NC CACFP Monthly Institution Call May 2025

All the information on this call is true and accurate as of May 2, 2025.

TODAY'S AGENDA

- Record Renewal
- NC CACFP Resource of the Month: Purchasing and Prep Guides
- Additional Information
- Q&A



Record Renewal FY 2024 & FY 2025

FY 2024 & FY 2025 Record Renewal





FY 2024 & FY 2025 Record Renewal



Record Renewal FY 2026

NC CACFP CONNECTS

 Record Renewal FY 2026 will open July 1, 2025, and close September 30, 2025

• All records not APPROVED by September 30, 2025, will receive a Notice of Serious Deficiency beginning the week of October 6, 2025.

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.

NC CACFP Resource of the Month: Purchasing and Prep Guides

Purchasing and Prep Guides - Introduction



Two File Versions

Goal: Help CACFP participants increase fresh vegetable and fruit consumption and highlight seasonal, locally grown produce

a	ESH PRODUCE PU FOR CHILD CARE PRO					GUIDE	EAKFAST
BR 1 serving of fruit/	Amo	unt to pre	epare	Amount to purchase			
Food Item**	Preparation	for 5 servings	for 25 servings	for 50 servings	for 5 servings	for 25 servings	for 50 servings
Apples ^{NC}	Unpeeled, cored, sliced	2 ½ cups	12 ½ cups	25 cups	¾ pound	3 ½ pounds	7 pounds
Apricots	Seeded, unpeeled, halves	2 ½ cups	12 ½ cups	25 cups	1 pound	4 ¾ pounds	9 ½ pounds
Bananas	Whole or sliced 1 banana = ½ cup	2 ½ cups	12 ½ cups	25 cups	1 ½ pounds	7 pounds	14 pounds
Blackberries ^{NC}	Whole	2 ½ cups	12 ½ cups	25 cups	1 pound	4 ¼ pounds	8 ½ pounds
Blueberries ^{NC}	Whole	2 ½ cups	12 ½ cups	25 cups	1 pound (1 ½ pints)	4 ¼ pounds (5 ¾ pints)	8 ½ pounds (11 ½ pints)
Cantaloupe ^{NC} whole	Cubed or diced	2 ½ cups	12 ½ cups	25 cups	1 ¾ pounds	8 ¼ pounds (~5 melons)	17 ½ pounds (~9 melons)
Clementines	Whole, peeled	2 ½ cups	12 ½ cups	25 cups	1 ¼ pounds	5 ¾ pounds	11 ¼ pounds
Grapes seedless	Halves	2 ½ cups	12 ½ cups	25 cups	1 ¼ pounds	5 ½ pounds	11 pounds

FOR CHILD CARE PROGRAMS SERVING 3 - 5 YEAR OLDS* BREAKFAST (1 serving of vegetable or fruit = 1/2 cup)										
FOOD ITEM		PREPARATION	AMO	UNT TO PRI	EPARE		AM	IOUNT TO	PURCHASE	
			For 5 servings	For 25 servings	For 50 servings	For 5 servings	For 25 servings	For 50 servings	ENTER SERVINGS	AMOUNT TO PURCHASE
PPLES ^{NC}	2	UNPEELED, CORED, SLICED	2 ½ cups	12 ½ cups	25 cups	0.75 pound	3.5 pounds	7 pounds		0 pound
PRICOTS (MEDIUM, APPROX. 1-3/8" NAMETER, WHOLE)		SEEDED, UNPEELED, HALVES	2 ½ cups	12 ½ cups	25 cups	1 pound	4.75 pounds	9.5 pounds		0 pound
ANANAS (7" to 7-7/8" LENGTH)		WHOLE OR SLICED (1 banana = 1/2 cup)	2 ½ cups	12 ½ cups	25 cups	1.5 pounds	7 pounds	14 pounds		0 pound
LACKBERRIES ^{NC}	Olt	WHOLE	2 ½ cups	12 ½ cups	25 cups	1 pound	4.25 pounds	8.5 pounds		0 pound
LUEBERRIES ^{NC}		WHOLE	2 ½ cups	12 ½ cups	25 cups	1 pound	4.25 pounds	8.5 pounds		0 pound
ANTALOUPE ^{NC} (WHOLE, 5" DIAMETER)	-	CUBED OR DICED	2 ½ cups	12 ½ cups	25 cups	1.75 pounds	8.75 pounds	17.5 pounds		0 pound
LEMENTINES	20	1 WHOLE, PEELED CLEMENTINE (ABOUT 3/8 cup)	2 ½ cups	12 ½ cups	25 cups	1.25 pounds	5.75 pounds	11.25 pounds		0 pound

FRESH PRODUCE PURCHASING & PREP GUIDE





3 Different Age Categories of the Guide

- Fresh Produce Guide Instructions
- Produce Guide for Ages 1-2 Years Excel Workbook
- Produce Guide for Ages 1-2 Years PDF
- Produce Guide for Ages 3-5 Years Excel Workbook
- Produce Guide for Ages 3-5 Years PDF
- Produce Guide for Ages 6-18 years Excel Workbook
- Produce Guide for Ages 6-18 Years PDF

