

Evergreen Child Care Food Program

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August 2018 Newsletter

CALENDAR OF EVENTS

07/31/2018– June 2018 Reimbursement Disbursement.

08/31/2018– Last day to submit provider Meal Benefit Forms.

09/10/2018– 2018-2019 Enrollment Renewal Reports will be mailed to providers' on the week of September 10th.

09/12/2018– Mandatory Annual Workshop Video will be available in our website.

09/28/2018– Last day to submit the 2018-2019 Enrollment Renewal Report and the Annual Training Answer Sheet.

REIMBURSEMENT REMINDER

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

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

MEAL BENEFIT FORMS: As a reminder, any providers who:

- Want to claim and/or continue to claim **their own children** (biological/adopted)
- Want to claim their foster child(ren), who live in the provider's residence.
- Are in Tier 2 applying for Tier 1 rates

For those providers who fall in the categories listed above, the Meal Benefit Form for 2018-2019 has been uploaded to our website under the forms tab (Titled-**Provider Meal Benefit Form (08/2018)**).

SAMPLE IS ALSO AVAILABLE! Next to the Provider Meal Benefit Form you will find a sample of a completed Meal Benefit Form (for providers reporting income).

FOSTER CHILDREN: Require their own Meal Benefit Form. Therefore, please submit one Meal Benefit Form per foster child. Also, provider's household income (Part 3) is **not required** to be completed when applying for eligibility for foster children.

Any providers who wish to apply for eligibility must submit the completed Meal Benefit form by:

Friday, August 31, 2018

ONLINE MANDATORY ANNUAL TRAINING

VIDEO (ALL PROVIDERS): It's that time of the year again. The annual MANDATORY workshop is coming. This year's annual training will be online and available via our website (Annual Training tab) on, **Wednesday, September 12, 2018.**

Answer sheets will be available to print BEFORE you begin the training video. Please be advised, the answers sheets are due no later than **Friday, September 28, 2018.** Providers must answer all the answers correct in order to receive credit for this year's workshop.

2018-2019 ENROLLMENT RENEWAL (FOR ALL PROVIDERS): Coming in September!

Evergreen will be mailing the Enrollment Renewal Reports and instructions to all active providers in the second week of September. The Enrollment Renewal Reports need to be submitted to our agency by no later than:

Friday, September 28, 2018

Providers are required to renew each child's application every year in September, through the Enrollment Renewal Report generated by us (Report name: **Enrollment Renewal Report 10/01/2018-09/30/2019**). The report will include information of each child enrolled in your daycare and requires the signature of each parent/guardian in order for us to renew your daycare children's enrollment as of October 1st, 2018.

ENFORCEMENT OF NEW MEAL PATTERN

REGULATIONS: Throughout the past year, as your sponsor, we have been providing continuous education in regards to the new regulations that became effective as of October 1, 2017. We have allowed one year transitioning period for our providers to get used to the new regulations without any disallowances. However, effective: **October 1, 2018**, new regulations will be enforced and you will **NOT** be reimbursed for any meals that do not follow the new meal pattern requirements.

For more information on the new meal pattern requirements, please refer to the provider manual under "Rules and Regulations" tab.

UPDATE TO FOOD LIST (ONLINE CLAIMING

PROVIDERS):

The following foods will no longer appear in your KidKare accounts as of September 1, 2018: Cold cereal, enriched flour tortilla, whole wheat tortilla and whole corn tortilla. You are now able to click on the creditable Cold cereals, enriched flour tortillas, whole wheat tortillas and whole corn tortillas.

You no longer need to use the comment box to report the following:

- Breakfast Cereals
- Chicken Nuggets
- Fish Sticks
- Corn Dogs
- Tortillas
- Tortilla Chips
- Taco Shells
- Meatballs

Homemade options are also available. They now appear as:

- Chicken meatballs (Homemade)
- Beef meatballs (Homemade)
- Turkey meatballs (Homemade)
- Chicken nuggets (Homemade)
- Fish sticks (Homemade)
- Ravioli (Homemade)

NOT APPLICABLE FOR INFANT MENUS: Providers with infants are **REQUIRED** to report the **infant formula/breast milk ounces** under the comment's section. In the event you have parent, who comes to your daycare and breastfeeds onsite, you are required to write **"BF onsite"** under the comment's section.

SECOND REMINDER-DAILY ATTENDANCE

REQUIREMENT:

The USDA is requesting that participants in the Child and Adult Care Food Program take attendance of the children present for the day (separate from the meal attendance). The USDA memo states that under 7 CFR 226.6(m)(4) and 226.16(d)(4), all reviews of day care homes and sponsored centers must include the reconciliation of meal counts with enrollment and attendance records for five consecutive operating days. Therefore, as of August 1, 2018 providers are required to complete the Daily Attendance section located in the top section of the menus along with the meal attendance.

The daily attendance must be recorded daily, prior to claiming the child's first meal of the day

Both, daily attendance and meal attendance need to be recorded

Please be advised, failure to mark the Daily Attendance section will result in disallowance of meals, as the scanner will compare the attendance for the day with the meal attendance.

Should you have any questions regarding this new requirement, please feel free to contact us at (213) 380-3850.

For providers claiming online: The daily attendance will be recorded as you record your first meal of the day. You will be required to "CHECK IN" each child before their first meal of the day.

