

**CHILD AND ADULT CARE
FOOD PROGRAM**

**AT-RISK
TRAINING MANUAL**

**OKLAHOMA STATE DEPARTMENT OF EDUCATION
FY2026**

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail:

U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or

fax: (833) 256-1665 or (202) 690-7442; or

email: program.intake@usda.gov

This institution is an equal opportunity provider.

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LIST OF CHILD NUTRITION AND RELATED ACRONYMS

#	Pound or Number	ICN	Institute of Child Nutrition
AD	Adult Daycare	IEG	Income-Eligibility Guidelines
AR	Administrative Review	IFB	Invitation for Bid
CACFP	Child and Adult Care Food Program	OMB	Office of Management and Budget
CAP	Corrective Action Plan	OSDE	Oklahoma State Department of Education (also known as the <i>State Agency</i>)
CFDA	Catalog of Federal Domestic Assistance	OvS	Offer vs Serve
CMDR	Contract Meal Delivery Receipt	OZ	Ounce
CN	Child Nutrition	NDL	National Disqualification List
CNA	Child Nutrition Act	P&L`	Profit and Loss
CNP	Child Nutrition Programs	PFS	Product Formulation Statement
CR	Civil Rights	RDA	Recommended Dietary Allowance
DGA	Dietary Guidelines for Americans	RFP	Request for Proposal
DHS	Department of Human Services	SA	State agency (also known as the State Department of Education)
DOB	Date of Birth	SD	Seriously Deficient
EC	Early Childhood	SO	Sponsoring Organization
EQ	Equivalent	SNAP	Supplemental Nutrition Assistance Program (formerly Food Stamp)
EPA	Environmental Protection Agency	SOP	Standard Operating Procedures
FBG	Food-Buying Guide	SWRO	Southwest Regional Office
FDA	Food and Drug Administration	TANF	Temporary Assistance to Needy Families
FDCH	Family Day Care Home	USDA	United States Department of Agriculture
FDPIR	Food Distribution Program on Indian Reservations	VCA	(Financial) Viability, Capability, and Accountability
FNS	Food and Nutrition Service (USDA)	WIC	Special Supplemental Nutrition Program for Women, Infants, and Children
FSIA	Family-Size and Income Application	WG	Whole Grain
FSIS	Food Safety and Inspection Service (USDA)	WGR	Whole Grain Rich
FY	Fiscal Year		
HACCP	Hazard Analysis of Critical Control Points (USDA)		

INTERACTIVE FORMS ARE LOCATED IN *THE RESOURCE LIBRARY*. MOST OF THESE FORMS ARE LOCATED IN THE INTERACTIVE FORM SECTION

AT-RISK MEAL PROGRAM

Sections 107 and 108 of Public Law 105-336 (the Child Nutrition Reauthorization Act of 1998) authorizes reimbursement for snacks served to children through aged 18 (and to individuals, regardless of age, who are determined by the Oklahoma State Department of Education [the *State agency*] to be mentally or physically disabled) who participate in programs organized to provide after-school care. Further, Section 122 of the Healthy, Hunger-Free Kids Act allows one additional breakfast, lunch, or supper to be served and claimed for reimbursement. The intent is to assist sites in operating organized programs of care which include education or enrichment activities known to help reduce or prevent children's involvement in juvenile crime or other high-risk behavior.

A. Eligible Programs

To qualify for reimbursement under the Child and Adult Care Food Program (CACFP), the At-Risk Meal Program must meet the following criteria:

1. The purpose of these programs must be to provide care in after-school settings. This does not mean that the programs must offer formal child care as recognized by a licensing authority. There is no federal requirement for At-Risk sites operating under this provision to have either federal, state, or local licensing or approval as a condition of eligibility. However, to qualify under this provision, these programs must be organized to provide children with regularly scheduled activities in a setting that is structured and supervised. By ***regularly scheduled***, it does not mean that the program must occur daily. Moreover, while eligible programs would not need to establish formal enrollment procedures, they must have a means of determining that children are present on a given day, such as roster or sign-in sheet.
2. Eligible programs must include education or enrichment activities in organized, structured, and supervised environments.

It must be emphasized that ***under no circumstances*** can organized athletic programs engaged in interscholastic sports be approved as At-Risk programs under this provision. In the Conference Report that accompanied Public Law 105-336, the Conference Committee declared its intent that support under this provision would not be provided to members of athletic teams. However, while athletic teams participating in interscholastic sports programs may not be approved, programs which include supervised athletic activity along with education or enrichment activities may participate. ***The key would be that they are open to all and do not limit membership for reasons other than space or security considerations.***

3. Eligible sites are not allowed to participate during the summer months. The At-Risk Program only operates during the school year. ***NOTE: When school is not in session, children aged 12 and under may be served up to three meals per day in a regular child care setting. However, the institution must count these children in the eligibility category (participation data) in which documentation is obtained. If there are no Family-Size and Income Applications (FSIAs) obtained and approved for these children, they would be reported in the not eligible category on the institution's monthly claim.***

B. Reimbursement

1. Under this provision, sites may claim reimbursement for one snack and one meal, per child, per day. Children are eligible to participate through aged 18, and if a child's nineteenth birthday occurs during the school year, reimbursement may be claimed for meals served to that child during the remainder of the school year. Reimbursement may also be claimed for individuals, regardless of age, who are determined by the State agency to be mentally or physically disabled.
2. At-Risk programs must be located in the attendance area of a school site which has at least 50 percent of its enrollment eligible for free or reduced-price meals (School data *ONLY*; cannot use census data). All meals are claimed at the free reimbursement rate. Under no circumstances may a site charge children for meals served.
3. School District's can receive snack reimbursement from the At-Risk program or the After School Snack program (ASSP). However, the district cannot participate in both programs as At-Risk allows for a meal and a snack can that be claimed each day.

C. Times of Operation

Under no circumstances may meals be reimbursed for programs operated before or during the child's school day. Sites are only eligible to receive reimbursement under this provision for meals during the normal school year. It can include weekends, holidays, Thanksgiving, Christmas, and spring break vacations, but does not include summer vacations.

Any meals served under the At-Risk Program must be consumed on-site.

D. Record Keeping

It is the intention of the law to keep any record-keeping burden to the minimum necessary to ensure that federal reimbursement is properly paid. At a minimum, sites participating under this provision must maintain the following records for the time periods required in the institution's agreement:

1. Documentation that the site is located in an area served by a site in which at least 50 percent of the enrolled students are certified eligible for free or reduced-price meals. This documentation must also be submitted to the State agency (SA) prior to approval to participate in the At-Risk Program.
2. Documentation of an individual child's attendance on a daily basis, meal counts for all children, *Food-Purchasing Form*, and *Expenditure/Reimbursement Worksheet*.
3. *Menus as Served* records indicating components and quantities of food.

ANNUAL DOCUMENTATION TO SUBMIT TO OSDE WITH APPLICATION RENEWAL

- ____ School District's current year calendar showing first day and last day of school
- ____ Bell Schedule (*schools only*)
- ____ Low income report, submit once every 5 years

CHILD NUTRITION CACFP CONTACT INFORMATION

Regional Specialist are available to provide technical assistance to Child Nutrition Programs (CNP) personnel.

REGIONAL PROGRAM SPECIALIST:

VACANT	Cherokee—11 Delaware—21 Mayes—46 Wagoner—73
BECKY GILBERT 405-301-7838 Becky.Gilbert@sde.ok.gov	Beaver—04 Cimarron—13 Custer—20 Dewey—22 Ellis—23 Garfield—24 Harper—30 Major—44 Texas—70 Woodward—77
JERI BUCHANAN 405-246-8342 Jeri.Buchanan@sde.ok.gov	Beckham—05 Comanche (½)—16 Cotton—17 Greer—28 Harmon—29 Jackson—33 Kiowa—38 Roger Mills—65 Tillman—71 Washita—75
JILL HARDIN 405-239-0598 Jill.Hardin@sde.ok.gov	Choctaw—12 LeFlore—40 McCurtain—48 Pushmataha—64
KAREN WALKER 405-301-7689 Karen.Walker@sde.ok.gov	Atoka—03 Bryan—07 Coal—15 Hughes—32 Murray—50 Pontotoc—62 Seminole—67
KATHY KUCK 405-249-7918 Kathy.Kuck@sde.ok.gov	Blaine—06 Kingfisher—37 Logan—42 Oklahoma (¼)—55
KRISTEN SCHOELING 405-249-0274 Kristen.Schoeling@sde.ok.gov	Alfalfa—02 Grant—27 Kay—36 Noble—52 Osage—57 Pawnee—59 Payne—60 Woods—76

LEIGHANN RAUSCH 405-301-5786 LeighAnn.Rausch@sde.ok.gov	Canadian—09 Oklahoma (¼)—55
MONA KING 405-219-9015 Mona.King@sde.ok.gov	Craig—18 Nowata—53 Ottawa—58 Tulsa (½)—72 Washington—74
NIKKI ASSAD 405-248-8365 Nikki.Assad@sde.ok.gov	Cleveland—14 Oklahoma (¼)—55
PAULINE GRESHAM 405-834-2962 Pauline.Gresham@sde.ok.gov	Caddo—08 Comanche (½)—16 Grady—26 McClain—47
RHONDA STEVENS 405-219-9637 Rhonda.Stevens@sde.ok.gov	Creek—19 Rogers—66 Tulsa (½)—72
SANDY BULLARD 405-246-5648 Sandy.Bullard@sde.ok.gov	Latimer—39 McIntosh—49 Okfuskee—54 Okmulgee—56 Pittsburg—61
SHELLY MORA 405-306-0736 Shelly.Mora@sde.ok.gov	Carter—10 Garvin—25 Jefferson—34 Johnston—35 Love—43 Marshall—45 Stephens—69
TAMMY FLUTE 405-249-0964 Tammy.Flute@sde.ok.gov	Adair—01 Haskell—31 Muskogee—51 Sequoyah—68
VACANT	Lincoln—41 Oklahoma (¼)—55 Pottawatomie—63

State Agency Telephone Number: **405-521-3327**

Fax Number: **405-521-2239**

CACFP website: <https://cnp.sde.ok.gov/CACFP>

CACFP DEPARTMENT AT OSDE:

KASSI REDDELL	Program Manager, CACFP & Summer Feeding	Kassandra.Reddell@sde.ok.gov
LESIA KING	Claims & Independent Centers Specialist	Lesia.King@sde.ok.gov
LORI BURROUGHS	Sponsor Org (SO) and FDCH Specialist	Lori.Burroughs@sde.ok.gov
SHANNON NAKVINDA	At-Risk Specialist	Shannon.Nakvinda@sde.ok.gov



USDA MEMOS AND RESOURCES

Fruit and Vegetable Q&A	CACFP-11-2023
Infant Meals Q&A	CACFP-09-2017

BASIC RESPONSIBILITIES

BASIC RESPONSIBILITIES—AT A GLANCE

All records must be maintained daily and *MAY NOT* leave the premises.

All of the forms provided in this manual are to be used in the 2026 fiscal year ONLY (October 1, 2025, through September 30, 2026).

1. REQUIRED DOCUMENTATION

a. *INSTITUTION APPLICATION FOR PARTICIPATION*

- Applications are based on the federal fiscal year October 1 through September 30.
- Applications must always reflect current and approved operations.
- Every facility must maintain a current license/permit, if applicable.

b. *AGREEMENT*

- Approved agreement is permanent and kept on file unless or until such time as the institution is terminated or drops from participation.
- Annual updates are required.

2. FINANCIAL MANAGEMENT

- a. Financial viability and financial management, Administrative capability, Program accountability (VCA) is required. Refer to **pages 18-19** for more information regarding VCA.

In terms of using the budgetary process to determine that institutions are viable, capable, and accountable (VCA), with emphasis on viability as per 7 CFR 226.6(f) (1)(iv), institutions must submit an administrative budget with sufficiently detailed information concerning projected CACFP administrative earning and expenses as well as other nonprogram funds to be used in program administration, for the State agency to determine the allowability, necessity, and reasonableness of all proposed expenditures and to assess the sponsoring organization's capability to manage program funds. This means that the State agency must ensure that its application forms capture the kind of information needed to document compliance with financial management requirements. In some cases, the budgets and management plans need to elicit detailed information which documents that the institution has the resources available, whether from program reimbursements or other sources, to operate the CACFP it is proposing in its application.

- b. Institutions may need to supplement their food service budget with other funding sources when the CACFP reimbursement is not enough. Other income sources may come in the form of:
 - Grants and loans.
 - Private donations.
 - In-kind support.
 - Facility funds.
 - Fundraising

This assessment will assist the State agency in determining an institution's ability to adjust to changing financial conditions as well as by its financial position. This means that, from year to year, the institution must demonstrate that it can adapt and manage a changing financial environment and keep its expenses and revenues in balance. It is essential that the State agency look at all resources available **including bank and credit card statements** to an institution that will be used for the administration of the CACFP when assessing an institution for approval to operate the CACFP.

3. RECORD KEEPING

a. ***DAILY ATTENDANCE RECORD***

- Maintain daily on all participants left for care.
- List every participant's first and last names.
- Maintain one each month, posting attendance daily.

b. ***AT-RISK MEAL COUNT WORKSHEET***

- Maintain one each month, posting meal counts daily.
- A physical meal count must be taken as each meal is served (point of service).
- No individual meal count claimed may exceed Department of Human Services (DHS) license capacity, if applicable.
- Reimbursement shall not be claimed for more than two meal services. Reimbursement is limited to one main meals and one snack or two snacks.
- If more than one shift is approved per meal type, report counts separately.
- Total each column, and record at bottom of page.
- All meals claimed must be served to students school age 18 years of age or younger.

c. ***FOOD-PURCHASING FORM (ITEMIZED RECEIPTS)***

- Should reflect what items were purchased, cost of each item, correct date, and place of purchase. (If store name is not printed on receipt, have clerk write store name and initial.)
- If receipts are not thoroughly itemized, the ***Food-Purchasing Form*** is required. The form has space to itemize each category of items purchased. One form is to be used per receipt. Staple receipt to form.
- Keep receipts documenting food purchased for CACFP. All food and milk receipts must be maintained even if the costs of some items are not reported as a CACFP expense.
- Institutions that contract for meal service record the total from the billing invoice as the monthly food and milk costs. The invoice serves as the itemized receipt.

d. ***EXPENDITURE/REIMBURSEMENT WORKSHEET (REPORT OF ALLOWABLE OPERATING AND ADMINISTRATIVE COSTS)***

- Maintain monthly, posting costs applicable to the CACFP. (Record only approved budget categories on CACFP application; i.e., cost of food, cost of labor.)
- Report costs under proper categories.

- If reporting labor costs, record formula as approved on application used to arrive at amount claimed for each person. (Documentation of labor costs must be available.) Write the name of each person reported as food service and administrative labor.
- Form must be used to document the nonprofit status of the institution's food service operations.

e. ***CACFP CLAIM FOR REIMBURSEMENT/PAYMENT NOTICE***

- Complete claim based on the records maintained at the institution.
- Submit to the Oklahoma State Department of Education (OSDE) Child Nutrition Programs (CNP) (hereinafter referred to as the *State agency*).
- ***Claims submitted after 60 days cannot be paid without approval of a one-time exception.***

4. **OTHER REQUIRED RECORDS**

- a. Canceled checks for labor costs, food receipts, and for any other cost reported as a CACFP expense.
- b. *Building for the Future* fact sheet—proof of reproduction and distribution.
- c. ***MEDICAL STATEMENT, IF APPLICABLE***
- d. ***MILK SUBSTITUTION REQUEST, IF APPLICABLE***
- e. Health Department inspection.
- f. Procurement documentation for CACFP purchases.

5. **INVENTORY - MAINTAINED MONTHLY**

- a. ***MONTHLY RECORD OF INVENTORY***
 - Maintain monthly to reflect purchased foods and milk remaining at the end of the month.
 - Inventory only unopened items in the correct section.
 - Schools can maintain perpetual food inventory instead
 - Maintain at the institution at all times.

6 **FOOD PRODUCTION RECORDS/MENUS AS SERVED—MAINTAINED DAILY**

- a. Must follow the CACFP minimum meal pattern requirements for child/adult care institutions.
- b. Must record daily meals served, including total quantities served, counts by age group, date, etc. (as shown in ***Food Production Records/Menus as Served*** section).
- c. Must maintain at the institution at all times.
- d. Medical statements must be maintained and available for any meals that do not meet minimum meal pattern requirements due to medical or special dietary needs.
- e. ***Child Nutrition (CN) label*** or ***Product Formulation Statement*** must be maintained for any processed and/or combination food used.
- f. ***Contract Meal Service Delivery Receipt*** must be maintained in lieu of the ***Food Production Records/Menus as Served***, if applicable.

NOTE: All meals must be consumed on-site.

7. TRAINING

- a. Annual Training is required for the renewal application and agreement to be approved.
- b. Person designated by the institution as the program's trainer must conduct annual CACFP training and maintain documentation.
- c. Training of all personnel involved with the CACFP, including all shifts and new personnel, is the institution's responsibility. Documentation of all personnel training must be maintained.
- d. Documentation should include date, agenda, list of topics, and signatures of participants.
- e. Required training topics include meal patterns, reimbursement process, meal counting, claims submission, record keeping, and civil rights.

NOTE: The State agency provides on-site technical assistance upon request.

8. CIVIL RIGHTS

- a. . . . *And Justice for All* poster displayed at each facility.
- b. The nondiscrimination statement must be included on all CACFP materials developed by the institution and sent out to the public. (Reference FNS Instruction 113-1, Section IX, B, 4.)
- c. Civil rights complaint-filing procedure on file.

9. COMPLIANCE MONITORING

- a. Administrative Reviews (ARs)—Reviews are conducted of each participating institution to ensure compliance with Performance Standards and all other requirements of the CACFP.
- b. Audits—Nonprofit or for profit institutions expending \$750,000 or more in total federal funds in the prior fiscal year are required to submit an organization-wide audit annually. These audits are due nine months after the end of the institution's fiscal year.

10. CONTRACTING WITH OUTSIDE VENDOR (PUBLIC SCHOOLS, HEAD STARTS, OTHER FOOD SERVICE ENTITIES) FOR FOOD SERVICE

Contract Meal Service Delivery Receipt form is required if institution is contracting with an outside entity that is not a public school.

11. CONTRACTING WITH OUTSIDE VENDOR FOR OTHER SERVICES

- a. State agency approval required prior to executing the contract

12. PARTICIPATING IN THE AT-RISK MEAL PROGRAM

- a. Eligibility
- b. Reimbursement
- c. Times of operation
- d. Record keeping

13. Institutions are required to offer water to children throughout the day. USDA's Food and Nutrition Service (FNS) added the requirement to offer water in recognition that the majority of the CACFP participants are young children and may not be able to or know how to request it themselves.
14. The parent/guardian can supply one creditable component and the meal can still be claimed. The institution must provide all the other components in order for it to be a reimbursable meal.
Example: The parent supplies the milk substitute that meets requirement and the institution supplies all the other items the child is eating,

REFER TO THE USDA AT-RISK GUIDANCE MANUAL

PROGRAM INTEGRITY AND FINANCIAL MANAGEMENT

PROGRAM INTEGRITY

Fiscal integrity and accountability for all CACFP funds and property received, held, and disbursed. The integrity and accountability of all CACFP expenses that incurred. Claims will be processed accurately and in a timely manner, and funds and property are properly safeguarded and used only for authorized CACFP uses.

- A. CACFP regulations requires the State agency to gather names and birthdates from the responsible individuals,. Per 7 CFR 226.6(b)(1)(xv), applicants must certify that all information on the application is true and correct, along with the name, mailing address, and date of birth. OSDE requires a color copy of a valid state or federal ID.

Examples: Driver's license, passport, or a state or federal work ID.

- B. All Administrative Reviews (ARs) conducted are ***Unannounced***.

1. Records are to be produced within one-hour of when the Program Specialist arrives to the facility.
2. All records should be maintained daily, by month, and at each site participating in CACFP.
3. All records are to be kept at the address listed in the institution's online application and agreement.

- C. Claim Validations

1. Claim data is analyzed three times per year to determine high risk institutions. Entities that show as high risk are selected for claim validation.
2. Institutions must send in the requested documentation to the State agency within three business days.
 - The documentation requested is much like what is requested for an Administrative Review (AR)
3. Examples of Criteria for Claim Validation (*but not limited to*):
 - Claiming the same number of meals for every meal (also known as block claiming)
 - Claiming uncommon meal types, such as At-Risk breakfast or lunch
 - Multiple claim revisions

- D. In Good Standing with the State of Oklahoma

1. Institutions are required to be in good standing with the State of Oklahoma in order to participate in CACFP. This information is checked every year by OSDE.

This is not required for public institutions, schools, tribes, or military.

Check your status online at <https://www.sos.ok.gov/corp/corpInquiryFind.aspx>

If your organization is not in Good Standing, contact the ***Filing department at (405) 521-3912 select Option 1.***

2. All nonprofit institutions must have a valid 501(c)3 in order to participate in CACFP. This information is checked every year by OSDE. You can check your status at:

<https://www.irs.gov/charities-non-profits/tax-exempt-organization-search>

E. Proof of Ownership

1. Proof of ownership must be updated with OSDE if the organization changes the Employer Identification Number (EIN) or Taxpayer Identification Number (TIN). **If there is a change in ownership, institutions may be required to reapply for CACFP.**

Example: Daycare changes from a sole proprietor to an LLC

NOTE: *Not submitting this documentation when the organization changes will delay CACFP reimbursement payments.*

2. Documentation by entity type required to be submitted to the State agency (*see the following chart*)

Entity Type	Employer Identification Number (EIN), or Taxpayer Identification Number (TIN)	Additional Documentation
Sole Proprietor	Any correspondence or documentation with the pre-printed EIN or TIN and name of business entity or individual from the Internal Revenue Service (IRS)	
Corporation	Any correspondence or documentation with the pre-printed EIN and name of the business entity from IRS.	1) A copy of the certificate of incorporation; and 2) corporate meeting minutes or letterhead stationery listing members and officers of the board of directors of the corporation; and 3) if applicable, a statement on letterhead stationery authorizing another person to obligate the business entity.
Limited Liability Company (LLC)	Any correspondence or documentation with the pre-printed EIN and name of the business entity from IRS	1) A copy of the certificate of Limited Liability; and 2) company meeting minutes or letterhead stationery listing the members of the LLC; and 3) if applicable, a statement on letterhead stationery authorizing another person to obligate the business entity.
Private Non-Profit Organization	Any correspondence or documentation with the pre-printed EIN or TIN and name of business entity or individual from the Internal Revenue Service (IRS)	1) Documentation of 501(c)(3); 2) If required, copy of most recent 990/990-EZ/990-N; 3) board meeting minutes on letterhead stationery listing the members of the organization; and 4) if applicable, a statement on letterhead stationery authorizing another person to obligate the business entity.

Other (only designated for a school or church if they are not an entity type listed in previous categories)	Any correspondence or documentation with the pre-printed EIN and name of business entity from IRS	<p>A statement on letterhead stationery listing the names and title of the person who has authorization to obligate the business entity such as:</p> <ul style="list-style-type: none"> • Military-base commander or designee. • School-superintendent, president, principal, dean of college, or division that administers the program. • Tribal-chief, governor, assistant chief, business manager, or tribal council member. • Church-pastor, business manager, or member of the governing board.
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FINANCIAL MANAGEMENT

United States Department of Agriculture (USDA) regulation 7 CFR §226.6(b)(1)(xviii) states new institutions and 7 CFR §226.6(b)(2)(vii) for renewing institutions, to be approved for program participation, an institution is required to comply with three Performance Standards:

A. Financial Viability, Administratively Capable, and Program Accountability (VCA)

1. Financial Viability and Financial Management

An institution must demonstrate that it has adequate financial resources to operate the CACFP on a daily basis. The institution can demonstrate financial viability through:

- A budget or management plan in compliance with program regulations and that is reasonable, necessary, and allowable.
- Adequate resources to pay debts when fiscal action has been assessed.
- Adequate resources to be able to pay employees and suppliers during periods of program payment interruptions and when fiscal action has been assessed, if applicable.
- Audits or financial statements - bank statements and credit card statements used for the institution, canceled checks, year to date report, profit/loss statement, or any other financial statement or documents.

2. Administrative Capability

An institution must demonstrate the ability to manage operations in compliance with program regulations by ensuring:

- The number of staff and type of qualified staff are adequate.
- The institution has management procedures in place to ensure that CACFP requirements are met.
- The number of monitoring staff in relation to the number of facilities is adequate.
- An organizational chart is needed to show **ALL** of the institutions staff. An example is located for **nonprofit** organizations on **page A-32**. A blank form is located in Original Documents section, and in the Resource Library under Financial Management section.
- Written policies and procedures that fulfill program responsibilities and civil rights

requirements.

3. Program Accountability

An institution must demonstrate the ability to ensure program accountability through:

- Oversight through an operating governing board.
- Written fiscal accountability systems to assure integrity for all funds, property, expenses, and revenues (i.e., accurate processing of claims), and that all expenses are for program-authorized purposes.
- Record keeping—maintaining records of operations in compliance with program regulations.
- Operations including training, monitoring, classifying, and ensuring administrative costs are within regulatory limits.
- Meal pattern and meal service requirements, licensure, health inspections, record keeping, and claiming only for eligible meals served.

B. Required Financial Documentation

1. For Profit and Nonprofit Status

During the Administrative Review, it is required the institution shows the State agency they are in for profit status as an organization and in nonprofit status with CACFP funds. The following is to help define what the meaning of for profit and nonprofit are in CACFP and what documentation is needed to determine if you are in compliance with USDA regulations.

a. For Profit Status as an Organization

The institution has adequate financial resources to maintain operations, even if there is a disruption in normal income or a delay in CACFP reimbursements. A institution must have a positive net gain/profit – it cannot be operating at a loss.

(1) Documentation needed during the review to determine if For Profit:

- Bank statements used for CACFP funds;
- Credit card statements used for any CACFP transaction(s);
- Year to Date report;
- Profit/loss statement; or
- Any other financial statements or documentation used for CACFP funds whether money was spent, deposited or transferred.

b Nonprofit Food Service Account

The entity cannot make money on the CACFP program. All the money received in reimbursement and/or more has to be spent on CACFP allowable expenses.

Example: If the institution is receiving an average of \$1,000 a month in CACFP reimbursement, the institution should be spending \$1,000 or more a month on food, milk, labor, and other CACFP allowable expenses.

(1) Documentation needed during the review to determine if in a nonprofit status

- The End of the Year Report on **page A-28**
- *Sponsors only*: Sponsor End of the Year Report
- *Schools only*: Revenue & Expenditure report for code 700
- Food Purchasing forms
- Receipts of allowed CACFP items and goods
- Canceled checks for labor (*cash apps or cash payments not allowed for labor*)
- Items charged off for CACFP are approved in online application budget
- Sponsor End of the Year Report found in the Sponsor Section

c. Audits

All organizations expending \$1,000,000 or ***more in federal funds*** in the prior fiscal year, must have an outside audit performed ***annually***.

Nonprofit institutions are required to submit an organization-wide audit annually. These audits are due nine months after the end of the institution's fiscal year. You will be contacted by OSDE to submit your audit.

d. Three Month Operating Balance

The institution may not spend the entire reimbursement received every month. USDA does allow institutions to carry over a small percentage of its funds to be used at a later time. The amount that can be carried over is the institutions 3 month operating balance. To figure out this amount, take the total amount of the institution's CACFP expenses from current month back to October of the same fiscal year, divided by the number of operating months, and multiply by 3. ***At no point in time should the entity exceed the 3 month operating balance.***

Example: The CACFP expenses incurred from October - January is \$4,325.85.
\$4,325.85 divided by 4 months (Oct-Jan) = \$1,081.46 x 3 (months operating) = \$3,244.39 can be carried forward.

e. Child Nutrition Funds

CACFP revenue can be used on ***ANY*** child nutrition program such as:

- National School Lunch Program/School Breakfast Program (NSLP/SBP)
- Seamless Summer Option (SSO)
- Summer Food Service Program (SFSP)

C. Receipts/Invoices for CACFP purchases (Food Purchasing Form)

- Receipts/invoices will be validated against bank/credit card statements
- If the store name and/or date is not on the receipt, have the clerk write it in and initial.
- If an owner has multiple institutions and each one has a different agreement number, ***EACH facility MUST have their own CACFP receipts. Receipts cannot be shared.***

1. An itemized receipt/invoice is one that includes:
 - Name of store/vendor
 - Store/vendor physical address and Store/vendor telephone number
 - Date of purchase
 - Specific items purchased
 - Quantity of units purchased
 - Weight and/or size of unit
 - Unit cost
 - Total cost
 - a. If the receipt/invoice is not fully itemized, the Food-Purchasing Form on **page 22** should be completed for each purchase made for the institution's food program. The form is divided into three categories. They are:
 - (1.) Food and Milk
 - (2.) Food-Related Supplies
 - (3.) Nonreimbursable Items
 - b. When purchases are made from a food vendor (wholesale, retail, delivery service, etc.) who provides a fully itemized receipt, the Food-Purchasing Form is not required. The receipt should still indicate the amount that is for Food and Milk, Food-Related Supplies, and items that are not reimbursable. This can be hand written at the bottom of the receipt.
2. Unallowable Receipts
 - Denoting that SNAP was used to make CACFP purchases. ***If found claiming such expenses, the institution and this practice will be reported to the Oklahoma Department of Human Services (DHS)***
 - A copy of a receipt/invoice without the original from the cash register attached.
 - Any receipt/invoice that has been altered, missing information, or is cut off at the bottom.
 - Any receipt/invoice that does not have the date of purchase.
 - A receipt from grocery pick up or delivery that is not the FINAL receipt. ***It cannot be a receipt from when the order was submitted or still in process.***

D. The End of Year Report

1. All institutions are **REQUIRED** to submit an end of the year report ***annually*** to ensure the institution is in compliance with the nonprofit food service account. This report will be due before any renewal application can be approved.
2. The end of the year report can be based on the institution's fiscal year, the federal fiscal year (October-September), or twelve consecutive recent months financial documents. The institution's fiscal year information is indicated in the online application and agreement.
3. Examples of the End of the Year Report can be:
 - End of the Year Report form on **page A-173**;
 - OCAS Report using revenue and expenditure Program code 700;

- A Profit Loss Statement;
 - A report from Quick Books or any other accounting software used;
 - Revenue and Expenditure Report Documentation from your accountant or treasurer; or
 - Any documentation used at the end of the fiscal year to close out your books
4. The End of the Year report is used to reconcile your prior fiscal year administrative cost and to determine if your institution will have a carryover.
- Bank statements are required to substantiate the End of the Year Report.

