



**NC CACFP
Monthly Institution Call
March 2025**



All the information on this call is true and accurate as of March 7, 2025.

TODAY'S AGENDA

- National Nutrition Month Trivia
- Record Renewal
- Financial Viability Review
- Additional Information
- Q&A



Let's Play...



FACT or FICTION Trivia!



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All grains provide dietary fiber.

FACT or FICTION?





FICTION

Whole grains are a source of dietary fiber. Refined grains however, go through a process that removes fiber. Look for grains that list a whole grain as the first ingredient (or second after water). Foods that provide 10% or more of the Daily Value per serving are good sources of dietary fiber.





ABC Childcare is serving cheese pizza for lunch. The pizza they are serving has a CN Label on the product packaging. The CN Label will let the Program operator know how the pizza will contribute toward both the Meat/Meat Alternate and Grain meal components.

FACT or FICTION?



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FACT



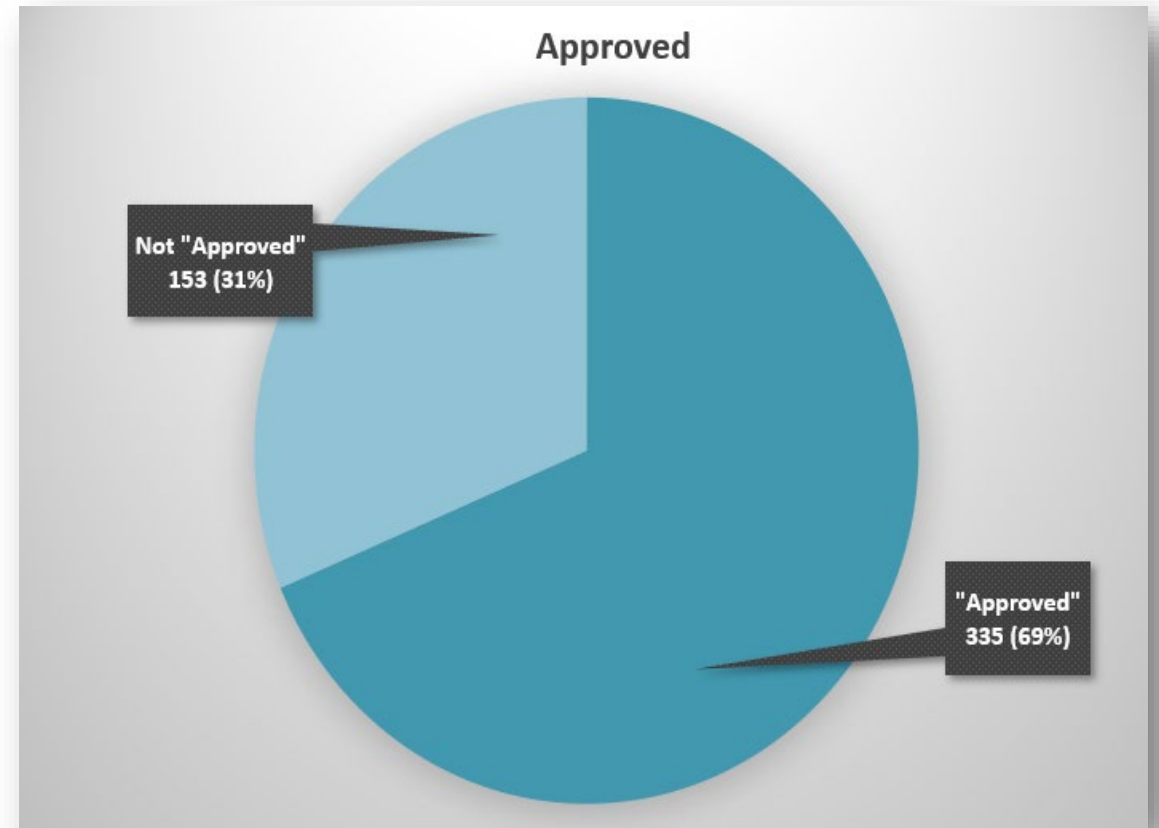
In addition to meats and/or meat alternates, the CN statement will include the meal pattern contribution for grains, vegetables, and/or fruits components.



