The Buzz

January 2025

TIPS FOR REVIEWS

Our Child and Adult Care Food Program (CACFP) is reviewed by the California Department of Social Services every 2 years to ensure we are following all program regulations. They will randomly select providers to be part of the review.

How you can contribute to the successful Administration Review: *Please note that the unannounced site reviews will be conducted randomly, so your site may or may not be visited.*

CACFP Review Prep Guidelines

1. Recordkeeping
- Keep all records updated, labeled, and accessible.
- Retain records for 3+ years (or as per state agency).
- Key documents: attendance records, meal counts, enrollment and eligibility forms, menus, and production records.
2. Meal Service Compliance
- Follow CACFP meal patterns (grains, proteins, fruits, veggies, milk).
- Ensure portion sizes are age-appropriate.
- Document dietary modifications with medical statements if needed.
3. Claiming Practices
- Align meal counts with attendance and menus.
- Claim only approved meals and within allowable limits (e.g., 2 meals + 1 snack per child/day).
4. Training & Monitoring
- Keep records of annual staff training

We recommend reviewing the training materials to refresh your knowledge.

- https://heyzine.com/flip-book/68f4badbc5.html

UPDATE: It has been announced in the new agreement that "The provider shall not claim reimbursement for unapproved meal types or for more than two meals and one snack, or one meal and two snacks, provided daily to each child." *CODE 7 CFR, SECTION 226.18C*

This means you should not be documenting more than 3 meals/snacks daily, and you can only claim meals that you told us you will be offering to the children. Please contact us to update your meals/snacks being offered, if needed.

CLICK HERE for the Link

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THE BEE ZONE

Creamy Chicken and Noodles

- 1 (10.5 oz) can condensed cream of chicken soup
- 3/4 cup milk
- 1/4 cup Parmesan cheese
- Pepper to taste
- 1 1/2 cups cooked wide egg noodles
- 9 oz cooked, cubed chicken (11/2 oz per serving)

1. In a large saucepan over medium heat, combine 1 (10.5 oz) can of condensed cream of chicken soup, 3/4 cup of milk, 1/4 cup parmesan cheese, and pepper to taste.
2. Mix until well combined and hot.
3. In a serving bowl combine 1/4 cup of cooked wide egg noodles, and 1 1/2 oz eq of cubed cooked chicken.
4. Top with 1/4 cup of the prepared sauce.
5. Serve warm and enjoy!
6. This recipe makes 6 servings for ages 3-5 and credits for 1 1/2 oz eq meat/met alternate and 1/2 oz eq grains.

CLICK HERE for the Recipes

CRAFT CORNER: DIY TEA LIGHT LANTERN

- *Card (Black and white)*
- *Battery tea light*
- *Snow spray*
- *Snow confetti*
- *small white pom poms*
- *Clear during glue*
- *Scissors, craft knife or cutting machine*
- *Clear glass jar*

1. Prepare your jar by spraying a little fake snow around the top. Let it dry completely. (Optional: Leave the jar clear)
2. Using templates or cutting files, cut your desired silhouette from black card and accompanying snow layers from white card. Ensure the snow layer aligns with the black silhouette's hills and profile.
3. Apply clear-drying glue to the back of the snow layer.
4. Align the snow layer with the left side and bottom of the silhouette scene. Press firmly to adhere.
5. Once the spray-on snow is fully dry, gently curve the layered scene and wrap it around the bottom of the jar. Trim excess length but leave a tab for attachment.
6. Use the tab to attach one end of the silhouette to the other, forming a circle around the jar. Secure with a few dots of glue behind houses or trees, or leave it loose for easy scene swaps.
7. Sprinkle a layer of fake snow confetti inside the jar. Switch on a battery-operated tea light and place it inside, nestled in the fake snow. Add mini white pom-poms or more snow if desired.
8. Enjoy your beautiful tea light lantern.

CLICK HERE for the Link