

All the information on this call is true and accurate as of April 4, 2025.

## **TODAY'S AGENDA**

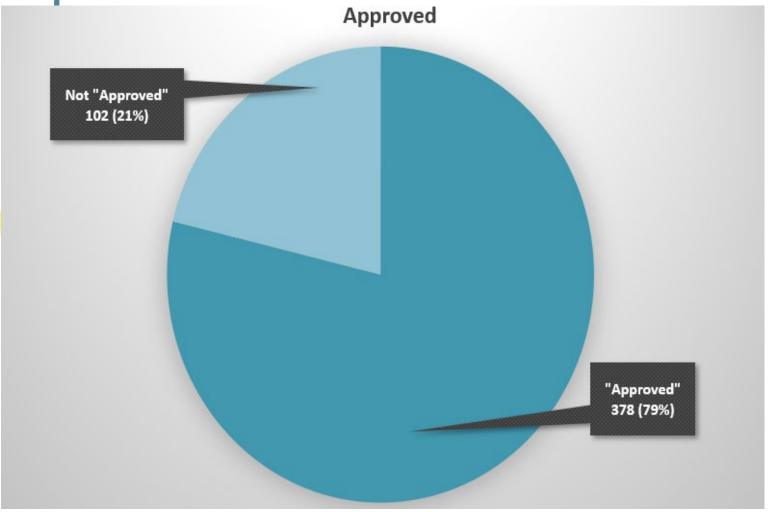
- Record Renewal
- NC CACFP Resource of the Month: Standardized
   Recipes
- Additional Information
- Q&A



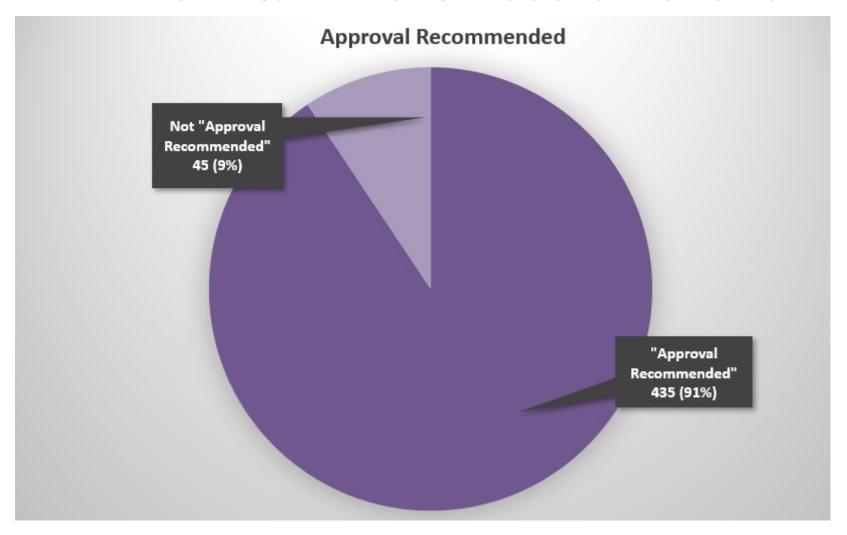


## FY 2024 & FY 2025 Record Renewal





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## FY 2024 & FY 2025 Record Renewal

- SD Notices have been sent to the following:
  - Institutions that are not in Approval Recommended
     Status
  - Institutions that have not been diligently working to get the Record Approved

## **Notice of Serious Deficiency**

Once the Notice is sent institutions will have two options:

- 1. Submit a letter of Termination for Convenience and complete the close out process
- Submit all outstanding documentation in NC CACFP CONNECTS and a Corrective Action Documentation (CAD)

#### If Not:

- The Institution will receive a Notice of Proposed Termination and Proposed Disqualification. This notice comes with appeal rights:
  - a. Institutions that appeal within the required timeframe will have a hearing
  - b. Institutions that do not appeal within the required timeframe will be terminated for cause.

