for their CACFP meals, the institution must do the following to continue serving and claiming meals without milk or with a different milk type than required:
  - The institution must reapply and be reapproved for the milk flexibility via the USDA Waivers module in ATLAS. If approved, the flexibility will be in effect for an additional 90 days.
  - Per 7 CFR 226.20(e)(2), if during the 2nd milk flexibility approval and any subsequent approval, the institution is unable to obtain any milk, the institution must ensure that an equivalent amount of canned, whole dry or fat-free dry milk is used in the preparation of the CACFP meal components served. 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. **Please note the following regarding the use of canned, whole dry or fat-free dry milk:**
    - 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.

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

CACFP institutions that have reapplied and have been reapproved for the milk flexibility and are unable to obtain any milk due to COVID-19 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 meals. This instruction provides guidance on the use of fat-free (nonfat) dry milk, whole dry milk, and canned evaporated milk in CACFP 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 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 meals**

Below are guidelines to help CACFP institutions 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.
- Institutions may use nonfat (fat-free) dry milk, whole dry milk and canned evaporated milk in place of the CACFP 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.
- Institutions may use these milk alternates in preparation of other meal items besides the fluid milk component.
- 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 must document the use of these milk alternates in the preparation of their CACFP meals. Documentation must show that the equivalent amounts to milk were served in accordance with CACFP fluid milk serving size requirements.

**Meal Modifications and Special Dietary Needs**

CACFP institutions may encounter situations where the inclusion of nonfat (fat-free) dry milk, whole dry milk and canned evaporated milk in their menu items 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 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.

For additional guidance on meal modifications due to a disability and fluid milk requirements in the CACFP please refer to DECAL Policy Memoranda, [Modifications to Accommodate Disabilities in the CACFP and SFSP, July 24, 2017](#) and [Nutrition Requirements for Fluid Milk and Fluid Milk Substitutions in the Child and Adult Care Food Program, Questions and Answers, October 1, 2021](#).

**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](#)