The Good News

May 2016 / Volume 1 / Issue 8

May is. . .

Egg Month

Salad Month

Salsa Month

Physical Fitness and Sports Month

Teacher Appreciation Week May 1-7

Backyard Games Week May 23-30

May 1 - May Day and Lemonade Day, May 5 - Cinco de Mayo, May 6 - Child Care Provider Day, May 8 - Mother's Day, May 10 - Salina training, May 14 - Junction City training, May 19 - Manhattan training and May 30 - Memorial Day

Source: http://food.unl.edu/fnh/april-food-calendar

**What's New**

Tentative Check Disbursement Dates

Claim Month Payment Date

April May 30, 2016

May June 30, 2016

June August 1, 2016

Claim Month Payment Date

July August 31, 2016

August September 30, 2016

September October 29, 2016

**Healthier Kansas Menus - CACFP**

KSDE, Child Nutrition & Wellness is excited to release the CACFP Healthier Kansas Menus with accompanying recipes and production records. The Healthier Kansas Menus have been an excellent resource for schools and this new resource specifically developed for CACFP features the same recipes for servings of 6 and 25, along with smaller serving size options and CACFP crediting information. Menus and recipes were tested by Jars of Clay children's Center and Laughing Hearts Daycare Home.

To access the new resource visit <http://www.kn-eat.org>, CACFP, Resources. .

**KSDE Program Review of JCFHA**

In April JCFHA was under review by KSDE, some of you were visited by KSDE and overall paperwork was up-to-date and meals were good, thank-you to those providers. KSDE or USDA can come and review your paperwork and/or observe a meal anytime within your business hours. JCFHA had a couple findings in the corrective action plan (CAP); the first one being not issuing CAP to providers in a timely manner and not following up with providers when the CAP is not turned in by the due date. I've been letting some of this slide, because I know providers are busy and mistakes do happen. According to the Administrative Handbook, JCFHA will have to declare providers who do not return the CAP forms by the due date seriously deficient. The seriously deficient process can lead to termination. Please work with me and get your paperwork turned back in so we don't have to go down that road. The second finding is not effectively monitoring provider menus that contain food items requiring a CN label. More on CN labels to follow in this issue. June 1, 2016 is the implementation date for CN labels to be used. Please read more on this subject below.

**Important Reminders**

**Heads UP: JCFHA will be doing Annual enrollments in August this year!**

Providers, you may have noticed the expiration date on the green highlighted enrollments is July 31, 2016. Sponsors in Kansas are no longer required to use pre-school and school age exception paperwork; however we will need you to be diligent at letting us know when school is closed. Pre-school exceptions are not good on non-school days.

Child Nutrition (CN) Labels What? Why? When?

What - it clearly identifies the contribution of a product toward the meal pattern. The CN label will tell you how many oz. of meat/meat alternate a product has and how many servings of bread it will contain. Information about the CN label is on page 67 of your crediting food section of your notebook.

Why - the label information will help the provider and sponsor to know how many chicken nuggets or fish sticks the child needs to fulfill the required amount offered. Providers it could be you offered the child six nuggets and they only need four. If they eat all of them, it doesn't really matter; however if you have a child that only eats 3 or 4 then the other 2 or 3 are just thrown away. Knowing this information might help eliminate some waste and take the guess work out of how many do they need.

When - Starting now, please review your menus and see how many items listed below you serve that we will need the CN Label for. Starting June 1, 2016 you will no longer be reimbursed unless you have the CN Label on file.

Items needing a CN Label:

Commercial BBQ Beef

Commercial Beef Stew

Commercial Burritos

Chicken Nuggets

Chicken Patties

Chicken Fingers

Commercial Chili Macaroni

Corn dogs

Mini corndogs

Commercial Egg Rolls

Fish Sticks

Fish Nuggets

Fish Patties

Pepperoni

Commercial Pizza

Commercial Pizza Rolls

Popcorn Shrimp

Commercial Pot Pie

Commercial Ravioli

Soy Burgers

Calling All CN Labels

Looks Like the Circled Portion in the Example

JCFHA Current Research on CN Labels

• Not on products at the local retail market store.

• Available when bought in bulk or ordered from a food service. Food service companies require large quantities, i.e. 3000 lbs.

• Alternative method is emailing the manufacturers for the CN label or the product formulation sheets. I have contacted a few and two of them sent me email contact information (listed below).

• The manufacturers will need the UPC Barcode from the product. The numbers under the barcode may also be needed.

Foster Farms contact email is [anna.boodrookas@fosterfarms.com](mailto:anna.boodrookas@fosterfarms.com) and Anna will supply you with the Product Formulation Sheet when you provide her with the digits under the bar code.

Tyson contact email is [jeri.smith@tyson.com](mailto:jeri.smith@tyson.com) and he will need the UPC barcode emailed to him.

I have not tried either yet, but I will soon and the results will be in the June newsletter and JCFHA will start making a list, please help us as we all will benefit from each other’s findings. Thank you.

**CN Labels and Monthly Menus**

We will need you to have the CN label on file and we will also need a copy in our office. When we develop a list, we will be able to have you indicate on the menus that you are using item #1 from the list, but you will still need to have a CN label file at home and available for us to review when we come for visits.

JCFHA Training

May 10, 2016 - Salina Public Library, 6:30pm-8:30pm. May 14, 2016 - Junction City Senior Citizen Building, 9:30am-11:30am. May 19, 2016 - Manhattan Public Library, 6:30pm-8:30pm.

First Aid & CPR Trainings

Safety Training Solutions (Shawnee, Geary & Riley Counties) visit http://safetytrainingsolutions.netfor schedule.

CPR & First Aid by Tina (Northeast Kansas) call 785-221-3609 for schedule.

Chicken Nuggets Fast Food VS Homemade

<http://babble.com/mom/nugget-nutrition-which-chicken-nuggets-are-the-best-and-worst-for-you>

I found this while surfing the net for homemade chicken nugget recipes, which I found several but I still need to try them out. I did find a recipe for baked corn dogs that I thought I would share with you.

Ingredients:

* 1 cup whole wheat flour, 1 cup yellow cornmeal
* 1 tsp baking powder
* ½ tsp salt, ½ tsp ground mustard
* 6 Tbsp. butter
* ½ cup non-fat milk, ¼ cup honey
* 7 lean beef hot dog franks, cut in half
* 14 wooden sticks
* Mustard and ketchup for serving

<http://thebakermama.com/recipes/baked-corn-dogs/>

Instructions:

1. Preheat oven to 400 F. Line a large baking sheet with parchment paper and set aside.
2. In a large bowl, whisk together the flour, cornmeal, baking powder, salt and ground mustard. Cut in the butter with a pastry blender or two forks until mixture resembles coarse crumbs. Stir in the milk and honey with a wooden spoon or your hands until well combined.
3. Place dough on a lightly floured piece of parchment paper. Sprinkle some more flour over the dough and top with another piece of parchment paper. Roll dough to ¼ inch thickness.
4. Push a wooden stick up the center of the cut end of each hot dog half. Place the dog on the dough and cut a square that is big enough to wrap around it. Form dough around each dog sealing both ends and any open areas. Place corn dogs on the prepared baking sheet and bake for 15-20 minutes or until they start to brown. Serve with mustard and ketchup for dipping.

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1. Mail: U.S. Department of Agriculture

Office of the Assistant Secretary for Civil Rights

1400 Independence Avenue, SW

Washington, D.C. 20250-9410

2. Fax: (202) 690-7442; or

3. Email: program.intake@usda.gov.