FOOD-PURCHASING FORM

Sections to be completed, if applicable

- a. Food and Milk
 - Edible items served as part of a reimbursable meal
- b. Food-Related Supplies
 - Nonedible items used to provide meal service; i.e., paper products, cleaning supplies
- c. Nonreimbursable Items
 - Items used for personal or day care-related use only (these will not be entered on the Expenditure/Reimbursement Worksheet)

The following information must be included on the form:

- Specific item purchased
- Quantity (number of units; e.g., 6 cans, 1 box)
- Weight and/or size of container (size of unit; e.g., 16 oz, dozen)
- Unit cost (The cost of a single unit without tax)
- Total cost (number of units purchased multiplied by the unit cost)
- A store receipt supporting the purchases must be attached to the form. The receipt must include:
 - Name of store
 - Correct date of purchase

After all items on the receipt have been recorded on the form:

1. Total each category.
2. Calculate the amount of tax to be charged to each category, and record on the form.
3. Total each category (plus tax), and record in the lower right-hand corner.
4. Grand total: This total must match the total on the receipt. *(It can be off by 1 cent due to the taxes)*
5. Indicate who completed this form.

Note: If an owner has multiple institutions and each one has a different agreement number, EACH facility MUST have their own CACFP receipts.

EXAMPLE

FOOD-PURCHASING FORM

(To Be Completed for Each Non-itemized Receipt)

Store Name/Vendor*: Discount Grocery Institution: Here to Learn Date: 10/6/YYYY

Attach receipt containing name of store and date of purchase.

Last 4 of Card # or Check # 0000

FOOD AND MILK					FOOD-RELATED SUPPLIES				
# of Units	Unit Size	Items Used to Prepare Required CACFP Meals	Unit \$ Cost	Total \$ Cost	# of Units	Unit Size	Nonedible Items Used in Kitchen and Dining Areas: i.e., Paper Products, Cleaning Supplies	Unit \$ Cost	Total \$ Cost
1	16 oz	Cranberry juice, 100% juice	1.75	1.75	1	50	Paper plates	2.49	2.49
1	20 oz	Pineapple, tidbits	1.09	1.09	1	each	HP365xr (Ink)	.99	.99
1	10 oz	Cheese crackers	1.69	1.69	1	200 ft	Foil	3.59	3.59
2	15 oz	Cornflakes	3.19	6.38	1	roll	Paper towel	1.59	1.59
1	8 oz	Tub (Butter)	.69	.69					
1	1 lb	Ground beef, 80/20	2.39	2.39					
6	gal	Milk, 1%	2.43	14.58					
1	10 oz	Noodles	1.13	1.13					
1	1/2 lb	Cojk Shrf (Colby/Jack cheese)	1.89	1.89					
1	1/2 lb	Tomatoes	1.49	1.49					
1	8 oz	Cream cheese	1.29	1.29					
1	1 lb	Whole- Wheat bread	.89	.89					
1	.96 lb	Bananas	.50	.50			Food-Related Subtotal		8.66
1	10 oz	Twin 18P Eg (Eggs)	.63	.63			Food-Related Tax		.74
1	4 oz	Com Pantry (cream of mush)	1.79	1.79			Total Food-Related Supplies		9.40
1	6 oz	Hildychdr (cheddar cheese)	1.99	1.99	# of Units	Unit Size	*Nonreimbursable Items	Unit \$ Cost	Total \$ Cost
1	16 oz	GV RTN (rotini noodles)	1.15	1.15	1	ltr	Root beer	1.89	1.89
1	gal	Milk, whole	3.00	3.00	1	6 pk	Toilet tissue	4.69	4.69
					1	pack	Gum	1.39	1.39
					1	pkg	Chocolate Chip cookies	1.99	1.99
		Food and Milk Subtotal		44.32	(Local Tax Rate = .08375)		Nonreimbursable Subtotal		9.96
		Food and Milk Tax		3.80			Nonreimbursable Tax		.85
		Total Food and Milk		48.12			Total Nonreimbursable Items		10.81

* If you purchase from a food vendor or other delivery service, you may be provided with an itemized receipt and usage of this form may not be necessary. Check with your specialist.

Summary of Costs	
Total Food and Milk	\$48.12
Total Food-Related Supplies	9.40
Total Nonreimbursable Items	10.81
Grand Total (Must Agree With Receipt)	\$68.33

Form completed by: John Doe

EXPENDITURE/REIMBURSEMENT WORKSHEET

The Expenditure/Reimbursement Worksheet is a summary report of all allowable CACFP operating and administrative costs incurred during the month. It contributes to the documentation used to verify that the institution's CACFP is nonprofit.

All costs must be supported by appropriate documentation and approved on the CACFP application and/or amendments.

Instructions for completing the Expenditure/Reimbursement Worksheet are: Record the month and year during which the costs were incurred in the upper right-hand corner.

For each expenditure:

1. In Column 1: Record the date the specific cost was incurred.
2. In Column 2: Record the vendor or the first and last names of the food service personnel receiving payment. Include the job title of the employee that is listed in the budget.
3. In Column 3: Record the last four digits of the credit/debit card used or the number of the check issued. ***(NOTE: Cash payments for labor are not acceptable. Employees must be issued a W-2 and not a 1099)***

In Columns 4 through 11: Record the amount of the expenditure under the appropriate column. One entry may be broken down into more than one category.

4. Administrative Labor—Cost of administrative personnel's (director, bookkeeper, supervisors) time spent on the CACFP. Gross cost must be reported. Documentation includes:
 - Canceled checks
 - Labor formulas broken down by pay period for hours worked on CACFP activity

NOTE: The first and last names of each person whose labor is being claimed must be recorded in Column 2 of the form.

5. Administrative Expenses—Cost related to the administration of the CACFP. Documentation includes itemized receipts.

Examples:

Postage, printing, office supplies

6. Food Service Salaries/Benefits—Cost of cooks', cook's assistants', and caregivers' time spent on menu planning, preparing, serving, cleaning up, supervising children while they eat, and/or completing of food production records. Gross cost must be reported. Documentation includes:
 - Canceled checks
 - Labor formulas broken down by pay period for hours worked on CACFP activity

Example:

6 hours x \$10.00/hour x 10 days = \$600.00

7. Food Service Rent/Utilities/Janitorial—Utilities, when documented by separate meter reading; pest control service; transportation reimbursement.

Example:

Kitchen space rent can be charged as long as documentation supports the prorated square footage.

8. Food Service Equipment—Equipment purchased for use in preparing meals with the acquisition cost of \$2,500 or more.
9. Food Purchases—Edible items used to prepare reimbursable meals and/or the monthly total from delivery receipt for contract meals. Documentation includes:
 - Itemized Food-Purchasing Forms
 - Itemized receipts and invoices
 - Invoice for contracted meals
10. Nonfood Purchases—Nonedible items needed to provide meal service. Documentation includes:
 - Itemized Food-Purchasing Forms
 - Itemized receipts and invoices
11. Miscellaneous—Cost related to the operation of the CACFP and not reported under any other category. Documentation includes itemized receipts. **NOTE: Do not include nonreimbursable items recorded on the Food-Purchasing Form.**
12. Income—Report any income for the month other than CACFP reimbursement. Income to the CACFP must be received for any nonclaimable meals. Charges for the nonclaimable meals must equal the **FREE** reimbursement rate for the meal eaten plus the value of USDA Foods (commodities) for lunch and supper meals. In order for the CACFP to recover the total cost of these meals, all fractions must be rounded up.
13. Grand Totals: Total all expenditures in each column.
14. Total CACFP Expenditure : Calculate total expenditures by totaling Columns 4 through 11.
15. Reimbursement: Record amount of reimbursement received for the month minus cash-in-lieu from the Payment Notice plus income received to CACFP
16. Operating Balance: Item 14 minus Item 15 indicates operating balance. This dollar amount can be negative or positive number.
17. Indicate who completed this form.

On the VIEW CLAIM SUMMARY page: The Grand Totals on the Expenditure worksheet are required to be entered on the claim each month.

EXAMPLE

EXPENDITURE/REIMBURSEMENT WORKSHEET

INDEPENDENT CENTERS OR SITES UNDER A SPONSOR

Institution Name: Here to Learn

Month: OCTOBER Year: YYYY

		OPERATING AND ADMINISTRATIVE COSTS (\$)									
DATE	ITEM/ENTRY (Vendor or Personnel, Etc.)	LAST 4 OF CARD NO. OR CHECK NO.	CACFP Admin. Labor	CACFP Admin. Expenses	Food Service Salaries/ Benefits	Food Service Rent/ Utilities/ Janitorial	Food Service Equipment	Food Purchases (Food and Milk)	Nonfood Purchases (Food- Related Supplies)	Misc. Expenses	Income (Other than CACFP Reimb)
(1)	(2)	(3)	(4) \$	(5) \$	(6) \$	(7) \$	(8) \$	(9) \$	(10) \$	(11) \$	(12) \$
10/5	Discount Grocery	0001						348	12 19	40	
10/6	Herman's Foods	0001						498	76 220	17	
10/7	Star Grocery	CASH						509	09 112	09	
10/13	Dairy Mart	0001						612	96		
10/14	Food Way	1116						502	16		
10/10	Cook—Freda Fryer	2097			735 00	(7 hours x \$15 x 7 days)					
10/10	Teacher—L Simon	2098			140 00	(2 hours x \$10 x 7 days)					
10/10	Teacher—C Smith	2099			168 00	(2 hours x \$12 x 7 days)					
10/28	Cook—Freda Fryer	2151			1,470 00	(7 hours x \$15 x 14 days)					
10/28	Teacher—L Simon	2152			280 00	(2 hours x \$10 x 14 days)					
10/28	Teacher—C Smith	2153			312 00	(2 hours x \$12 x 13 days)					
10/28	Director—H Brand	1154	396 00	(1 hour x \$18 x 22 days)							
10/31	Interest accrued on CACFP funds in Bank 1 account										6 26
10/31	Nonprogram Meals				\$460 (free rate) + \$.0500 (commodities rate) = \$4.91 x 15 (adults)						73 65
(13)	Grand Totals		396 00		3,105 00			2,471 09	351 66		76 21

(14) Total CACFP Expenditures (Total of Columns 4 through 11) \$ 6,323.75

(15) Reimbursement minus Cash-in-Lieu plus Income (Total of Column 10) \$ 5,924.46

(16) Operating Balance (Item 14 Minus Item 15—See Instructions) \$ 399.29

NOTE: Each cost category must be as approved on your CACFP application and/or amendments.

(17) Form completed by: Sam Gov

END OF THE YEAR REPORT

All institutions must send the State agency an annual financial report. The Annual Expenditure/Reimbursement Worksheet will meet this requirement. When this form is submitted to the State agency, it must include each of the institution's monthly Expenditure/Reimbursement Worksheets listed to validate the information on the Annual form.

Note: If there are any questions or discrepancies on this report, the State agency may require documentation to be turned in for validation.

- Enter the Institution name
- Enter the fiscal year of the report
- Enter the months of the fiscal year. The institution can use their fiscal year, the federal fiscal year from October - September, or twelve, recent consecutive months of financial information. OSDE must have twelve full months of expenditures and reimbursements.

Column 1: List the months beginning with the first month of your fiscal year or the federal fiscal year starting October through September.

In Columns 2 through 10: List each month's total from the institution's monthly Expenditure and Reimbursement Worksheet. It is REQUIRED the institution use twelve recent, consecutive months of Expenditure/Reimbursement Worksheets to fill out this form.

Column 2: Administrative Labor—Cost of administrative personnel's (director, bookkeeper, supervisors) time spent on the CACFP. Gross cost must be reported. (*Before Taxes*)

Column 3: Administrative Expenses—Cost related to the administration of the CACFP

Column 4: Food Service Salaries/Benefits—Cost of cooks', cook's assistants', and caregivers' time spent on menu planning, preparing, serving, cleaning up, supervising children while they eat, and/or completing of Menu as Served forms.

Column 5 : Food Service Rent/Utilities/Janitorial—Utilities, when documented by separate meter reading; pest control service; transportation reimbursement.

Column 6: Food Service Equipment—Equipment purchased for use in preparing meals with the acquisition cost of \$2,500 or more per site.

Column 7: Food Purchases—Edible items used to prepare reimbursable meals per site and/or the monthly total from delivery receipts for contract meals.

Column 8: Nonfood Purchases—Nonedible items needed to provide meal service.

Column 9: Miscellaneous Expenditures—Cost related to the operation of the CACFP and not reported under any other category.

NOTE: Do not include nonreimbursable items recorded on the Food-Purchasing Form.

Column 10: Total CACFP Reimbursement received by the institution each month. Use each month's Payment Notice.

Grand Totals: Total of each column.

Column 11: Total CACFP Expenditures: Add the grand totals from columns 2 through 9

Column 12: Total Reimbursement: This is the Grand Total of Column 10 which is the reimbursement received minus Cash-in-Lieu plus any income received to CACFP.

Column 13: Operating Balance: Item 11 minus Item 12 indicates operating balance. This dollar amount can be a negative or positive number.

Column 14: Three Month Operating Balance: Take the yearly expenditures in column 11. Divide it by 12 and multiply it by 3 to determine what the three-month operating balance is.

If column 13 is greater than column 14, the institution went over the three month operating balance. *Mark the YES box. The institution will inform OSDE on how it will spend the excess funds.*

If column 13 is less than column 14, the institution did not go over their three month operating balance. *Check mark the NO box , and the institution is compliance.*

Indicate who completed this form including contact information.

END OF THE YEAR REPORT

Institution Name: Here to Learn Year: YYYY Fiscal Months: January - December

OPERATING AND ADMINISTRATIVE COSTS (\$)									
Expenditure for EACH Month (starting with first month of the fiscal year) (1)	CACFP Admin. Labor (2)	CACFP Admin. Expenses (3)	Food Service Salaries/ Benefits (4)	Food Service Rent/Utilities/ Janitorial (5)	Food Service Equipment (6)	Food Purchases (Food & Milk) (7)	Nonfood Purchases (Food-Related Supplies) (8)	Misc. Expenses (9)	CACFP Reimbursement & Income for each month (10)
JANUARY	\$ 250	\$	\$ 2,000	\$	\$	\$ 2,567.23	\$ 285.78	\$	\$ 4,769.09
FEBRUARY	\$ 250	\$	\$ 1,900	\$	\$	\$ 2,563.93	\$ 175.85	\$	\$ 4,005.91
MARCH	\$ 150	\$	\$ 2,250	\$	\$	\$ 2,060.28	\$ 105.07	\$	\$ 4,996.45
APRIL	\$ 150	\$	\$ 2,200	\$	\$	\$ 3,167.93	\$ 224.08	\$	\$ 5,060.34
MAY	\$ 250	\$	\$ 2,200	\$	\$	\$ 3,599.23	\$ 167.78	\$	\$ 6,109.87
JUNE	\$ 250	\$	\$ 2,500	\$	\$	\$ 4,567.32	\$ 87.03	\$	\$ 6,793.59
JULY	\$ 250	\$	\$ 2,500	\$	\$	\$ 4,987.22	\$ 308.94	\$	\$ 6,979.23
AUGUST	\$ 200	\$	\$ 1,800	\$	\$	\$ 3,579.45	\$ 212.81	\$	\$ 4,943.82
SEPTEMBER	\$ 175	\$	\$ 1,900	\$	\$	\$ 2,874.38	\$ 137.78	\$ 56.78	\$ 4,793.77
OCTOBER	\$ 150	\$	\$ 1,800	\$	\$	\$ 2,327.03	\$ 147.83	\$	\$ 4,421.11
NOVEMBER	\$ 175	\$	\$ 1,800	\$	\$	\$ 3,587.77	\$ 162.28	\$	\$ 5,089.05
DECEMBER	\$ 200	\$	\$ 2,000	\$	\$	\$ 3,598.60	\$ 238.95	\$	\$ 5,361.08
Grand Totals	\$ 2,450	\$	\$ 22,650	\$	\$	\$ 39,480.37	\$ 2,254.18	\$ 56.78	\$ 58,873.31

(11) Total CACFP Expenditures (Total of Columns 2 through 9) \$ \$ 66,891.33 Form completed by: Sam Gov

(12) Reimbursement minus Cash-in-Lieu plus Income (Total of Column 10) \$ \$ 58,873.31

(13) Operating Balance (Item 11 Minus Item 12—See Instructions) \$ \$ 8,018.02

(14) Three-month operating (See Instructions) \$ 16,772.83

Over the 3-month operating balance? ☐ Yes ☒ No
(If 13 is higher than 12, mark NO)

Contact Info: Sam.Gov@email.com

ORGANIZATION CHART INSTRUCTIONS

An organizational chart is required at the time of the initial application and shows the internal structure of an organization. The title of the positions are represented in each of the boxes to show the chain of command.

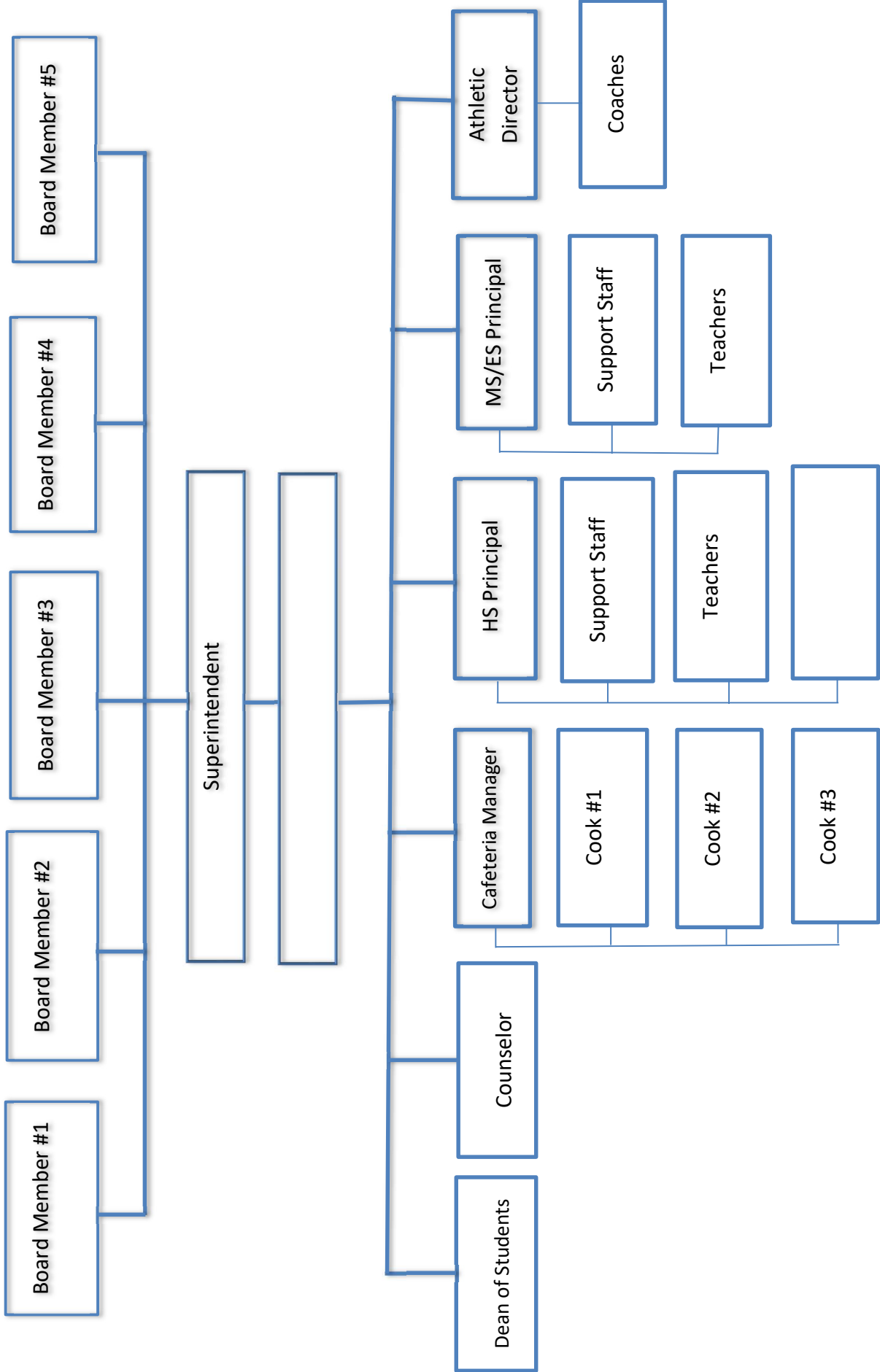
An example of an organizational chart is listed on the following page. The example given is for a nonprofit institution. The institution can use the blank forms located in the originals section or create your own.

Note: A nonprofit institution should always include board members.

- *It is not required to list names. Titles are the only items needed.*
- *This is not required to be submitted to the State agency every year.*
- *It is only required to be sent in if the organization structure has changed.*

Review the organizational chart in the uploaded documents section of the online application section before submitting the annual renewal application.

Nonprofit Organizational Chart Example



RECORD KEEPING

RECORD-KEEPING REQUIREMENTS

- All records must be maintained on a daily basis and *MAY NOT* leave the premises.
- Records must be produced within one-hour of the Program Specialist arrival for the administrative review, or the institution will be written up as having no records.
- All participants in the Child and Adult Care Food Program (CACFP) must maintain adequate records to support the monthly claims for reimbursement. The State Department of Education (the *State agency*) has provided sample forms to assist the institution in maintaining the required records.
- Refer to **pages 10-14** for a summary of basic responsibilities, which includes all record-keeping requirements.
- All required forms have a section *Form Completed By*. Each person that fills out a required form needs to print their name in this section. A signature is not required.
- All records are required to be maintained for three years after the year to which they pertain unless a review or audit is not resolved. In this case, records are required to be maintained until the review or audit is resolved.
- *Only current forms found in the Training Manual and Resource Library can be used for CACFP. However, some institutions have a record-keeping system that is equal to or better than what is provided by the State agency. These forms can be used ONLY if the institution receives approval from your Program Specialist PRIOR to use.*

DAILY ATTENDANCE RECORDS

Children must be enrolled and in attendance to be qualified as participants in the CACFP. Attendance records verify that children claimed as participants were actually in attendance.

A daily attendance record must be used by institutions claiming reimbursement.

Instructions:

- Indicate the institution's name and the current month and year at the top of the page.
- List the full (first and last) name of each child.
- Daily, using the following key, check each child's status:
 - For a child in attendance, use an **X** or a check mark.
- Indicate who completed this form.

EXAMPLE

DAILY ATTENDANCE RECORD

- ☐ Regular Meals
- ☒ At-Risk Meals

Name of Institution: _____

Here to Learn

Month: OCTOBER

Year: _____

YYYY

Form Completed By: Sam Gov

Name	3	4	5	6	7	10	11	12	13	14	17	18	19	20	21	24	25	26	27	28	31
Douglas, Steffy	X	X			X	X	X	X	X	X	X	X		X		X		X	X	X	X
Douglas, Julie	X	X			X	X	X	X	X	X	X	X	X	X				X	X	X	X
Douglas, Debbie	X	X			X	X	X	X	X	X	X	X	X	X			X	X	X	X	X
Phillips, Peter	X	X	X	X	X	X				X	X	X	X	X		X	X	X	X	X	X
Simonsky, Barbara	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Olson, Mariah	X	X		X	X	X	X	X	X	X	X	X	X			X	X	X	X	X	X
McClain, Johnny	X	X	X	X	X	X				X	X										
McClain, Joanie	X	X	X	X	X	X	X	X	X	X	X	X									
McClain, David	X	X	X	X	X	X	X	X	X	X	X	X									
McClain, Chase	X	X	X	X	X	X	X	X	X	X	X										
Scott, Florence	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	X	X	X
Scott, Frank	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	X	X	X
Jensen, Jodi	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Cashion, Amber	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Sanders, Sue—I	X	X					X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Sanders, Todd	X	X					X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Butler, Addie	X	X	X		X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Butler, Thatcher	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Thomas, Cathy	X	X	X	X	X	X	X	X	X	X	X		X	X	X	X	X	X	X	X	X
Thomas, Gary	X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

AT-RISK MEAL COUNT WORKSHEET

INSTRUCTIONS

The At-Risk Meal Count Worksheet is to be completed at the time of each meal service. An actual physical count must be taken at mealtime. The verified meal count for each meal service is recorded under each of the categories of meals served.

Instructions:

- Indicate who completed this form.

Meals Served to Program Children are:

- Meals meeting minimum meal pattern requirements.
- Meals served to children 18 years or younger.
- Only two meals may be claimed - one meal and one snack or two snacks

For the shifts at breakfast, lunch, and/or supper meals, record the first shift number, then a slash mark, then the second shift number, or maintain a meal count worksheet for each shift unit.

Nonclaimable Meals Served:

- Meals not meeting meal pattern requirements
- Program adult meals: Program adult meals may be served free of charge, and the cost of these meals is absorbed by the institution.
- Nonprogram adult meals*

No adult meals, either **PROGRAM*** or **NONPROGRAM****, are allowed to be claimed for reimbursement.

* Nonprogram adults are those **NOT** involved in the preparation, service, and/or supervision of the participants during the meal service. Supervision means sitting with and eating the same meal served the participants.

** Program adults are those involved in the preparation, service, and/or supervision of the participants during the meal service.

The nonprofit food service account must be reimbursed for any nonclaimable meals served. Income must be documented for nonclaimable participants' meals because the cost of nonclaimable meals is not an allowable expense. The price charged for the meal must reflect at least the free rate of reimbursement for the applicable meal plus the value of USDA Foods (formerly commodities) for lunch and supper meals. **For School districts, they must charge the amount listed in Schedule B.**

EXAMPLE

CHILD AND ADULT CARE FOOD PROGRAM (CACFP) AT-RISK MEAL COUNT WORKSHEET

Institution Name: Here to Learn

Agreement #: DC - 00-123

Month/Year: OCTOBER 20XX

Form Completed By: SAM GOV

Date	Breakfast	Lunch	Snack	Supper	Program	Nonprogram
1				86		0
2				90		3
3						
4						
5				79		0
6				85		0
7				86		5
8				90		2
9				79		0
10						
11						
12				86		1
13				88		0
14				90		0
15				90		4
16				85		3
17						
18						
19				77		0
20				89		2
21				92		2
22				79		0
23				85		0
24						
25						
26				90		3
27				91		1
28				86		0
29				88		0
30				88		0
31						
Total				1,899		26

**Adults/Nonprogram can be served but they cannot be claimed for reimbursement*

OTHER REQUIRED RECORDS

PARENTAL NOTIFICATION OF CACFP BENEFITS

Building for the Future

Public Law 106-224, the Agricultural Risk Protection Act of 2000, requires all sponsoring organizations (SOs) and institutions to reproduce the *Building for the Future* fact sheet and distribute it annually to all parents of participating children in their facilities. As new children are enrolled in these facilities, the household must be given a copy of the *Building for the Future* fact sheet. You will find a copy of this form on **page 178**.

School districts are allowed to hang the Building for the Future flyer in a visible location(s) and keep a small stack of flyers for students to take instead of handing them out to each student.

A Spanish version available on the CACFP website in the Resource Library under the Espanol for CACFP section.

Good Nutrition today means a stronger tomorrow

Building for the Future With CACFP



What is CACFP?

- CACFP is a Child and Adult Care Food Program. It is a federal program that pays for healthy meals and snacks for child and adults in day care.
- CACFP improves the quality of day care. It helps lower the cost of day care to families
- Besides providing meals in day care, CACFP makes afterschool programs to at-risk children and youth. Serving after-school meals and snacks attracts students to learning activities that are safe and fun.
- Children and youth that are homeless can also receive meals at shelters that participate in CACFP.

Who is eligible for CACFP Meals?

- Children under age 13 and Migrant children under age 16
- Children and youth under age 19 in afterschool programs in low-income areas or live in homeless shelters
- Adults who are impaired or over age 60 and enrolled in an adult day care

What kinds of meals are served? CACFP Meals follow USDA nutrition standards.

Breakfast consist of milk, fruits, or vegetables, and grains. Lunch and Supper require milk, grains, meat or other proteins, fruits and vegetables. Snacks include two different servings from the five components: milk, fruits, vegetables, grains, or meat or other proteins.

Where are CACFP meals served? Many types of facilities participate in CACFP:

Child Care Centers: Licensed child care centers and Head Start programs provide day care with meals and snacks to large numbers of children.

Outside-School-Hours Care Centers: Licensed centers offer before or afterschool care with meals and snacks for a large number of school-aged children.

Family Day Care Homes: Licensed providers offer family child care with free meals and snacks to small groups of children in private homes.

"At-Risk" Afterschool Care Programs: Centers in low-income areas provide learning activities with free meals and snacks to school-age children and youth.

Emergency Shelters: Homeless, Domestic violence, and runaway youth shelters provide places to live with free meals for children and youth

Adult Day Centers: Licensed centers provide day care with meals and snacks to enrolled adults.

Contact Information: If you have any questions about CACFP, contact one of the following

Institution/Sponsor Contact Information:

Here to Learn
1234 Block Street
Oklahoma City, 73124

State Department of Education
Child Nutrition Programs
2500 North Lincoln Blvd. OKC, OK 73105
405-521-3327

USDA is an equal opportunity provider.