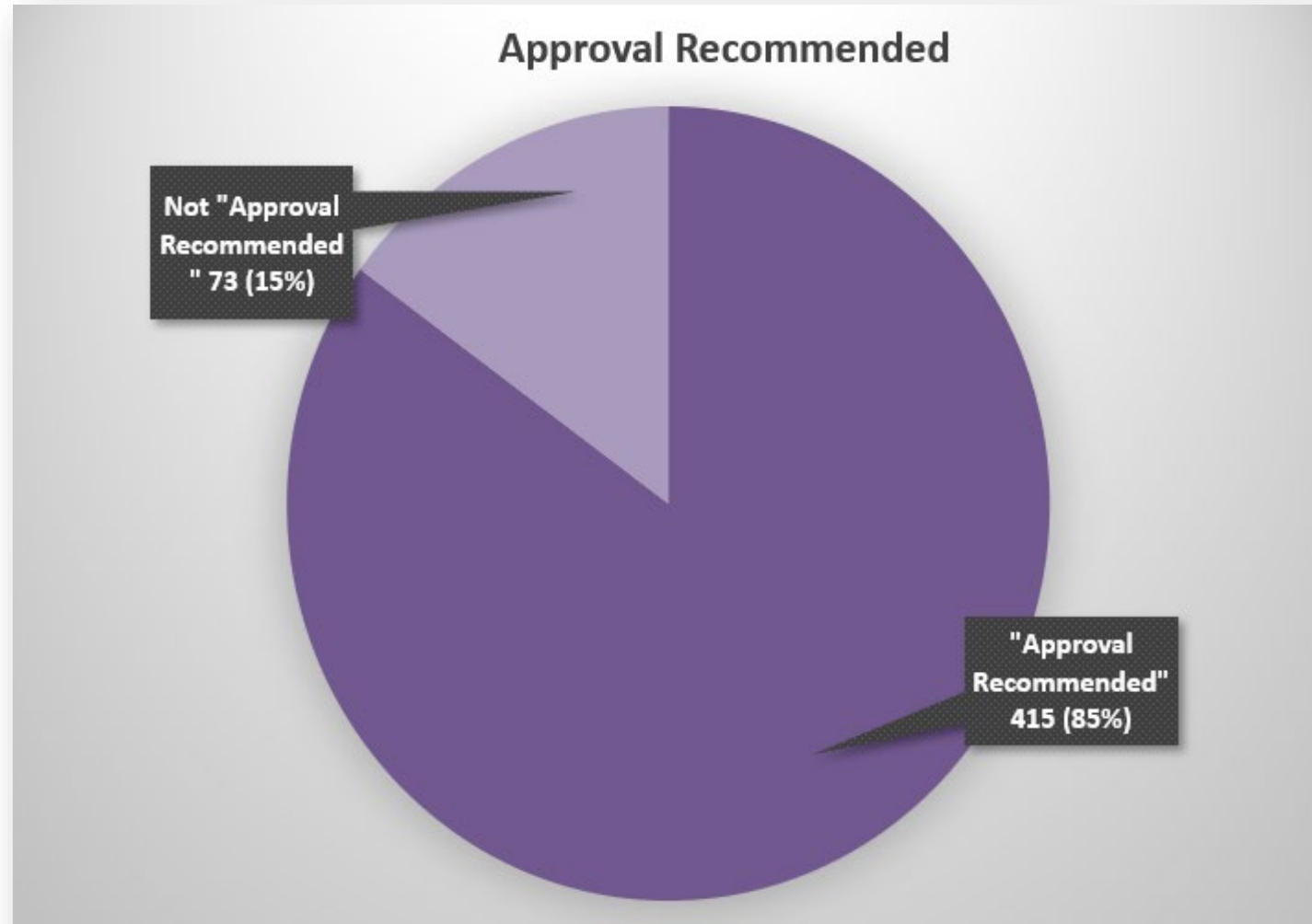


**Record Renewal
FY 2024 & FY 2025**

FY 2024 & FY 2025 Record Renewal



FY 2024 & FY 2025 Record Renewal



FY 2024 & FY 2025 Record Renewal

- SD Notices will be sent to the following:
 - 73 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
2. Submit all outstanding documentation in NC CACFP CONNECTS and a Corrective Action Documentation (CAD)