How to Use – PDF Format



BREAKFAST

FRESH PRODUCE PURCHASING AND PREP GUIDE

ble = 1/2 cup

FAST

FOR CHILD CARE PROGRAMS SERVING 3-5 YEAR OLDS*

BREAKFAST 1 serving of fruit/vegetable = 1/2 cup			ount to pre	epare	Amount to purchase			
Food Item**	Preparation	for 5 servings	for 25 servings	for 50 servings	for 5 servings	for 25 servings	for 50 servings	
Apples ^{NC}	Unpeeled, cored, sliced	2 ½ cups	12 ½ cups	25 cups	³∕4 pound	3 ½ pounds	7 pounds	
Apricots	Seeded, unpeeled, halves	2 ½ cups	12 ½ cups	25 cups	1 pound	4 ¾ pounds	9 ½ pounds	
Bananas	Whole or sliced 1 banana = ½ cup	2 ½ cups	12 ½ cups	25 cups	1½ pounds	7 pounds	14 pounds	
Blackberries ^{NC}	Whole	2 ½ cups	12 ½ cups	25 cups	1 pound	4 ¼ pounds	8 1⁄2 pounds	
Blueberries ^{NC}	Whole	2 ½ cups	12 ½ cups	25 cups	1 pound (1 ½ pints)	4 ¼ pounds (5 ¾ pints)	8 ½ pounds (11 ½ pints)	
Cantaloupe ^{NC} whole	Cubed or diced	2 ½ cups	12 ½ cups	25 cups	1 ¾ pounds	8 ¾ pounds (~5 melons)	17 ½ pounds (~9 melons)	
Clementines	Whole, peeled	2 ½ cups	12 ½ cups	25 cups	1 ¼ pounds	5 ¾ pounds	11 ¼ pounds	
Grapes seedless	Halves	2 ½ cups	12 ½ cups	25 cups	1 ¼ pounds	5 ½ pounds	11 pounds	

PDF Example





SNACK

FRESH PRODUCE PURCHASING & PREP GUIDE FOR CHILD CARE PROGRAMS SERVING 6-18 YEAR OLDS*

SNACK 1 serving of fruit/vegetable = 3/4 cup			unt to pro	epare	Amount to purchase			
Food Item	Preparation	for 5 servings	for 25 servings	for 50 servings	for 5 servings	for 25 servings	for 50 servings	
App <mark>i, s^{NC}</mark>	Unpeeled, cored, sliced	3 ³ ⁄4 cups	18 ¾ cups	37 ½ cups	1 ¼ pounds	5 ¼ pounds	10 ½ pounds	
Avocados	Peeled, sliced	3 ¾ cups	18 ¾ cups	37 ½ cups	2 ¾ pounds	13 ¾ pounds	27 ¼ pounds	
Bananas	Whole or sliced 1 banana = $\frac{1}{2}$ cup	3 ¾ cups	18 ¾ cups	37 ½ cups	2 ¼ pounds	10 ½ pounds	21 pounds	
Blackberrie	Whole	3 ³ ⁄4 cups	18 ¾ cups	37 ½ cups	1 ½ pounds	6 ½ pounds	12 ¾ pounds	
Blueberr	Whole	3 ¾ cups	18 ¾ cups	37 ½ cups	1½ pounds (2 pints)	6 ½ pounds (8 ¾ pints)	12 ¾ pounds (17 pints)	
Broccoli trimmed, ready-to-use	Raw florets	3 ¾ cups	18 ¾ cups	37 ½ cups	¾ pound	2 ¾ pounds	5 ¼ pounds	
Cantalouvency nole	Cubed or diced	3 ⅔ cups	18 ¾ cups	37 ½ cups	2 ¾ pounds	13 ¼ pounds (~7 melons)	26 ¼ pounds (~13 melons)	
Carrots baby, ready-to-use	Raw	3 ¾ cups	18 ¾ cups	37 ½ cups	1 ¼ pounds	6 pounds	11 ¾ pounds	
Carro s ^{NC} w hout tops	Raw, sticks	3 ¾ cups	18 ¾ cups	37 ½ cups	1½ pounds	7 ½ pounds	14 ¾ pounds	

NC = Grown in North Carolina

How to Use – Excel Format

BREAKFAST

(1 serving of vegetable or fruit = (1/2 cup))

(1 serving of vegetable or fruit = 1/2 cup)