END OF THE MONTH RECORD OF INVENTORY

It is required to have an end of the month record of inventory for all unopened items on hand at the institution. An inventory system is a management tool used for an efficient food service operation. The inventory provides a systemic method for taking and maintaining a complete inventory record of purchased food, milk, and food-related supplies.

Note: Schools can use a perpetual inventory instead of the end of month inventory.

An incorrect inventory can mean the difference between profit or loss and will also reflect an incorrect food cost.

Inventory records are used to:

1. Prepare monthly orders for food and supplies.
2. Avoid being overstocked or understocked.
3. Assure that quantity of food needed to meet menu requirements is available.
4. Control any possible disappearance of food.
5. File insurance claims in case of fire or theft.
6. Support carryover of food/food-related supplies surplus.

INVENTORY INSTRUCTIONS

Additional forms may be needed to ensure all items are inventoried. Please specify the page number at the top of the page if using more than one page for the month.

Institution Name: Enter the Name of the Institution

Inventory Month/Year: Enter the month and year food and milk item(s) were not used

Date Conducted: Enter the date inventory was conducted

Enter food/milk items in the correct section:

Component sections include meat/meat alternate, bread/grain, fruit, vegetable, milk/formula, and infant food, if applicable.

Optional sections include condiments/extra food items and food-related supplies.

Food/Milk/Extra Items:

Enter the name of each unopened food item on hand at the end of the month such as creamed corn, french cut green beans, 80/20 ground beef, or mayonnaise in the correct section.

Purchase Unit: Enter the purchase unit of each unopened food item on hand such as 5 lbs, #10 can, 4# bag, etc. If different size container of the same food are on hand, use a separate line for each purchase unit type.

Example: Mandarin oranges are bought fresh by the pound and in #10 cans, one line is for fresh and another line for canned oranges.

Number of Units: Enter the number of unopened units on hand.

END OF THE MONTH INVENTORY FOR UNOPENED PRODUCTS

(Additional forms may be needed to ensure all items are inventoried)

Institution Name: Here to LearnInventory Month/Year: October 20XXDate Conducted: 10/31/20XXForm Completed By: Sam Gov

Meat/Meat Alternate	Purchase Unit	# of Units	Grain/Bread	Purchase Unit	# of Units
80/20 ground beef	pound	10	Graham Crackers - Market Pantry	16 oz box	2
Cheddar Cheese, shredded - Good & Gather	pound	2	Whole Wheat bread - Wonder	1b loaf	2
Beef Hot Dogs - Bar S	16oz pkg	3	Saltine Crackers - Great Value	16oz box	1
Beef Bologna - Bar S	16 oz pkg	4	Cheerios	32 oz box	2
			Kix Berries	32 oz box	1
			Spaghetti Noodles - Good & Gather	16 oz	2
			Tortilla Chips - Great Value	2lb bag	1
			Hot Dog buns - Wonder	11b	4
			Bagels - Lenders	11b	2
Fruit	Purchase Unit	# of Units	Vegetable	Purchase Unit	# of Units
Peaches, diced - Dole	#10 can	2	French Style Green Beans - Libby's	15 oz can	5
Apples, Gala - fresh	5lb bag	1	Mixed Vegetables, frozen - Great Value Brand	3lb bag	2
Fruit Cocktail - Sysco	#10 can	4	Baby Carrots - fresh	5lb bag	1
Mandarin Oranges - Dole	5lb bag	2	Tator Tots, frozen - Ore Ida	10lb bag	2
Pineapple, tidbits - Sysco	#10 can	5	Instant Mashed Potatoes - Idaho Spuds	11b	5
Pineapple, chunks - Del Monte	15 oz can	3	Salsa - Member's Mark	#10 can	3
Apple Juice, 100% - Welch's	Gallon	5	Spaghetti sauce - Hunt's	16 oz jar	2

END OF THE MONTH INVENTORY FOR UNOPENED PRODUCTS

(Additional forms may be needed to ensure all items are inventoried)

[illegible]

CLAIM FOR REIMBURSEMENT

Claims are to be submitted by the tenth of the month following the month covered by the claim for reimbursement. Claims submitted after 60 days cannot be paid without submission of one-time exception documentation. A copy must be maintained on file for a minimum of three years.

1. GENERAL DATA

- a. Report number of days in operation for the month.
- b. Eligibility Data
 - (1) Report total enrollment. (Total enrollment may differ from CACFP participation if you have children enrolled who do not eat reimbursable meals.)

2. Participation Data:

- a. Participation Data: Report current number of enrollees participating (who ate at least one regular meal) for the claiming month by *free*.

3. FOR AT-RISK MEALS ONLY

a. ***TOTAL AT-RISK MEALS CLAIMED from Meal Count Worksheet:***

- (1) Enter number of At-Risk breakfasts served to participants.
- (2) Enter number of At-Risk lunches served to participants.
- (3) Enter number of At-Risk suppers served to participants.
- (4) Enter number of At-Risk snacks served to participants.

****Only two meals can be claimed on At-Risk***

b. **Average Daily Attendance automatically populates.**

c. **Cash-in-lieu, if applicable, will automatically populate.**

Be sure to check and recheck your numbers; if your claim is correct, select *View Claim Summary* and then submit your claim by entering the date and clicking *Certify*.

On VIEW CLAIM SUMMARY: *The Grand Totals on the Expenditure worksheet are required to be entered on the claim each month.*

The institution has ***60 calendar days*** following the last day of the claim month. This date may change depending on the number of days in February.

Below is the claim and the final date that it may be submitted.

Based on 28 Days in February		Based on 29 Days in February	
January Claim	April 1st	January Claim	March 31st
February Claim	April 29th	February Claim	April 29th
March Claim	May 30th	March Claim	May 30th
April Claim	June 29th	April Claim	June 29th
May Claim	July 30th	May Claim	July 30th
June Claim	August 29th	June Claim	August 29th
July Claim	September 29th	July Claim	September 20th
August Claim	October 30th	August Claim	October 30th
September Claim	November 29th	September Claim	November 29th
October Claim	December 30th	October Claim	December 30th
November Claim	January 29th	November Claim	January 29th
December Claim	March 1st	December Claim	February 29th

EXAMPLE
OKLAHOMA STATE DEPARTMENT OF EDUCATION
Child Nutrition—Child and Adult Care Food Program (CACFP)

CACFP Child/Adult Care Food Program—Claim Entry

DC-00-123 - *Here to Learn*
 1234 NW Block St
 Oklahoma City, OK 73124
 TIN: 000000000

Staff Quick-Picks											
May	June	July	August	September	October	November	December	January	February	March	April

Claim Month

Claim Year

Claim Listing for Month/Year Requested						
Select	Adjust	Submit Date	Month	Claim Year	Status	Permit Expires
<input type="text" value="Select"/>	<input type="text" value="Adjust"/>		10	20XX	Active	1/1/2099
1						

Individual CACFP Business—No Sites

Individual CACFP Business—No Sites

Number of Days in Operation	20
Total Enrollment	125
Participation Data	
Title XX/XIX (if applicable)	0
Number Free Eligible	123
Number Reduced-Price Eligible	
Number Not Eligible	

At-Risk Days	20
At-Risk Enrollment	125

Meal Counts	Child Care	At-Risk	Adult Care
Number of Breakfasts	0	0	0
Number of Lunches	0	0	0
Number of Suppers	0	2115	0
Number of Snacks	0	0	0

Average Daily Attendance	Child Care	0	At-Risk	123	Adult	0
Cash-in-Lieu Total	\$634.50					
Total of Meals Claimed	\$9,369.45					
Subtotal	\$5,924.46					

View Claim Summary: Enter the Grand Total Expenditures from the Expenditure/Reimbursement

Total Monthly CACFP Expenditure	\$10,003.95
---------------------------------	-------------

PAYMENT NOTICE

The Office of State Treasurer and the Legislature established provisions to comply with the Cash Management Improvement Act (CMIA) Public Law 101-453—an electronic system for fund transfer of federal assistance program payments.

All participating CACFP institutions can locate a copy of the Payment Notice reflecting the electronic deposit of the CNP reimbursement at the bottom of the *Claim Summary* page on the CACFP Web site.

EXAMPLE
STATE DEPARTMENT OF EDUCATION
2500 N Lincoln Boulevard
Oklahoma City, Oklahoma 73105-4599

PAYMENT NOTICE

PAYMENT OF FEDERAL CHILD NUTRITION FUNDS

TO: Here to Learn
 Hilda Brand
 1234 NW Block Street
 Oklahoma City, OK 73124

000 00 0000 Institution Name
(FEI Number)

Agreement No.: DC-00-123

FROM: STATE DEPARTMENT OF EDUCATION CHILD NUTRITION PROGRAMS

The following payment(s) was(were) electronically deposited in your account on *November 14, YYYY*:

<i>WARRANT NO.</i>	<i>\$ AMOUNT</i>	<i>APPORTIONMENT OF TITLE</i>	<i>CFDA NO.</i>
0000000000	\$5,924.46	Child and Adult Care Food Program	10.5580000

Funds to the above agency for reimbursement claimed for *October YYYY*.

These funds should be deposited to the credit of the Child Nutrition Programs. These funds shall be accounted for in a manner that will make all expenditures clearly identifiable.

TO REIMBURSE PROGRAM CODE 700/FY-XXXX

AWARD NAME: U.S. Department of Agriculture—CNP Block Consolidated
AWARD NUMBER: 60K300329

AWARD NAME: U.S. Department of Agriculture—Cash-in-Lieu
AWARD NUMBER: 60K300349

Very truly yours,

STATE SUPERINTENDENT
OF PUBLIC INSTRUCTION

If you have any questions concerning this payment, please contact Child Nutrition Programs at 405-521-3327.

EXAMPLE

AT-RISK MONTHLY RECORD-KEEPING CHECKLIST

Month: OCTOBER Year: YYYY

This form should be maintained each month to ensure the facility have the correct documentation in the monthly CACFP folder. A check mark should be placed beside those items that are included in the monthly folder or by tasks that were completed. Some documents may not be immediately available and will be *checked off* as they are added to the folder.

- (X) Meal Count Worksheet
- () Schools Only :Expenditure/Reimbursement Worksheet or Revenue and Expenditure report showing code 700 (Summary of All Allowable Operating and Administrative Costs)
- (X) Financial Documentation - Any bank and credit card statement(s) where CACFP funds were deposited, spent, or transferred to or from, Year to date report, Profit/Loss statement, canceled checks, etc.
- (X) Food-Purchasing Forms/Itemized Receipts
- (X) Daily Attendance Records
- (X) Enrollment Documentation
- (X) Sign in sheets for children not enrolled but participate in a meal, if applicable
- (X) End of the Month Inventory *(Schools can use perpetual)*

ADDITIONAL TASKS THAT MUST BE COMPLETED PRIOR TO SUBMISSION OF A CLAIM FOR REIMBURSEMENT:

- () Add new participants in attendance
- (X) Food Production Records/Menus as Served and CN labels and Product Formulation Statements, if applicable, were maintained daily documenting meals being claimed for reimbursement or ***Contract Meal Delivery Receipt for contract meal sites only.***

KEEP ALL CORRESPONDENCE RECEIVED FROM THE STATE AGENCY IN A MONTHLY FOLDER OR IN A GENERAL CORRESPONDENCE FOLDER.

ANNUAL REQUIRED DOCUMENTATION

- (X) Procurement Documentation
- (X) Training Records



CHILD AND ADULT CARE FOOD PROGRAM (CACFP) FY 2026 NOTIFICATION OF ADMINISTRATIVE REVIEW (AR)

MEMO TO _____ AGREEMENT # _____ DATE _____

An Unannounced Administrative Review will be conducted at your institution between October 1, 2025, and September 30, 2026. Records are to be maintained on-site at all times for review purposes. If records are not immediately available, you will be given 1 hour to produce them. Per state auditor requirements, a copy of all documentation must be provided at the time of the review for the program specialist to retain and submit to the State agency. Records to be reviewed from October 1, 2025, to the last claim submitted include, but are not limited to:

1. Fiscal year 2026 application and agreement
2. Current enrollment documentation
3. Attendance records/sign-in sheets
4. Area Eligibility information
5. School calendar
6. Bell Schedule, *schools only*
7. Enrichment/educational activity information
8. Meal count worksheet
9. Itemized receipts/Food Purchasing Form
10. Documentation of total revenues/income received by the institution. This includes bank and/or credit card statements of accounts where CACFP funds are deposited or are transferred to
11. Documentation of total expenditures of the institution. This should include bank and/or credit cards statements of accounts used to make any purchases of CACFP related expenses or used to pay for any other allowable CACFP expense
12. Documentation to verify that the institution is both financially viable and operating a nonprofit food program service such as Profit/Loss Statement, End of the Year Report, Expenditure/Revenue report, etc.
Note: Schools can use Revenue & Expenditures for code 700
13. End of the Month Inventory for food and milk
14. Monthly reimbursement claims
15. Food Production Records/Menus as Served or Contract Meal Services Delivery Receipt
16. Child Nutrition (CN) labels/Product Formulation Statements (when applicable)
17. Labels for Cereal, Yogurt, and whole grain items served.
18. Procurement Documentation including Procurement Plan, Chart of Procedures, & Protest Procedures
19. Proof of CACFP record retention for three years
20. Documentation of CACFP key staff training
21. License or permit to operate, if applicable
22. Civil Rights Complaint-Filing form
23. And Justice for All poster displayed
24. Proof of Building for the Future fact sheet distribution to parents of enrolled children
25. Board meeting minutes for Nonprofit institutions
26. If multisited (in addition to the above items):
 - a. Preapproval visits for new sites
 - b. On-site monitor reviews
 - c. Policies & Procedures
 - d. Household contact documentation, if applicable
 - e. Proof of edit checks
27. Copy of the State agency-approved contract if institution is under contract with an outside source.
28. Other _____

Child Nutrition Programs' (CNP) Program Specialist Program Specialist Telephone Number
2500 North Lincoln Boulevard, Oklahoma City, OK 73105-4599

CLAIM REVISION

If an institution needs to make changes to the claim submitted, the Claim Revision form will need to be completed with an explanation of what was revised and why.

Once the Claim Revision form has been completed, it can be faxed to Leisa King at 405-521-2239 or emailed to Lesia.King@sde.ok.gov.

CACFP Claim Revision

Agreement #: DC-00-123

Institution/Site Name: Here to Learn

Please provide the revised counts

Claim Month/Year: October 20XX

Number of days in operations: _____

Total enrollment: _____

At-Risk number of days in operation, if applicable: 20

At-Risk total enrollment, if applicable: 70

Participation Data:

Title XX/XIX, if applicable: _____

Number free eligible: 61

Number reduced eligible: _____

Number not eligible: _____

	Child Care	At-Risk	Adult Care
Number of Breakfasts			
Number of Lunches			
Numbers of Suppers		1498	
Number of Snacks			

Reason for revision: Meal Counts were not counted correctly.

MEAL TIME CHANGE FORM INSTRUCTIONS

If an institution needs to make changes to the meal time information in the application and agreement, the following form must be completed

Agreement Number: Institution agreement number

Institution/Site Name: The institution name. Add the name of the site, if multisited

Top Section: The entire top section needs to be completed with information currently in the system for the Institution/Site.

Note: One form per site needing updates

- List meal times currently being served in military time (0-2400)
- Maximum number of meals
- Current approved days to serve meals
- Times of operation

Bottom Section: ONLY complete the changes or updates that need to be made from the top section.

- List meal times currently being served in military time (0-2400)
- Maximum number of meals
- The updated days to serve meals, include justification for weekend or shift meals
- Times of operation

Signature of Authorized Representative

This form can be emailed to the assigned person for your application, Shannon.Nakvinda@sde.ok.gov, or it can be faxed to 405-521-2239.

CACFP Meal Service/Hours of Operation Change Form

Agreement Number: DC-00-123 Institution Name: Here to Learn

This form must be submitted if any of the following information has changed from the approved application. Complete and submit to our office for approval prior to the meal service change.

For recordkeeping purposes, please list the days and times of meal service that you are currently approved for.

List the currently approved mealtimes:

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st shift		1 st shift		1 st shift		1 st shift		1 st shift		1 st shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending
						1530	1600	1730	1800		
2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending

List the currently approved maximum number of meals:

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd
50						70		70			

Check the box for each day the currently approved to serve meals and hours of operation:

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Open	Close
✓	✓	✓	✓	✓			1500	1830

Enter the new information you wish to change and submit for approval below.

List the NEW mealtimes, if applicable:

☐ No change to mealtimes

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st shift		1 st shift		1 st shift		1 st shift		1 st shift		1 st shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending
								1630	1700		
2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending

List the NEW maximum number of meals, if applicable:

☒ No change to max number

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd

If serving shift or weekend meals, provide justification:

Check the box for each day you wish to serve meals, if applicable:

☐ No change to days of the week

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
✓	✓	✓	✓	✓		

List the NEW hours of operation, if applicable:

☐ No change to hours of operation

Open	Close
1530	1730

I further certify that all of the above information is true and correct. I understand that this information is being given in connection with the receipt of federal funds; that Department officials may, for cause, verify information; and that deliberate misrepresentation may subject me to prosecution under applicable state and criminal statutes. The program must be made available to all eligible children regardless of race, color, national origin, disability, age, reprisal, and retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Authorized Representative Signature: Hilda Brand Date: 5/20/20XX

BUDGET REVISION JUSTIFICATION FORM INSTRUCTIONS

If an institution needs to make a revision to the institution's budget, this form will need to be completed with an explanation as to what was revised and why.

Once this form has been completed, it can be faxed 405-521-2239 or emailed to Shannon.Nakvinda@sde.ok.gov.

Instructions:

Enter Date.

Enter Institution Name.

Enter Institution Agreement Number.

Enter the month and year the budget it to be amended.

Three budget revision justifications can be made on each form.

Instructions:

Enter the budget line-item number found in the online application and the type of expense being revised

Enter the current amount listed in the budget.

Enter the new budget amount.

Give an explanation of why the institution is revising the budget.

Budget Revision Justification Form

Date: April 10, XXXX

Institution Name: Here to Learn

Agreement Number: DC-00-123

Budget Amendment Justification Month and Year: APRIL 20XX

NOTE: Budget amendments can only be effective beginning the first of the month in which the amendment is received. Example: A budget amendment received on October 25 can be effective on October 1.

Budget Line-Item Number/Type of Expense: #3: Food Service Salaries

Original projected amount: \$15,000

Adjusted projected amount: \$20,000

Justification Explanation:

The cook was given a raise.

Budget Line-Item Number/Type of Expense: _____

Original projected amount: _____

Adjusted projected amount: _____

Justification Explanation:

Budget Line-Item Number/Type of Expense: _____

Original projected amount: _____

Adjusted projected amount: _____

Justification Explanation:

Notes

TRAINING

STATE AGENCY TRAININGS

State agency trainings regarding topics and efficacy are evaluated periodically through surveys and discussions with participants. Topics are evaluated based on areas of noncompliances observed during the Administrative Review throughout the fiscal year. These evaluations determine future training topics.

A. Required Training

1. When is Training Required?

a. New Institutions

New institutions must complete training before the online application can be completed. The training will consist of at least the topics required by USDA regulations. Additional training may be required depending on the type of institution that is applying to participate. (i.e., At-Risk, SO training, etc). Failure to comply may result in the denial of the application.

b. Institutions Renewing their Application & Agreement

Annual training is required for all renewing institutions. The training will consist of topics required by USDA regulations. Additional training may be required depending on the type of institution. (i.e., At-Risk, SO training, etc). Failure to comply may result in the denial of the renewal application.

c. Corrective Action from the Administrative Review

Institutions who have been declared SD must complete required training as a part of the corrective action plan. The training will consist of the topics required by USDA regulations. Additional training may be required, (i.e. At-Risk, SO training, Food Buying Guide, Infant Meals, etc.). ***Training must be completed within 60 days of the exit conference.*** Failure to comply may result in the denial of the Corrective Action Plan (CAP).

2. Who is Required to take Training

The Responsible Primary Individual (RPI) must complete any required training. Examples of an RPI is the owner, executive director, superintendent, board president. Additional personnel who have CACFP responsibilities may also be required to complete training when necessary.

If the RPI would like an individual to attend training on their behalf, the Responsible Primary Individual form will need to be completed and sent to the State agency. The form is located in Other Documents and in the manual on **page A-168**.

B. Training Calendar

If the organization would like an employee to have log in access for the Training Calendar **ONLY**, a Training Calendar. access form is located in the Resource Library in the Training & Workshop section.

To receive credit for ANY State agency training(s) attended whether in-person or zoom, every participant **MUST BE REGISTERED** in the Training Calendar even if everyone is watching on one device.

- At least one person will need to be able to log into the CACFP Website
- Registration **MUST** be done on the website for every person attending training.
- Certificates are not sent out for Zoom classes. All courses the participant completes will show up in the Business Maintenance Page.
- Classes in the Training Calendar are always being added. If the course is on Zoom, the link will be located in the comments section.
- Slides & Handout are found in the RESOURCE LIBRARY under the TRAINING SLIDES & HANDOUTS section.

1. Registration Instructions:

1. Go to the CACFP Online Application System: ***<https://cnp.sde.ok.gov/CACFP/SNPWelcomeM.aspx>***
2. Log into the system using your assigned username & log-in
3. Go to the mustard yellow column on the left-hand side
4. Click on Training Calendar
5. Look at all the Titles and Dates of the Trainings available
6. Select Details for the Training you would like to attend. Scroll to the bottom of the details section and fill out the information – Name, Title, and Institution you are affiliated.

NOTE: If it is a training on Zoom, the link will be located in the Details/Comments box of the training to be attended.

*Certificates are not sent or distributed for Zoom or in-person trainings. In order to receive credit, each participant **MUST** register in the Training Calendar. Training courses the participant registered for will show up at the bottom of the Business Maintenance page.
When the course is completed, a check mark will show in the Attendance box.

C. OSDE Connect Trainings (Self-paced)

- To receive a certificate, the participant will have to complete the module and the quiz at the end of the course.
- ***OSDE Connect courses are the ONLY trainings that will meet the required training for New or Seriously Deficient (SD) institutions.***
- Courses offered in OSDE Connect are located in the OSDE Connect catalog or in Resource Library under Training & Workshop section.
- These trainings can be used as a reference tool. The quiz does not have to be taken at the end if used only as a resource tool.

ADDITIONAL TRAININGS

A Institute of Child Nutrition (ICN)

The Institute of Child Nutrition (ICN) is part of the School of Applied Sciences at The University of Mississippi. It is the only federally funded national institution dedicated to applied research, education, training, and technical assistance for child nutrition programs. The Institute was established by Congress in the Child Nutrition and WIC Reauthorization Act of 1989.

<https://theicn.org/>

B. Cooking for Kids

Cooking for Kids is a multi-agency effort aimed at changing the paradigm of child nutrition in Oklahoma. The project includes menu planning and recipes for child care, child nutrition leadership training, and web-based resources. Trainings and consultation are provided at no cost to institutions or child nutrition personnel. Training is offered throughout the year.

<https://cookingforkids.ok.gov/>

C. Team Nutrition

Team Nutrition is a USDA initiative to support the child nutrition programs through training and technical assistance. The organization offers grants, training materials, and recipes schools and institutions can use.

<https://www.fns.usda.gov/TN>

IN-SERVICE/INSTITUTION TRAINING

All institutions must designate a person as the Child and Adult Care Food Program (CACFP) trainer. The person designated by the institution as the program's trainer ***MUST*** conduct annual CACFP workshop training and maintain documentation of this training.

Training of all personnel involved with the CACFP, including all shifts and new personnel, is the institution's responsibility.

Training must be completed PRIOR to beginning program operations.

Training must be completed by September 30th of EACH year.

In-service training documents must include:

- Date
- Location
- Agenda (topics covered)
- Signatures of participants (personnel in attendance)

Required topics, at a minimum, include:

1. CACFP meal patterns
2. Reimbursement System
3. Accurate meal counts
4. Claims submission
5. Claim Review Procedures
6. Record keeping
7. Civil rights

Acceptable training methods include:

1. Conference/meeting style
2. One-on-one
3. Online*
4. Self-paced curriculum*

* These methods must include documentation of post-training test and benchmarks, e-mail confirmation, questions and answers, and sign-in/log-in records.

EXAMPLE

CHILD AND ADULT CARE FOOD PROGRAM IN-SERVICE TRAINING AGENDA

Trainer—Jane Jones
October 4, YYYY

Here to Learn
1234 NW Block Street
Oklahoma City, Oklahoma 73124

- Record-Keeping Requirements
 - I. Attendance
 - II. Meal Count Worksheet
 - III. Receipts/Expenses
- CACFP Meal Patterns
 - I. Child Care Meal Pattern—Breakfast, Lunch, and Snack Meal Components and Quantities for Teachers
 - II. Bread/Cereal Chart—Breakfast, Lunch, and Snack Items
- Menu as Served forms
 - I. Menu as Served Forms —Emphasis on the Importance of Proper Documentation
 - II. Menu as Served Form Documentation Examples
- Reimbursement System Process
- Accurate Meal Counts
- Claims Submission
- Claim Review Procedures
- Civil Rights Training

SIGN-IN/Name and Position

Freda Fryer, Cook

L. Simon, Teacher

C. Smith, Teacher

Hilda Brand, Director

CIVIL RIGHTS

United States Department of Agriculture (USDA)/Food and Nutrition Service (FNS) Instruction 113-1 (dated 11/8/05) delineates the civil rights requirements for participants in the Child and Adult Care Food Program (CACFP).

A. Public Information Responsibilities

1. Ensure that all forms of communication and printed program information distributed include the following ***nondiscrimination statement***.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or

fax: (833) 256-1665 or (202) 690-7442; or

email: program.intake@usda.gov

This institution is an equal opportunity provider.

If material is too small to permit the full statement, ***“This institution is an equal opportunity provider”*** must be at a minimum the same font or print size or larger as the rest of the text on the page.

Example: If the document was typed in 12 point font, “This institution is an equal opportunity provider” must be in 12 point font or higher.

2. Inform parents or guardians of children in sites participating in the CACFP, as well as local minority and grassroots organizations, of the availability of program benefits and services, the nondiscrimination policy, and all significant changes in existing requirements that pertain to program eligibility and benefits.
3. Display in a prominent place (where meals are served) the nondiscrimination poster developed by USDA. The poster is required to measure 11 by 17 inches.
4. Make available to the public, and to participants and potential participants upon request, information about program requirements and the procedures for filing a complaint in English and/or in the appropriate translation to non-English-speaking persons.

B. Data Collection

1. Develop a method for collection of data. Methods include voluntary self-identification by an applicant on the Family-Size and Income Application (FSIA), or some other way the family can self-identify.
2. Maintain information on file for three years.
3. Establish procedures to ensure that the information is made available only to authorized state and federal personnel during reviews or as part of federal- or state-approved surveys.

C. Civil Rights Complaints

1. All written or verbal complaints alleging discrimination on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by USDA, shall be processed within 90 days upon receipt in the manner prescribed by this instruction.
2. The Office of Minority Affairs (OMA) has been delegated the authority to determine the manner in which all civil rights complaints, investigations, preliminary inquiries, and compliance reviews are to be handled. Regardless of the administrative or operational level of the CACFP where a civil rights complaint is filed, it must be forwarded in accordance with Item D2 (on the next page) to the Director, Civil Rights (CR) Division, for submission to the OMA. The OMA will prepare and issue letters of acknowledgment to the complainant(s).
3. A preliminary inquiry or an investigation will be conducted on all valid complaints to substantiate or refute allegations.

D. Procedure for Filing Complaints of Discrimination

1. ***Right to File a Complaint:*** Any person alleging discrimination based on race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by USDA, has a right to file a complaint ***within 180 days*** of the alleged discriminatory action. Under special circumstances, this time limit may be extended by OMA. (Not all bases apply to all programs.)
2. ***Acceptance:*** All complaints must be in writing and signed by the complainant. All complaints shall be accepted by the CACFP institution, Oklahoma State Department of Education (the *State agency*), or Food and Nutrition Service Regional Office (FNSRO). The complaints will be forwarded to the CR Division. It is necessary that the information be sufficient to determine the identity of the agency or individual toward which the complaint is directed and to indicate the possibility of a violation. Please see a Civil Rights Complaint Form on the following page. The person who has allegedly been discriminated against must complete and sign the form.

U.S. Department of Agriculture USDA Program Discrimination Complaint Form

Complainant Information		
First name	Middle Initial	Last Name
Mailing Address (Include Full City, State and Zip Code)		
Primary Phone Number	Alternate Phone Number	Email
Best way to reach you: <input type="checkbox"/> Mail <input type="checkbox"/> Phone <input type="checkbox"/> Email <input type="checkbox"/> Other		
If you have difficulty understanding the English language, you may request language assistance services by calling 866-632-9992. Assistance will be available for individuals who are not proficient in English. Persons with disabilities who require alternative means of communication (e.g., braille, large print, American Sign Language) should contact the responsible State or local Agency that administers the program or contact the United States Department of Agriculture (USDA) through the Federal Telecommunications Relay Service at 711 (voice TTY).		
Representative Information		
Do you have a representative? <input type="checkbox"/> Yes <input type="checkbox"/> No		Do you have written authorization from representative? If so, please attach. <input type="checkbox"/> Yes <input type="checkbox"/> No
First name	Last Name	
Mailing address (Include Full City, State and Zip Code)		
Phone	Email	
Complaint Information <i>(attach additional pages and supporting documentation as needed)</i>		
1. Provide the name of the program you applied for (if known/applicable).		
2. Select the USDA agency that conducts the program or provides Federal financial assistance for the program. <input type="checkbox"/> Agricultural Marketing Service, AMS <input type="checkbox"/> Foreign Agricultural Service, FAS/Trade and Foreign Agricultural Affairs, TFAA <input type="checkbox"/> Food and Nutrition Service, FNS <input type="checkbox"/> Forest Service, FS <input type="checkbox"/> Farm Service Agency, FSA <input type="checkbox"/> National Institute of Food and Agriculture, NIFA <input type="checkbox"/> Natural Resources Conservation Service, NRCS <input type="checkbox"/> Rural Development, RD <input type="checkbox"/> Other <input type="checkbox"/> Unknown		
3. Date of recent alleged discrimination (mm/dd/yyyy)	4. Location and/or address of the office where discrimination occurred	
5. Who do you believe discriminated against you? Include the name(s) of person(s) involved in the alleged discrimination (if known).		