## **Notice of Serious Deficiency**

- If there is a hearing, the Administrative Law Judge will render a decision:
  - If the Institution wins, they will have to complete the Record Renewal
  - If the State wins, the institution will be Terminated for Cause





### NC CACFP CONNECTS

- Management Plan
- Demographics
- Facility Demographics
- Budget
- Contacts

 These sections will highlight fields that are different from the previous version

## NC CACFP CONNECTS – Contacts

Contacts, do not de-activate on term expiration

- Show contact as active, but expired
- Notifications on renewal that a contact is expired or assigned contacts are approved
- Update the institution profile screen card to show the contacts status has changed

## NC CACFP CONNECTS

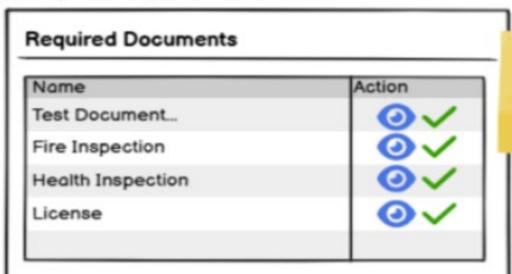
## Management Plan

#### Management Plan

- Add functionality for grids that require update to show the latest change for the data in the grid
- b. Convert the management plan Monitoring export excel to an import template
- Allow for the import template to be imported and overwrite the monitoring schedule
  - Validate the import data
  - ii. Import only valid records
  - Show validation errors with details for records that fail
- d. Add an alert column
  - Column will display an alert if the facility record is identical with previous version of monitoring plan
- Convert Monitors to an Excel Template that can be imported.
- f. Follow the same logic as Monitoring Schedule for Monitors

#### Facility Record

- a. Change Fire/Health/Occupancy Inspection expiration dates to be read from the required documents for the institution instead of the fields on the record
- Change Facility Dashboard alerts to reflect that documents are expired for inspections
- Add a view icon next to each date for Fire/Health/Occupancy that open the corresponding latest document uploaded for that requirement
- d. Add the document status on the left of the view icon, if the status is Expired show it in red
- Tiering warning show in claim validation when tiering is not updated as defined by federal rules
- New right side expanding controls to allow the state/institution user to quickly view required documents



### **Annual Certification**

#### **Renewal Certification** The Institution certifies that the management plan on file with the State agency is complete and up to date The Institution certifies that the outside employment policy most recently submitted to the State agency remains current and in effect. The Institution certifies that the names, mailing addresses, and dates of birth of all current institution principals have been submitted to the State agency The Institution itself, and the Institution's principals, are not currently on the CACFP National Disqualified List. The Institution itself, and the Institution's principals, have not been determined ineligible for any other publicly funded programs due to violation of that Program's requirements in the past seven years. The Institution certifies that no principals of the Institution have been convicted of any activity that occurred during the past seven years and that indicated a lack of business integrity. The Institution understands that if the State agency has reason to believe that the institution or its principals were determined ineligible to participate in another publicly funded program by reason of violating that program's requirements, the State agency must follow up with the entity administering the publicly funded program to gather sufficient evidence to determine whether the institution or its principals were, in fact, determined ineligible. The Institution understands that institutions and individuals providing false certifications will be placed on the National Disqualified List and will be subject to any other applicable civil or criminal penalties. The Institution certifies that non unreported less-than-arms-length transactions or other potential conflicts of interest have occurred in the past year; and, further, that any potential conflicts on interest in the upcoming year have been and will be disclosed in writing annually to the State agency including any relationships between staff, directors and governing board members, per 7CFR 226.6(a). Relationships can be defined as familial, or contractual. The Institution certifies that the list of publicly funded programs institution and principals have participated in the past seven years is current The Institution is currently compliant with the required performance standards of financial viability and management, administrative capability, and program accountability as described in 7 CFR 226.6 (b)(2)(vii). The Institution understands that if the institution no longer participates in the CACFP, the CACFP records must still be maintained for three years plus the current year. If an audit is being conducted, the records will be maintained as necessary. The Institution understands if this record does not meet all the requirements in the Child and Adult Care Food Program regulations, 7 CFR 226.6(b), 226.15(b), and 226.16(b), the State agency must deny the record. If the State agency determines that the institution has committed one or more serious deficiency in 226.6(c)(1)(ii) for new institutions or 226.6(c)(2)(ii) for renewing institutions, the State agency must initiate action to deny the record and initiate action to disqualify the institution and the responsible principals and responsible individuals.

## **Sponsoring Organizations**

## **Sponsoring Organizations of Affiliated Centers**

- The State agency must have procedures in place for annually reviewing at least 1 month of the Sponsoring Organization's bank account activity against other associated records to verify that the financial transactions meet program requirements.
- This action will take place during Record Renewal.

### Sponsoring Organizations of Unaffiliated Centers and Day Care Homes

- The State agency must have procedures in place for annually reviewing at least 1 month of the Sponsoring Organization's bank account activity against other associated records to verify that the financial transactions meet program requirements
- Require Sponsoring Organization's of Unaffiliated centers to annually make available to the State agency the amount of program expenditures of program funds and the amount of meal reimbursement funds retained for their centers for Administrative costs.
- This action will take place during an Annual Financial Viability Review conducted On-Site.



