



Child Nutrition & Wellness

Kansas State Department of Education
Landon State Office Building
900 SW Jackson Street, Suite 251
Topeka, Kansas 66612-1212

(785) 296-2276
(785) 296-0232 - fax
www.ksde.org

CACFP UPDATE

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Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv
As posted to www.kn-eat.org, Child and Adult Care Food Program, Updates from CNW

2020 Certification

Thank you to the Sponsors who have completed Program Certification! **Program Certification must be completed by October 31** and approved before October claims can be filed. Contact KSDE or your Child Nutrition Consultant if you need assistance. If program certification is not submitted in KN-CLAIM by October 31, 2019 then Sponsors may not be eligible to receive October reimbursement and may be terminated from the CACFP. For any Sponsors that are terminated from the CACFP, in order to participate in the program again, organizations will have to go through the New Sponsor approval process which is more in-depth than completing annual certification.

New USDA Guidance

Fiscal Year 2020 CACFP & SFSP Area Eligibility Data Now Available!

At the start of every fiscal year, USDA releases a special tabulation of data provided by the Census Bureau for CACFP (Child and Adult Care Food Program) and SFSP (Summer Food Service Program) that establishes area eligibility in the CACFP and SFSP. These data are effective as of Oct. 1, 2019. The USDA mapping tools have also been updated to reflect the new data. To see the map, click this [link](#). The entire data set is available for download on FNS's [open data site](#). To learn more about using census data for establishing area eligibility for CACFP and SFSP Area Eligibility using Census Data, please see USDA [policy memorandum](#). Please note that the map works best when opened in the following browsers: Google Chrome or Mozilla Firefox.

Note: Qualification for At-Risk Afterschool Meals must be determined by school data rather than Area Eligibility Census Data

USDA Research

The [Study of Food Safety Needs of Adult Day Care Centers in the Child and Adult Care Food Program](#) identified and evaluated food safety knowledge gaps and education needs of adult day care center program operators. Overall, this study provides information on knowledge gaps related to food safety practices in adult day care centers and illuminates the best way for center staff to receive future food safety training and information support.

At-Risk Afterschool Meals Toolkit

KSDE CNW will be mailing a copy of the At-Risk Afterschool Meals Toolkit to all Sponsors who are serving At-Risk snacks and/or suppers. Watch your mail for this helpful resource!

Professional Development System

Jump Start for Centers

Jump Start for Centers is required for all new authorized representatives of centers and recommended for new support staff who provide assistance to the authorized representative. The classes are repeated through the year. Schedule and registration information is available at www.kn-eat.org, CACFP, Training. The next class will be November 14 in Wichita. This free training class includes sessions on CACFP Administrative Integrity and Meals Done Right.

Online Professional Development Classes and Tutorials

Over 30 classes and tutorials, including the 3-hour Food Safety Basics class can be accessed free of charge 24/7 via the KSDE Training Portal. Create an account at <https://learning.ksde.org>. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Child and Adult Care Food Program, Training.

Face-to-Face Professional Development

A wide range of face-to-face, high quality, professional development opportunities are available for Child Nutrition Program personnel. Contact Cindy Johnson at cjohnson@ksde.org or call 785-296-2276 to request face-to-face professional development.

Food Safety Training

A schedule with Food Safety Basics classes for September, October and November at locations across Kansas is available at www.kn-eat.org, Child & Adult Care Food Programs, Training. All CACFP sponsors must have one employee receive approved food safety training every 3 years.

Food Safety Tip of the Month

With the science of food safety constantly changing, it can be challenging to managing the risks associated with purchasing, receiving, storing, preparing and serving food in child nutrition programs. Shifting food production and processing methods have caused some harmful microorganisms to evolve and become more threatening to the food supply. A foodborne illness involving a harmful microorganism has the potential to cause both short-term effects and long-term health complications. Short-term effects include nausea, cramping, vomiting, diarrhea, fever, chills, headache, and stiff neck. Long-term health complications of a foodborne illness include Guillain-Barre syndrome, reactive arthritis, kidney dysfunction, neurological disorders, brain damage, irritable bowel syndrome, and chronic diarrhea.

It is important for food handlers to have an understanding of the consequences if food safe practices are not followed all the time and every time. The video, *"Years of Suffering that Could Have Been Prevented: The Story of Kate and Bernadette"* is a true account of the suffering, hospitalization, and near death of a person who became sick from consuming a contaminated food. Video is available at <https://www.foodshield.org/index.cfm/discover-tools-links/training-videos/fda-retail-food-safety-educational-videos/>.

Using Ounce Equivalents for Grains in the Child and Adult Care Food Program – New!