U.S. Department of Agriculture USDA Program Discrimination Complaint Form

6. What happened to you (please include dates of each allegation)?

7. It is a violation of the law to discriminate against you based on the following: race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, and political beliefs. (Not all bases apply to all programs). Reprisal is prohibited based on prior civil rights activity.

I believe I was discriminated against based on:

- | | | |
|--|-------------------------------------|--|
| <input type="checkbox"/> Race | <input type="checkbox"/> Sex | <input type="checkbox"/> Marital Status |
| <input type="checkbox"/> Color | <input type="checkbox"/> Disability | <input type="checkbox"/> Family/Parental Status |
| <input type="checkbox"/> National Origin | <input type="checkbox"/> Age | <input type="checkbox"/> Income from Public Assistance |
| <input type="checkbox"/> Political Beliefs | <input type="checkbox"/> Religion | <input type="checkbox"/> Retaliation (prior civil rights activity) |

Remedies

8. How would you like to see this complaint resolved?

9. Have you filed a complaint about the incident(s) with another federal, state, or local agency or with a court?

10. If yes, with what agency or court did you file?

11. If yes, when did you file?
(mm/dd/yyyy)

Complainant Signature

A-70

Date

Oklahoma State Department of Education

Representative Signature

At-Risk Training Manual, October 2025

Date

INSTRUCTIONS

PURPOSE: The Agriculture Department 3027(AD 3027) Program Discrimination Complaint Form may be used to file a complaint if you believe you have experienced discrimination in any USDA program or activity, and you wish to file a complaint of discrimination. The form can be used to file a complaint of discrimination based on race, color, national origin (including limited English proficiency), religion, sex, disability, age, marital status, family/parental status, income derived from public assistance program and political beliefs. You may also use this form to file a program complaint alleging an adverse environmental impact to your health or the environment of a protected group caused by the program or activities of USDA, its Mission Areas or agencies.

You are not required to use this form to file a discrimination complaint, you may send a letter or email instead of this form. The letter or email must include the information requested in items 1-11 on this form. If you decide to use this form, please type or print all information in items 1-11 of this form and use additional pages if more space is needed. If you need assistance completing this form, call 866-632-9992.

Pursuant to 7 CFR 16.4(d), beneficiaries and prospective beneficiaries in programs supported by indirect financial assistance from USDA may file written complaints with USDA alleging violations of the rule's religious freedom protections by contacting or filing a written complaint with USDA's Office of the Assistant Secretary for Civil Rights (OASCR).

If you need assistance filling out this form (including translation services), you may call (866) 632-9992; assistance will be available in English and for individuals who are not proficient in English or in other languages. Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, and American Sign Language) should contact the responsible State or local Agency that administers the program or contact USDA through the Telecommunications Relay Service at 711 (voice and TTY)

We must have a signed copy of your complaint. An incomplete or unsigned form or letter will delay processing of your complaint.

FILING DEADLINE: A program discrimination complaint must be filed within 180 days from the date you knew or should have known of the alleged discrimination unless the time for filing is extended by USDA. Complaints sent by mail are considered filed on the date the complaint is received by USDA. Complaint documentation or Complaint Forms sent by email will be considered filed on the date the complaint is received. Complaints filed after the 180-day deadline must include a 'good cause' explanation for the delay. For example, if:

1. You could not reasonably have been expected to know of the discriminatory act within the 180-day period;
2. You were seriously ill or incapacitated; or
3. The same complaint was filed with another Federal, state, or local agency and that agency failed to act on your complaint.

USDA POLICY: Federal law and policy prohibit discrimination against you based on race, color, and national origin includes discrimination based on shared ancestry or ethnic characteristics or based on citizenship in a country with a dominant religion. Discrimination based on race, color, and national origin also includes discrimination, including harassment, because you and/or another individual are, for example, Jewish, Muslim, Arab, Hindu, or Sikh; or based on other ethnic and religious characteristics. For example, individuals who have been subjected to ethnic slurs (such as antisemitic or anti-Muslim harassment); harassed for how they look, dress, or speak in ways related to their ethnic background (such as skin color, religious attire, or language spoken); or stereotyped based on their perceived ethnic characteristics. USDA will determine if it has jurisdiction under the law to process the complaint on the basis identified in the complaint and in the programs indicated in the complaint. Reprisal that is based on prior civil rights activity is prohibited.

WHERE TO FILE YOUR COMPLAINT: You may submit your completed form or letter to USDA by:

Mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence, Ave, SW, Mail Stop 9410, Washington, DC 20250-9410.

e-Mail: program.intake@usda.gov.

For more information visit: <https://www.usda.gov/oascr/how-to-file-a-program-discrimination-complaint>.

LEGAL INFORMATION

CONSENT: This USDA Program Discrimination Complaint Form is provided in accordance with the Privacy Act of 1974 (5 U.S.C. §552a) and is used to solicit information for processing complaints of discrimination. USDA requests this information pursuant to 7 CFR Part 15.

If the completed form is accepted as a complaint, the information collected during the investigation will be used to process your program discrimination complaint.

RETALIATION PROHIBITED: No Agency, officer, employee, or agent of the USDA, including persons representing the USDA and its programs, shall intimidate, threaten, harass, coerce, discriminate against, or otherwise retaliate against anyone who has filed a complaint of alleged discrimination or who participates in any manner in an investigation or other proceeding raising claims of discrimination.

PRIVACY ACT STATEMENT (5 U.S.C. § 552a)

AUTHORITIES: Collection of this information is authorized by Title VI of the Civil Rights Act of 1964 (42 U.S.C. § 2000d); and Sections 504 and 508 of the Rehabilitation Act of 1973 (29 U.S.C. §§ 794; 794d) and any other anti-discrimination statutes, rules and regulations.

PURPOSE: The information solicited on this form is used for processing complaints of discrimination under the statutes listed in the "Authorities" section of this notice. Any information obtained from this form will be maintained in our system of record.

ROUTINE USES: More information on the routine uses for the system can be found in the System of Records Notice USDA-2021-0007 records maintained by OASCR can be seen via the internet at <https://www.usda.gov/home/privacy-policy/system-records-notices>.

DISCLOSURE: Providing this information is voluntary. Failure to complete this form may lead to a delay in processing of the complaint or rejection of the complaint due to an inadequate information to continue processing.

PAPERWORK REDUCTION ACT STATEMENT

The Paperwork Reduction Act of 1995 (44 U.S.C. 3501 et seq.) requires us to inform you that this information is being collected to ensure that your complaint contains all the information required to process it fully. OASCR will use the information to process your discrimination complaint.

Response to this request is voluntary. The information you provide on this form will only be shared with persons who have an official need to know and will be protected from public disclosure pursuant to the provisions of the Privacy Act, (5 U.S.C. § 552a(b)). The estimated time required to complete this form is 60 minutes. You may send comments regarding the accuracy of this estimate and any suggestions for reducing the time for completion of the form to the U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Mail Stop 9410, DC 20250-9410. An agency may not conduct or sponsor, nor is a person required to respond to, a collection of information unless it displays a currently valid OMB Control Number. **The OMB Control Number for this form is 0508-0002.**

TITLE VI

Title VI of the Civil Rights Act of 1964 requires federal agencies to ensure that programs or activities receiving federal funding, including those that affect human health, do not use discriminatory criteria, methods, or practices that adversely impact protected groups. USDA is advancing justice by carrying out its responsibilities under the law to identify and address disproportionate and adverse public and cumulative impacts on communities with concerns. USDA invites the public to bring to its attention possible violations of our nation's laws. Please understand that submitting this complaint form has no effect on any statute of limitations or other filing requirements that might apply to any complaint you may have. Further, by submitting this complaint you have not commenced a lawsuit or other legal proceeding, and this office has not initiated a lawsuit or proceeding on your behalf.

NATIONAL ORIGIN DISCRIMINATION

Discrimination based on national origin includes discrimination based on the country, world region, or place where a person or their ancestors come from; a person's limited English proficiency or English learner status; and a person's actual or perceived shared ancestry or ethnic characteristics, including membership in a religion that may be perceived to exhibit such characteristics (e.g., Hindu, Jewish, Muslim, and Sikh students).

USDA ACCESSIBILITY STATEMENT

Section 508 of the Rehabilitation Act of 1973, as amended (29 U.S.C. 794d) authorizes individuals to file administrative complaints and civil actions against the Department, limited to the Department's alleged failure to procure accessible technology. The statute requires federal agencies to process Section 508 complaints according to the same complaint procedures used to process Section 504 complaints. USDA is committed to making its digital content accessible. USDA customers, employees, job applicants, and members of the public with disabilities must have access to information and communication technology (ICT) comparable to the access available to those without disabilities.

Notes

PROCUREMENT

CACFP Allowable and UnAllowable Costs

- USDA 2 CFR §200 Uniform Guidance
- USDA 796-2 Revision 4

This is not an all-inclusive list.

Allowable Cost (Related to CACFP Food Service)	UnAllowable Cost (Not related to Food Service)
<ul style="list-style-type: none"> • Appliances (toaster, blender, microwave) • Baby bottles and nipples • Bibs • Bleach/sanitizing solution • CACFP training tools • Cookware (pots, pans, etc.) • Cups • Dish cloths • Dish soap • Food cost for meals/snacks claimed • Food service equipment*, parts, and repairs • Food storage containers • Kitchen aprons, hairnets, uniforms • Laundry soap for washing aprons, bibs, etc. • Staff time spent on food service duties • Paper plates • Spray bottles for sanitizing • Thermometer for refrigerator/freezer • Monetary tips for food delivery, if reasonable. <i>(Only if all items purchased are for CACFP)</i> • Trash can and lid for food service • Utensils (forks, spoons, etc.) 	<ul style="list-style-type: none"> • Alcohol/Cigarettes • Candy/Gum • Classroom activities • Clothing • Coffee, tea, and creamer • Diapers • Facial tissue • Food costs for meals/snacks NOT claimed • Food NOT CACFP approved (cookies, donuts, non-CN labeled products, etc.) • Food NOT for daycare children • Food served to non-program persons • Holiday decorations • Paper towels for bathroom and classroom • Personal purchases • Pet food • Pop/Soda • Toilet paper • Toys • Volunteer or non-paid staff

Equipment over **\$10,000 must have pre-approval from the State agency unless it is on the State agency pre-approval list found in the Resource Library under the Procurement section.*

NOTE: Any items purchased for both CACFP and daycare use must be prorated.

Example: The center purchases a 12 roll package of paper towels for \$12.00. The towels are used for the classroom and kitchen. The classroom received six rolls and the kitchen received six rolls. Since the item was split, ONLY \$6.00 can be listed on CACFP Food Purchasing form NOT the full amount of purchase. $12 \text{ rolls}/\$12.00 = \1.00 ; $6 \text{ rolls} \times \$1.00 = \6.00 **OR** $\$12.00/50\% = \6.00)

PROCUREMENT PROCEDURES AND PRACTICES

- A. The primary purpose of procurement is to assure that open and free competition exists to the maximum extent possible. The procurement procedures practiced by an institution must not restrict or eliminate competition. For example, descriptions of goods, equipment, or services to be procured should not contain features that unduly restrict competition. *A person (contractor or vendor) who develops or drafts specifications, requirements, statements of work, Invitations to Bid (IFB), Requests for Proposal (RFP), contract terms and conditions, or other documents for use by a grantee or subgrantee conducting procurement under the United States Department of Agriculture (USDA) entitlement programs shall be excluded from competing for such procurements.* (Reference 2 CFR 200.318[a])
- Competition helps assure that goods, equipment, and services will be obtained at the lowest possible cost. All procurements must be obtained through competition. The actual type of procurement method used is of secondary importance. Of primary importance is that open and free competition exists when purchases are made.

METHODS OF PROCUREMENT

Informal Methods:

- A. **Micropurchasing**—The purchase of products and services (similar or dissimilar purchased once as a single, collective unit) whose aggregate (total) costs do not exceed \$10,000.
1. Price comparisons are not required for micropurchases as long as the institution considers the price to be reasonable. Considers the price to be reasonable based on research, experience, purchase history or other information and documents it files accordingly (2 CFR 200.320a)(1)(ii)). Institutions must maintain documentation of the reason they chose a particular vendor.
 2. Institutions **cannot purchase from only one source, store, or vendor**. Purchases must regularly be distributed among multiple qualified suppliers.
 3. If the aggregate cost of these items (that is, the total bill) does not exceed the micropurchase threshold, this transaction qualifies as a micropurchase under 2 CFR Part 200.320(a).
 4. The institution can raise their micropurchasing threshold from \$10,000 up to \$50,000. However, in order to do so, program operators are responsible for determining and documenting an appropriate micro-purchase threshold based on internal controls, an evaluation of risk, and document procurement procedures. To increase the threshold: (Memo SP 02-2022 (Corrected))
 - (1) Program operators must self-certify.
 - (2) Entities choosing to self-certify must prepare and include a justification for the choice. The self-certification must include a justification, clear indication of the threshold, and supporting documentation of any of the following:
 - (a) A qualification as a low-risk auditee, in accordance with the criteria in 2 CFR 200.520;
 - (b) An annual internal institutional risk assessment to identify, mitigate, and manage financial risks; or

(c) For public institutions, a higher threshold consistent with State law.

(3) *The higher threshold must be approved by the State agency and self-certified on an annually.*

Note: This can be used in times of supply chain issues. The institution does not have to “spread the wealth,” but consider the price to be reasonable based on research, experience, purchase history, or other information and documents it files accordingly. (2 CFR 200.320(a)(1)(ii).)

B. Small Purchase Procedures—Small purchase procedures are those relatively simple and informal procurement methods for securing services, supplies, goods, or equipment that do not cost more than the simplified acquisition threshold fixed at 41 U.S.C. 403(11), currently set at \$250,000. (2 CFR 200.320[b])

1. When small purchase procedures are used, the following stipulations and terms must be considered:
 - a. The Institution can set a lower threshold than \$250,000. **NOTE: *If the Institution has a lower threshold, it must follow that lower amount.***
 - b. Price quotes shall be obtained from an adequate number of qualified sources. USDA defines an adequate number as two or more. **(*Checking prices from at least 2 stores or vendors*)**
 - c. The goods, equipment, or services to be purchased must be adequately and consistently described for each prospective supplier so that each one can provide price quotes on the same merchandise or service. These specifications must be either verbal or written. Both must be documented.
 - (1) Send specifications by fax, e-mail, telephone, or deliver in person to at least two vendors.
 - (2) Responses from vendors can be either in written or verbal form. Verbal quotes must be documented.
 - d. Price quotation records must be retained three years plus the current year or until audit findings are resolved.
 - e. May include fresh produce as long as the aggregate (total) amount is \$250,000 or less.
2. Procurement Plan Prototype

For institutions only using informal procedures (micropurchasing & small purchase), the procurement plan prototype can be adopted by the institution. The prototype can be found on **page A-93** or in the Resource Library under the Procurement section.

C. **Formal Methods:**

This section is a condensed version if using formal procurement method. For detailed information, refer to the school Training Manual-Procurement section located in the Resource Library under the Procurement section, complete the CACFP Formal procurement training, or contact Kendra Merveldt at kendra.merveldt@sde.ok.gov.

1. When a formal procurement method is required, if the threshold is over \$250,000.00, the following competitive **sealed bid or an Invitation for Bid (IFB)** or Competitive Proposal in the form of a **Request for Proposal (RFP)** procedures will apply.
 - Institutions using formal procurement must have **Protest Procedures** on file. There is Protest Procedures in the Resource Library that can be adopted by the organization.
 - The IFB and RFP is required to have certain forms and clauses. The information needed is called the **Formal Procurement Checklist**. This checklist can be found in the Resource Library under the Procurement section.
 - An advertisement is required for all formal procurement solicitations.
 - An announcement for a RFP must be placed in a newspaper or other media. An IFB announcement can be placed on a Web site, press release, etc. *A best practice is being placed in a newspaper.* The advertisement for bids/proposals or legal notice will be run for *a minimum of two weeks*.

The announcement will contain what the RFP/IFB is for, the organization going out for bid, the date and time the RFP/IFB is due, the address and/or email address the bid can be submitted, and contact information for questions.

2. In an IFB or RFP, each vendor will be given an opportunity to bid on the same specifications.
 - Specifications and estimated quantities of products and services prepared by Institution and provided to potential contractors desiring to submit bids/proposals for the products or services requested.

In awarding a competitive negotiation (RFP), a set of award criterion in the form of a weighted evaluation sheet will be provided to each bidder in the initial bid document materials. Price alone is not the sole basis for award, but remains the primary consideration when awarding a contract. Following evaluation and negotiations, a firm fixed price or cost reimbursable contract is awarded.
 - The contracts will be awarded to the responsible bidder/proposer whose bid or proposal is responsive to the invitation and is most advantageous to the Institution, price, and other factors considered. Any and all bids or proposals may be rejected in accordance with law.
3. **Contract Cost and Price (§200.323)**—Applies to competitive, noncompetitive, and sealed bid.

4. The Institution must perform a ***cost or price analysis in connection with every procurement action in excess of the Simplified Acquisition Threshold***, including contract modifications. The method and degree of analysis is dependent on the facts surrounding the particular procurement situation, but as a starting point, the Institution must make independent estimates before receiving bids or proposals.
5. Cost or prices based on estimated costs for contracts under the federal award are allowable only to the extent that costs incurred or cost estimates included in negotiated prices would be allowable for the Institution entity under Subpart E—Cost Principles of this part. The Institution may reference its own cost principles that comply with federal cost principles.
6. The ***cost plus a percentage of cost and percentage of cost methods of contracting CANNOT be used.***
7. The Institution may be required to submit proposed procurement to the Oklahoma State Department of Education (the ***State agency***) for preaward review.

NOTE: Institutions cannot divide purchases to fall below simplified acquisition threshold to avoid formal procurement methods.

8. Procurement Plan Prototype for Institutions using Formal Procurement

For centers using both formal and informal procedures, a formal procurement plan prototype developed by OSDE can be adopted by the institution. The prototype can be found in the Resource Library under the Procurement section.

PROCUREMENT PLAN

Each Institution shall have on file a written procurement plan which provides justification for using a certain procurement method to obtain an item. The procurement plan identifies the Institution's purchasing periods for the goods, equipment, and services related to the CNP. In addition, the plan documents the various methods of procurement procedures being practiced. A new procurement plan does not need to be developed every year. However, an annual review of the plan is suggested to assure its relevance to current procedures. See an example of a procurement plan on the following pages.

PROCUREMENT PLAN GENERAL REQUIREMENTS WHEN USING SMALL PURCHASE PROCEDURES

1. The procurement plan provides for free and open competition, transparency in transactions, comparability, and documentation of all procurement activities.
2. The following ***Code of Conduct*** will be expected of all persons who are engaged in the awarding and administration of contracts supported by CNP reimbursement funds. These written standards of conduct include:
 - a. No employee, officer, or agent shall purchase or establish a contract if a conflict of interest, real or apparent, would be involved. Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for the award:
 - (1) The employee, officer, or agent
 - (2) Any member of the immediate family
 - (3) His or her partner
 - (4) An organization that employs or is about to employ one of the above
 - b. Employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from contractors, potential contractors, or parties to subagreements.
 - c. The purchase of any food or service from a contractor for individual use is prohibited.
 - d. No item, food, or beverage purchased with nonprofit food service funds will be removed from the premises by Institution personnel.
3. Regardless of procurement method, the following factors will be determined regarding the allowable costs:
 - a. Be necessary and reasonable for proper and efficient administration of the program(s)
 - b. Be allocable to federal awards applicable to the administration of the programs(s)
 - c. Be authorized and not prohibited under state and local laws
4. All purchasing records will be maintained no less than the current year plus 3 additional years.
5. The Center/Sponsor will maintain a ***CHART OF PROCEDURES*** indicating how all items are procured, and how often they are procured.

6. Oklahoma Nonkickback Affidavit

Oklahoma statute 62 O.S. §310.9 requires a signed and notarized nonkickback affidavit on every purchase order of \$25,000 or more. The affidavit is to be signed by the person or persons authorized to accept payment on behalf of the architect, contractor, engineer, or supplier.

7. Geographical Preference

The use of statutorily or administratively imposed in-state or local geographic preferences for procurements under USDA entitlement programs is prohibited, except for unprocessed locally grown or locally raised agricultural products. The Food, Conservation, and Energy Act of 2008 (Public Law 110-246, Section 4302), allows institutions receiving funds through CNP to apply a geographic preference when procuring unprocessed locally grown or locally raised agricultural products. Geographical preference can be done using Micropurchasing when procuring unprocessed locally grown or locally raised agricultural products. (SP 22-2024)

CONTRACT PROVISIONS AND FORMS (2 CFR 200 Appendix II)

The following contract provisions are required when using small purchase procedures.

1. Administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms and provide for such sanctions and penalties as may be appropriate (contracts more than the \$10,000 threshold).
2. **USDA Equal Opportunity** information (contracts \$10,000 or more)
3. Requiring **Buy American** as outlined in 7 CFR Part 210.21(d); specific instructions for prior approval of all of nondomestic product(s) (all contracts)
4. **Termination for Cause** information (contracts \$10,000 or more)
5. Statement assuring positive efforts will be made to involve small, minority, and women-owned businesses (all contracts)
6. **Clean Water Act** provision (contracts \$150,000 or more)
7. **Rights to Inventions Made Under a Contract or Agreement**, if applicable
8. **Contract Work Hours and Safety Standards Act** (contracts \$100,000 or more)
9. **Davis-Bacon and Copeland Nonkickback** Information (Construction contracts \$2,000 or more)
10. **Code of Conduct**

Refer to the Procurement Plan prototype for the full statements.

Unallowable Procurement Practices

1. For cost plus fee contracts to pay any amount above net allowable costs, computed by deducting certain rebates, discounts, and other credits.
2. Allowing a potential contractor to write the bid or proposal terms, product specifications, procurement procedures, or contract terms.
3. Placing unreasonable requirements on firms.
4. Allowing a potential contractor to evaluate bids or proposals submitted by competitors.
5. Delegating bid/proposal acceptance or recommendation for acceptance to a potential contractor competing on the procurement.
6. Allowing a potential contractor access to sealed bid information before the bids are publicly opened.
7. Disclosing the content of proposal offers submitted by others to a potential supplier prior to the supplier submitting an offer.
8. Negotiating under the formal advertising method (sealed bid) of procurement.
9. Accepting nonresponsive bids or offers.
10. Cost-plus-a-percentage-of-cost or *cost-plus-percentage-of-reimbursement* method of procurement is prohibited.

CACFP FORMAL PROCUREMENT PROCESS CHECKLIST

Use this checklist when preparing solicitation documents, conducting informal and formal procurements, evaluating bids and proposals and executing contracts that involve the use of Child Nutrition Funds. (This checklist may or may not be applicable to all purchasing processes.)

Procurement Plan	<input type="checkbox"/> Written procurement plan <input type="checkbox"/> Authorized purchaser(s) specified <input type="checkbox"/> Detailed procurement methods to be used (micropurchasing, small purchase, IFB, RFP, etc.) including detailed procedures for each purchasing method <input type="checkbox"/> Award method clearly described (i.e., line item, bottom line) <input type="checkbox"/> Advertisement procedures, if applicable <input type="checkbox"/> Vendor notification notified of award/nonaward of contract <input type="checkbox"/> Code of ethics/conflict of interest policy <input type="checkbox"/> Other state/local requirements
Procurement Procedures	<input type="checkbox"/> Letter of invitation or Solicitation Letter <input type="checkbox"/> Intent of procurement activity <input type="checkbox"/> Contract time period <input type="checkbox"/> Bid/proposal/quote submission procedures (i.e., sealed bid, written specifications) <input type="checkbox"/> Prebid/proposal meeting date/time/location (if applicable) <input type="checkbox"/> Bid opening date/time/location; proposal opening procedures <input type="checkbox"/> Advertisement ran for two weeks in a local newspaper <input type="checkbox"/> Contact information <input type="checkbox"/> Civil Rights statement <input type="checkbox"/> Other state/local requirements
Terms and Conditions	<input type="checkbox"/> Certification regarding disclosure of lobbying (\$100,000+) <input type="checkbox"/> Debarment/suspension certification form (\$25,000+) <input type="checkbox"/> Noncollusion statement <input type="checkbox"/> Assurance of ethical practices <input type="checkbox"/> Escalation/deescalation clause <input type="checkbox"/> Price determination statement (fixed, fixed with firm price for delivery, etc.) <input type="checkbox"/> Contract extension or <i>roll-over</i> clause if warranted <input type="checkbox"/> Bid/proposal protest procedures <input type="checkbox"/> Remedy for nonperformance/termination of contract <input type="checkbox"/> HUB statement to involve minority business where possible <input type="checkbox"/> <i>Equal Employment Opportunity</i> compliance statement <input type="checkbox"/> Energy Policy and Conservation Act statement <input type="checkbox"/> Clean Air/Water Act statement <input type="checkbox"/> Civil Rights Act statement <input type="checkbox"/> Return of discounts, credits, and rebates to entity statement <input type="checkbox"/> Record retention and record access requirements (records maintained for three years from final payment of contract and/or renewal; all base solicitations must be maintained for three years after the final payment on the contract)

Terms and Conditions continued	<ul style="list-style-type: none"> _____ Method of shipment/delivery requirements _____ Method of payment invoices, statements, etc. _____ Purchase instrument to be used and how vendor will receive purchase orders _____ Bid certification form _____ Specifications that are sufficiently detailed to get what is needed but not so specific as to restrict competition _____ Product specifications (approved brand and/or equivalent) _____ Quantity _____ Quality _____ Packaging _____ Pricing (unit and extended) _____ Procedures for documenting/preapproving any substitutions and/or deviations _____ Other state/local requirements
Documentation and Records	<ul style="list-style-type: none"> _____ All IFBs/RFPs with appropriate documentation and signatures of authorized purchasers maintained on the original solicitations _____ Comparison charts to document procurement decisions and contract awards _____ Record of public bid openings and/or proposal openings if proposals will be publicly opened _____ Copies of contract award/nonaward letters _____ Copies of advertisements for solicitation of goods/services _____ Determination/document action of correct procurement method used _____ Evaluation of the contract by each individual on the committee for RFPs _____ Group evaluation showing who won the RFP bid _____ Evaluation of escalation/de-escalation clause _____ Evaluation of contract extension/amendment (roll-over clause) _____ Evaluation/documentation of contract renegotiations/changes to original contract at the timelines and under the same conditions specified in the original solicitation document _____ Evaluation of return of discounts, credits, and rebates (as applicable), and detailed procedure indicating how/when the discounts, rebates, and credits would be assigned to the by the contractor _____ Evaluation of whether procurement methods/activities are consistent with the institution's approved written procurement plan where/how all documents pertaining to the solicitation and contract/contract amendments will be maintained _____ Noncompetitive purchases (sole source, emergency, etc.) are approximately documented and have received approval from state agency or governing board prior to award, including purchases through means of <i>piggybacking</i> onto another entity's solicitation document _____ Invoices/payments for items purchased with child nutrition funds _____ Documentation of any contractor performance or breach of contract from vendors _____ Other state/local requirements

Product Specifications must be developed for both Small Purchase and Formal Procurement.

Specifications must:

- √ Be written to be clear and understandable.
- √ Use terms identifiable in the market place.
- √ Be capable of being met by several bidders.
- √ Should not be written by the vendor—do not accept price printouts.
- √ Include the item descriptions; e.g., CN label, whole grain.

Solicitation Letter must be included with product specifications and should include:

- √ Institution letterhead
- √ Date on letter
- √ Specifications to be attached
- √ Method of response and evaluation
- √ Deadline to submit bid
- √ Termination for cause
- √ Any special conditions; i.e., delivery time and place, substitutions

**HERE TO LEARN
1234 NW BLOCK STREET
OKLAHOMA CITY, OK 73124**

EXAMPLE OF SOLICITATION LETTER

October 1, 20XX

Here to Learn announces the opportunity for responsible bidders from the food industry to respond to the attached food specifications valid for the period of ***January 2, 20XX***, to ***December 31, 20XX***. All bidders wishing to respond to this bid period must do so by ***2 p.m., November 15, 20XX***, at the Western Site located at the above address or emailed to KitchenManager@heretolearn.com.

No other format for the bid response other than the attached specification forms will be accepted. Responses will be evaluated based on the following criteria:

- Best price
- Meeting food descriptions
- Quantity availability
- Past history, if applicable
- Quality of food
- Meeting delivery requirements

Vendors will be expected to ensure that deliveries to Here to Learn will be dropped off at each of the four sites listed on the attached on Mondays and Thursdays. Delivery trucks and product drops must be HACCP-compliant. Sales staff will provide on-site, phone, or e-mail/online ordering methods with e-mail/online confirmation of orders. Any vendors making substitutions of product must contact the the institution for approval before a substitution can be made.

Nutrition Facts information or Nutrition Facts labels must be provided on all products along with any applicable child nutrition labels or product formulation statements. If substitutions are necessary, the vendor must contact the institution for approval before the delivery is made.

If food vendor does not meet quality standards, delivering unapproved substitutions, or violating terms. Here to Learn will reach out to the vendor to rectify any inconsistencies. If the issues are not resolved after seven times, Here to Learn may terminate the agreement for cause.

Here to Learn reserves the right to accept or reject any part, or all, of the bid you submit. If all criteria contained within this document are met, successful bidders will be considered. Here to Learn will take all necessary affirmative steps to assure that minority firms, women's business enterprises, and labor surplus area firms are used when possible.