## What is a Standardized Recipe?

- Tried, adapted, and retried for use in a foodservice operation
- Produces the same high-quality product and amount every time
- Shows the crediting information for the CACFP meal pattern requirements

# Standardized recipes are written documents with the following parts:





#### Whole Wheat Pancakes

Enjoy these fluffy and wholesome whole wheat pancakes with a

Preparation Time: 30 minutes Cook Time: 40 minutes

1 pancake present of the second of the secon

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Flour, whole-wheat	2 lbs	2 qt	4 lbs	1 gal	Whisk flour, sugar, baking powder, baking soda, salt, and spice in a commercial mixer. Using a paddle attachment, mix on low speed for 1 minute. Leave dry ingredients in mixer.
Sugar, granulated	8 oz	1 cup	1 lb	2 cups	
Baking powder		1/4 cups		½ cup	
Baking soda		2 tsp		1 Tbsp 1 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	

- Name of the recipe (which should match the way it is listed on the menu)
- List of all ingredients and the amount of each needed for the recipe
- Specific directions on how to make the recipe
- Serving size and crediting information

## **Benefits of Standardized Recipes**

Consistent food quality

Menu planning

Predictable yield

Participant satisfaction

Food cost control

Efficient purchasing & inventory control

Labor cost control

Increased employee confidence

Successful monitoring visits

**Crediting** statement

## Refer to <a href="www.ncdhhs.gov/nccacfp">www.ncdhhs.gov/nccacfp</a> for Standardized Recipe Resources

#### **Meal Patterns and Nutrition Resources**

The CACFP meal patterns ensure that infants, children, and adults at participating access to healthy food throughout the day. CACFP meals and snacks include who vegetables and fruits, and less added sugar and saturated fat. The USDA's webpages that the usual standards for CACFP Meals and Snacks provides in-depth information.

On this page, CACFP operators in North Carolina will find information, tools, and meals and snacks that meet the CACFP meal patterns. The resources below are in work of planning and operating the CACFP easier. Resources with an asterisk (\*) a English and Spanish.

Have questions about the CACFP in North Carolina? Email our training team at <u>CACFPtraining@dhhs.nc.gov</u>.

#### **Standardized Recipes**



#### Child Nutrition Recipe Box

- The Child Nutrition Recipe Box provides CACFP operators with recipes to prepare healthy
  and delicious meals that meet the meal pattern requirements. The recipes are
  standardized to provide meal pattern crediting information and include dishes made
  with legumes, whole grains, and a rainbow of vegetables. Adult portions are available as
  well.
  - Click here to browse the recipes

#### Multicultural Child Care Recipes\*

- The 40 recipes in this Team Nutrition collection will add the flavors from different cultures and regions to CACFP menus. Available in yields of 6, 25, and 50 servings.
   Download them in English or Spanish.
- o Click here to see the multicultural recipes

#### Recipes for Healthy Kids

 The recipes in these cookbooks feature foods both children and adults should consume more of: dark green and orange vegetables, dry beans and peas, and whole grains. These healthy recipes are low in total fat, saturated fat, sugar and sodium. With fun names like Porcupine Sliders, Smokin' Powerhouse Chili, and Squish Squash Lasagna, these kidtested, kid-approved recipes are sure to please children and be an instant hit!



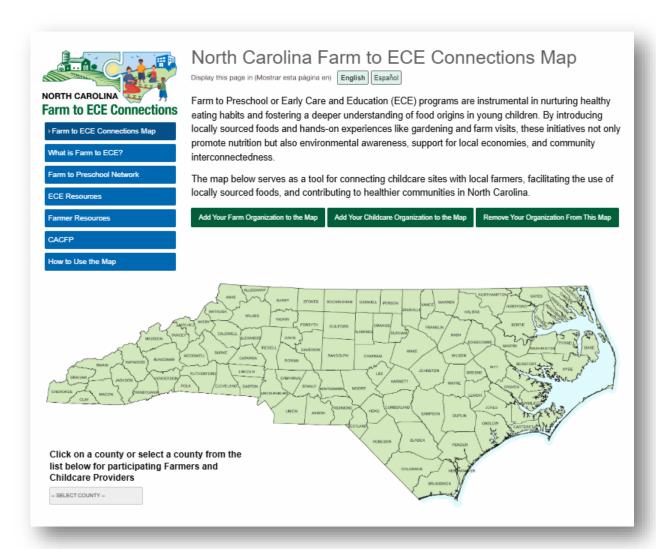
## **National CACFP Week 2025**



## Share your story with us!

CACFPTraining@dhhs.nc.gov

## North Carolina Farm to ECE Connections Map



## **New Training Video for Child Care Centers:**

https://www.youtube.com/wa tch?v=GSpKqtfTVB8

**Explore the map:** <a href="https://www.communityclinicalconnections.com/farm-to-ece/">https://www.communityclinicalconnections.com/farm-to-ece/</a>

## NC State CEFS 2025 Farm to ECE Institute



When: Saturday, April 5 from

9:00am-4:30pm

Where: Meredith College, 3800 Hillsborough Street, Raleigh, NC 27607

How: Register here

Visit NC State Center for Environmental Farming Systems (CEFS) for more information.