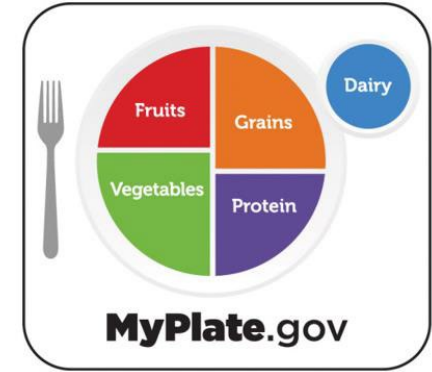
If Not:

- 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





MyPlate serves as a guide for healthy meals.

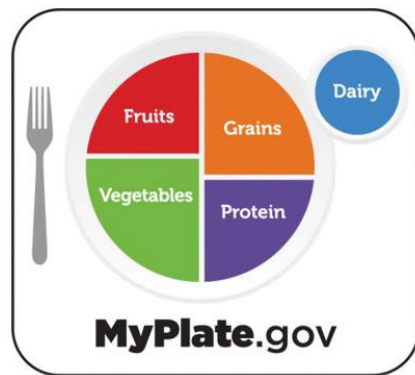
FACT or FICTION?





FACT

MyPlate symbolizes each of the food groups and can be adapted to different food preferences and cuisines. CACFP Meal Patterns are based on the five components of MyPlate. The 5 components are: Milk, Vegetables, Fruits, Grains, and Meat/Meat Alternates.



#WhatsOnMyPlate





Sugar-sweetened beverages are a top source of added sugars for Americans.

FACT or FICTION?



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FACT



Sodas and other sweetened drinks are a main source of added sugars. *The Dietary Guidelines for Americans* recommends choosing drinks with beneficial nutrients such as water, fat-free or low-fat milk, fortified soymilk, or 100% fruit juice.



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**Record Renewal
FY 2026**

NC CACFP CONNECTS – Management Plan

The following will be reset on renewal each year and versioned, requiring institutions to complete before submission:

For All Institutions:

1. Training Tab
 - Reset training certification
 - Reset details for civil rights training

For Sponsoring Organizations only:

1. Monitoring Schedule (screen card at the top of the monitoring tab)
 - Clear the grid to require updated dates for each facility, allow for monitoring schedule import
2. Require new facilities to have a pre-approval visit date
 - Please provide any additional requirements for the monitoring schedule – this would be for validations on import



A parent is requesting a milk substitute that is not nutritionally equivalent to cow's milk. A valid medical statement for meal modification is needed for this milk substitute to be creditable.

FACT or FICTION?





FACT

A Valid Medical Statement for Meal Modifications must be on file to support any non-creditable meal substitutions.





Eating the exact same foods every day is recommended for a healthy eating pattern.

FACT or FICTION?





FICTION



It's better to eat a variety of healthy foods, including different colored vegetables and fruits, to get an assortment of nutrients we need for good health.



A close-up photograph of a person's hands using a white calculator on a desk. The person is wearing a light-colored shirt. The desk is covered with a document that has some blue circular graphics. The background is a bright window with vertical blinds, creating a soft, out-of-focus light. A dark blue rectangular box is overlaid on the center of the image, containing the text "Financial Viability Review" in white, bold, sans-serif font.

