

Evergreen Child Care Food Program

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June 2018 Newsletter

CALENDAR OF EVENTS

06/06/2018 – April 2018 Reimbursement Disbursement.

REIMBURSEMENT REMINDER

The April 2018 Federal reimbursement was disbursed if your claim was submitted on time.

Manual Claiming Providers: All June meal claim forms must be submitted by no later than July 5, 2018. If documents are submitted anytime later, meal claims will be considered a late (adjustment) claim.

PAYMENT TIMEFRAMES: Please be advised California Department of Education has announced the implementation of their new statewide accounting system, Financial Information System of California (FI\$Cal). This statewide account system will impact budgeting, accounting, and cash management, which includes the timeframe of dispersing the reimbursement checks.

Therefore, effective July 2018, your reimbursement check will take an additional 10 calendar days from when they are currently paid.

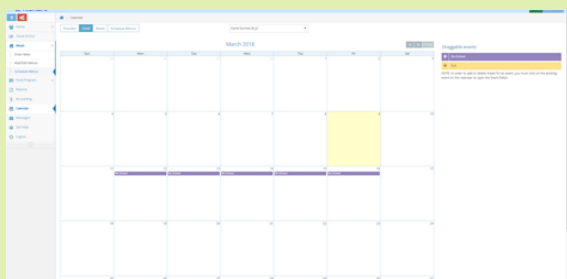
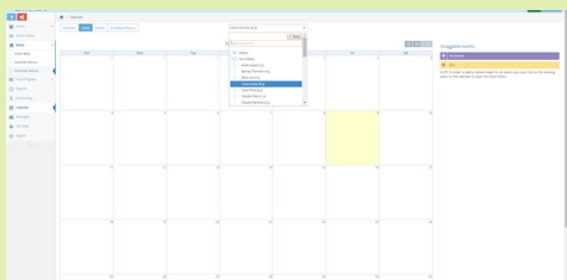
**Should you have any questions, please give us a call (213) 380-3850. We are open Monday thru Friday 8:30am-5:00pm.

ANNUAL TRAINING: It's that time of the year again! We are announcing the upcoming mandatory annual training. This year's annual training will be conducted in September 2018 via online. We will announce further details on our upcoming Newsletters.

SCHOOL AGE: Do you have any school-age children who will be attending your daycare during summer vacation? If so, in order to receive reimbursement for their AM Snack & Lunch meals ensure to do the following:

Providers Claiming on KidKare: You need to log in the school out dates on the child's calendar in the beginning of the month or before the current month ends. To do so click on **Calendar** on the side tool bar> On the top section, select the **child** calendar> Then click on the drop down menu to select the name of the child you wish to access >Drag the **NO SCHOOL** OR **SICK** box to the applicable dates in which the child did not attend school.

If you make a mistake, simply click on the date and select delete



Providers Claiming on Scannable Forms: Complete the bottom section of your monthly Claim Information Form (CIF). If you need additional space, you may write in the back of the of the CIF Ensure to write the child's number, reason the child was not in school (in one or two words), dates in which the child was served AM Snack & Lunch.

Example for June 2018 Claim: Child #2 Linda Smith (summer vacation) 6/1-30/18

NATIONAL SAFETY

MONTH: June is national safety Month. This national health observance focuses on promoting safety and increasing safety awareness with the goal reducing preventable injuries and deaths.



If you want information on infant sleep safety, choking risks and child safety in and around cars please visit WIC website resources section at: <https://wicworks.fns.usda.gov/>

FOOD RECALL: Please be advised on June 8, 2018.

Tyson Foods Inc. recalled some chicken products that may be contaminated with extraneous materials, specifically blue and clear soft plastic, according to the U.S. Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS).

Please take necessary action to ensure these products are not served or consumed and that they are thrown away or returned to the place of purchase immediately. If you have any questions, feel free to contact Tyson Foods Inc. at 1-888-747-7611.

“Uncooked, breaded, original chicken tenderloins” with a lot code of 1378NLR02.

HARVEST OF THE MONTH: GREEN BEANS



Did you know that green beans are sensitive to cold temperatures and must be planted during the spring? Once the seeds are planted, and watered they tend to grow to about 6 inches or more in length. Green beans are also known as string beans because a fibrous string originally ran along the seam of the bean pod. Another common name is snap beans due to their snapping noise they make when a person snaps off the end of the pod. More importantly, eating a ½ cup of green beans is a good way to get vitamin C and vitamin K. Green beans also have fiber, which helps you feel full and keeps your blood sugar levels normal. You can find green beans as fresh, frozen, and canned. All forms are good for you and taste great in meals and snacks.