FOOD ITEM	PREPARATION		AMOUNT TO PREPARE		AMOUNT TO PUR		PURCHASE			
			For 5 servings	For 25 servings	For 50 servings	For 5 servings	For 25 servings	For 50 servings	ENTER SERVINGS	AMOUNT TO PURCHASE
APPLES ^{NC}	2	UNPEELED, CORED, SLICED	2 ½ cups	12 ½ cups	25 cups	0.75 pound	3.5 pounds	7 pounds		0 pound
APRICOTS (MEDIUM, APPROX. 1-3/8" DIAMETER, WHOLE)	<u>ک</u>	SEEDED, UNPEELED, HALVES	2 ½ cups	12 ½ cups	25 cups	1 pound	4.75 pounds	9.5 pounds		0 pound
3ANANAS (7" to 7-7/8" LENGTH)		WHOLE OR SLICED (1 banana = 1/2 cup)	2 ½ cups	12 ½ cups	25 cups	1.5 pounds	7 pounds	14 pounds		0 pound
3LACKBERRIES ^{NC}		WHOLE	2 ½ cups	12 ½ cups	25 cups	1 pound	4.25 pounds	8.5 pounds		0 pound
3LUEBERRIES ^{NC}		WHOLE	2 ½ cups	12 ½ cups	25 cups	1 pound	4.25 pounds	8.5 pounds		0 pound
CANTALOUPE ^{NC} (WHOLE, 5" / METER)		CUP OR DICED	2 ½ cups	12 ½ cups	25 cups	1.75 pounds	8.75 pounds	17.5 pounds		0 pound
		WHOLE, PEELED CLEMENTINE (ABOUT 3/8 cup)	2 ½ cups	12 ½ cups	25 cups	1.25 pounds	5.75 pounds	11.25 pounds		0 pound
Breakfast Lunch-Supper Snack +										

Excel Example

- Food Item: Unpeeled, cored, sliced apples
- Serving Size: 35 (children ages 3 to 5 years)
- Meal Type: Breakfast

FOOD ITEM		PREPARATION	AMOUNT TO P		
			For 5 servings	For 25 servings	
APPLES ^{NC}	2	UNPEELED, CORED, SLICED	2 ½ cups	12 ½ cups	
APRICOTS (MEDIUM, APPROX. 1-3/8" DIAMETER, WHOLE)		SEEDED, UNPEELED, HALVES	2 ½ cups	12 ½ cups	
BANANAS (7" to 7-7/8" LENGTH)		WHOLE OR SLICED (1 banana = 1/2 cup)	2 ½ cups	12 ½ cups	
BLACKBERRIES ^{NC}		WHOLE	2 ½ cups	12 ½ cups	

FOOD ITEM	PREPARAT	PREPARATION AMOUNT TO PREPARE		AMOUNT TO PURCHASE					
		For 5 servings	For 25 servings	For 50 servings	For 5 servings	For 25 servings	For 50 servings	ENTER SERVINGS	AMOUNT TO PURCHASE
APPLES ^{NC}	UNPEELED, C	ORED, SLICED 2 ½ cups	12 ½ cups	25 cups	0.75 pound	3.5 pounds	7 pounds	35	5 pounds

General Notes

- Limited number of food items listed
- Amounts:
 - Minimum serving sizes required to meet the meal pattern
 - Rounded up to the nearest 0.25 pound



Additional Information

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E-LEARNING

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: https://www.communityclinicalconnections.com/farm-to-ece/

CACFP Boot Camp – Adult Care

- National CACFP Sponsors Association
- May 14th, 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: https://bit.ly/CACFPAdultCare

NC CACFP Messenger



New Section!

"Meet the Institution/Facility"

Email your stories to: Chika.Mita@dhhs.nc.gov

NC CACFP Messenger

May/June 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

> May/June 202 Volume 6, Issue

The North Carolina CACFP Messenger

From the Child and Adult Care Food Program Manager

Hello CACFP Family,

Spring in North Carolina is fleeting, and already we are enjoying the vibrant green leaves signaling the arrival of summer. As I mentioned during the Monthly Institution Call, we have begun the initial planning stages for our FY 2026 Record Renewal. I look forward to sharing more detailed information regarding the FY 2026 Record Renewal training with you soon. Please stay tuned for updates.

Starting with this issue, we're adding an exciting new section to our newsletter that highlights our institutions and facilities. We want to build connections within our CACFP family, so that we not only feel closer but also aware of the great work happening all over our beautiful state. Help us spread the word about the amazing centers that are part of our program by letting us know the good things happening where you are! You can read more about how to participate on page 2.

Thank you for your continued dedication and all that you do to nourish North Carolinians in our communities.

With Appreciation,

Cassandra Ward CACFP Program Manager



Reminders

- Friday, May 2 and June 6, from 1 to 2 PM - next two State agency monthly calls with CACFP Institutions (click <u>here</u> to join)
- Friday, May 30, 2025 and Monday, June 30, 2025 - last days to submit March and April 2025 claims
- Standardized Recipe Peach and Yogurt Smoothies (on <u>Page 7</u>). Packed with the goodness of yogurt and the natural sweetness of peaches. A healthy and delicious way to fuel your day!



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"

6 N	CDHHS	Search				
<u>Home</u>	Assistance \sim	Divisions 🗸	<u>Documents</u>	Providers ~ I		
NCDHHS » Program Res		nd Family Well-Being	» Community Nu	trition Services Section		
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+ N	C CACFP Nev	wsletter				
+ M	onthly Institu	tions Call				
+ Et	hnic and Raci	ial Data				
+ Po	licies and Pro	ocedures				



Thank you for your time! Next call is on **Friday**, **June 6**.