Financial Viability Review

Financial Viability Review



Financial Management Team

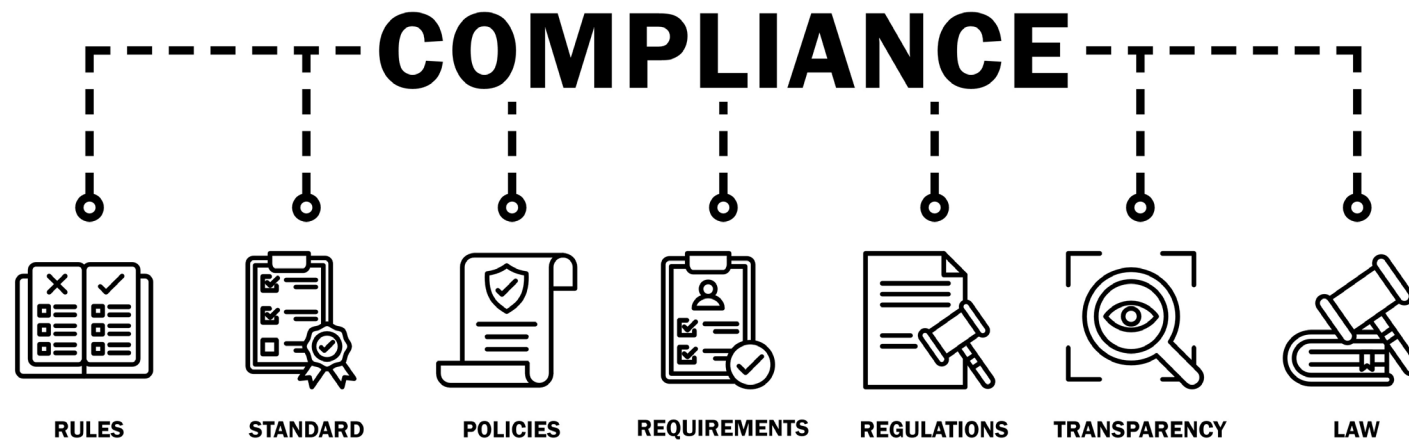
Financial Viability Review

Per Federal regulations, the State agency is expanding the routine reviews of institutions' finances and has developed procedures to:

- Annually conduct reviews of bank account activity for all CACFP sponsoring organizations [7 CFR 226.7(b)(1)(i)];
- Annually review actual expenditures and meal reimbursement funds retained from centers for administrative costs for CACFP sponsoring organizations of unaffiliated centers [7 CFR 226.7(b)(1)(ii)]; and
- Monitor and review institutions' documentation of their nonprofit status [7 CFR 226.7(b)(1)(iii)].

Financial Viability Review

- To prevent duplication of records and replication of work, the compliance review and the financial viability review will be conducted simultaneously if compliance review falls under the current review schedule.



Financial Viability Review

- Non-Profit Verification
 - Review of documentation and expenses/reimbursement analysis for non-profit status.
 - Ensures all Program reimbursement funds are used exclusively for food service operations.



Financial Viability Review

- The State agency will select and compare one month of a sponsoring organization's CACFP bank account activity with supporting documentation. Acceptable source documents may be:
 - Bank statements
 - Itemized expense reports
 - Actual expenditure reports
 - Payroll documentation
 - Canceled checks
 - Electronic deductions and transfers
 - Evidence of disbursements made to sponsored facilities
 - Records to support allocations
 - Itemized receipts
 - Dated invoices, and
 - Other financial records that substantiate cash or credit card transactions
 - ****Some of the records listed above may not be sufficient and additional documentation may be requested to verify transactions.**





CACFP operators must adhere to the USDA definition of “local” when purchasing local foods for meals and snacks.



FACT or FICTION?





FICTION

The USDA does not have a specified definition of “local.”





Frozen fruits and vegetables can be just as nutritious as fresh produce.

FACT or FICTION?



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FACT

Many fruits and veggies are frozen right after they have been picked, which makes them as nutritious as fresh produce. Look for varieties that have no added sugars, sodium, or saturated fat.



Additional Information



National CACFP Week 2025

- March 16th – 22nd
- 2025 Theme:
Trying New Foods
- Click [here](#) for more information and to register.

Celebrate **CACFP** Week March 16-22, 2025

Help serve over **4.5 million children and adults** healthy meals & snacks daily!

Learn more at CACFPWeek.org

NATIONAL
CACFP
ASSOCIATION



National Nutrition Month® 2025



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- Academy of Nutrition and Dietetics annual campaign to promote health eating and physical activity.
- Click [here](#) for downloadable resources and more information.

North Carolina Farm to ECE Connections Map



NORTH CAROLINA Farm to ECE Connections

Farm to ECE Connections Map

What is Farm to ECE?

Farm to Preschool Network

ECE Resources

Farmer Resources

CACFP

How to Use the Map

North Carolina Farm to ECE Connections Map

Display this page in (Mostrar esta página en) [English](#) [Español](#)

Farm to Preschool or Early Care and Education (ECE) programs are instrumental in nurturing healthy eating habits and fostering a deeper understanding of food origins in young children. By introducing locally sourced foods and hands-on experiences like gardening and farm visits, these initiatives not only promote nutrition but also environmental awareness, support for local economies, and community interconnectedness.