SHOPPER TIPS:

Look for green beans that have a bright green color. Pick beans that are slender, feel firm, and have no brown or soft spots. Put green beans in plastic bags with small holes. Keep in the refrigerator for up to one week. Wash green beans and then snap off both ends before using.



CREOLE GREEN BEANS:

Makes 8 servings. 1 cup per serving.

Cook time: 25 minutes

Ingredients:

- 2 teaspoons vegetable oil
- 2 small cloves garlic, chopped
- 1 (16-ounce) package frozen cut green beans
- 1 cup chopped red bell pepper
- 1 cup chopped tomatoes
- ½ cup chopped celery
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper

Instructions:

1. Heat oil in large skillet over low heat.
2. Sauté garlic in oil for 1 minute.
3. Add green beans and bell peppers; increase heat to medium and cook for 5 to 7 minutes.
4. Stir in rest of the ingredients and cook for another 5 to 7 minutes.
5. Serve hot.

Add this as one of your vegetable components for your lunch or dinner meal service

Source: (<http://harvestofthemonth.cdph.ca.gov>)

Recipe: (http://harvestofthemonth.cdph.ca.gov/Documents/Summer/GreenBeans/Green%20Beans%20-%20Family%20News_Eng_Final.pdf#search=green%20beans)

Nutrition Education Series:

Cleanliness Helps Prevent Food Borne Illnesses



In honor of National Safety month, food safety also plays an important role in national safety month. Mishandling food is one of the major causes of food borne illness. Therefore, USDA has come up with a campaign called, Be Food Safe. Be Food Safe means to prevent food borne illnesses using the 4 easy steps approach: clean, separate, cook and chill. Here are some tips you as a day care home provider can take to prevent food borne illnesses among your day care children:

1. Always wash hands with warm, soapy water for 20 seconds:

- Before and after handling food
- After using the bathroom
- After changing a diaper
- After handling pets
- After tending to a sick person
- After blowing your nose, coughing, or sneezing
- After handling uncooked eggs or raw meat, poultry, or fish and their juices.

2. If your hands have any kind of skin abrasion or infection, always use clean disposable gloves. Wash hands (gloved or not) with warm, soapy water.

3. Thoroughly wash with hot, soapy water all surfaces that come in contact with raw meat, poultry, fish, and eggs before moving on to the next step in food preparation. Consider using paper towels to clean kitchen surfaces. If you use dishcloths, wash them often in the hot cycle of your washing machine. Keep other surfaces, such as faucets and counter tops, clean by washing with hot, soapy water.

4. To keep cutting boards clean, wash them in hot, soapy water after each use; then rinse and air or pat dry with clean paper towels. Cutting boards can be sanitized with a solution of 1 tablespoon unscented, liquid chlorine bleach per gallon of water. Flood the surface with the bleach solution and allow it to stand for several minutes; then rinse and air or pat dry with clean paper towels. Non-porous acrylic, plastic, glass, and solid wood boards can be washed in a dishwasher (laminated boards may crack and split). Even plastic boards wear out over time. Once cutting boards become excessively worn or develop hard-to-clean grooves, replace them.

5. Don't use the same platter and utensils that held the raw product to serve the cooked product. Any bacteria present in the raw meat or juices can contaminate the safely cooked product. Serve cooked products on clean plates, using clean utensils and clean hands.

6. When using a food thermometer, it is important to wash the probe after each use with hot, soapy water before reinserting it into a food.

7. Keep pets, household cleaners, and other chemicals away from food and surfaces used for food.

8. When picnicking or cooking outdoors, take plenty of clean utensils. Pack clean, dry, and wet and soapy cloths for cleaning surfaces and hands.

Source: https://www.fsis.usda.gov/wps/wcm/connect/bd93c271-2cfc-4fbe-93c9-28d6070fa7bb/Cleanliness_Helps_Prevent_Foodborne_Illness.pdf?MOD=AJPERES

Happy Birthday *Evergreen Providers!*

Elsa Imelda Arango

Paula Anette Benton

Vijay Chandra

Erica Cortez

Inna Furer

Ave Maria Hamer

Annie Heath

Margarita Hernandez

Moon Joo Jo

Jennifer Johnson

Sheila Johnson-Wright

Narine Karibyan

Anna Jae Kim

Jea Kim

Svetlana Kovshilovskaya

Isabel Mata

Fanny Mel

Iris Mendes

Maria Mendoza

Olga Mera

Kristine Mesropyan

Karine Movsesyan

Gloria Ochoa

Carnetta Randall-Cyphers

Sigalit Redfield

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Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.



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