

The Good News

February Volume 8/ Issue 5 **JC Family Home Association** Director: Janet Dozier 785-307-4370, Office Manager: Barbara Gabriel 785-762-2623, and Consultant: Chris Moravec 785-579-5945. Email: jcfha5@gmail.com This newsletter will be posted on our website www.JCfamilyhomeassociation.com

Please add our phone numbers to your contacts so you know who is calling you.

February is ...

- National Food Days
- Homemade Soup Day February 1, 2023
- Oatmeal Monday February 13, 2023
- Almond Day February 16, 2023
- Chili Day February 23, 2023
- Pistachio Day February 26, 2023
- Strawberry Day February 27, 2023
- National Food Weeks
- Great American Pizza Bake February 12, 2023 to February 18, 2023

- National Food Months
- American Heart Month
- Bake for Family Fun Month
- Black History Month
- Canned Food Month
- Hot Breakfast Month
- Potato Lover's Month
- Snack Food Month

February Food Calendar

Reimbursement table to include dates for when all supporting documents are due to the office. Entire Year!

Claim Month	All Supporting Documents* Due Date	Payment Date	
January	February 16, 2023	February 24, 2023	
February	March 17, 2023	March 31, 2023	

• **Supporting documents** include, but not limited to: Cover sheet, Menus, Meal Attendance, Daily Attendance, Enrollments, and Meal Modification forms.

Record Keeping Requirements-Menus

- Day care home providers must keep daily records of menus, meal counts, and attendance to support meals claimed for reimbursement.
- Menus need to be planned in advance to have time to review them to ensure that all meal pattern and menu planning guidelines are being met.
- Menus must be available for parents and guardians to see. If there is a substitution made on the menu then the substitution must be posted on the master menu. A copy of the completed menu including any substitutions must be kept on file with the monthly records. Menus must include the type of milk (unflavored, low fat for example) served and indicate the daily whole grain item.
- While menus must be planned in advance according to USDA guidance, a provider could wait until the end of the day to record any substitutions that were made to the original menu based on what was actually served. Attendance must be recorded by the end of the day.

Training in person this year! Please contact the office, Barbara or Janet and get signed up for training. Providers are required to have 2 hours of training for the CACFP every year.

Date	City	Location	Time
Feb 27, 2023	Holton	404 Juniper Drive	6pm-8pm
March 2, 2023	Abilene	Pizza Hut	6pm-8pm
March 9, 2023	Marysville	ТВА	6pm-8pm
March 25, 2023	Topeka	2912 SW Indian Trail	9am-11am
March 30, 2023	Clay Center	CC Health Dept	6pm-8pm
April 6, 2023	Salina	ТВА	6pm-8pm
April 27, 2023	Manhattan Library	Groesbeck Meeting RM	6pm-8pm
April 29, 2023	Junction City	Library	9am-11am
May 4, 2023	Concordia	CCCC RM 259	6pm-8pm

The U.S. Department of Agriculture (USDA) has contracted with Westat to conduct the Family Child Care Home Provider Experience Survey. The survey asks about your experiences and suggestions for improving the Food Program, also known as the Child and Adult Care Food Program, or CACFP. Westat has randomly selected about 5,300 family child care home providers nationwide to take the survey. If you get a survey invitation from Westat, please take the survey – even if you no longer participate in the Food Program. If you have questions please contact WESTAT as they are the ones conducting the survey. You may or may not be selected, I'm just preparing you for the possibility of receiving an email from them. Toll-free hotline: 1-855-545-0288, Email: FCCH-Survey@westat.com Website: FCCH-Survey.org.

Do you have a lunch that you would classify as being a "crowd pleaser"? Meaning that you can serve this meal and the majority of children love it. We can develop a list through spring training and I'll post it for all to use in June. I listen to a podcast by Kendra Joyner Adachi, she is an author, podcast, instagram, person who has some great ideas. She is great at breaking down meal planning, preparing, serving, for families to use and much of her content could certainly be applied to your daycare situation. She also gives permission for people to take what they will use and leave what isn't important to you or doesn't fit in your schedule. She has the Change Your Life Chicken recipe that my family loves and I'm glad I found it. Since you will now be doing menu planning in advance, I will listen to her many podcasts about the subject and condense it down and it will be part of the spring training along with choosing meat and meat alternates. I hope to see you there.

#FuelingKSKids is used by the Kansas State Department of Education, Child Nutrition and Wellness.