The map below serves as a tool for connecting childcare sites with local farmers, facilitating the use of locally sourced foods, and contributing to healthier communities in North Carolina.

[Add Your Farm Organization to the Map](#)

[Add Your Childcare Organization to the Map](#)

[Remove Your Organization From This Map](#)



Click on a county or select a county from the list below for participating Farmers and Childcare Providers

— SELECT COUNTY —

New Training Video for Child Care Centers:

<https://www.youtube.com/watch?v=GSpKqtfTVB8>

Explore the map: <https://www.communityclinicalconnections.com/farm-to-ece/>

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](#)

Walmart  org

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®, 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

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Reminders

- 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.





For most people, nutrients should come primarily from foods, not supplements.

FACT or FICTION?





FACT

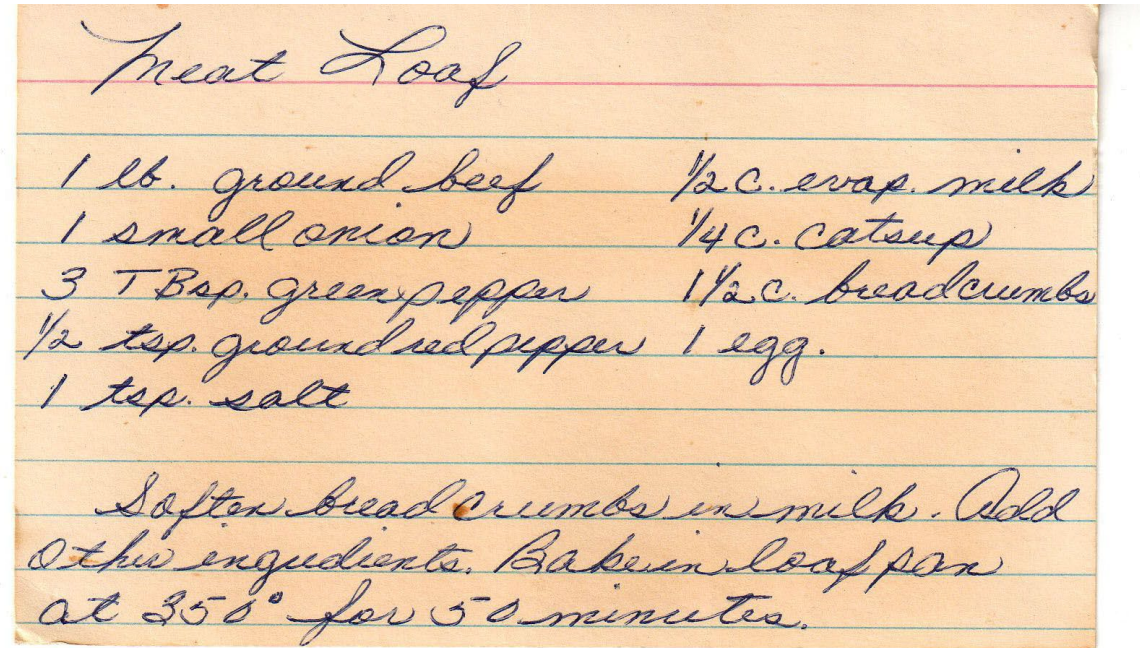
Eating a variety of foods regularly from each group will help to meet nutrient needs. There are times when dietary supplement may be needed, but it's best to discuss first with a health care provider like a registered dietitian nutritionist.





This is a standardized recipe.

FACT or FICTION?