### **Grant Information**

## **Spark Good Local Grants**

- . Grant amounts range from \$250 to \$5,000
- . Applications are accepted and reviewed on a quarterly basis:
  - . Mar. 3 Apr. 15, 2025
  - . May 1 Jul. 15, 2025
  - . Aug. 1 Oct. 15, 2025
  - . Nov. 3 Dec. 31, 2025
- . Explore Spark Good Grants here



## **CACFP Boot Camp – Adult Care**

- National CACFP Sponsors Association
- May 14<sup>th</sup>, 11:00 AM 4:45 PM (Zoom)
- Earn 6.0 CEUs
- Registration Fee:
  - Member: \$149(\$199 beginning May 7)
  - Non-Member: \$199
    (\$249 beginning May 7)



For more information and to register: <a href="https://bit.ly/CACFPAdultCare">https://bit.ly/CACFPAdultCare</a>

## **NC CACFP Messenger**

## March/April Edition is out now!



North Carolina Division of Child and Family Well-Being Community Nutrition Services Section Child and Adult Care Food Program www.ncdhhs.gov/nccacfp

> March/April 2025 Volume 6, Issue 2



## The North Carolina CACFP Messenger

#### From the Child and Adult Care Food Program Manager

Hello CACFP Family.

As we welcome the arrival of spring, I find myself reflecting on the progress we've made and the exciting opportunities ahead. The vibrant months of March and April bring us celebrations that reinforce our commitment to healthy communities.

CACFP Week (March 16-22) is just around the corner. We'll be sending daily messages to highlight the vital role we play in supporting our communities by providing nutritious meals and fostering healthy habits for our youngest and oldest participants.

Also, in March, we celebrate National Nutrition Month<sup>®</sup>, the annual campaign from the Academy of Nutrition and Dietetics that promotes healthy eating and active lifestyles. Keep an eye on your inboxes each week for information and CACFP resources that correspond to the 2025 National Nutrition Month theme, "Food Connects Us."

Looking ahead to National Garden Month (April), we're reminded of the importance of growth and nurturing, both in our gardens and in our communities.

Spring brings a sense of hope and possibility, reminding us that we are all part of a larger ecosystem of care. Your dedication and hard work are the sunshine and rain that allow our communities to thrive. You are the cultivators of well-being, the gardeners of good health.

Thank you for your unwavering dedication to the Child and Adult Care Food Program. Your efforts are making a real difference in the lives of North Carolinians.

With Appreciation,

Cassandra Ward CACFP Program Manager

#### Inside this issue

Federal Updates/Announcements	L
Resources	

For Our Health and What's Happening in Mar/Apr

Meet the State Agency.....

CACFP Week

CACFP Standardized Recipe......

#### Reminder

- Friday, March 7 and April 4, from 1 to 2 PM - next two State agency monthly calls with CACFP Institutions (click here to join)
- Tuesday, April 1, 2025 and Tuesday, April 29, 2025 - last days to submit January and February 2025 claims
- Standardized Recipe-Strawberry and Waffle Kebabs with Maple-Yogurt Dip (on Page 8). Strawberries & waffles on a stick! Dip in maple yogurt for a tasty treat.



1

This institution is an equal opportunity provider.



## IN CLOSING

## QUESTIONS & ANSWERS

- Please use the "QUESTIONS" pod to submit your questions.
- We will review what we have time for that pertains to the relevance of the group.
- Questions that apply to one specific Institution will be handled offline.

