The Good News

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JC Family Home Association

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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.

January is . . .

- New Year's Day Monday, January 1, 2024
- Spaghetti Day Thursday, January 4, 2024
- Bean Day Saturday, January 6, 2024
- Milk Day Thursday, January 11, 2024
- Popcorn Day Friday, January 19, 2024
- Cheese Lovers Day Saturday, January 20, 2024
- Peanut Butter Day Wednesday, January 24, 2024
- Blueberry Pancake Day Sunday, January 28, 2024
- Pizza Week Sunday, January 7, 2024 to Saturday, January 13, 2024 (Second Week in January)

- Family Fit Lifestyle Month
- Fiber Focus Month
- Oatmeal Month
- Soup Month
- Wheat Bread Month

January 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
December	January 18, 2024	January 26, 2024
January	February 16, 2024	February 29, 2024
February	March 18, 2024	March 29, 2024
March	April 18, 2024	April 26, 2024
April	May 17, 2024	May 31, 2024
May	June 13, 2024	June 21, 2024
June	July 18, 2024	July 26, 2024
July	August 16, 2024	August 30, 2024
August	September 18, 2024	September 27, 2024
September	October 18, 2024	October 31, 2024
October	November 14, 2024	November 22, 2024
November	December 18, 2024	December 27, 2024

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

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

Remember to notify us of any changes to meal times in advance.

- The KSDE review is completed! Thank you for the cooperation of the providers who were chosen to be visited. The review resulted in findings that will impact some procedures we are required to take. For example:
 - If while processing claims 5 or more meals are out of compliance with the meal pattern, we are required to issue a Corrective Action Plan (CAP).
 - If the provider and children are not at the licensed home at the time of an attempted visit (and the provider has not given prior notification that they will be closed) we are required to issue a CAP.
 - If a meal was not served during scheduled meal times and no meal could be observed (and the provider has not given prior notification) we are required to issue a CAP.
 - Prior notification can be a comment listed on the previous month claim, an email, a text, or a phone call.
- Parent Audits, we conduct parent audits by mailing the parents a calendar and asking them to mark the days their children were in care with you and the meals the child should receive during the day. We are required to do a few of these every year, it doesn't mean you are doing anything wrong, the idea is to show the integrity of the program. Parent contact information is important on their enrollment form because that is the address we use to mail the forms to. When parents ask you about the forms, please let them know to fill it out and turn it in. Thank you.
- Please be sure you are keeping your paperwork up-to-date and remember you can fill your menus out in advance, and then add the meal attendance and daily attendance at the end of each day.
- Watch the February Newsletter for upcoming training in your area! You are required to have 2 hours of training with the CACFP!
- Enclosed is the end of the year earning statement for your taxes.

Celebrate January—it's Soup Month!

- What's better on a cold winter day than a warm bowl of soup? Soup can be nutritious, easy to prepare, and inexpensive. It can be great hot or cold, prepared with minimal clean-up, only needs one pot, and the combination of ingredients is unlimited. Soup is a great dish for a variety of palettes and can be tailored to be spicy, savory or sweet. January is National Soup Month, a good time to think about how soup can fit into a healthy eating plan.
- Be sodium savvy. To keep soups tasty and healthy, use low-sodium broth, stock, or soup base for the foundation. Experiment with flavorful herbs and spices in place of salt. The most effective replacements are savory flavors with "bite," such as black pepper, garlic powder, curry powder, cumin, dill seeds, basil, ginger, coriander and onion. Use minced or powdered garlic and onion rather than their salt form. When substituting minced or powdered garlic and onion for the salt version, use about half as much.
- Make healthier choices with Nutrition Facts Labels. When buying canned soups, use the Nutrition Facts Label to help choose ones with lower sodium levels. Foods with 140 milligrams (mg) of sodium or less per serving can be labeled as low-sodium foods. Claims such as "low in sodium" or "very low in sodium" on the front of the food label can help identify foods that contain less salt.