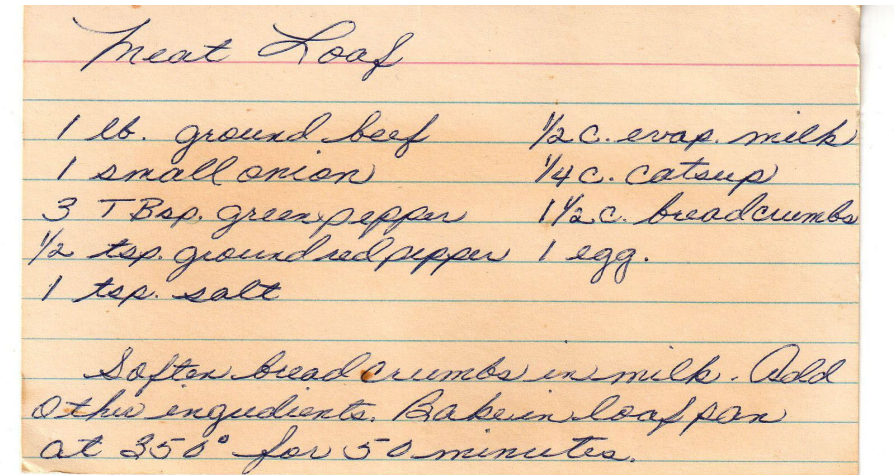
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FICTION

A standardized recipe must include the recipe name, weight/measurements of each ingredient, instructions, serving size, and recipe yield.



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Asian Tuna Burger USDA Recipe for Schools

The Asian Tuna Burger has Albacore tuna mixed with flavorful bread-crumbs and spices, cooked and served on a whole grain roll.

NSLP/SBP CREDITING INFORMATION
 One burger provides 2 oz equivalent meat, ¼ cup dark green vegetable, ¼ cup red/orange vegetable, ¼ cup additional vegetable, and 1 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned low-sodium tuna, drained, broken into small pieces	6 lb 4 oz	1 gal (1 ½ 66 ¼ oz cans)	12 lb 8 oz	2 gal (3 66 ¼ oz cans)	1 Combine tuna, mayonnaise, garlic, ginger, soy sauce, onions, peppers, sesame oil, canola oil, egg whites, and breadcrumbs in a large bowl. Stir well.
Low-fat mayonnaise	1 lb 5 ½ oz	2 cups	2 lb 10 ¾ oz	1 qt	
Garlic, minced	3 oz	¼ cup	6 oz	½ cup	
Fresh ginger, minced		2 Tbsp	2 oz	¼ cup	
Low-sodium soy sauce		¼ cup		½ cup	
*Fresh green onions, top and bottom, diced finely	4 oz	½ cup 1 Tbsp 1 tsp	8 oz	1 cup 2 Tbsp 2 tsp	





United States Department of Agriculture

Asian Tuna Burger

NUTRITION INFORMATION

For 1 burger.

NUTRIENTS	AMOUNT
Calories	213
Total Fat	6 g
Saturated Fat	1 g
Cholesterol	28 mg
Sodium	382 mg
Total Carbohydrate	24 g
Dietary Fiber	3 g
Total Sugars	4 g
Added Sugars included	N/A
Protein	17 g
Vitamin D	0 IU
Calcium	41 mg
Iron	1 mg
Potassium	197 mg

N/A=no data available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Green onions	6 oz	12 oz
Romaine lettuce	2 lb 8 oz	5 lb
Tomatoes	3 lb 12 oz	7 lb 8 oz
Red bell peppers	10 oz	1 lb 4 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 8 lb 12 oz	About 17 lb 8 oz
About 1 gal 1 ½ cups/50 burgers	About 2 gal 3 cups/100 burgers



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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.