Bids will be evaluated on as a prime vendor and will awarded on November 28, 20XX. All bidders will be notified in writing. Here to Learn reserves the right to terminate a vendor who is awarded business but does not follow through with the above requirements.

This institution is an equal opportunity provider.

SPECIFICATIONS Page 1 of 4						
Item Description	Product Specification	Pack Size	Bid Unit	Est Quantity	Unit Price	Comments
Fruits/Vegetables Apples, canned	Manufacturer brand label, water-packed Private label, texture regular	6/10	Case			
Applesauce, canned	Private label, texture regular	6/10	Case			
Fruit for salads, canned	Private label, fruit juice medium	6/10	Case			
Fruit cocktail, canned	Private label, light syrup	6/10	Case			
Peaches, canned	Natural Juices	6/10	Case			
Pears, canned	Private label, standard, Bartlett, halves, 50/60 count, light syrup	6/10	Case			
Pineapple, canned	Distributor's choice label, standard medium slices, light syrup	6/10	Case			
Pineapple, canned	Distributor's choice label, standard, crushed, solid pack in juice	6/10	Case			
Pumpkin, solid-pack	Manufacturer brand label, good flavor, aroma, color, and texture	6/10	Case			
Beans, green canned	Distributor's choice label, Blue Lake variety #3 or #4 size cut, low sodium	6/10	Case			
Peas, black-eyed, dry, canned	Cooked with seasoning, brand like Allen's, low sodium	6/10	Case			
Carrots, canned	Private label, standard, sliced, size less than 1 1/2 inch, low sodium	6/10	Case			
Corn, canned	Private label, standard, golden, low sodium	6/10	Case			

SPECIFICATIONS Page 2 of 4						
Item Description	Product Specification	Pack Size	Bid Unit	Est Quantity	Unit Price	Comments
Fruits/Vegetables Peas and carrots, canned	Private label standard, carrots to be diced, packing medium to be low sodium	6/10	Case			
Potatoes, French-fried, frozen	Oven-ready, private label standard, crinkle-cut, 1/2 x 1/2 inch, 30% to 34% solid, approved to brands equivalent to: ABC Foods A-103, DEF Foods X502, Pots R29	6/10	Case			
Tomatoes, canned	Private label, peeled, diced, low sodium	6/10	Case			
Vegetables blends, frozen	Stew vegetables, mixture contains potatoes, carrots, celery, onion, predominance to be order listed, low sodium	12/2 lb	Case			
Grains Muffins, frozen	Whole grain-rich flour, fat per muffin not to exceed 5 g, round style, minimum 1 oz, maximum 2 oz, bulk pack only, produced by commercial bakery methods in commercial bakery	Individually wrapped	Case			
Pasta: spaghetti	Made from whole grain-rich semolina and durum wheat flour, 10 lb only	10-lb box	Pound			
Pasta: egg noodles	Whole grain-rich, flat ribbon shape, medium width, made from enriched semolina durum flour	10-lb box	Pound			
Waffle, frozen	Waffle, frozen, regular, plain, round, whole grain-rich flour, 0.8 oz each, poly pouch packed	144 count	Case			

EXAMPLE ONLY

SPECIFICATIONS Page 3 of 4						
Item Description	Product Specification	Pack Size	Bid Unit	Est Quantity	Unit Price	Comments
Meat/Meat Alternate Beef patty, fully cooked, frozen	Ground beef patty, fully cooked, frozen, IMPS 631, minimum 2 1/2 oz, maximum 3 1/2 oz, CN-labeled to provide 2 oz meat/meat alternate, IQF, natural char marks, cooking temperatures to comply with FSIS requirements, approved brands: D924, C568, B234	Please specify portions	Case			
Bologna, turkey, frozen	Sliced, lower-fat formulation, maximum 1 g fat per serving, pork or beef allowable as second meat, each slice to weigh 1 oz; no binders, extenders, fillers; CN label required, equivalent brands; Rain 956, Sunny 459	12-lb bulk	Pound			
Cheese, mozzarella, lite	Milk fat 10.85 or less, moisture 52% to 60%, pleasing flavor, free-flowing natural white or light cream color, melts completely, shredded, lower sodium	6/5 lb	Case			
Chicken nuggets, breaded, frozen	Boneless chicken breast patty nugget, whole grain-rich breaded, chopped, and formed, breast meat 80-85% maximum skin 5%, soy concentrate up to 10% when rehydrated in accord with Title CFR 210, maximum 6 nuggets, minimum 5 nuggets, fully cooked, maximum 17 g fat, minimum 12 g protein/serving, CN label required	Please specify portions	Case			

EXAMPLE ONLY

SPECIFICATIONS

Item Description	Product Specification	Pack Size	Bid Unit	Estimated Quantity	Unit Price	Comments

EMERGENCY PURCHASING

1. If it is necessary to make a one-time emergency procurement to continue service to obtain goods, the purchase shall be made and a log of all such purchases shall be maintained by the **Institution**. The following emergency procedures shall be followed. All emergency procurements shall be approved by the **Institution Official**. At a minimum, the following emergency procurement procedures shall be documented:
 - Item name
 - Dollar amount
 - Vendor
 - Reason for emergency
2. If the emergency purchasing need requires a contract, all books, records, and other documents relative to the award of the contract must be retained for three years after final payment. Specifically, the Institution shall maintain, at a minimum, the following documents:
 - Written rationale for the method of procurement
 - A copy of the original solicitation
 - The selection of contract type
 - The bidding and negotiation history and working papers
 - The basis for contractor selection
 - Approval from the State agency to support a lack of competition when competitive bids or offers are not obtained
 - The basis for award cost or price
 - The terms and conditions of the contract
 - Any changes to the contract and negotiation history
 - Billing and payment records
 - A history of any contractor claims
 - A history of any contractor breaches

INSTITUTION PROCUREMENT PLAN

The _____ plan for procuring items for use in the Child Nutrition Program is as follows:

1. The procurement plan provides for free and open competition, transparency in transactions, comparability, and documentation of all procurement activities.
2. The following ***Code of Conduct*** will be expected of all persons who are engaged in the awarding and administration of contracts supported by Child Nutrition reimbursement funds. These written standards of conduct include:
 - a. No employee, officer, or agent shall purchase or establish a contract if a conflict of interest, real or apparent, would be involved. Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for the award:
 1. The employee, officer, or agent;
 2. Any member of the immediate family;
 3. His or her partner;
 4. An organization which employs or is about to employ one of the above.
 - b. Employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from contractors, potential contractors, or parties to sub-agreements.
 - c. The purchase during the day of any food or service from a contractor for individual use is prohibited.
 - d. No item, food, or beverage purchased with CACFP funds will be removed from the center premises by center personnel.
 - e. Penalties for violation of the standards of code of conduct of the (Center). Child Nutrition Program (CNP) should be:
 1. Reprimand
 2. Dismissal
 3. Any legal action necessary
3. Regardless of procurement method, the following factors will be determined regarding the allowability of costs:
 - a. Be necessary and reasonable for proper and efficient administration of the program(s)
 - b. Be allocable to federal awards applicable to the administration of the programs(s)
 - c. Be authorized and not prohibited under state and local laws
4. All purchasing records will be maintained no less than the current year plus 3 additional years.
5. The center will take all necessary affirmative steps to assure that ***minority firms, women's business enterprises, and labor surplus area firms*** are used when possible. Affirmative steps shall include:

- a. Placing qualified small and minority businesses and women's business enterprises on solicitation lists.
- b. Assuring that small and minority businesses and women's business enterprises are solicited whenever they are potential sources.
- c. Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses and women's business enterprises.
- d. Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses and women's business enterprises.
- e. Using the services and assistance of the Small Business Administration (SBA) and the Minority Business Development Agency of the Department of Commerce.
- f. Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed above.

6. **Oklahoma Nonkickback Affidavit**

Oklahoma statute 62 O.S. §310.9 requires a signed and notarized nonkickback affidavit on every purchase order of \$25,000 or more. The affidavit is to be signed by the person or persons authorized to accept payment on behalf of the architect, contractor, engineer, or supplier.

7. **Geographical Preference**

The use of statutorily or administratively imposed in-state or local geographic preferences for procurements under USDA entitlement programs is prohibited, except for unprocessed locally grown or locally raised agricultural products. The Food, Conservation, and Energy Act of 2008 (Public Law 110-246, Section 4302), allows institutions receiving funds through CNP to apply a geographic preference when procuring unprocessed locally grown or locally raised agricultural products. Geographical preference can be done using Micropurchasing when procuring unprocessed locally grown or locally raised agricultural products. (SP 22-2024)

CONTRACT PROVISIONS AND FORMS (2 CFR 200 Appendix II)

1. Contracts for more than the simplified acquisition threshold, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, **must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate.**
2. All contracts in excess of \$10,000 must address **termination for cause** and for convenience by the non-Federal entity including the manner by which it will be effected and the basis for settlement.
3. **Equal Employment Opportunity.** Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of "federally assisted construction contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity,"

and implementing regulations at 41 CFR part 60, “Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor.”

4. **Davis-Bacon Act**, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of \$2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, “Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction”). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency. The contracts must also include a provision for compliance with the **Copeland “Anti-Kickback” Act** (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, “Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States”). The Act provides that each contractor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.
5. **Contract Work Hours and Safety Standards Act** (40 U.S.C. 3701-3708). Where applicable, all contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.
6. **Rights to Inventions Made Under a Contract or Agreement**. If the Federal award meets the definition of “funding agreement” under 37 CFR § 401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that “funding agreement,” the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, “Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements,” and any implementing regulations issued by the awarding agency.

8. **Clean Air Act** (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended—Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
9. **Byrd Anti-Lobbying Amendment** (31 U.S.C. 1352)—Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.
10. See § 200.323 **Procurement of recovered materials**
<https://www.ecfr.gov/current/title-2/subtitle-A/chapter-II/part-200/subpart-D/subject-group-ECFR45ddd4419ad436d/section-200.323>
11. See § 200.216 **Prohibition on certain telecommunications and video surveillance equipment or services.**
<https://www.ecfr.gov/current/title-2/subtitle-A/chapter-II/part-200/subpart-C/section-200.216>
12. See § 200.322 **Domestic preferences for procurements**
<https://www.ecfr.gov/current/title-2/subtitle-A/chapter-II/part-200/subpart-D/subject-group-ECFR45ddd4419ad436d/section-200.322>

This institution is affiliated with a school district, technology center, or a government entity. _____ *(Name of Institution)* **is required to sole source the meals served with** _____ *(Name of school, tech center; or government meals are purchased from).*

Centers cannot be billed on cost-plus-a-percentage-of-cost OR cost-plus-a-percentatge-of-reimbursement. This method of contracting CANNOT be used and is UNALLOWED.

PURCHASING EQUIPMENT

If the amount of purchases for **equipment*** is greater than **\$10,000 per item and not on the Equipment Pre-approval list in the Resource Library**, the following procedure will be used: *(list the name or title of person/position responsible for purchasing equipment below)*

1. Written specifications will be prepared and provided to vendors.
2. Each vendor will be contacted and given an opportunity to provide a price quote on the same specifications. A minimum of two vendors shall be contacted.

3. The price quotes will receive appropriate confidentiality before award.
4. If using USDA funding for the purchase, the Institution will seek prior approval from the State Agency by contacting Jennifer Weber at Jennifer.Weber@sde.ok.gov.
5. Quotes will be awarded by _____. Quotes awarded will be to the lowest and best quote based upon quality, service availability, price, and/or _____.
6. The _____ will be responsible for documentation of records to show selection of vendor, reasons for selection, names of all vendors, price quotes, from each vendor, and **written specifications**.
7. The _____ will be responsible for documentation that the actual product specified is received.

***Equipment** means tangible personal property (including information technology systems) having a useful life of more than one year and a per-unit acquisition cost which equals or exceeds the lesser of the capitalization level established by the nonfederal entity for financial statement purposes or \$10,000. See also §200.12 capital assets, §200.20 computing devices, §200.48 general purpose equipment, § 200.58 information technology systems, §200.89 special purpose equipment, and §200.94 supplies.

MICRO PURCHASING

If the amount of purchases for items is less than \$10,000 and less than the Centers' small purchase threshold, the following procedure will be used.

Select one:

- ☐ Purchases below \$10,000
- ☐ Purchases below \$_____ (*If Center/Sponsor threshold is below \$10,000, use most restrictive*)

1. Purchases will not be separated into 3 or more purchases to meet or be below the \$10,000 threshold.
2. Checking prices is not be required. Competition is not required.
 - a. Considers the price to be reasonable based on research, experience, purchase history or other information and documents it files accordingly (2 CFR 200.320a)(1)(ii)).
3. Micro-purchases will be distributed equitably among multiple qualified suppliers.
4. _____ will be responsible for documentation of purchase.

SMALL PROCUREMENT

Name and Title of those responsible for Small Purchase Procedures: _____

If the amount of purchases for items is less than \$250,000 (*or the Center's small purchase threshold*), Small Purchase Procedures must be followed. Quotes documented from an adequate number of qualified sources will be required.

Select one:

- ☐ Purchases below \$250,000
- ☐ Purchases below _____ (*If Center/Sponsor threshold is below \$250,000, use most restrictive*)

Quotes

1. Written specifications will be prepared and provided to the vendor.
2. Each vendor will be contacted and given an opportunity to provide a price quote on the same specifications sent to them.
3. A minimum of two vendors shall be contacted.
4. The person(s) listed above will be responsible for contacting potential vendors when price quotes are needed.
5. The price quotes will receive appropriate confidentiality before award.
6. Quotes will be awarded by the person(s) listed above. Quotes awarded will be to the best quote based upon quality, service, availability, and price.
7. The documentation of records is to show selection of vendor, reasons for selection, names of all vendors contacted, price quotes from each vendor, and written specifications.
8. The person(s) listed above will be responsible for documentation that the actual product specified is received.
9. Any time an item is not available, the center will select the acceptable alternate. Full documentation will be made available as to the selection of the acceptable item. Substituted items will not be made at the vendor's discretion.

Note: Due to the rural location of the center, it is feasible to only receive one response. Documentation is required to show intent to purchase from additional vendors.

Example

CHART OF PROCEDURES

The Here to Learn Center/Sponsor will purchase the following products or group of products and services as per the stated purchase period using the identified procurement method. Price quote time frame period is defined as the time frame for which bids or quotes are obtained and awarded.

PRODUCT	HOW OFTEN ARE PRICE QUOTES OBTAINED	PROCUREMENT METHOD USED
Milk	<u>Annually</u>	<u>Small Purchase</u>
Bread	<u>As Needed</u>	<u>Micropurchasing</u>
Fruits (canned/frozen)	<u>4 times a year</u>	<u>Small Purchase</u>
Vegetables (canned/frozen)	<u>4 times a year</u>	<u>Small Purchase</u>
Fruit (Fresh)	<u>As Needed</u>	<u>Micropurchasing</u>
Vegetables (Fresh)	<u>As Needed</u>	<u>Micropurchasing</u>
Meats	<u>Twice a year</u>	<u>Small Purchase</u>
Processed Food Items (CN labeled)	<u>Twice a year</u>	<u>Small Purchase</u>
Plates/Utensils	<u>Annually</u>	<u>Small Purchase</u>
Chemicals - Cleaning Products	<u>As Needed</u>	<u>Micropurchasing</u>
Non-Food related supplies	<u>As Needed</u>	<u>Micropurchasing</u>
Small equipment	<u>As Needed</u>	<u>Micropurchasing</u>

CHART OF PROCEDURES

The _____ Center/Sponsor will purchase the following products or group of products and services as per the stated purchase period using the identified procurement method. Price quote time frame period is defined as the time frame for which bids or quotes are obtained and awarded.

PRODUCT	HOW OFTEN ARE PRICE QUOTES OBTAINED	PROCUREMENT METHOD USED
Milk	_____	_____
Bread	_____	_____
Fruits (canned/frozen)	_____	_____
Vegetables (canned/frozen)	_____	_____
Fruit (Fresh)	_____	_____
Vegetables (Fresh)	_____	_____
Meats	_____	_____
Processed Food Items (CN labeled)	_____	_____
Plates/Utensils	_____	_____
Chemicals - Cleaning Products	_____	_____
Non-Food related supplies	_____	_____
Small equipment	_____	_____
_____	_____	_____

SMALL PURCHASE CHECKLIST

Terms, clauses, and information small purchase are available in the Procurement section of the manual and contract provisions.

Items Being Procured: _____

FORMS & CLAUSES

___ Buy American information (*All Food & Milk contracts*)

___ USDA Equal Opportunity information (*contracts \$10,000 or more*)

___ Termination for Cause information (*contracts \$10,000 or more*)

___ Clean Water Act provision (*contracts \$150,000 or more*)

___ Contract work Hours and Safety Standards Act (*contracts \$100,000 or more*)

___ Oklahoma Nonkickback Affidavit (*Purchase orders over \$25,000*)

___ Davis-Bacon & Copeland Anti-Kickback Act (*Construction contracts \$2,000 or more*)

___ Debarment & Suspension form (*all contracts*)

___ Byrd Anti-Lobbying form (*contracts \$100,000 or more*)

___ Solicitation sent to a minimum of 2 vendors

Vendor 1: _____

Vendor 2: _____

Vendor 3: _____

___ Responses Received from:

Vendor 1: _____

Vendor 2: _____

Vendor 3: _____

What vendor was chosen and why? (keep all documentation for procurement review)

INFORMAL PROCUREMENT LOG
TO BE USED FOR PURCHASES OF \$250,000 OR LESS

Indicate the supplier that you choose. If chosen supplier does not provide the lowest overall price, explain decision on attached sheet. Document contact with 2 or more vendors.

Items to be purchased and specifications:

[illegible]

Name of Supplier/Vendor	Date & Method of Contact	Bid Price	Negotiated Price	Notes
Supplier #1				
Supplier #2				
Supplier #3				

Date Completed: _____

Small Purchase/Informal Procurement Log

Item(s) to be purchased and specifications: _____

Supplier	Date	Method of Contact	Discussion	Bid Price	Negotiated

Item(s) to be purchased and specifications: _____

Supplier	Date	Method of Contact	Discussion	Bid Price	Negotiated

Item(s) to be purchased and specifications: _____

Supplier	Date	Method of Contact	Discussion	Bid Price	Negotiated

Annually, pricing of three different items must be documented from three vendors and kept on file.

Institution _____

Year _____

VENDOR CONTACTS

This form is to be used for Institution to document single vendor responses.
If only one vendor responds, the Institution does not need to do price comparisons.

NAME, ADDRESS, AND TELEPHONE NUMBER OF VENDOR	NAME OF PERSON CONTACTED	DATE OF CONTACT	TYPE OF CONTACT (LETTER, PHONE, IN PERSON)	RESPONSE RECEIVED

INSTRUCTIONS FOR CERTIFICATION REGARDING DEBARMENT/ SUSPENSION

1. By signing and submitting this form, the prospective lower-tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower-tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower-tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower-tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms covered transaction, debarred, suspended, ineligible, lower-tier covered transaction, participant, person, primary covered transaction, principal, proposal, and voluntarily excluded, as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower-tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower-tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which the transaction originated.
6. The prospective lower-tier participant further agrees by submitting this form that it will include this clause titled Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion—Lower-Tier Covered Transactions, without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith that certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower-tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

CERTIFICATION REGARDING DEBARMENT /SUSPENSION

CERTIFICATION REGARDING DEBARMENT, SUSPENSION INELIGIBILITY, AND VOLUNTARY EXCLUSION—LOWER-TIER COVERED TRANSACTIONS

This certification is required by the regulations implementing Executive Order 12549 and 12689, Debarment and Suspension, Title 2 CFR §180, as adopted and modified by USDA regulation at 2 CFR §417, Responsibilities of Participants Regarding Transactions.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE.)

1. The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
2. Where the prospective lower-tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Institution Name

Name(s) and Title(s) of Authorized Representative(s)

Name of Institution Official

Title of Official

Signature

Date

NONKICKBACK AFFIDAVIT FORM

STATE OF OKLAHOMA)
)
COUNTY OF) SS

The undersigned (architect, contractor, supplier, or engineer), of lawful age, being first duly sworn, on oath says that this contract (purchase order) is true and correct. Affiant further states that the (work, services, or materials) will be (completed or supplied) in accordance with the plans, specifications, orders, or requests furnished the affiant. Affiant further states that he or she has made no payment, directly or indirectly, to any elected official, officer, or employee of the entity or technology center, of money or any other thing of value to obtain or procure the contract or purchase order.

(Contractor, Supplier, Engineer, or Architect)

Vendor/Company Name

Attested to before me this _____ day of _____

Notary Public (or Clerk or Judge)

My Commission Expires: _____

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime federal recipient, at the initiation or receipt of a covered federal action or a material change to a previous filing, pursuant to Title 31 U.S.C. §1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered federal action. Use a Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget (OMB) for additional information.

1. Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
2. Identify the status of the covered federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional district, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee; e.g., the first subawardee of the prime is the first tier. Subawards include, but are not limited to, subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in Item 4 checks *Subawardee*, then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example: Department of Transportation, United States Coast Guard.
7. Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate federal identifying number available for the federal action identified in Item 1; e.g., Request for Proposal (RFP) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the federal agency. Include prefixes; e.g., *RFP-DE-90-001*.
9. For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in Item 4 or Item 5.

10.
 - a. Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in Item 4 to influence the covered federal action.
 - b. Enter the full name of the individual performing services, and include full address if different from 10a. Enter last name, first name, and middle initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (Item 4) to the lobbying entity (Item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
12. Check the appropriate item. Check all items that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
13. Check the appropriate box. Check all boxes that apply. If *Other*, specify nature.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the dates of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with federal officials. Identify the federal officials or employees contacted or the officers, employees, or Members of Congress that were contacted.
15. Check whether Continuation Sheets are attached.
16. The certifying official shall sign and date the form, print his or her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$150,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federally appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a federal contract, grant, loan, or cooperative agreement.
2. If any funds other than federally appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, *Disclosure Form to Report Lobbying*, in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name/Address of Institution

Name/Title of Submitting Official

Signature

Date

DISCLOSURE OF LOBBYING ACTIVITIES**APPROVED BY OMB****COMPLETE THIS FORM TO DISCLOSE LOBBYING ACTIVITIES PURSUANT
TO 31 U.S.C. 1352****(SEE REVERSE FOR PUBLIC DISCLOSURE)**

1. Type of Federal Action: <input type="checkbox"/> a. Contract <input type="checkbox"/> b. Grant <input type="checkbox"/> c. Cooperative Agreement <input type="checkbox"/> d. Loan <input type="checkbox"/> e. Loan Guarantee <input type="checkbox"/> f. Loan Insurance	2. Status of Federal Action: <input type="checkbox"/> a. Bid/Offer/Application <input type="checkbox"/> b. Initial Award <input type="checkbox"/> c. Postaward	3. Report Type: <input type="checkbox"/> a. Initial Filing <input type="checkbox"/> b. Material Change For Material Change Only: Year _____ Quarter _____ Date of Last Report _____
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4. Name and Address of Reporting Entity: <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known: Congressional District, if known: _____	5. If Reporting Entity in No. 4 Is Subawardee, Enter Name and Address of Prime: Congressional District, if known: _____
6. Federal Department/Agency: 	7. Federal Program Name/Description: CFDA Number, if applicable: _____
8. Federal Action Number: <i>(if known)</i> 	9. Award Amount: <i>(if known)</i> \$ _____
10. a. Name and Address of Lobbying Entity: <i>(if individual, last name, first name, MI)</i> 	b. Individual Performing Services: <i>(including address if different from No. 10a) (last name, first name, MI)</i>
11. Amount of Payment: <i>(check all that apply)</i> \$ _____ <input type="checkbox"/> Actual <input type="checkbox"/> Planned	13. Type of Payment: <i>(check all that apply)</i> <input type="checkbox"/> a. Retainer <input type="checkbox"/> b. One-Time Fee <input type="checkbox"/> c. Commission <input type="checkbox"/> d. Contingency Fee <input type="checkbox"/> e. Deferred <input type="checkbox"/> f. Other: <i>(specify)</i> _____
12. Form of Payment: <i>(check all that apply)</i> a. Cash Nature _____ b. In-kind (specify) Value _____	
14. Brief Description of services performed or to be performed and date(s) of service, including officer(s), employee(s), or member(s), contracted for payment indicated in Item 11: <p style="text-align: center;">(Attach Confirmation Sheets if necessary)</p>	
15. Continuation Sheets Attached: <input type="checkbox"/> Yes <input type="checkbox"/> No	

16. Information requested through this form is authorized by Title 31 U.S.C. §1352. This disclosure of lobbying activities is a material representation of fact upon which evidence was placed by the above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. §1352. This information will be reported to the Congress semiannually and will be available for public inspection. Any person who fails to file the required disclosures shall be subject to a civil penalty of not less than \$10,000 and not more than \$150,000 for each such failure.	Signature: _____ Print Name: _____ Title: _____ Telephone Number: _____ Date: _____
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Notes

CONTRACTING FOR FOOD SERVICE AND OTHER SERVICES

CONTRACTING FOR SERVICES

- A. Section 226.15(c) of the Child and Adult Care Food Program (CACFP) regulations requires that all institutions accept final administrative and financial responsibility for their operations under the program. The provision also stipulates that “. . . *no institution may contract out for the management of the Program.*”
- B. The responsibility cannot be exercised effectively by institutions which contract out for critical aspects of program management. Institutions must have operational responsibilities and an ongoing role in program management if they are to retain firm control over their programs.

Regulation prohibits an institution from subcontracting out for critical management functions. Management functions, which institutions may not contract out under any circumstances, include monitoring, corrective action, and preparation of application materials. However, institutions may contract out for specific management tasks such as bookkeeping (but not claims submission), data processing, accounting services, security, records storage, equipment maintenance, the services of a nutritionist, etc. Such contracting is permissible whether the institution provides its own or contracts out for food service. The institution must confirm that invoices and/or contracts document the claimed amounts billed. (*Reference FNS Instruction 792-2, Rev. 4 and USDA Monitoring for State Agencies Handbook page 33*)

- C. If an institution wants to contract for services, it is required to use the State agency's Contracting for Services Agreement which is located in the Resource Library. This agreement is to be used if any CACFP duties are being performed even if CACFP funds are not used to pay for the service.
 - The institution can add additional items that are above and beyond the agreement, but the agreement cannot be altered, changed, or information deleted from it.

Cost per percentage of reimbursement is NOT ALLOWED

CONTRACTING FOR FOOD SERVICE

Child care institutions may contract with an outside entity to provide meals for their child care institutions. The CACFP institution and outside entity providing the meals must have a completed and approved *Agreement to Furnish Food Service* on file with the State agency **annually**. The procedure used by the CACFP institution to document meals delivered and the procedure used to claim meals for CACFP reimbursement will vary, depending on the type of outside entity providing the meals.

- A. Meal Contracts under \$250,000
 - 1. All institutions are **REQUIRED** to use the State agency's Agreement to Furnish Food for all entities contracting for food service.
 - *Agreement to Furnish Food (with a school) or Agreement to Furnish Food (with an entity other than a school)* is used for contracts under \$250,000.
 - The Agreement to Furnish Food is located in the Resource Library under the Procurement section or by contacting Kassi Reddell at Kassandra.Reddell@sde.ok.gov.

- The institution can add additional items that are above and beyond the RFP, by including an addendum. However, the State agency agreement cannot be altered, changed, or information deleted from it.
2. Meal Contracts over \$250,000 or if the Institution uses Formal Procurement Procedures to Procure and the Amount is lower than the Federal Threshold
 - a. All institutions are **required** to use the State agency prototype for any food contract or agreement.
 - b. *CACFP-SFSP RFP* is the **REQUIRED** Request for Proposal (RFP) the institution must use for contracts over \$250,000
 - The RFP prototype is located in the Resource Library under the Procurement section or contact the State agency to obtain a copy or contact Kassi Reddell at Kassandra.Reddel@sde.ok.gov.
 - The institution can add additional items that are above and beyond the RFP, but the agreement cannot be altered, changed, or information deleted from it.
 - The State agency RFP has an option to have a one year contract with up to four renewals.
 3. Any entity who has a contract over \$250,000 or uses formal procurement for a contract less than \$250,000 is **REQUIRED** to inform the State agency of the location, date, and time of the bid opening. *This applies for both RFP and IFB contracts.*
 - ***OSDE is required to attend all IFB or sealed bid openings and it is at the discretion of the State agency to attend RFP bid openings.***

B. Meal Contracts with a Public School

When a CACFP institution contracts with a public school for meals, the public school is responsible for maintaining the food production records. The school will document that the meals delivered/served to the CACFP institution met meal pattern requirements. If bulk serving, the school must provide portion information to the facility. The school will bill the CACFP institution monthly for the cost of the meals delivered. The CACFP institution is responsible for paying the school for the cost of the meals. The CACFP institution will claim each meal served to a participant for CACFP reimbursement. **Meals that were prepared, but not served, cannot be claimed for reimbursement.** The monthly invoice amount will be documented in the Food and Milk Cost column of the Expenditure/Reimbursement Worksheet.

1. *If contracting with a public school, the institution must be charged at the minimum for each meal service provided:*
 - ***Breakfast: Free reimbursement rate for breakfast***
 - ***Lunch: Free reimbursement rate for lunch plus the value of USDA Foods (formerly commodities) (unless the center gives the school the USDA Foods allocated to the center)***
 - ***Snack: Free reimbursement rate for snack***
2. **An agreement with a school district must be from July 1 - June 30th.** The institution will need to a new agreement with the district every July, after the new rates come out. The new agreement must be submitted to the State agency **AFTER** it has been signed.