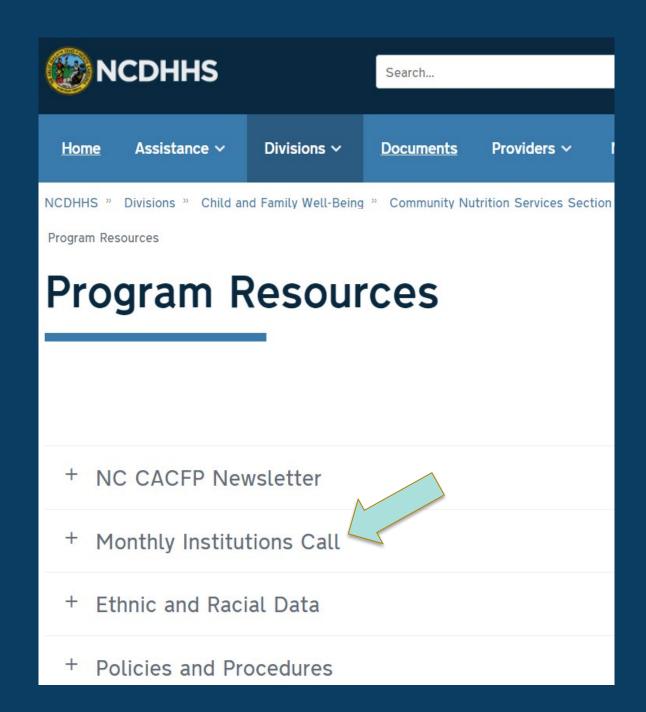


## MONTHLY INSTITUTION CALLS

The PowerPoints for the Institution calls are found on our website:

**Program Resources Page** 

Click on "Monthly Institutions Call"



# EVALUATION SURVEY

Please complete an evaluation survey to share your feedback with us

- 1. Click on "EVALUATION SURVEY" below
- 2. Complete the survey questions
- 3. Click the blue "Submit" button

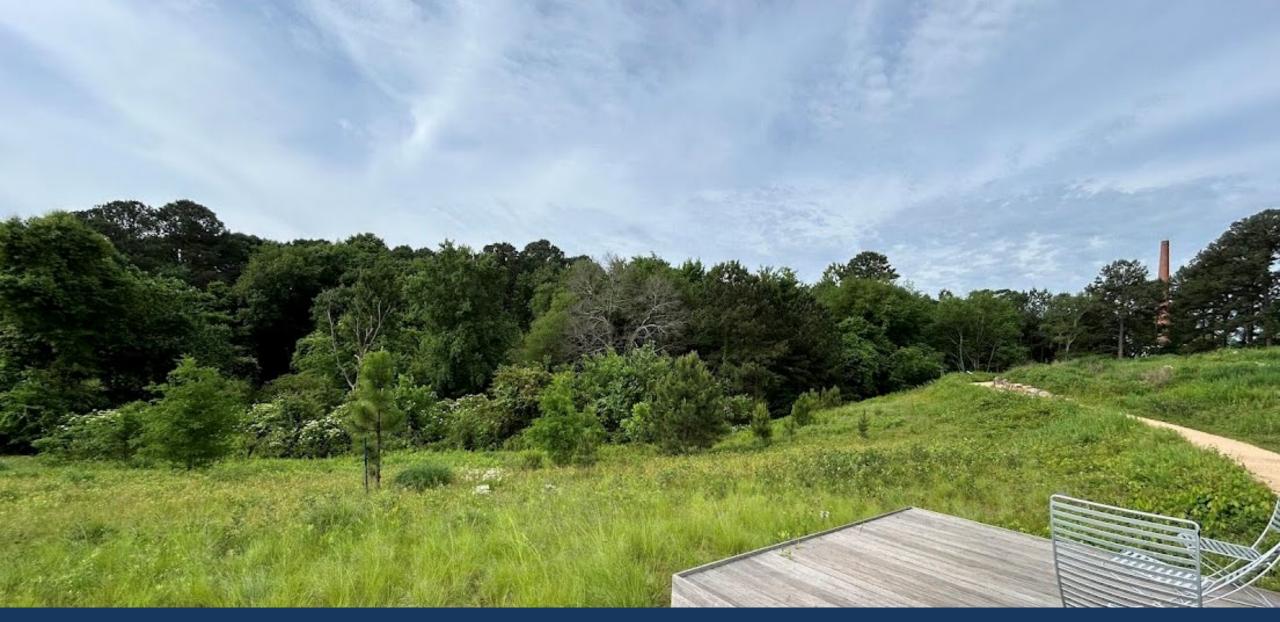
# North Carolina CACFP Monthly Institution Call Evaluation Survey

Thank you for attending the **Monthly Institution Call** for the North Carolina Child and Adult Care Food Program. Please indicate your responses to the below questions.

We appreciate your feedback.

The objectives of the call were clearly defined. \*

O Yes	
O No (Please explain)	
The objectives were met. *	
○ Yes	
O No (Please explain)	
Participation and interaction were encouraged. *	
○ Yes	



Thank you for your time! Next call is on **Friday**, **May 2**.