The USDA's Team Nutrition initiative is pleased to announce the release of the "Using Ounce Equivalents for Grains in the Child and Adult Care Food Program" training worksheet. Child and Adult Care Food Program (CACFP) operators can use this colorful six-page worksheet to determine the amounts of common grain items needed to meet CACFP meal pattern requirements. Worksheets are currently available in English online at <https://www.fns.usda.gov/tn/meal-pattern-training-worksheets-cacfp>. Team Nutrition will announce the availability of Spanish and printed versions at a later date.

CACFP Halftime: Thirty on Thursdays

In-Grained: Easy Tools to Determine Serving Amounts

Register for the Thursday, November 14 webinar and find all recorded webinars at: <https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series>.

- 1–1:30 pm CST English
- 2– 2:30 pm CST Spanish

CACFP Trainers' Circle Webinar

"A Sneak Peek Inside the New Feeding Infants Trainer's Kit" has been rescheduled for Thursday, December 12, 2019. The English webinar will be offered at 1:00-1:30 pm and the Spanish webinar at 2:00-2:30 pm. Registration for this webinar will be available soon. For more information, and to watch recordings of previous webinars, please visit:

<https://www.fns.usda.gov/tn/trainers-circle-cacfp-webinar-series>.

KSDE Professional Recognition Program

Participation in professional development demonstrates commitment, shows professionalism, and elevates the reputation of the child nutrition program. KSDE offers a professional recognition program to honor individuals who make the effort to expand their knowledge and skills. All KSDE-sponsored professional development where certificates are issued count toward the recognition requirements. To apply for the KSDE Child Nutrition Professional Recognition Program, or to see more information on the recognition program, go to www.kn-eat.org, CACFP, Recognition, KSDE Professional Recognition Program.

Sunflower Spotlights

The following childcare centers and daycare home providers are being recognized as Healthier CACFP Award winners! This award, established by the USDA, Food and Nutrition Services, Mountain Plains Region, serves to recognize the outstanding efforts that are made by childcare providers participating in the Child and Adult Care Food Program (CACFP). The sites being awarded are implementing practices which demonstrate their focus on overall wellness of children in their care as well as a commitment to the health of our nation's children.

- **Open Arms Lutheran CDC** in Wichita has been awarded the High Honors level in the Infant Care category and Highest Honors level in the Menus category.
- **Meme's Monkeys** (owner Jaime Welch) in Sterling was awarded the Honors level in the Nutrition & Wellness Environment category.
- **Shelley's Tender Lovin' Care** (owner Shelley Pearce) in Parsons was awarded the High Honors level in the Menus and Professional Development categories.
- **Audrey Blecha's Daycare** (owner Audrey Blecha) in Neodesha was awarded the High Honors level in the Menus category.
- **Tiny Toes Daycare** (owner Crystal Smith) in Pittsburg was awarded the High Honors level in the Infant Care category.
- **Sweet Pea Daycare** (owner Allie Murphy) in Edna was awarded the High Honors level in the Infant Care category.
- **Building Blocks Daycare** (owner Christine Simon) in Great Bend was awarded the Honors level in the Menus category.
- **Raggedy Anne & Andy Daycare** (owner Crystal Vanderford) in Altamont was awarded the High Honors level in the Infant Care category.
- **Homestead Child Care** (owner Robin Garrison) in Coffeyville was awarded the High Honors level in the Menus category.
- **Rhonda Murphy's Daycare** (owner Rhonda Murphy) in Altamont was awarded the High Honors level in the Infant Care category and Highest Honors level in the Professional Development.
- **Tiny Tots Country Daycare** (owner April Castle) in Pleasanton was awarded the Honors level in the Menus category.
- **Mimi's Daycare** (owner Jennifer Stringer) in Altamont was awarded the Honors level in the Professional Development category and High Honors level in the Infant Care category.

Karen Schneider, Family Day Care Home Provider from Overland Park, was the featured provider in the October 2019 [CACFP Connection Monthly eNews](#). Karen weaves pre-k and nutrition together for lifelong learning. She states, “In the world we live in today with so much nutrition education, there is no reason not to provide these children with healthy foods. If they learn to eat healthy foods now while they are young, they are so much ahead of the health game later in life.” Karen joined the CACFP because of the resources and support to teach nutrition to children and parents. Karen is a provider under the Sponsorship of **Day Care Connection**.

Personnel Update

Tara Witthuhn will be leaving the CNW team effective November 21. She has accepted a position as Director for two Child Care Centers in her community. We thank Tara for her excellent work as a Child Nutrition Consultant and look forward to continuing to work with her in her new role.

Join us in welcoming Emily Bonilla to the CNW team effective November 4. She previously worked at the KSU Center for Child Development as the CACFP Coordinator. She earned a BS in Chemistry and a MS in Public Health Nutrition from Kansas State University. Welcome Emily!

As we approach the season of Thanksgiving, it is the perfect opportunity to express sincere appreciation to each of you for your dedication and excellent work in administering the Child and Adult Care Food Program in Kansas!

Cheryl, Jill and Julie