



The Good News! JC Family Home Association, May 2026 Volume 12/Issue 8

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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.

May is

National Food Days

National Food Days

World Tuna Day May 2, 2026

Orange Juice Day May 4, 2026

Cinco de Mayo May 5, 2026

International Hummus Day May 13, 2026

World Baking Day May 18, 2026

Brown-Bag-It Day May 25, 2026

Senior Health & Fitness Day May 27, 2026

National Food Week

Herb Week May 3, 2026 to May 9, 2026

Screen Free Week May 4, 2026 to May 10, 2026

Salt Awareness Week, May 11, 2026 to May 17, 2026

National Food Months

Asian food

Asian American, Native Hawaiian, and Pacific

Islander Heritage Month

Barbecue Month

Beef Month

Egg Month

High Blood Pressure Education Month

Physical Fitness & Sports Month

Salad Month

Salsa Month

Strawberry Month

[May Food Calendar](#)

Reimbursement table to include dates for when all supporting documents are due to the office. **The due date listed is the last possible date for the claim to be accepted. Your claim is due to the office on the 1st of every month with the grace period of up to the 5th working day of the month.**

Claim Month	All Supporting Documents* Due Date	Payment Date
April	May 15, 2026	May 22, 2026
May	June 7th, 2026	June 12th, 2026

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

Baking Basics Training went very well! Thank you for all your energy, effort and willingness to participate in that class. We found that we shouldn't substitute baking soda for baking powder unless we like bitter tasting biscuits! Tips for good biscuits would be to use cold butter and to cut it up into small pieces or grate the cold butter on a box grater before adding it to the dry ingredients! Then instead of using a rolling pin, use only your hands and not over work the dough but form it into 3/4 inch thick on the floured surface and fold and reform then cut out.

A few of you had the opportunity to meet Karen from Child Nutrition and Wellness when she visited to review our sponsorship. Just as you have an agreement with us, we also have an agreement with KSDE Child Nutrition and Wellness. Every few years, they conduct a review to ensure we are following all program requirements correctly.

JC Family Home Association is an equal opportunity provider, employer, and lender.

As part of this review, CN labels and PFS food items will need to be updated. I will be sending out additional information soon regarding the proper documentation and serving of these items. For now, please continue doing what you have been doing until further guidance is provided.

Home Visits:

With Chris's retirement, Janet will now be handling all home visits, which means office hours may vary throughout the month. Michael will continue working from 10:00 a.m. to 2:00 p.m., while Janet will be in and out of the office on different days depending on the home visit schedule. Please call or text before stopping by the office to be sure someone is available. Janet will have access to her phone and email while traveling and will check messages between home visits whenever possible.

Please remember that your provider agreement requires you to notify the office if you are closed for the day or even just for the afternoon.

May is..! BBQ Month!

Did you know that you are more likely to get food poisoning (foodborne illness) during the summer months than any other time through the year? Do you know why? According to the USDA, bacteria are present throughout the environment in soil, air, water, and in the bodies of people and animals. These microorganisms grow faster in the warm, humid summer months. Given the right environment, harmful bacteria can quickly multiply on food to large numbers. When this happens, someone eating the food can get sick.

Second, outside activities increase. More people are cooking outside at picnics, barbecues, and on camping trips. The safety controls that a kitchen provides — thermostat-controlled cooking, refrigeration, and washing facilities — are usually not available. Here are four simple steps to safer food in the summertime.

Clean: Wash Hands and Surfaces Often. Unwashed hands are a prime cause of foodborne illness. Wash your hands with warm, soapy water before handling food and after using the bathroom, changing diapers, and handling pets. When eating away from home, find out if there's a source of safe water. If not, bring water for preparation and cleaning. Or pack clean, wet, disposable washcloths or moist towelettes and paper towels for cleaning hands and surfaces.

Separate: Don't Cross-Contaminate. Cross-contamination during preparation, grilling, and serving food is a prime cause of foodborne illness. When packing the cooler for an outing, wrap raw meats securely; avoid raw meat juices from coming in contact with ready-to-eat food. Wash plates, utensils, and cutting boards that held the raw meat or poultry before using again for cooked food.

Cook: Cook to Safe Temperatures. Take your food thermometer with you. Meat and poultry cooked on a grill often browns very fast on the outside, so be sure that meats are cooked thoroughly. Check them with a food thermometer to make sure they have reached the correct internal temperature.

Chill: Refrigerate Promptly. Holding food at an unsafe temperature is a prime cause of foodborne illness. Cold, perishable food like lunch meats, cooked meats, chicken, and potato or pasta salads should be kept in an insulated cooler packed with several inches of ice, ice packs, or containers of frozen water. Keep the cooler in the coolest part of the car, and place it in the shade or shelter, out of the sun, whenever possible. Food left out of refrigeration for more than two hours may not be safe to eat. When the temperature is above 90 °F (32 °C), food should not be left out for more than one hour.

Help build a supportive community for success! #FuelingKSkids
We want to make it easier for you to stay informed! Visit our website,
jcfamilyhomeassociation.com, where you can find the latest newsletter, important forms, and
updates under the "What's New" tab—including closure dates and other announcements.

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