C. Meals Contracted with Other Outside Food Service Entities

When a CACFP institution contracts with other types of outside entities (i.e., senior nutrition, technology center, restaurants, universities), the outside entity/vendor must document the meals delivered to the CACFP institution using the *Contract Meal Delivery Receipt* or a form approved by the CACFP institution's regional specialist. The outside entity/vendor must provide the CACFP institution with a copy of the *Contract Meal Delivery Receipt* for each meal to maintain on file as proof that the meals served to the CACFP participants met minimum meal pattern requirements. It is the responsibility of the CACFP institution to work with the outside entity to obtain documentation of the meals delivered. The CACFP institution must retain the documentation of meals delivered on file for review. The outside entity will bill the CACFP institution monthly for the cost of the meals. The CACFP institution is responsible for paying the outside entity for the cost of the meals. The CACFP institution will claim each meal served to a participant for CACFP reimbursement. **Meals that were prepared, but not served, cannot be claimed for reimbursement.** The monthly invoice amount will be documented in the Food and Milk Cost column of the Expenditure/Reimbursement Worksheet.

D. Head Start Agencies Contracting With CACFP Child Care Facilities

When a Head Start agency contracts with a child care facility that participates in the CACFP, the child care facility will document the contracted meals in the child care center's Food Production Records/Menus as Served Book or other approved food production records. The child care center will document that the meals served to Head Start children met meal pattern requirements. The child care facility will bill the Head Start agency for the cost of the meals delivered/provided to Head Start children each month. The Head Start agency is responsible for paying the child care facility for the cost of the meals provided to the Head Start children. The child care facility will report the meals served/delivered to the Head Start agency as income on the child care facility's Expenditure/Reimbursement Worksheet. The Head Start agency will claim no more than one reimbursable meal served to a participant for CACFP reimbursement. **Meals that were prepared and delivered, but not served to a child cannot be claimed for reimbursement.**

CONTRACT MEALS

When contracting CACFP meal services with schools or other entities, it is important to establish a good working foundation. Points to consider include:

- ▶ Decide what you expect from the entity providing meal services:
 - Establish specific requirements, and have them well-defined. The contractor should consider these factors when establishing a meal cost.
- ▶ Familiarize the entity with CACFP meal pattern requirements:
 - A standardized recipe can ensure adequate quantities, components, etc.
 - Consider the special needs of your children.
- ▶ Emphasize the CACFP requirements:
 - All meals must be served on time.

- Daily delivery records must be available when contracting with entities other than schools or CACFP participants.
 - Proper portion tools must be available when bulk delivery is used.
 - Crediting and portioning information must be communicated to the entity receiving the meals.
- List additional requirements the institution may have:
- Family-style meal service.
 - Menu item restrictions.
 - Second servings or extras.
- Inspect the food preparation and service areas for:
- Adequate staff training.
 - Proper sanitation practices.
 - Safe methods of keeping hot foods hot and cold foods cold at all times.
 - Acceptable meal service arrangements.
 - Adequate seating/eating arrangements.
 - Acceptable delivery conditions.
- Establish a good record-keeping system:
- The Daily Contract Meal Delivery Receipt requires the signatures of both the preparation kitchen and the person accepting delivery, verifying quantities of foods sent and received, and the crediting/portioning information for a reimbursable meal. (If the entity providing meals is a school or CACFP participant, this is not required.)
 - The entity providing the meals must keep records of all food delivered.
 - The institution **RECEIVING** contract meals should have monthly menus on file along with all other monthly CACFP records.
 - The institution is required to maintain a monthly invoice from the entity providing meals.
 - A copy of the agreement to provide food service must be maintained on file.
 - A copy of the agreement to furnish food service contract, which includes the CACFP minimum meal pattern requirements, must be submitted to the State agency each year along with the annual CACFP application for participation.

EXAMPLE
CONTRACT MEAL SERVICE DELIVERY RECEIPT
 (Keep in your institution's monthly folder. *USE ONE RECEIPT PER MEAL SERVICE.*)

DATE: 10/06/YYYY
 MEAL TYPE: Breakfast _____ Lunch X AM/PM/LATE PM Snack _____ Supper _____
 (Circle One)

SITE PREPARING MEAL: XYZ DAY CARE CENTER
 SITE RECEIVING MEAL: HERE TO LEARN
 DELIVERY TIME: 11:30 AM NUMBER OF MEALS ORDERED/DELIVERED: 14

FOOD ITEMS AND QUANTITIES DELIVERED

MENU	Quantity Delivered: Number of 1-2 <u>4</u> Number of 3-5 <u>10</u> Number of 6-12 _____ Bulk Delivery <u>X</u> Preportioned _____	*Crediting/Portioning Information	Temperature at Delivery
Milk	Milk provided by: SITE <u>VENDOR</u> (Circle One) Fat-free milk Record Quantity <u>1 gallon</u>	1-2 = 4 oz each 3-5 = 6 oz each	40°
Vegetable/Juice	Green beans, cut, drained, heated, 2 15-oz cans	1-2 = 1/8 cup each 3-5 = 1/4 cup each	140°
Fruit/Juice	Pineapple chunks, natural juice, 2 20-oz cans	1-2 = 1/8 cup each 3-5 = 1/4 cup each	
Grains/Breads	Country biscuit, 14 1-oz	1/2 biscuit each	140°
Meat/Meat Alternate	Chicken, drumsticks w/bone and skin, 4.46#	1 drumstick each	165°
Extras	Margarine patties, 14 pats	1 each	

* Crediting/portioning information: i.e., 1 cup spaghetti sauce = 2 ounces meat/meat alternate, 6 chicken nuggets = 2 ounces meat/meat alternate and 1 ounce grains/breads serving, 2 cheese sticks = 1 ounce meat/meat alternate

I acknowledge that the above items and quantities were delivered to this contract site. I did complete the necessary portioning/crediting information. Child Nutrition (CN) labels, Production Information Statements, and/or recipes are available for all combination food items or other applicable components.

Food Service Director
 Signature From Preparation Kitchen

I acknowledge that the above items and quantities were delivered to this contract site.

INSPECTION DELIVERY: Was the food delivered in a safe/sanitary method? Yes or No
 Were food temperatures proper? Yes or No

Comments: Use portioning utensils provided

Director of At-Risk Program
 Signature From Site Receiving Food

FOR INSTITUTION TO USE WHEN CONTRACTING MEALS FROM OUTSIDE VENDOR OR WITHIN OWN INSTITUTION; KEPT IN INSTITUTION'S MONTHLY FOLDER.

MEAL PATTERNS AND MENU AS SERVED/ PRODUCTION RECORDS

ADDITIONAL AT-RISK MEAL PATTERN INFORMATION

- School districts participating in the At-Risk program can choose to use either the CACFP meal patterns ***OR*** the NSLP meal patterns.
- School districts can use the Production Record or any other school child nutrition forms used for the National School Lunch program for the At-Risk program.
- Any forms being used that are not in the School Training Manual or the CACFP Training Manual must be approved by your program specialist before you can use them for the program.

CHILD MEAL PATTERN

Breakfast (Select all three components for a reimbursable meal)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)
Fluid Milk³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
Vegetables, Fruits, or Portions of Both⁴	1/4 cup	1/2 cup	1/2 cup	1/2 cup
Grains (oz eq)^{5, 6}				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched, or fortified, cooked breakfast cereal ⁸ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Whole grain-rich, enriched, or fortified ready-to-eat breakfast cereal (dry, cold) ⁷				
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

- ¹ Must serve all three components for a reimbursable meal. Offer versus Serve (OvS) is an option for At-Risk After-School participants.
- ² Larger portion sizes than specified may need to be served to children aged 13 through 18 to meet their nutritional needs.
- ³ Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1%) or unflavored fat-free (skim) milk for children aged two through five. Must be unflavored lowfat (1%), unflavored fat-free (skim) milk, flavored lowfat (1%), or flavored fat-free (skim) milk for children aged six and older.
- ⁴ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
- ⁵ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the Grains requirement.
- ⁶ Meat and Meat Alternates may be used to meet the entire Grains requirement a maximum of three times a week. One ounce of Meat and Meat Alternates is equal to one ounce equivalent (oz eq) of Grains.
- ⁷ Breakfast cereals must contain no more than 6 grams of **added** sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

CHILD MEAL PATTERN

Lunch and Supper (Select all five components for a reimbursable meal)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)
Fluid Milk³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/Meat Alternates				
Lean meat, poultry, or fish	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Tofu, soy product, or alternate protein products ⁴	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Cheese	1 ounce	1 1/2 ounces	2 ounces	2 ounces
Large egg	1/2	3/4	1	1
Cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup	1/2 cup
Peanut butter or soy nut butter or other nut or seed butters	2 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp
Yogurt, plain or flavored, unsweetened or sweetened ⁵	4 ounces or 1/2 cup	6 ounces or 3/4 cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50 percent of the requirement: Peanuts, soy nuts, tree nuts, or seeds, as listed in Program guidance, or an equivalent quantity of any combination of the above Meat/Meat Alternates (1 oz of nuts/seeds = 1 oz of cooked, lean meat, poultry, or fish)	1/2 ounce = 50%	3/4 ounce = 50%	1 ounce = 50%	1 ounce = 50%
Vegetables⁶	1/8 cup	1/4 cup	1/2 cup	1/2 cup
Fruits^{6, 7}	1/8 cup	1/4 cup	1/4 cup	1/4 cup
Grains (oz eq)⁸				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁹ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup

¹ Must serve all five components for a reimbursable meal. Offer versus Serve (OvS) is an option for At-Risk After-School participants.

² Larger portion sizes than specified may need to be served to children aged 13 through 18 to meet their nutritional needs.

³ Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1%) or unflavored fat-free (skim) milk for children aged two through five. Must be unflavored lowfat (1%), unflavored fat-free (skim) milk, flavored lowfat (1%), or flavored fat-free (skim) milk for children aged six and older.

⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.

⁵ Yogurt must contain no more than 12 grams of added sugars per 6 ounces.

⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁷ A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

⁸ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the Grains requirement.

⁹ Breakfast cereals must contain no more than 6 grams of added sugar per dry ounce.

CHILD MEAL PATTERN

Snack (Select two of the five components for a reimbursable snack)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (At-Risk After-School Programs and Emergency Shelters)
Fluid Milk³	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/Meat Alternates				
Lean meat, poultry, or fish	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein products ⁴	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Cheese	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Large egg	1/2	1/2	1/2	1/2
Cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup	1/4 cup
Peanut butter or soy nut butter or other nut or seed butters	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp
Yogurt, plain or flavored, unsweetened or sweetened ⁵	2 ounces or 1/4 cup	2 ounces or 1/4 cup	4 ounces or 1/2 cup	4 ounces or 1/2 cup
Peanuts, soy nuts, tree nuts, or seeds	1/2 ounce	1/2 ounce	1 ounce	1 ounce
Vegetables⁶	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Fruits⁶	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Grains (oz eq)⁷				
Whole grain-rich or enriched bread	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich or enriched bread product such as biscuit, roll, or muffin	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁹ , cereal grain, and/or pasta	1/4 cup	1/4 cup	1/2 cup	1/2 cup
Whole grain-rich, enriched, or fortified ready-to-eat breakfast cereal (dry, cold) ⁸				
Flakes or rounds	1/2 cup	1/2 cup	1 cup	1 cup
Puffed cereal	3/4 cup	3/4 cup	1 1/4 cups	1 1/4 cups
Granola	1/8 cup	1/8 cup	1/4 cup	1/4 cup

¹ Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

² Larger portion sizes than specified may need to be served to children aged 13 through 18 to meet their nutritional needs.

³ Must be unflavored whole milk for children aged one. Must be unflavored lowfat (1%) or unflavored fat-free (skim) milk for children aged two through five. Must be unflavored lowfat (1%), unflavored fat-free (skim) milk, flavored lowfat (1%), or flavored fat-free (skim) milk for children aged six and older.

⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.

⁵ Yogurt must contain no more than 12 grams of added sugars per 6 ounces.

⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁷ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count toward meeting the Grains requirement.

⁸ Breakfast cereals must contain no more than 6 grams of added sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

MILK

CACFP regulations require that to be eligible for reimbursement, each program participant's breakfast, lunch, or supper must include fluid milk.

Ages and Milk Requirements

- Ages 2-5 years:
 - Unflavored lowfat (1%)
 - Unflavored fat-free (skim)
- Ages 6 years and older
 - Unflavored lowfat (1%)
 - Unflavored fat-free (skim)
 - Flavored lowfat (1%)
 - Flavored fat-free (skim)

Additional allowable milks:

- Acidified milk, such as acidified kefir milk and acidified acidophilus milk (1%) or fat-free (skim)
- Cultured milk, such as cultured buttermilk, cultured kefir milk, and cultured acidophilus milk (1%) or fat-free (skim); and
- Ultra High Temperature (UHT) Milk (1%) or fat-free (skim)

Flavored milk may be commercially prepared or flavored using syrup or flavored milk powders (includes flavored straws) using fat-free milk.

Nondairy Milk Substitute

- Nondairy milk substitutes that are nutritionally equivalent to cow's milk may be served to children or adults with special dietary needs.
- Nondairy beverages must meet the nutritional standards found in cow's milk as outlined in 7 CFR 226.20(g)(3).
- Parents, guardians, adult participants, or a person on behalf of the adult participant may request in writing that a nondairy milk substitute that meets the Nutrition Standards be served in place of milk.
- A medical statement signed by a state healthcare professional or registered dietitian is only required for nondairy substitutions that, due to a disability, do not meet the Nutrition Standards of cow's milk as described in 7 CFR 226.20(g)(3).

EXAMPLE

MILK SUBSTITUTION REQUEST

Child's Name: Jude Johnson	Age: 4
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My child cannot consume milk for the following reason(s):
Cultural

Signature of Parent/Guardian: Mrs. Johnson	Date: 10/3/YYYY
---	------------------------

INSTITUTION APPROVAL:	
Signature: Ima Fishul	Date: 10/5/YYYY

Nondairy Beverages

In the case of children who cannot consume fluid milk due to medical or other special dietary needs other than a disability, nondairy beverages may be served in lieu of fluid milk. Nondairy beverages must be nutritionally equivalent to milk and meet the Nutrient Standards found in cow's milk. Nondairy beverage nutrient requirements per cup include each of the following:

- Calcium 276 mg
- Protein 8 g
- Vitamin A 150 mcg
- Vitamin D 2.5 mcg
- Magnesium 24 mg
- Potassium 349 mg
- Phosphorus 222 mg
- Riboflavin 0.44 mg
- Vitamin B-12 1.1 mcg

Parents or guardians may now request in writing nondairy milk substitutions, as described above, without providing a medical statement. As an example, if a parent has a child who follows a vegan diet, the parent can submit a written request of the child's caretaker asking that a milk substitution be served in lieu of cow's milk. The written request must identify the medical or other special dietary need that restricts the diet of the child. ***Such substitutions are at the option and the expense of the facility.*** The requirements related to milk or food substitutions for a participant who has a medical disability and who submits a medical statement signed by a state healthcare professional or registered dietitian remain unchanged.

MEAT/MEAT ALTERNATES

CACFP regulations require that each meal where meat/meat alternate is served, the required serving is specified in the meal patterns. .

Meat/meat alternates may replace the entire grains component at breakfast a maximum of three times per week.

Meat

- Meat options include lean meat, poultry, or fish.
- The creditable quantity of meat/meat alternates must be the edible portion.
- Lunch meats are only creditable if they can be found in the USDA Food Buying Guide (FBG) and the label on the pack” (AP) column of the FBG, or a CN Label/Product Formulation Statement can be obtained for the product. If the lunch meat does not meet one of those criteria, meals containing lunch meat may be disallowed during a review.

Meat Alternates

- Meat alternates such as cheese, eggs, yogurt, and nut butters may be used to meet all or a portion of the meat/meat alternates component.

Beans, Peas, and Lentils

- Cooked dry beans and peas may be used to meet all or part of the meat/meat alternates component. Beans and peas include black beans, garbanzo beans, lentils, kidney beans, mature lima beans, navy beans, pinto beans, and split peas.
- Beans and peas may be credited as either a meat alternate or as a vegetable, but not as both in the same meal.

Nuts, Seeds, and Nut Butters

- For lunch and supper, nuts and seeds may be used to meet half (1/2) of the meat/meat alternates component. They must be combined with other meat/meat alternates to meet the full requirement for a reimbursable meal.
- Nut and seed butter may be used to meet the entire meat/meat alternates requirement.
- Nut and seed meal or flour may be used only if they meet the requirements for alternate protein products.
- Acorns, chestnuts, and coconuts are noncreditable meat alternates because of their own protein and iron content.

Tofu and Soy Products

- Commercial tofu may be used to meet all or part of the meat/meat alternates component in accordance with FNS guidance.
- Noncommercial and nonstandardized tofu and soy products are not creditable.

- Commercial tofu must be easily recognized as a meat substitute. For example, tofu sausage would credit as a meat substitute because it is easily recognized as a meat. However, tofu noodles would not credit as a meat substitute because it looks like a grain instead of a meat.
- Commercial tofu or soy products must contain 5 grams of protein per 2.2 ounces (1/4 cup) to equal 1 ounce of the meat/meat alternate.

Yogurt

- Yogurt may be plain or flavored, unsweetened or sweetened.
- Yogurt must contain no more than 12 grams of added sugars per 6 ounces.
- Noncommercial or nonstandardized yogurt products are not creditable food items. Some common examples include frozen yogurt, drinkable yogurt products, homemade yogurt, yogurt bars, and yogurt-covered fruit or nuts.
- There are many types of yogurt that meet this requirement. It is easy to find them by using the Nutrition Facts label and following the steps below:.

1	Use the Nutrition Facts label to find the Serving Size , in ounces (oz) or grams (g), of the yogurt.
2	Find the Added Sugars line. Look at the number of grams next to Sugars.
3	Use the serving size identified in Step 1 to find the serving size of your yogurt in the table below.

Serving Size* Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Added Sugars Grams (g)
If the serving size is:		Added sugars must not be more than:
2 oz	57 g	0-4 g
3 oz	85 g	0-6 g
4 oz	113 g	0-8 g
5.3 oz	150 g	0-10 g
6 oz	170 g	0-12 g
8 oz	227 g	0-16 g
4	In the table, look at the number to the right of the serving size amount under the <i>Sugars</i> column. <i>If your yogurt has that amount of sugar or less, the yogurt meets the sugar requirement.</i>	

Nutrition Facts	
Serving Size 8 oz (227 g) Servings about 4	
Amount Per Serving	
Calories 130	Calories from Fat 20
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Potassium 400mg	1%
Sodium 160mg	7%
Total Carbohydrate 21g	7%
Dietary Fiber 4g	17%
Added Sugars 9g	
Protein 10g	
Vitamin A 6%	Vitamin C 4%
Calcium 35%	Iron 0%
Vitamin D 6%	

TEST YOURSELF:

Does the yogurt above meet the sugar requirement?

Serving Size: 8 ounce

Added Sugars: 9

☒ Yes ☐ No

YOGURT ADDED SUGAR CHART

Serving Size Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Added Sugars
If the serving size is:		Added Sugar must not be more than:
2 oz	57 grams	0-4 grams
3 oz	85 grams	0-6 grams
4 oz	113 grams	0-8 grams
5.3 oz	150 grams	0-10 grams
6 oz	170 grams	0-12 grams
8 oz	227 grams	0-16 grams

VEGETABLES AND FRUITS

A reimbursable breakfast shall contain a serving of vegetable(s) or fruit(s), full-strength vegetable or fruit juice, or an equivalent quantity of any combination of these foods.

- Vegetables and fruits are credited as served. A minimum of 1/8 cup vegetable/fruit per serving is required. Small amounts (less than 1/8 cup) of fruits and vegetables used for flavorings or optional ingredients, such as garnishes, may not be counted to meet the vegetable/fruit requirement. Condiments and seasonings are not creditable food items; they serve as extras to enhance the acceptability of the meal.
- Vegetables or fruits served as a combination item (e.g., fruit cocktail, succotash, peas and carrots, mixed vegetables, and vegetables used in soups and stews) may be credited to meet only one of the two required items for lunch and supper.

Two Vegetables at Lunch and Supper

Two vegetables can be served at lunch and supper rather than a serving of vegetables and a serving of fruit. The entire fruit component at lunch and supper may be substituted by a vegetable. When two vegetables are served at lunch or supper, they must be two different kinds of vegetables. Note: Vegetables do not need to be from different vegetable subgroups (e.g., dark green vegetables, red and orange vegetables, starchy vegetables, **beans, peas, and lentils**, or other vegetables).

Vegetables

- Vegetables may be served fresh, frozen, canned, or as 100 percent pasteurized vegetable juice.
- Pasteurized, 100 percent vegetable juice (or fruit juice) may be served at only one meal, including snacks, per day.
- Cooked dry beans and peas may credit as either a vegetable or as a meat alternate, but not as both in the same meal.
- A vegetable may be used to meet the entire fruit requirement at lunch and supper. When two vegetables are served at lunch or supper, two different types of vegetables must be served.
- When crediting vegetables, they are credited based on volume, except 1 cup raw leafy greens credits as 1/2 cup vegetable.
- **Institutions that are tribally operated, operated by the Bureau of Indian Education, and that serve primarily *American Indian or Alaska Native children may serve vegetables to meet the grain requirement.***

Fruits

- Fruits may be served fresh, frozen, canned, dried, or as 100 percent pasteurized fruit juice.
- Pasteurized, full-strength, 100 percent fruit juice (or vegetable juice) may be served at one meal, including snack meals, per day.
- When crediting fruits, they are credited based on volume, except 1/4 cup of dried fruit counts as 1/2 cup of fruit.
- No home-canned fruit or vegetable products are allowed for service in the CACFP because of health and safety reasons.
- **Snack chips such as banana, fruit, vegetable, and potato chips may not be credited as a fruit or vegetable.** However, 100 percent dried fruits or vegetables are creditable based on the volume served. See the *Food-Buying Guide*. Please keep in mind that young children—especially aged 2 to 3 years—are at risk of choking on these foods. *Always supervise participants during meals and snacks.*

Serving Size and Yield for Selected Fresh Vegetables

Note that the serving sizes and yields are approximate. This chart is intended as a reference only. These serving sizes are listed in the *Food-Buying Guide*. Double check to ensure that your portion sizes meet meal pattern requirements.

Vegetable	Serving Size and Yield
Carrot Sticks	1 stick is 4 inches long and 1/2 inch wide • 3 sticks = 1/4 cup
Cauliflower	1 medium head = about 6 cups florets • Serving = 1/4 cup cooked or raw florets
Celery Sticks	1 stick is 4 inches long and 3/4 inch wide • 3 sticks = 1/4 cup
Cucumber Sticks Pared or Unpared	1 stick = 3 inches long and 3/4 inch wide; 1 cucumber = 12 sticks • 3 sticks = 1/4 cup
Radishes	7 radishes (small) = 1/4 cup
Cherry Tomatoes	• 5 half cherry tomatoes = 1/4 cup • 3 whole cherry tomatoes = 1/4 cup

GRAINS AND BREADS

Grain products must be included with all meals. Breads and grains served must be made primarily of whole-grain, enriched, or fortified flour or meal. When trying to determine if a product is whole-grain, look for the word “whole” (whole wheat, whole corn, etc) in the first ingredient listed on the food package.

- Institutions that are tribally operated, operated by the Bureau of Indian Education, and that serve primarily *American Indian or Alaska Native children may serve a vegetable to meet the grain requirement.*

Examples of grains and breads

- **Enriched breads, cereals, pasta**

Bagels, cornbread, grits, crackers, pasta, corn muffins, noodles, pita bread, ready-to-eat cereal, white bread, rolls, corn tortillas

- **Whole Grain breads, cereals, pasta**

Brown rice, whole corn tortilla chips, whole-grain rye bread, whole-grain ready-to-eat cereal, whole-wheat pasta, whole-grain crackers, whole-wheat bread, whole-wheat rolls, whole-wheat tortillas

Whole Grain-Rich Items

- At least one serving of grains per day must be whole grain-rich.
- Whole grain-rich foods are those that contain 100 percent whole grains or at least 50 percent whole grains, and the remaining grains in the food are enriched.
- Common and usual names for whole grains include:
 - Whole listed before grain (e.g., whole wheat and whole corn)
 - Berries or groats
 - Rolled oats and oatmeal

Grain-Based Desserts

- Grain-based desserts do not count toward the grains requirement.
- Grain-based desserts are identified in Exhibit A in the memorandum CACFP-02-2017 *Grains Requirements in the Child and Adult Care Food Program; Questions and Answers*

Allowable Grain Items in CACFP

- Banana bread, zucchini bread, and other quick breads
- Cereals that meet the sugar limit and are whole grain-rich, enriched, and/or fortified
- Cornbread
- Crackers, all types
- French toast
- Muffins

- Pancakes
- Pie crust of savory pies, such as vegetable pot pie and quiche
- Plain croissants
- Plain or savory pita chips
- Quick Breads such as banana bread, zucchini bread, etc.
- Savory biscotti, such as those made with cheese, vegetables, herbs, etc.
- Savory bread pudding, such as those made with cheese, vegetables, herbs, etc.
- Savory rice pudding, such as those made with cheese, vegetables, herbs, etc.
- Savory scones, such as those made with cheese, vegetables, herbs, etc.
- Teething biscuits, crackers, and toast
- Waffles

Grain-Based Desserts

- Grain-based desserts do not count toward the grains requirement.
- Grain-based desserts are identified in Exhibit A in the memorandum CACFP-02-2017 *Grains Requirements in the Child and Adult Care Food Program; Questions and Answers*
- The following grain-based desserts are not allowed:
 - Brownies
 - Belvita Biscuits
 - Cakes, including coffee and cupcakes
 - Cereal bars, breakfast bars, muffin bars and granola bars
 - Cookies, including vanilla wafers
 - Doughnuts, any kind
 - Fig rolls/bars/cookies and other fruit-filled rolls/bars/cookies
 - Gingerbread
 - Sweet pie crusts of desserts pies, cobblers, and fruit turnover
 - Sweet bread puddings
 - Sweet biscotti, such as those made with fruits, icing, and chocolate
 - Sweet croissants, such as chocolate-filled
 - Sweet pita chips, such as cinnamon-sugar flavored
 - Sweet rice pudding
 - Sweet roll, including cinnamon rolls
 - Sweet scones, such as those made with fruits, icing, and chocolate
 - Toaster pastries, such as pop-tarts

Breakfast Cereals

- Breakfast cereals include ready-to-eat, instant, and regular hot cereals.
- Breakfast cereals must contain no more than 6 grams of **added** sugar per dry ounce (no more than 21.2 grams of sucrose and other sugars per 100 grams of dry cereal).
- Institutions may use any WIC-approved breakfast cereals. See link below for approved WIC cereals.
— <https://www.ok.gov/health2/documents/2015%20Oklahoma%20Unified%20WIC%20Approved%20Food%20Card.pdf>
- You can also find cereals that meet the requirement using the Nutrition Facts label and by following the steps below:

1	Use the Nutrition Facts label to find the Serving Size , in ounces (oz) or grams (g), of the cereal.
2	Find the Added Sugars line. Look at the number of g next to Sugars.
3	Use the serving size identified in Step 1 to find the serving size of your cereal in the table below.

Serving Size	Added Sugars
If the serving size is:	Added sugars cannot be more than:
12-16 grams	3 grams
26-30 grams	6 grams
31-35 grams	7 grams
45-49 grams	10 grams
55-58 grams	12 grams
59-63 grams	13 grams
74-77 grams	16 grams

4	In the table, look at the number to the right of the serving size amount under the <i>Sugars</i> column. <i>If your cereal has that amount of sugar, or less, your cereal meets the sugar requirement.</i>
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YUMMY BRAND CEREAL

Nutrition Facts

Serving Size 3/4 cup (30g)
Servings Per Container about 15

Amount Per Serving	Cereal	With 1% cup skim milk
Calories 100	100	140
Calories from Fat	5	5
% Daily Value*		
Total Fat 0.5g	1%	1%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 0g		
Cholesterol 0mg	0%	1%
Potassium 90mg	3%	8%
Sodium 140mg	6%	9%
Total Carbohydrate 22g	7%	9%
Dietary Fiber 3g	11%	11%
Added Sugars 5g		
Other Carbohydrate 14g		
Protein 140mg		

TEST YOURSELF:

Does the cereal above meet the sugar requirement?

Serving Size: 30g Added Sugars: 5

☒ Yes ☐ No

BREAKFAST CEREAL **ADDED** SUGAR CHART

GRAMS		OUNCES	
If the serving size is:	Added Sugars cannot be more than:	If the serving size is:	Added Sugars cannot be more than:
12-16 grams	0-3 grams	1 oz	0-6 grams
26-30 grams	0-6 grams	2 oz	0-12 grams
31-35 grams	0-7 grams	2.25 oz	0-14 grams
45-49 grams	0-10 grams	2.5 oz	0-15 grams
55-58 grams	0-12 grams		
59-63 grams	0-13 grams		
74-77 grams	0-16 grams		

Identifying Whole Grains

Whole grains consist of the entire cereal grain seed or kernel. The kernel has three parts—the bran, the germ, and the endosperm. Usually, the kernel is cracked, crushed, or flaked during the milling process. If the finished product retains the same relative proportions of bran, germ, and endosperm as the original grain, it is considered a whole grain.

When looking for whole grain-rich foods, there are some key terms to remember to ensure you purchase just what you need.

- The word *whole* listed before a grain; for example, *whole* corn.
- The words *berries* and *groats* are also used to designate whole grains; for example, wheat berries or oat groats.
- Rolled oats and oatmeal (including old-fashioned, quick-cooking, and instant oatmeal).

There are two key ways for identifying whole grain-rich foods

1. Whole grains are the primary ingredient by weight.

Nonmixed Dishes

- Breads, cereals, and other nonmixed dishes: A whole grain is listed as the first ingredient on the product's ingredient list or second after water. Some examples of whole grain-rich ingredients are whole wheat, brown rice or wild rice, oatmeal, bulgur, whole-grain corn, and quinoa.

When a whole grain is not listed as the first ingredient, the primary ingredient by weight may be whole grains if there are multiple whole-grain ingredients and the combined weight of those whole grains is more than the weight of the other ingredients.