DO NOT USE THE SIDE TOOL BAR'S CHECK IN/OUT TAB. The recording of children's in & out times are only required for providers that claim over their license capacity and must prove that they are not over capacity at any given time. If you have not been instructed by our agency to record the children's arrival and departure times, please do not do so. Checking in the children (reporting that the child is present) is different from recording the children's in & out times.

2018-2019 FEDERAL CACFP RATES:

The following chart reflects the annual adjustment reimbursement rates in the Child and Adult Care Food Program (CACFP) for State Fiscal Year 2018–2019. Included are the federal rates for Tier 1 and Tier 2 established by the U.S. Department of Agriculture (USDA) for the CACFP. These reimbursement rates are effective July 1, 2018 through June 30, 2019.

Day Care Homes (Child Care Only) Federal Reimbursement

	Break-fast	Lunch	Dinner	Snacks
Tier I	\$ 1.31	\$2.46	\$2.46	\$0.73
Tier II	\$0.48	\$1.48	\$1.48	\$0.20

HARVEST OF THE MONTH: ZUCCHINI

Did you know that zucchinis are type of “summer squash”? When you eat a summer squash, they are completely edible. You can eat the skin, seeds and flesh. You can even eat them raw or cooked. More importantly, they are a great source of Manganese. Manganese is a micronutrient just like a vitamin and mineral in your body. What does this mean? This means they are naturally present in the body but only in small amounts. So, you would need to consume them in your diet. Manganese also helps with bone formation and connective tissue development. Here are some ways you can add Zucchinis to your menus.



Healthy Serving Ideas

- Sauté chopped zucchini, yellow squash, onions, and peppers.
- Add to chicken enchiladas, burritos, or quesadillas.
- Dip raw zucchini slices into low-fat salad dressing for a light summer snack.
- Sauté chopped zucchini with garlic and a dash of oregano.
- Sprinkle with low-fat cheese and serve as a warm side dish.

Herbed Vegetable Combo:

Makes 8 servings. 1/2 cup per serving.

Cook time: 10 minutes

Ingredients:

- 4 tablespoons water
- 2 cups thinly sliced zucchini
- 2 1/2 cups thinly sliced yellow squash
- 1 cup green bell pepper, cut into strips
- 1/2 cup celery, cut into 2-inch strips
- 1/2 cup chopped onion
- 1 teaspoon caraway seeds
- 1 teaspoon garlic powder
- 1 medium tomato, cut into wedges

Heat water in medium pan. Add zucchini, squash, bell pepper, celery, and onion. Cover and cook over medium heat until vegetables are crisp-tender (about 4 minutes). Sprinkle vegetables with seasonings. Top with tomatoes. Cover again and cook over low 4. heat until tomatoes are warm (about 2 minutes). Serve warm.

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

Nutrition information per serving: Calories 24, Carbohydrate 5 g, Dietary Fiber 2 g, Protein 1 g, Total Fat 0 g, Saturated Fat 0 g, Trans Fat 0 g, Cholesterol 0 mg, Sodium 11 mg

Adapted from: *Everyday Health Meals, Network for a Healthy California*, 2007.

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

Recipe: (http://harvestofthemonth.cdph.ca.gov/documents/Summer/Zucchini/Zucchini_Fam.pdf)

Nutrition Education Series: Nutrition Tips for Families



Make half your plate fruits and vegetables

Fresh, frozen, and canned fruits and vegetables are all smart choices. Look for sales and buy some of each to last until your next shopping trip.

- Choose frozen vegetables that do not have added fat, salt, or sugars.
- Buy canned fruits packed in “100% juice” or water.
- Look for canned vegetables that say “No added salt.”

Start every day the whole-grain way

Serve whole-grain versions of cereal, bread, or pancakes at breakfast.

- Whole grains with more fiber will help your kids feel fuller longer so they stay alert in school.
- Choose foods with “100% whole wheat” or “100% whole grains” on the label. Or check the ingredient list to see if the word “whole” is before the first ingredient listed (for example, whole-wheat flour). If it is, it’s whole grain.

Milk matters

Children of every age, and adults too, need the calcium, protein, and vitamin D found in milk for strong bones, teeth, and muscles.

- Drink fat-free or low-fat (1%) milk at meals.
- If you’re lactose intolerant, try lactose-free or lactose-reduced milk or calcium-fortified soy beverages. Ensure you use the soy beverages that meet CACFP guidelines (ex. 8th continent soy milk).

Source: (<https://choosemyplate-prod.azureedge.net/sites/default/files/audiences/MyPlateAtHome-adults.pdf>)

Happy Birthday *Evergreen Providers!*

Alenoosh Alexandy

Gloria Arango

Silvia Bahena

Dolores Campos

Suetonius Carrera

Ye Boon Chae

Erica Comegys

Lourdes Duarte

Joeslyne Flores-Ochoa

Ani Gharibian

Diane Gillett

Jasmine Green-Simmons

Yana Grigorieva

Toni Marie Hayes

Ramesh Javan

Alma Kim

Elizabeth Adriana Ocampo

Elsa Oxla

Hye Kyung Oh Park

Zhanneta Peresechanskaya

Mi Sook Rhee

Rosario Salazar

Yolanda Sandoval

Albertina Torrico

Scherie Vance

Debra Wells

Elvira Zamora

Joanne Zorrilla

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1400 Independence Avenue, SW

Washington, D.C. 20250-9410;

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

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



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