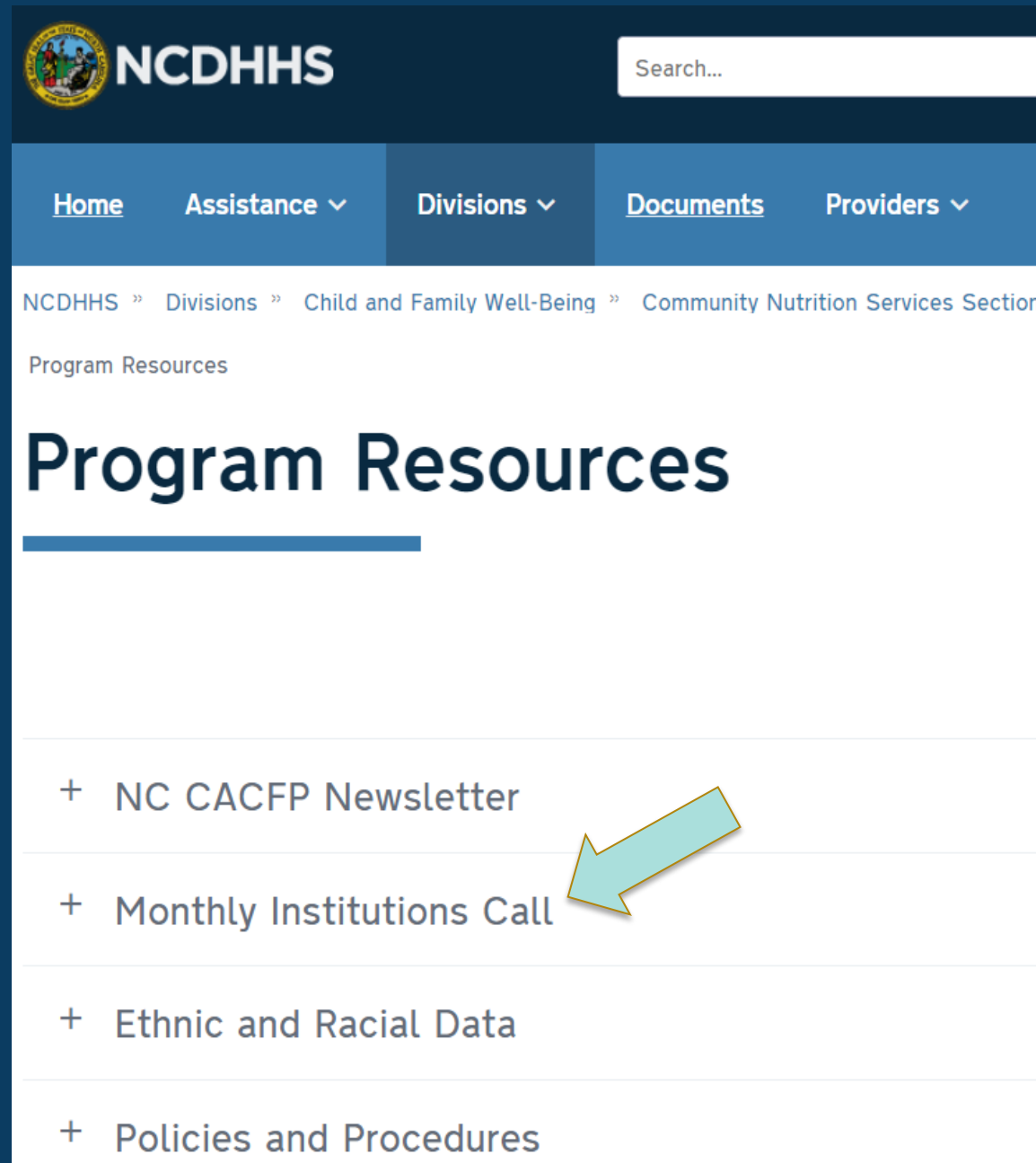


MONTHLY INSTITUTION CALLS

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

[Program Resources Page](#)

Click on “Monthly Institutions
Call”



The screenshot shows the NCDHHS website interface. At the top left is the NCDHHS logo. To its right is a search bar with the text "Search...". Below the logo and search bar is a navigation menu with the following items: "Home", "Assistance" (with a dropdown arrow), "Divisions" (with a dropdown arrow), "Documents", and "Providers" (with a dropdown arrow). Below the navigation menu is a breadcrumb trail: "NCDHHS » Divisions » Child and Family Well-Being » Community Nutrition Services Section". Underneath the breadcrumb trail is the text "Program Resources". The main heading of the page is "Program Resources", which is underlined with a blue horizontal line. Below the heading is a list of resources, each preceded by a plus sign (+): "NC CACFP Newsletter", "Monthly Institutions Call", "Ethnic and Racial Data", and "Policies and Procedures". A teal arrow with a yellow outline points to the "Monthly Institutions Call" link.

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. *

- Yes
 No (Please explain)

The objectives were met. *

- Yes
 No (Please explain)

Participation and interaction were encouraged. *

- Yes
 No (Please explain)



Thank you for your time!
Next call is on **Friday, April 4.**