Multiple Ingredients Example

A bread may be made with three grain ingredients:

- Enriched wheat bread (40 percent of grain weight)
- Whole-wheat flour (30 percent of grain weight)
- Whole oats (30 percent of grain weight)

This bread could meet the whole grain-rich criteria with proper documentation from the manufacturer or a recipe for food prepared by a CACFP operator because the combined weight of the two whole-grain ingredients (whole wheat and whole oats) is greater (60 percent) than the enriched wheat flour (40 percent), even though the enriched wheat flour may be listed first on the ingredient list. All grains in the food that are not whole-grain must be enriched (e.g., enriched flour).

Mixed Dishes

- Pizza, burritos, and other mixed dishes: A whole grain is the first grain ingredient listed on the product's ingredient list or multiple whole grains are the primary grain ingredient by weight. Proper documentation from the manufacturer or a recipe for foods prepared by a CACFP operator is used as the basis for calculating whether the total weight of the whole-grain ingredients is higher than the total weight of the grain ingredients that are not whole grain. All grains in the food that are not whole grain must be enriched (e.g., enriched flour).
2. The product includes one of the following FDA-approved whole-grain health claims on the food products packaging.
- Diets rich in whole-grain foods and other plant foods and low in total fat, saturated fat, and cholesterol may reduce the risk of heart disease and some cancers.

OR

- Diets rich in whole-grain foods and other plant foods and low in saturated fat and cholesterol may help reduce the risk of heart disease.

Identifying Whole Grains on the Food Label

A whole-grain food either has whole grains listed as the primary ingredient by weight or has whole grains as the primary grain ingredient. Many recipes can easily be identified as whole-grain if the heaviest grain ingredient is made from whole grain.

Ideas for Adding Whole Grains to Menus in Child Nutrition Programs

- Whole-grain ready-to-eat cereals
- Whole-grain cooked breakfast cereals
- Granola made from whole grains
- Whole-grain cereal granola bars
- Whole-grain pancakes or waffles
- Whole-grain bagels or muffins

- Whole-wheat breads, rolls, or buns
- Other whole-grain breads, rolls, or buns
- Whole-grain tortillas, taco shells
- Whole-grain chips/pretzels
- Whole-grain pita pockets
- Whole-grain cornbread
- Whole-grain crackers
- Whole-grain side dishes; e.g., brown rice, wild rice, cracked wheat, whole-grain bulgur or barley, whole specialty grains
- Whole-wheat pasta such as macaroni, spaghetti, vermicelli, or whole-grain noodles
- Whole-grain salads (cracked wheat, whole-grain bulgur, whole specialty grains)
- Soba noodles (with whole buckwheat flour as primary ingredient)

Acceptable Forms of Documentation for Items That Are Whole Grain-Rich

In order to document that the grain items served meet whole grain-rich criteria, maintain one or more of the following types of documentation on file:

- The ingredient's list from a product package that shows a whole grain as the primary ingredient by weight.
- A copy of a food label displaying one of the FDA's whole-grain health claims.
- USDA-authorized CN labels for entrée items that include grains.
- A customized Product Formulation Statement on manufacturer letterhead. Sample product formulation templates for grain products can be accessed through the CN labeling Web site at <http://bit.ly/2IBLscY>.
- A recipe that includes the ingredients and ingredient amounts by weight and volume.
- USDA Foods Fact Sheet (applicable for USDA Foods indicated as meeting the whole grain-rich criteria. Please note that fact sheets must be accompanied by acceptable manufacturer documentation if it is not clear that the item meets whole grain-rich criteria. You can access the fact sheets at <https://whatscooking.fns.usda.gov/fdd/household-material-fact-sheets>.

Whole Grain-Rich Foods and Disallowed Meals

Each day, one whole grain-rich food must be served. *When whole grain-rich foods are not served in a given day, the meal (or snack) that contained a grain with the lowest reimbursement will be disallowed* as illustrated in the examples below:

Tuesday's Menu	
Breakfast	Banana slices Multigrain waffle Milk
Lunch	Chicken stir-fry Broccoli Carrots White rice Milk
Snack	Yogurt Apple slices Water



Tuesday's menu does not contain a whole grain-rich food, and a grain was not served during Snack.

Therefore, the Breakfast meal is disallowed because it is the meal with the lowest reimbursement.

Friday's menu does not contain a whole grain-rich food.
Therefore, the Snack meal is disallowed because it is the meal with the lowest reimbursement.



Friday's Menu	
Breakfast	Diced peaches Blueberry pancake Milk
Lunch	Macaroni and cheese Cornbread Okra Tropical fruit Milk
Snack	Cheddar cheese slices Crackers Water

LIST OF WHOLE GRAINS

While this list is extensive, it is ***NOT*** comprehensive and therefore may not contain all possible representations of whole-grain ingredient names on food labels.

WHEAT (RED)—The Most Common Kind of Wheat in the United States

- wheat berries
- whole-grain wheat
- cracked wheat or crushed wheat
- whole-wheat flour
- bromated whole-wheat flour
- stone ground whole-wheat flour
- toasted, crushed whole wheat
- whole-wheat pastry flour
- entire wheat flour
- whole durum flour
- whole durum wheat flour
- whole-wheat flakes
- sprouted wheat
- sprouted wheat berries
- bulgur (cracked wheat)
- whole bulgur
- whole-grain bulgur

WHEAT (WHITE)

- whole white flour
- whole white-wheat flour

OATS

- whole oats
- oat groats
- oatmeal or instant oatmeal
- rolled oats
- whole-oat flour
- steel cut oats
- quick cooking oats
- old-fashion oats

BARLEY

- whole barley
- whole-grain barley
- whole barley flakes
- whole barley flour
- whole-grain barley flour
- dehulled barley
- dehulled barley flour

CORN

- whole corn
- whole-corn flour
- whole-grain corn flour
- whole-grain cornmeal or whole cornmeal
- whole-grain grits
- popcorn
- nixtamalized corn
- ground corn treated with Lime
- hominy or hominy grits
- corn masa
- masa harnia

BROWN RICE

- brown rice
- brown-rice flour

WILD RICE

- wild rice
- wild-rice flour

RYE

- whole rye
- rye berries
- whole-rye flour
- whole-rye flakes
- rye groats

LESS COMMON GRAINS:

- sprouted einkorn, whole grain einkorn flour or sprouted einkorn
- Kamut®
- emmer (farro)
- teff or teff flour
- triticale or triticale flour
- spelt berries or sprouted spelt
- buckwheat, sprouted buckwheat, buckwheat groats, or buckwheat flour
- amaranth or amarath flour
- sorghum (milo) or sorghum flour
- millet or millet flour
- quinoa
- graham flour

DETERMINING NUMBER OF SERVINGS AVAILABLE IN GRAINS/BREADS RECIPES

Frequently, institutions will prepare bread/bread alternate food items using recipes. In lieu of using the minimum serving sizes, the contribution of a grains/bread in a recipe may be calculated determine the number of grains/breads servings the recipe provides. The crediting of a food item as a grains/breads serving is determined by the total amount of enriched or whole-grain meal and/or flour in the recipe divided by the number of servings the recipe yields.

1 bread serving = 16 grams of enriched or whole-grain flour.

1/2 bread serving = 8 grams of enriched or whole-grain flour.

WEIGHTS OF COMMONLY USED GRAINS	
<i>Food items (weight of 1 cup)</i>	<i>Grams</i>
Bran	
Oat, dry	92
Wheat, crude	58
Cornmeal	122
Flour, rice	
Brown	158
White	158
Flour, rye	
Dark	128
Light	101
Flour, wheat	
All-purpose, unsifted	125
All-purpose, sifted	116
Bread, unsifted	130
Bread, sifted	117
Self-rising, unsifted	131
Self-rising, sifted	106
Whole-wheat	120
Oats, quick (not instant)	
Uncooked	81
Cooked	246
Rice, white enriched	
Instant, ready-to-serve, cooked	165
Long grain, raw	185
Long grain, cooked	205
Parboiled, raw	185
Parboiled, cooked	175
Wheat germ	115

To determine the number of creditable grains/breads servings that are available, use your recipe and the grains/gram equivalent from *WEIGHTS OF COMMONLY USED GRAINS CHART*.

STEP 1:

_____ Cup x _____ grams/cup = _____
Total grams

_____ Cup x _____ grams/cup = _____
Total grams

_____ Cup x _____ grams/cup = _____
Total grams

ADD ALL TOTAL GRAMS =
TOTAL GRAMS

STEP 2:

How many 1/2 grains servings does this recipe have?

 Divide by **8** =
TOTAL GRAMS **1/2 servings**

OR

How many 1 grains servings does this recipe have?

 Divide by **16** =
TOTAL GRAMS **1 servings**

CACFP GRAINS CHART

Exhibit A—Grains for Child Nutrition Programs^{1,2}

GROUP A	MINIMUM SERVING SIZE FOR GROUP A
<ul style="list-style-type: none"> •Bread-type coating •Breadsticks (hard) •Chow mein noodles •Croutons •Pretzels (hard) •Savory crackers (saltines and snack crackers) •Stuffing (dry) <p>NOTE: Weights apply to bread in stuffing.</p>	<p>1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm or 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz</p>
GROUP B	MINIMUM SERVING SIZE FOR GROUP B
<ul style="list-style-type: none"> •Bagels •Batter-type coating •Biscuits •Breads (white, wheat, whole-wheat, French, Italian) •Buns (hamburger and hot dog) •Egg roll skins •English muffins •Pita bread (white, wheat, whole-wheat) •Pizza crust •Pretzels (soft) •Rolls (white, wheat, whole-wheat, potato) •Sweet crackers (graham crackers—all shapes, animal crackers) •Tortillas (wheat or corn) •Tortilla chips (wheat or corn) •Taco shells 	<p>1 oz eq = 28 gm or 1.0 oz 3/4 oz eq = 21 gm or 0.75 oz 1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz</p>
GROUP C	MINIMUM SERVING SIZE FOR GROUP C
<ul style="list-style-type: none"> •Cookies³ (plain, includes vanilla wafers) •Cornbread •Corn muffins •Croissants •Pancakes •Pie crust (dessert pies³, fruit turnovers³, cobbler³, and meat meat alternate pies) •Waffles 	<p>1 oz eq = 34 gm or 1.2 oz 3/4 oz eq = 26 gm or 0.9 oz 1/2 oz eq = 17 gm or 0.6 oz 1/4 oz eq = 9 gm or 0.3 oz</p>

¹ Under the CACFP, the following foods are whole grain or enriched or made with enriched or whole-grain meal and/or flour, bran, and/or germ. For meals and snacks served to children and adults, at least one serving of grains per day in the CACFP must be whole grain-rich. Under the NSLP and SBP, the following food quantities from Group A-G must contain at least 16 grams of whole grain or can be made with 8 grams of whole grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

² Some of the following foods or their accompaniments may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

³ Considered a grain-based dessert and cannot count toward the grain component at any meal served under the CACFP as specified in §226.20(a)(4).

⁴ Refer to program regulations for the appropriate serving size for supplements served to children and adult participants. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

⁵ Under the CACFP, cereals may be whole grain, enriched, or fortified, and must contain no more than 6 grams of added sugar per dry ounce.

CACFP GRAINS CHART

Exhibit A continued

GROUP D	MINIMUM SERVING SIZE FOR GROUP D
<ul style="list-style-type: none"> •Doughnuts³ (cake and yeast-raised, unfrosted) •Granola bars³ (plain, cereal bars, breakfast bars) •Muffins (all except corn) •Sweet roll³ (unfrosted) •Toaster pastry³ (unfrosted) 	1 oz eq = 55 gm or 2.0 oz 3/4 oz eq = 42 gm or 1.5 oz 1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz
GROUP E	MINIMUM SERVING SIZE FOR GROUP E
<ul style="list-style-type: none"> •Cookies³ (with nuts, raisins, chocolate pieces, fruit purees) •Doughnuts³ (cake and yeast-raised, frosted and glazed) •French toast •Granola bars³ (with nuts, chocolate pieces, or dried fruit) •Sweet rolls³ (frosted) •Toaster pastry³ (frosted) 	1 oz eq = 69 gm or 2.4 oz 3/4 oz eq = 52 gm or 1.8 oz 1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz
GROUP F	MINIMUM SERVING SIZE FOR GROUP F
<ul style="list-style-type: none"> •Cake³ (plain, unfrosted) •Coffee cake³ 	1 oz eq = 82 gm or 2.9 oz 3/4 oz eq = 62 gm or 2.2 oz 1/2 oz eq = 41 gm or 1.5 oz 1/4 oz eq = 21 gm or 0.7 oz
GROUP G	MINIMUM SERVING SIZE FOR GROUP G
<ul style="list-style-type: none"> •Brownies³ (plain) •Cake³ (all varieties, frosted) 	1 oz eq = 125 gm or 4.4 oz 3/4 oz eq = 94 gm or 3.3 oz 1/2 oz eq = 63 gm or 2.2 oz 1/4 oz eq = 32 gm or 1.1 oz
GROUP H	MINIMUM SERVING SIZE FOR GROUP H
<ul style="list-style-type: none"> •Cereal grains (barley, quinoa, etc.) •Breakfast cereals^{4,5} (cooked) •Bulgur or cracked wheat •Macaroni (all shapes) •Noodles (all varieties) •Pasta (all shapes) •Ravioli (noodle only) •Rice (enriched white or brown) 	1 oz eq = 1/2 cup cooked (or 28 gm dry)
GROUP I	MINIMUM SERVING SIZE FOR GROUP I
<ul style="list-style-type: none"> •Ready-to-eat breakfast cereal^{4,5} (cold, dry) 	1 oz eq = 1 cup or 1.0 oz for flakes or rounds 1 oz eq = 1.25 cup or 1.0 oz for puffed cereal 1 oz eq = 1/4 cup or 1.0 oz for granola

³ Considered a grain-based dessert and cannot count toward the grain component at any meal served+ CACFP as specified in §226.20(a)(4).

⁴ Refer to program regulations for the appropriate serving size for supplements served to children and adult participants. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

⁵ Under the CACFP, cereals may be whole grain, enriched, or fortified, and must contain no more than 6 grams of added sugar per dry ounce.

CREDITING COMBINATION FOODS

You may credit some combination foods for a total of three different meal components:

1. Meat/meat alternate
2. Grains
3. Vegetable/fruit (count as one component only)

Combination items such as pizzas vary greatly as to how they may be credited. Crediting for pizza typically includes the crust, the cheese and/or meat, and vegetable/fruit. This crediting will vary by pizza. Use items that have a CN label, Product Formulation Statement, or a standardized recipe. Maintain a copy of the documentation on file for review. Examples for crediting other combination foods are listed below.

Example 1: Hamburger on a bun with lettuce and tomatoes.

Credit as:

Meat/meat alternate	Hamburger (at least 1/4 oz per serving)
Grains	Hamburger bun (at least 1/4 serving)
Vegetable/fruit	Lettuce and tomato (at least 1/8 cup per serving)

Example 2: Chef salad with hard-boiled egg, turkey, cheese, lettuce, tomato, celery, cucumber.

Credit as:

Meat/meat alternate	Egg, turkey, cheese (at least 1/4 oz per serving)
Vegetable/fruit	Lettuce, tomato, celery, cucumber (at least 1/8 cup total per serving)

Example 3: Fruit salad with cottage cheese, peaches, pineapple, pears, bananas, blueberries. In this case, the fruits are not mixed together and are separately identifiable. For example, peach or pear halves set on a platter with pineapple rings in comparison with bits of peaches, pears, and pineapple mixed in a fruit cocktail.

Credit as:

Meat/meat alternate	Cottage cheese (at least 1/4 oz per serving)
Vegetable/fruit	A combination of the separate pear or peach halves, pineapple rings/chunks, banana slices, or blueberries (at least 1/8 cup total)

Example 4: Banana/strawberry smoothie (with banana, strawberries, and milk).

Combination foods in beverage form made from milk and solid fruits (or juice concentrates) may be credited at all meals and snacks as meeting the following meal components. However, the amounts served must meet meal pattern requirements.

Credit as:

Milk	Milk (at least 1/2 cup per serving)
Vegetable/fruit (count as one component only)	Bananas and strawberries (at least 1/8 cup total per serving)

CHILD NUTRITION LABELS AND PRODUCT FORMULATION STATEMENTS

CN labels, fact sheets, and product labels provide a way for food manufacturers to communicate with operators about how their products may contribute to the meal pattern requirements for meals served under USDA's CNP. Below are tips for acceptable documentation:

CN-Labeled Products

- The CN label provides a warranty against review claims when the product is used according to the manufacturer's direction.
- Child care centers and FDCH operators may submit an original CN label, a photocopy or a photograph of the valid CN label during an AR as acceptable documentation.
 - CN labels that are laser-printed on the product carton or cannot be easily removed may be photocopied while attached to the original product carton.
 - A photograph of the CN label while it is attached to the original product carton. (CN labels that are photocopies or photographed must be visible and legible.)
- When a valid CN logo and crediting statement is provided, a Product Formulation Statement is not required.

Watermarked CN Labels

- If the actual CN label, photography, or photocopy of the valid CN label is not available, operators may provide the Bill of Lading (invoice) containing the product name **AND**
 - A CN label copied with a watermark displaying the product name and CN number.
 - An electronic copy of the CN label with a watermark displaying the product name and CN number provided by the vendor.

CN		
	000000	
CN	Each 4.5 oz Chicken Stir-Fry Bowl provides 1.5 oz equivalent meat, 1.0 oz equivalent of WGR Grains, 1/4 cup dark green vegetable, 1/4 cup red/orange vegetable, and 1/8 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05/18.)	CN
CN		

Product Formulation Statement (PFS)

A manufacturer's Product Formulation Statement (PFS) is a signed, certified document that provides a way for a manufacturer to demonstrate how a product may contribute to the meal pattern requirements of USDA's CNP. A PFS is typically provided for processed products that do not have a CN label. Program operators must request a signed manufacturer's PFS when purchasing a processed product without a CN label. Program operators are responsible for ensuring menu items meet meal pattern requirements; therefore, program operators should review and verify the crediting statement on a manufacturer's PFS before purchasing the product.

CHECKLIST FOR EVALUATING A MANUFACTURER'S PFS (If <i>N</i> is checked for any question below, contact the manufacturer to request the information)		
Y	N	Is the PFS on signed company letterhead? The signature on the PFS can be handwritten, stamped, or electronic.
Y	N	Does the PFS include product name, product code number, and serving/portion size?
Y	N	Do the creditable ingredients* listed on the PFS match or have a similar description as the ingredients listed on the product label? For example, if the PFS lists <i>ground beef (not more than 20% fat)</i> , the product label should also list <i>ground beef (not more than 20% fat)</i> .
Y	N	Do the creditable ingredients* listed on the PFS match or have a similar description to a food item listed in the <i>Food-Buying Guide</i> (FBG) (available at http://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs)?
Y	N	If the product is a meat/meat alternate, does it contain an Alternate Protein Product (APP) such as soy concentrate? If <i>Yes</i> , does the manufacturer provide supporting documentation that meets USDA's APP requirements? Specific requirements for APP products and examples of supporting documentation are available at http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry .
Y	N	Does the PFS demonstrate how creditable ingredients* contribute toward the meal pattern requirement(s) (i.e., provides information to calculate crediting)?
Y	N	Are the manufacturer's calculations correct and verified?

- The total creditable amount should **NEVER** be rounded up. The total creditable amount must **round down** to the nearest 0.25 oz (e.g., total creditable amount of 0.99 oz must **round down** to 0.75 oz.).
- The meat/meat alternate credit cannot exceed the total serving size of the product (e.g., a 2.15-oz beef patty may not credit more than 2.00 oz meat/meat alternate).
- Fruits and vegetables (including purees) credit on the volume served (cup servings).

The only exceptions are:

- Tomato paste and tomato purée are credited based on their whole food equivalency using the percent natural tomato soluble solids in the paste or purée. See FBG for additional information on calculated volume.
 - Dried fruits credit on the volume served (e.g., 1/4 cup raisins credit as 1/2 cup fruit).
 - Raw leafy vegetables credit as half the volume served (e.g., 1 cup raw spinach credits as 1/2 cup vegetable). All other CN programs credit as volume served.
- A PFS may include crediting information for more than one meal component. For instance, a cheese pizza may credit toward the meat/meat alternate, grains, and the vegetable group. The crediting information for each meal component may be documented on the same PFS.

PFS templates for each meal component are available on the CN labeling Web site at <http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>. Manufacturers may use PFS templates as a guide to help develop a PFS; however, they are not required to use the same format as the USDA's template, but they must present the same information on their company letterhead.

- * A **creditable ingredient** is a food/ingredient that contributes to one of the food components of USDA's meal pattern requirements.

SOME FOODS MOST COMMONLY REQUIRING A CN LABEL OR PRODUCT FORMULATION STATEMENT

There are many other things that require CN labels—This list is not all-inclusive.

- BBQ Potk or Beef (canned)
- Corn Dogs
- Chicken Nuggets
- Burritos
- Steak Fingers
- Fish Sticks
- Canned Chili
- Pizza (Frozen)
- Pizza Rolls and Pockets
- Bagel Bites
- Pancakes on a Stick
- Sausage Biscuits
- Breaded Okra (All Breaded Vegetables)
- Ravioli/Round Spaghetti
- Burrito
- Enchilada
- Lasagna
- Chicken Pot Pie
- Potato Salad (Purchased)
- Meatballs
- Fruit Twists or That's It fruit bars

EXAMPLE MENU OF MEAL PATTERN REQUIREMENTS

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Supper	Cheese and chicken quesadilla Black beans Applesauce 1% milk	Mexican meatloaf Green beans Diced Pears Mexican cornbread 1% milk	Oven-baked fish Mashed potatoes Green beans White rice 1% milk	Chicken breast Buttered noodles Mixed fruit Roasted broccoli 1% milk	Spaghetti with meat sauce Peas Pears Soft bread stick 1% milk
Snack	WG Cheez Its crackers Juice	Smoothie prepared with milk and strawberries Water	WG English muffin with melted Cheddar cheese Juice	Diced Peaches Cottage Cheese Water	WG Graham Crackers Yogurt Water

WG = Whole grain-rich

HOW TO CALCULATE NUMBER OF SERVINGS

Before determining the quantity of food to purchase or prepare, it is necessary to first calculate the amount of food or number of servings required.

Step 1: Determine the number of children per age group who normally participate in each meal service. You may use the Meal Count Worksheet to assist in determining the average counts. The Minimum Meal Pattern Requirements chart may also need to be referenced.

Step 2: For each component, multiply the number of children in each age group by the minimum quantity requirement for the age group.

- For the approved fluid milk type, use the number of fluid ounces.
- For grains/breads: Quantities for children aged 1-5 are calculated on a serving size of 1/2 serving per child.
Quantities for children aged 6-12 and adults are calculated on a serving size of 1 serving per child/adult.
- For fruit/vegetable, use the number of 1/4-cup servings.
- For meat/meat alternate, use the number of 1-ounce servings required.

Step 3: Total the age group quantities for each component.

The quantities per meal component should be used with the CACFP Food-Buying Guide to determine the amount of food to purchase and prepare to meet meal pattern requirements.

**EXAMPLE
LUNCH AND SUPPER**

HOW TO CALCULATE NUMBER OF SERVINGS NEEDED

Children Present: *0* (Aged 1 through 2) *14* (Aged 3 through 5) *22* (Aged 6 through 18)

Number of Children/Adults Served					
MILK (Only Approved Types Allowed)					
Aged 1 through 2	<i>0</i>	X	4 fluid oz (1/2 cup)	=	<i>0</i>
Aged 3 through 5	<i>14</i>	X	6 fluid oz (3/4 cup)	=	<i>84</i>
Aged 6 through 18	<i>22</i>	X	8 fluid oz (1 cup)	=	<i>176</i>
Program Adults*	<i>0</i>	X	8 fluid oz (1 cup)	=	<i>0</i>
					<i>260</i> Total Number of Fluid Ounces Needed
There are 128 ounces of milk in one gallon.					

MEAT/MEAT ALTERNATE (Optional)					
Aged 1 through 2	<i>0</i>	X	1.0 oz	=	<i>0</i>
Aged 3 through 5	<i>14</i>	X	1.5 oz	=	<i>21</i>
Aged 6 through 18	<i>32</i>	X	2.0 oz	=	<i>64</i>
Program Adults*	<i>0</i>	X	2.0 oz	=	<i>0</i>
					<i>85</i> Total Ounces Needed

VEGETABLE					
Aged 1 through 2	<i>0</i>	X	.5 (1/4 cup)	=	<i>0</i>
Aged 3 through 5	<i>14</i>	X	1 (1/4 cup)	=	<i>14</i>
Aged 6 through 18	<i>22</i>	X	2 (1/4 cup)	=	<i>22</i>
Program Adults*	<i>0</i>	X	2 (1/4 cup)	=	<i>0</i>
					<i>36</i> Total Number of 1/4 Cups Needed

FRUIT					
Aged 1 through 2	<i>0</i>	X	.5 (1/4 cup)	=	<i>0</i>
Aged 3 through 5	<i>14</i>	X	1 (1/4 cup)	=	<i>14</i>
Aged 6 through 18	<i>32</i>	X	1 (1/4 cup)	=	<i>32</i>
Program Adults*	<i>0</i>	X	1 (1/4 cup)	=	<i>0</i>
					<i>46</i> Total Number of 1/4 Cups Needed

GRAINS					
Aged 1 through 2	<i>0</i>	X	0.5 (1/2 oz eq)	=	<i>0</i>
Aged 3 through 5	<i>14</i>	X	0.5 (1/2 oz eq)	=	<i>7</i>
Aged 6 through 18	<i>22</i>	X	1 (1 oz eq)	=	<i>11</i>
Program Adults*	<i>0</i>	X	1 (1 oz eq)	=	<i>0</i>
					<i>18</i> Total Oz Eq Needed

•Adult meals on this form are calculated using the 6- through 18-year-old serving size.

**EXAMPLE
SNACK**

HOW TO CALCULATE NUMBER OF SERVINGS NEEDED

(Choose two of the five food components.)

Children Present: **0** (Aged 1 through 2) **12** (Aged 3 through 5) **32** (Aged 6 through 18)

Number of Children/Adults Served					
MILK (Only Approved Types Allowed)					
Aged 1 through 2	0	X	4 fluid oz (1/2 cup)	=	0
Aged 3 through 5	0	X	4 fluid oz (1/2 cup)	=	0
Aged 6 through 18	0	X	8 fluid oz (1 cup)	=	0
Program Adults*	0	X	8 fluid oz (1 cup)	=	0
					0 Total Number of Fluid Ounces Needed
There are 128 ounces of milk in one gallon.					

VEGETABLE					
Aged 1 through 2	0	X	2 (1/4 cup)	=	0
Aged 3 through 5	12	X	2 (1/4 cup)	=	24
Aged 6 through 18	22	X	3 (1/4 cup)	=	66
Program Adults*	0	X	3 (1/4 cup)	=	0
					90 Total Number of 1/4 Cups Needed

FRUIT					
Aged 1 through 2	0	X	2 (1/4 cup)	=	0
Aged 3 through 5	12	X	2 (1/4 cup)	=	24
Aged 6 through 18	32	X	3 (1/4 cup)	=	96
Program Adults*	0	X	3 (1/4 cup)	=	0
					120 Total Number of 1/4 Cups Needed

MEAT/MEAT ALTERNATE					
Aged 1 through 2		X	.5 oz	=	
Aged 3 through 5		X	.5 oz	=	
Aged 6 through 18		X	1.0 oz	=	
Program Adults*		X	1.0 oz	=	
					Total Ounces Needed

GRAINS					
Aged 1 through 2	0	X	0.5 (1/2 oz eq)	=	0
Aged 3 through 5	12	X	0.5 (1/2 oz eq)	=	6
Aged 6 through 18	32	X	1 (1 oz eq)	=	32
Program Adults*	0	X	1 (1 oz eq)	=	0
					38 Total Oz Eq Needed

•Adult meals on this form are calculated using the 6- through 18-year-old serving size.

MENUS AS SERVED

The Menus as Served form is to be used at the beginning on October 1 of each fiscal year and ending on September 30.

Make copies of the *Menus as Served* original on **page A-195-197**. for your records. There are three different forms available: *A snack only form, a supper only form, and a form with all meal services.*

All meal services offered each day are recorded on the same page. In addition, it is required that the following information be recorded:

- Indicate whether this form is being used for regular or At-Risk meals by checking the appropriate box
- Comments Box—Note any comments or special dietary needs
- Date of meal service
- Indicate who completed this form
- Meal counts of—
 - * Total children served
 - * Children served per age group
 - * Program adults served
- Menus as served
- Food item(s) credited toward each required meal component (Be specific as to the form of food; i.e., fresh, frozen, cooked, deboned)
- Check the Whole Grain (WG) box that denotes which meal the WG product was served for the day
- Be specific in the variety of milk served
- Quantity of each food item served (Be specific as to can size, number of pounds or ounces, etc.)

Menus as Served form or Production Record must be completed on a daily basis. In addition, records must be kept on-site at all times.

This record is the institution's documentation that meals claimed for reimbursement met minimum meal pattern requirements.

As with all other record-keeping forms provided by the State agency, the Food Production Records/Menus as Served Book is a prototype management tool. If an institution has a food production record-keeping system that is equal to or better than the one provided, it may be used. Contact your child nutrition program specialist for review of the alternate form prior to using.

NOTE: A facility must provide all required food components under the minimum meal pattern requirements in order to claim the meal for reimbursement unless supported by a medical statement stating otherwise.

