USDA Memos
USDA has issued several memos providing guidance on various topics. The memos are posted on the USDA CACFP policy website and summarized below:

Conducting Five-Day Reconciliations in the Child and Adult Care Food Program; Q&As
Issued: 9/7/2016
Effective Date: Currently implemented
This memo pertains to center sponsors and clarifies the procedure and purpose for conducting five-day reconciliations during monitoring reviews, and answers questions. The new memo supersedes CACFP Policy 07-2005. Reconciliations are a tool used to safeguard program integrity by identifying meal claiming errors. During a review, the monitor must reconcile and ensure consistency of between enrollment, attendance, and meal counts for a five-day period for 10% (at least five) enrolled participants. If enrollments are not required (e.g., At-risk programs), attendance and meal counts are compared to ensure participants are not claimed when they are not in attendance. The 5-day reconciliation is a required section of the monitoring review form provided by the State agency (available in Download Forms on IowaCNP). State agencies must also conduct a five-day reconciliations as part of their monitoring review of all sponsoring organizations.

Meal Service during Unanticipated School and Day Care Closures
Issued 9/9/2016
Effective Date: Currently implemented
This memo provides information about serving meals during unanticipated school closures during the regular school year. On days when schools are closed, At-risk programs that normally serve a snack and supper after school may instead choose to offer either lunch and snack or breakfast and snack. These meals must be approved on the site application and would be reimbursed at the free rate. For more detailed guidance regarding operation of Child Nutrition Programs during emergencies, see memo CACFP 12-2014., Disaster Response, May 14, 2014.

Updated Fiscal Year Reporting Timeline and Reporting Table
Issued: 10/6/2016
Effective Date: October 1, 2016 (current)
Updates the reporting timeline in a table format for this fiscal year.

Q&A: Purchasing Goods and Services Using Cooperative Agreements, Agents, and Third-Party Services
Issued: 10/19/2016
Effective Date: Currently in effect
Provides two general reminders and answers questions. Reminders: 1. Expenses paid for with CACFP reimbursement must be necessary, reasonable, allocable, and otherwise allowable and 2. CACFP purchases must be made in a way that maximizes full and open competition.

Area Eligibility in Child Nutrition Programs
Issued: 12/1/2016
Effective Date: Currently implemented
This memo explains streamlining of the Community Eligibility Provision (CEP) used by schools, which may be used to determine eligibility for the At-Risk component of the CACFP.
Value of USDA Donated Foods for Audits (revised)

Issued: 12/2/2016

Effective Date: Currently implemented

Currently, "Any agency of State, local, or Tribal governments and nonprofit organizations that expend $750,000 or more in Federal awards in a given school or fiscal year must obtain an audit for that year." To fully determine yearly expenditures, USDA Donated Foods must be included if received. The memo explains how to calculate the value of USDA Donated Food Commodities and what Program the recipient would be audited under. NOTE: Most CACFP participants receive cash in lieu of commodities rather than commodities in Iowa.

New Spend Smart. Eat Smart. Website

Check out the new Spend Smart. Eat Smart. website for menu planning, shopping, and cooking resources for healthy eating on a limited budget. The website also includes a blog, videos and recipes!

The Real Deal on Raw Flour

The U.S. Food and Drug Administration (FDA) and Centers for Disease Control and Prevention are investigating E. coli O121 outbreaks related to raw flour. General Mills is conducting a voluntary recall on its three brands of flour: Gold Medal, Signature Kitchens, and Gold Medal Wondra. The varieties include unbleached, all-purpose, and self-rising flours. A person doesn’t need to consume the raw flour to become ill. You can become ill if you handle it and forget to wash your hands. Food safety tips:

- Do not let young children handle “play” clay that is homemade from raw dough.
- Do not eat raw cookie dough, cake mix, batter, or any other raw dough or batter product that is supposed to be cooked or baked.
- Follow package directions for cooking products containing flour at proper temperatures and for specified times.
- Wash hands, work surfaces, and utensils thoroughly after contact with raw flour and dough products.
- Keep foods made with raw flour separate from other foods during preparation to prevent any contamination that may be present from spreading. Be aware that flour may spread easily because of its powdery nature. Follow label directions to refrigerate or freeze products containing raw dough promptly after purchase until baked.

For additional information, click here.

National CACFP Annual Conference - April 18–20, 2017

Registration is now open for the National CACFP Annual Conference in San Diego, California. Thirteen $1500 Scholarships are available and include registration, four nights of lodging at the conference hotel, and up to $300 toward transportation costs. Register for the conference or apply for a scholarship.

At-Risk Afterschool Meals Handbook

USDA’s Food and Nutrition Service (FNS) has released a December 2016 revised edition of the At-Risk Afterschool Meal Handbook. The guide provides up to date information on eligibility requirements, applications, meal patterns and food service requirements, reimbursement, recordkeeping, and monitoring.

Food Research & Action Center (FRAC) Afterschool Meals Matter Call

Thursday, January 19, 1 p.m. Eastern | Register here.

The call will include information on the new meal pattern plus nutrition enrichment activities to benefit children, staff and families.