EXAMPLE MENUS AS SERVED

☐ Regular Meals
☒ At-Risk Meals

Comments/Special Dietary Needs:

Date: 10/4/YYYY

Form completed by: Tammy Cook

MEAL TYPE	QTY SERVED: MEAT/MEAT ALTERNATE	QTY SERVED: GRAINS	QTY SERVED: VEGETABLE/ JUICE	QTY SERVED: FRUIT/JUICE	QTY SERVED: MILK
BREAKFAST Total children served: _____ Number of children served: _____ 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
AM SNACK Total children served: _____ Number of children served: _____ 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
LUNCH Total children served: _____ Number of children served: _____ 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
PM SNACK Total children served: _____ Number of children served: _____ 3-5: _____ 6-12: _____ Program Adults: _____	String Cheese 15 (1 oz each)	WG <input type="checkbox"/>		Apples 15 medium size	
SUPPER Total children served: _____ Number of children served: _____ 3-5: _____ 6-12: _____ Program Adults: _____	4# 20% fat ground beef	WG <input checked="" type="checkbox"/> Spaghetti noodles 2#	Green beans 1 #10 can, cut, drained, heated Tomato sauce, 2/15oz cans	Peaches, freestone, sliced, 2/29 oz cans	200 ounces lowfat white milk
LATE PM SNACK Total children served: _____ Number of children served: _____ 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			

THE FOOD-BUYING GUIDE

It is a big—and very important—job to plan, purchase, prepare, and serve nourishing meals for USDA's CNP. Every day, your work helps fight hunger and improve the nutritional health of children in America.

Whether you are serving food to a small or large number of children, you need to think carefully about each meal. Consider the following:

- *How much food will you need to buy?*
- *Will the meal meet the meal pattern of each meal type?*
- *What quantity of the raw product will provide the amount of ready-to-cook food called for in a recipe?*
- *How many servings will you get from a specific quantity of food?*

The *Food-Buying Guide for Child Nutrition Programs* is designed to help you in two important ways:

1. It will help you or your purchasing agent buy the right amount of food and buy it most economically.
2. It will help you determine the specific contribution each food makes toward the meal pattern requirements. This is necessary to ensure that meals provide needed nourishment and meet program requirements for reimbursement.

NOTE: For more food items that can be served in CACFP, Refer to USDA FNS-425 CACFP Crediting Handbook Slightly Revised May 2023 located in the RESOURCE LIBRARY under the MEAL PATTERN REQUIREMENTS section.

Brief Explanation of the *Food-Buying Guide*

Foods are grouped in the *Food-Buying Guide* in the following sections:

- Section 1: Meat and Meat Alternates
- Section 2: Vegetables and Fruits
- Section 3: Grains
- Section 4: Milk
- Section 5: Other Foods (the foods in this section do not meet any of the requirements for any components in the meal patterns)

The Food-Buying Guide is Available at

- Online at <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>
- In the Application and Claiming system under RESOURCE LIBRARY under MEAL PATTERN REQUIREMENTS
- USDA Food Buying Guide APP for Smartphones and tablets (Compatible with IOS and Android devices).

The *Food-Buying Guide* is divided into yield tables using a six-column format:

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
-------------------------	-----------------	----------------------------------	--------------------------------------	-----------------------------------	--------------------------

Column 1—Food As Purchased, AP: Tells you the name of the food item and the form(s) in which it is purchased. Individual foods are arranged in alphabetical order by type of food.

Column 2—Purchase Unit: Tells you the basic unit of purchase for the food. For most foods, the guide lists *Pound* as the purchase unit.

Column 3—Servings Per Purchase Unit, EP (Edible Portion): Shows the number of servings of a given size (found in Column 4) from each purchase unit (found in Column 2). It is based on average yields from good quality foods prepared in ways that result in a minimum of waste.

Column 4—Serving Size Per Meal Contribution: Describes a serving by weight, measure, or number of pieces or slices. Sometimes both measure and weight are given or the measure and number of pieces or slices.

For foods specified in the meal patterns, the serving size given in this column can be credited toward meeting the meal pattern requirements. For many fruits and vegetables, both pieces and 1/4-cup servings are included.

Column 5—Purchase Units for 100 Servings: Shows the number of purchase units you need for 100 servings. This number was calculated using the purchase unit listed in Column 2 and the serving size (by weight) listed in Column 4. Numbers in Column 5 have been rounded up to help ensure enough food is available for 100 servings.

Column 6—Additional Information: Provides other information to help you calculate the amount of food you need to purchase and/or prepare.

For many food items, this column shows the quantity of ready-to-cook or cooked food you will get from a pound of food as purchased.

The data in the yield tables can help you in a variety of ways as you plan menus, make purchasing decisions, and check to make sure meals will meet CNP requirements.

EXAMPLE 1

You are planning to serve 1/4 cup of raw, unpeeled fresh apples. You will be purchasing fresh, whole apples, case count 125-138. How many pounds of fresh, whole apples will you need to buy?

1. Estimate the number of servings of the prepared food you will need.

You estimate that you will need **50** 1/4-cup servings of fresh, unpeeled apple.

2. Locate the food in the *Food-Buying Guide* in the form you intend to serve.

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
APPLES					
Apples, fresh <i>125-138 count</i> <i>Whole</i>	Pound	14.8	1/4 cup raw, unpeeled fruit (about 1/4 apple)	6.8	1 lb AP = 0.91 lb (3 2/3 cups) ready-to-cook or -serve raw, cored, unpeeled apple

3. Check the serving size listed in Column 4. Compare this to your planned serving size.

Column 4 reads: 1/4 cup raw, unpeeled fruit (about 1/4 apple)

This is the same as your planned serving size to all students, so no conversion is needed.

4. Refer to Column 2 to find the purchase unit. Refer to Column 3 for the number of servings you will get per purchase unit.

Column 2 reads: Pound

Column 3 reads: 14.8

5. Divide the number of servings needed by the number of servings you will get per purchase unit (Column 3).

Number of servings needed = 50

Servings per purchase unit = 14.8

50 divided by 14.8 = 3.37

6. Round up to 4 pounds to ensure enough food is available.

ANSWER: You will need 4 pounds of fresh, unpeeled apples for 50 1/4-cup servings.

EXAMPLE 2

You are planning to serve ground beef tacos with no more than 20 percent fat to 200 children from all age groups. How many pounds of ground beef will you need?

1. **Estimate the number of servings and the serving size of the prepared food for each age/grade.**

You estimate that of the 200 planned servings, 50 will be served 1 ounce each, 100 will be served 1 1/2 ounces each, and 50 require 2-ounce servings of meat/meat alternate.

2. **Locate the food in the *Food-Buying Guide* in the form you intend to serve.**

Section 1—Meat/Meat Alternates

1 Food As Purchased, AP	2 Purchase Unit	3 Servings Per Purchase Unit, EP	4 Serving Size Per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
BEEF, GROUND					
Beef, Ground, fresh or frozen ^{7,8} <i>no more than 20% fat includes USDA commodity (Like IMPS #136)</i>	Pound	11.8	1 oz cooked lean meat	8.5	1 lb AP = 0.74 lb cooked, drained lean meat
	Pound	7.89	1 1/2 oz cooked lean meat	12.7	

3. **Check the serving size listed in Column 4. Compare this to your planned serving sizes.**

Column 4 reads: 1 ounce cooked lean meat **AND** 1 1/2 ounces cooked lean meat

Since there is no serving size for 2 ounces of cooked lean meat, **a conversion is needed.**

4. **Calculate the total ounces of cooked lean meat needed.**

50 servings X 1 ounce = 50 ounces

100 servings X 1.5 ounces = 150 ounces

50 servings X 2 ounces = 100 ounces

You need a total of 300 ounces of cooked lean meat. Since this total is in units of 1 ounce, you can now use the serving size of 1 ounce cooked lean meat as found in Column 4.

5. **Refer in Column 2 to find the purchase unit. Refer to Column 3 for the number of servings you will get per purchase unit.**

Column 2 reads: Pound

Column 3 reads: 11.8

6. **Divide the total number of ounces needed by the number of servings you will get per purchase unit (Column 3).**

Number of total ounces needed = 300

Servings per purchase unit = 11.8

300 divided by 11.8 = 25.42

7. **Round up to 26 pounds to ensure enough food is available.**

ANSWER: You will need 26 pounds of raw ground beef for the required serving sizes for 200 children.

Working With the *Food-Buying Guide*

To calculate how much of any food to purchase, you should begin by asking yourself the following questions:

- How many servings will I need?
- Will different serving sizes be used for various age groupings?
- What is my planned serving size for this food?
- In what form will I purchase this food?
- What serving size is listed in Column 4?
- Is the listed serving size the same as my planned serving size?
- How many purchase units of the food will I need to buy?

AND REMEMBER . . .

Calculating how much food you need for a given number of servings:

- Always ***round up*** when calculating ***how much food to buy***.
- Always ***round down*** when calculating the ***creditable component*** toward meeting a meal pattern requirement.

WAYS TO ENCOURAGE CHILDREN TO HAVE POSITIVE ATTITUDES TOWARD FOOD

Have a positive attitude toward foods and the mealtime experience. Remember, a negative attitude expressed by adults and other children may influence children not to try that food.

When introducing a new food to children, serve a small amount of the new food along with more popular and familiar foods.

Include children in food activities to encourage them to try new foods and also to gain self-confidence.

Serve finger foods such as meat or cheese cubes, vegetable sticks, or fruit chunks. Foods that are cut into smaller pieces are easier for children to handle.

Do not force a child to eat. It is normal for a child to ask for second helpings of food one day and yet eat very lightly the next day.

Provide a comfortable atmosphere at mealtime. Mealtime is also a social activity, so allow children to talk with others.

Encourage children to eat food or new foods in a low-key way. For instance, read a book about a new food that will be served that day and serve the new food at snacktime when children are hungrier.

Expose children to new foods five or six times instead of only once or twice. The more exposure that children have to a food, the more familiar and comfortable it becomes, and the more likely it is that they will try the food.

Offer the new food first to a child who eats most foods. Children will often follow other children and try the food.

Have staff eat with the children. Have them eat the same foods that have been prepared for the children.

Present food attractively. Remember that we all make decisions to try or not to try food depending on how food looks and smells.

Do not offer bribes or rewards for eating foods. This practice only reinforces the idea that certain foods are not desirable.

SAFETY AND SANITATION TIPS

The area of food terminology is expanding. New products require that providers continue to examine potential safety and sanitation concerns. This page stresses some safety and sanitation issues that have received recent media attention. For in-depth training regarding safety and sanitation concerns, contact your State agency or FNS-SWRO. A number of excellent training resources are available.

Wash your hands before preparing food, and see that children wash their hands before eating. Never touch ready-to-eat foods with your bare hands. If using hands, wear disposable plastic gloves and do not touch anything unclean with the gloves. Throw the gloves away after using or touching anything other than food.

Do not serve foods made with raw eggs or allow children to eat raw batters; such products are at risk for bacterial contamination.

Handling Produce

Wash all produce thoroughly under running water prior to serving or cutting. Do not rewash packaged produce labeled *ready-to-eat*, *washed*, or *triple-washed*.

Rinse fruits such as melons and oranges just before eating them. This prevents bacteria from spreading from the surface to the inside.

Remove stems which collect dirt.

Inspect produce for obvious signs of soil or damage prior to cutting, slicing, or dicing. When in doubt about damaged produce, either cut away the affected areas or do not use the item.

Keep cut fruit refrigerated. Bacteria multiply rapidly at room temperature.

Avoiding Cross-Contamination

Wash utensils and surfaces that have touched raw meat or poultry with soap and hot water to avoid contaminating other foods. Do not use the same platters, cutting boards, and/or utensils for uncooked and cooked meat or poultry dishes and ready-to-eat foods. You may want to use two sets of cutting boards: one for meats and poultry and one for vegetables and fruits. Buying plastic cutting boards in different colors will help to keep them straight.

Prevent juices from raw meat, poultry, or seafood from dripping on ready-to-eat foods such as salad greens, either in the refrigerator or during preparation.

Store raw foods that must be cooked prior to serving on the refrigerator's **BOTTOM** shelf to prevent their juices from coming in contact with other foods. Store ready-to-eat foods **ABOVE** raw, uncooked foods.

Sanitize equipment and work surfaces between uses, following local or state health codes regarding sanitation solutions.

Proper Holding and Cooking Procedures

Take care that foods do not remain unrefrigerated for extended periods of time. Bacteria can grow rapidly between 40°F and 140°F, which includes room temperature. This is known as the danger zone. If the serving of a hot food must be delayed, keep it in a holding temperature of 140°F or above. All foods left out in the kitchen, at a barbecue or picnic, or on a salad bar should be monitored. Do not hold a food in the temperature danger zone for longer than two hours. After two hours, the food should be discarded.

Meats and poultry should be cooked completely. ***Follow local or state health codes regarding interior temperatures.*** Take appropriate safety and sanitation procedures with thermometers to avoid contamination of other foods.

Do not use leftover marinades to baste meats. Prepare and reserve a separate batch to baste. Do not reuse marinades.

Deep fat-fried foods (cooked by submerging in hot oil or other fat) that are prepared on-site cannot be part of a reimbursable meal.

EXCEPTIONS FOR SPECIAL DIETARY NEEDS

Documentation must be on file and available for individual participants who are unable, because of medical or other special dietary needs, to consume certain foods. Substitutions due to medical needs shall be supported by a statement from a recognized licensed physician, physician's assistant, or nurse practitioner and should include recommended alternate foods. A **state healthcare professional or registered dietitian**. If a medical statement is not available, meals lacking the required components/quantities cannot be claimed for reimbursement.

The facility must provide all required food components for the meals served in order to claim reimbursement. This includes any substitutions made to a meal served to a child with special dietary needs unless supported by the medical statement.

Facilities may consider ethnic and religious preferences when requested by a household. Food substitutions may be made if requested by parents/guardians. Food items substituted must be a creditable item from the same food component if the meal is claimed for reimbursement. Variations on an experimental or continual basis in the food components must have written approval from USDA.

MEDICAL STATEMENT

Part I (to be filled out by <i>institution or parent/guardian</i>)	
Name of Student: John Doe, Jr.	Age: 4
Name of Parent/Guardian: John Doe	Telephone Number: 555-6789
Name of Institution: Here to Learn	

Part II (to be filled out by a <i>medical authority</i>)
Diagnosis (include description of the patient's medical or other special dietary needs that restrict the patient's diet):
Celiac Disease
List food(s) to be omitted from diet:
Anything that contains gluten
List food(s) that may be substituted (diet plan):
Any gluten-free products
Additional information:

This child has a disability as defined by the American Disability Act: Yes ☒ No ☐

10/14/YYYY	R. J. Hoffman, M.D.
Date	Signature of State healthcare professional or registered dietitian
	555-1212
	Telephone Number

Notes

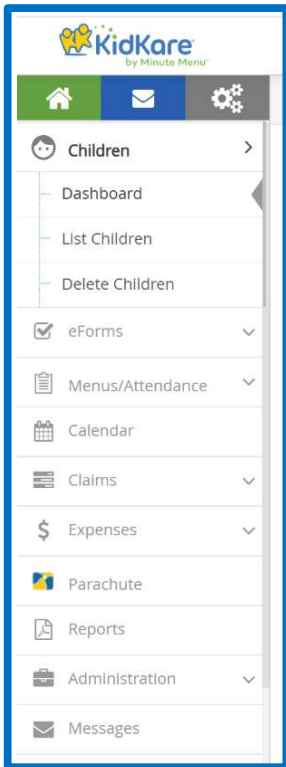
KID KARE



Starting October 1, **ALL** institutions on CACFP will be required to use KidKare web-based software – ***this is required for any entity claiming meals on the CACFP website.***

- A. **Contact Information:** Email: Oklahoma@KidKare.com
- B. **Trainings:** To register for KidKare trainings or find training modules, go to: <https://www.kidkare.com/training-ok/>
- C. **Log in Page:** <https://app.kidkare.com/#/login/>
1. Use Chrome, Google, Safari. DO NOT use Internet Explorer
- D. **KidKare Oklahoma Website:** <https://www.com/state-oklahoma/>

E. **Forms Required to be Completed in KidKare:**



- Attendance
- Claim Summary Report
- Enrollment Form
- Expenditure/Reimbursement Worksheet
- Family-size and Income application
- Food Purchasing From
- Head Start, Federally Funded Enrolled Children form55
- Infant & Child Meal Waiver Form
- Infant Menu as Served
- Meal Count Worksheet
- Menu As Served Form
- Menus
- Rosters
- End of Year Report
- Calculating Serving Form
- Profit/Loss
- Monthly Record Keeping Checklist – Single-sited & Sponsor

- F. **At the end of each month, print out the Claim Summary report, and claim meals on the CACFP website. Meals will not be claimed through KidKare.**

OSDE CACFP Claiming website: <https://cnp.sde.ok.gov/cacfpclaims/snpwelcomem.aspx>

Comprehensive Reporting

Full Access

Enterprise State Reporting

- Popular State Reporting / Fraud Protection listed in blue

MENUS

- EZ Menu Report
- Master Menu List
- Provider Cycle Menu
- **Provider My Menu**
- **Scheduled Menu Report**
- Sponsor Cycle Menu Report
- **Center Monthly Menu Plan**
- Center Weekly Menu Plan (non-infants/infants only)
- Master Menu Monthly (non-infants/infants only)
- **Menu Production record (non-infants/infants only)**
- **Weekly Quantities Required**
- **Daily Transportation Log**
- **Infant Feeding Report**
- **Food Combinations**
- Food Frequency Rules
- Food List Export
- Food List with Effective Dates
- Food and Vitamin Analysis by Meal
- Foods Served by Week
- **Frequently Served Foods**
- Fruit/Vegetable Analysis
- **Monthly Milk Audit Summary**
- Provider/Center Menu Comments

ATTENDANCE & MEAL COUNTS

- Daily Meal Worksheet
- **Weekly Attendance + Meal Count**
- Daily Attendance + Meal Count
- Full Month Attendance Worksheet
- **Claimed Attendance by Child**
- Claimed Attendance Summary
- **Claimed Foods and Attendance with Tier**
- **Duplicate Children Claimed**
- **5 Day Attendance**
- Claim Error Report
- **Office Error Report**
- Daily or Weekly In & Out Times
- **In & Out Times Attendance by Child**
- Meal Totals Report
- Provider/Center Daily Meal Count
- **Daily FRP Report**
- Actual vs Estimated Meal Counts
- Monthly Claimed Meal Counts by Age Group, by Child, or At-Risk
- **Monthly Paid Meal Counts by Age Group, by Child or At-Risk**



CHILDREN/PARTICIPANTS

- Enrollment
- Free & Reduced-Price Forms
- **Verify FRP within Family**
- Income Eligibility List
- Child Roster
- **Child Racial Count Summary**
- Child Tier Expiration Analysis
- **Provider with Duplicate Children**
- **Provider/Child Residence Comparison**
- Tier 1 Qualifying Children
- At-Risk/SFSP Enrollment
- School-age Breakfast Approval
- **Children Claimed without Absence**
- **Children Not Claimed**
- Child List Export

CLAIMS

- **Provider Center Claim Totals**
- Claim Change Report
- **Claim Error Analysis Detail by Monitor**
- Claim Error Analysis Summary
- Track Received Claims
- Claims Not Received
- Enrollment/Days/Meals Edit Check Report
- **New Claiming Providers**
- State Claim Summary
- State Daily Claim Totals
- Participant Totals by Center
- **12 Month Claims Summary**
- **Claims Roster**
- Rate Summary
- Claim List Export

REVIEWS/TRAINING

- Provider Due Review
- Home Visit Status
- **Child Attendance Reconciliation**
- **Claim and Review Comparison**
- **Children Not Seen at Review**
- Monitored Meal Pattern Break
- Projected Visit Dates
- **Claiming Special Days**
- **Providers Not Reviewed**
- Sponsor Review Worksheet
- Block Claim Review
- Review History + Status Report
- Sponsor Review Summary
- Provider Training Hours Summary
- **Providers Not Trained**
- Training List Export
- Review List Export

PROVIDER/CENTER

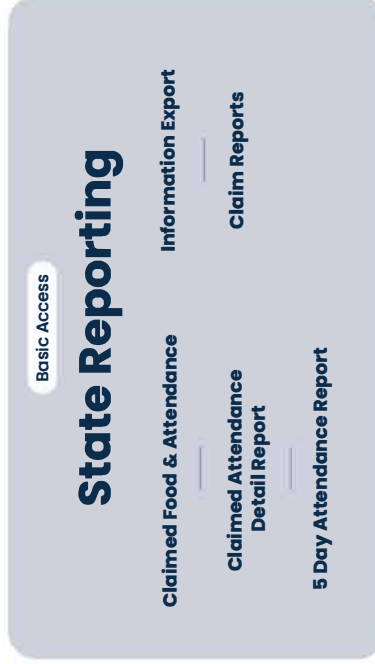
- Provider Info Summary
- **Center Info Summary**
- Provider License Expiration
- **Racial Count Summary**
- Providers Added
- Center Enrollment Statistics
- **Center Error Summary**
- Center Disallowance Export
- Providers Changing Tier
- School Tier Comparison
- **Serious Deficiency List**
- Serious Deficiency Detail
- Serious Deficiency Export
- Center Summary Export
- **Provider List Export**
- **Center List Export**

PAYMENTS

- Check ACH File
- **Check Payment Details**
- **Check Register**
- Check Register Batch Summary
- Check Transaction File
- **Claims Not Paid**
- Non-claim payment adjustments
- Year End Tax Summary

RECEIPTS

- **Non-Profit Status**
- **Center Receipts Journal**
- Monthly Receipt Totals
- Labor Tally Sheet
- Receipt List Export



AT-RISK ORIGINALS

Additional Responsible Principal or Individual (RPI) Consent Form

Name of Organization: _____ Agreement #: _____

I, _____, understand that I am the responsible principal and/or individual (RPI) of _____. I hereby appoint _____ to attend training, receive technical assistance, sign for administrative reviews, and have full power and authority to act on my behalf for any other administrative duty related to the Child and Adult Care Food Program (CACFP).

If my institution has any noncompliance's or is declared seriously deficient, I understand that it is still my responsibility as the RPI to complete corrective action or repay any debt owed to the Oklahoma State Department of Education.

Print RPI Name: _____ Date: _____

RPI Signature: _____

Additional (NEW) RPI Signature: _____

Print Additional (NEW) RPI Name: _____

Title: _____

Additional (NEW) RPI Birth date: _____

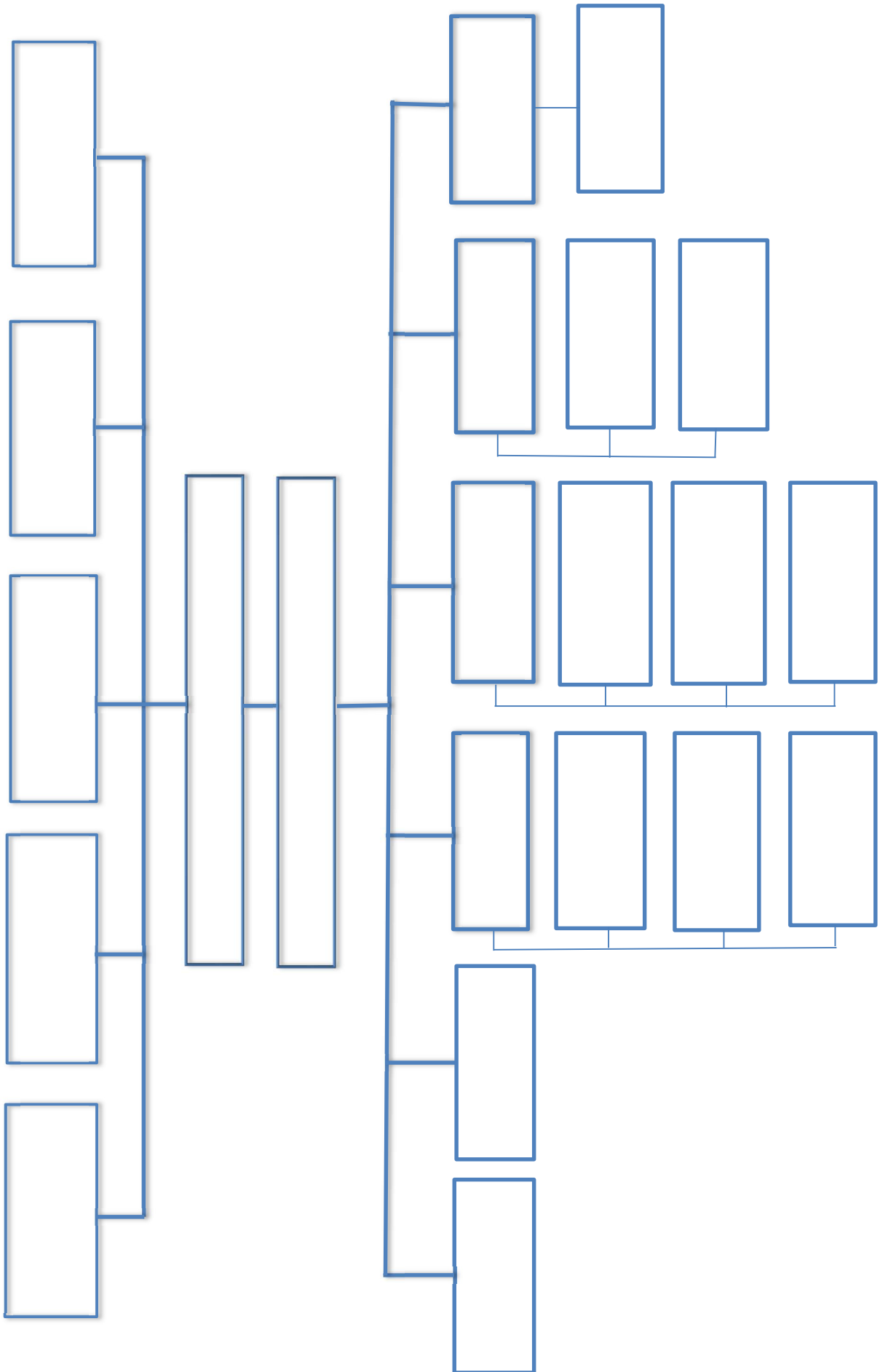
****Must send a color copy of the new RPI's driver's license along with this form to OSDE.***

☐ I am a responsible principals or individuals (RPI) for all programs we administer under CACFP.

☐ Our organization operates multiple programs under one agreement number. We have different individuals within the organization as the RPI for certain programs. I am only the responsible individual for the _____ program(s).
(list the program(s): at-risk, adult day, FDCH, or daycare center)

*This form can be emailed to the person that handles your online application:
Shannon.Nakvinda@sde.ok.gov, or it can also be faxed to 405-521-2239.*

Name of Institution



MILK SUBSTITUTION REQUEST

Child's Name:	Age:
---------------	------

My child cannot consume milk for the following reason(s):

Signature of Parent/Guardian:	Date:
-------------------------------	-------

INSTITUTION APPROVAL:	
Signature:	Date:

Nondairy Beverages

In the case of children who cannot consume fluid milk due to medical or other special dietary needs other than a disability, nondairy beverages may be served in lieu of fluid milk. Nondairy beverages must be nutritionally equivalent to milk and meet the Nutrient Standards found in cow's milk. Nondairy beverage nutrient requirements per cup include each of the following:

- Calcium 276 mg
- Protein 8 g
- Vitamin A 150 mcg
- Vitamin D 2.5 mcg
- Magnesium 24 mg
- Potassium 349 mg
- Phosphorus 222 mg
- Riboflavin 0.44 mg
- Vitamin B-12 1.1 mcg

Parents or guardians may now request in writing nondairy milk substitutions, as described above, without providing a medical statement. As an example, if a parent has a child who follows a vegan diet, the parent can submit a written request of the child's caretaker asking that a milk substitution be served in lieu of cow's milk. The written request must identify the medical or other special dietary need that restricts the diet of the child. ***Such substitutions are at the option and the expense of the facility.*** The requirements related to milk or food substitutions for a participant who has a medical disability and who submits a medical statement signed by a state-recognized medical authority remain unchanged.

FOOD-PURCHASING FORM

(To Be Completed for Each Non-itemized Receipt)

Store Name/Vendor*: _____ Institution: _____ Date: _____

Attach original receipt containing name of store and date of purchase.

Last 4 of Card or Check #:

[illegible]

* If you purchase from a food vendor or other delivery service, you may be provided with an itemized receipt and usage of this form may not be necessary. Check with your specialist.

Summary of Costs	
Total Food and Milk	\$
Total Food-Related Supplies	
Total Nonreimbursable Items	
Grand Total (Must Agree With Receipt)	\$

Form completed by: _____

Page _____ of _____

Year:

[illegible]

14) Total CACFP Expenditures (Total of Columns 4 through 11)

(15) Reimbursement minus Cash-in-Lieu plus Income (Total of Column 10)

(16) Operating Balance (Item 14 Minus Item 15—See Instructions)

NOTE: Each cost category must be as approved on your CACFP application and/or amendments.

(17) Form completed by:

END OF THE YEAR REPORT

Institution Name:

Year:

Fiscal Months:

Fiscal Months:

OPERATING AND ADMINISTRATIVE COSTS (\$)									
Expenditure for EACH Month (starting with first month of the fiscal year) (1)	CACFP Admin. Labor (2)	CACFP Admin. Expenses (3)	Food Service Salaries/Benefits (4)	Food Service Rent/Utilities/Janitorial (5)	Food Service Equipment (6)	Food Purchases (Food & Milk) (7)	Nonfood Purchases (Food-Related Supplies) (8)	Misc. Expenses (9)	CACFP Reimbursement & Income for each month (10)
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
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	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
	\$	\$	\$	\$	\$	\$	\$	\$	\$
Grand Totals	\$	\$	\$	\$	\$	\$	\$	\$	\$

(11) Total CACFP Expenditures (Total of Columns 2 through 9)

§

Form completed by:

(12) Reimbursement & Income Received (Total of Column 10) minus Cash-in-Lieu \$

Contact Info.

(13) Operating Balance (Item 11 Minus Item 12—See Instructions)

(14) Three-month operating (See Instructions) \$

Over the 3-month operating

Over the 3-month operating balance?

☐ Yes ☐ No

(If 13 is higher than 12, mark NO)

MEDICAL STATEMENT

Part I (to be filled out by <i>institution or parent/guardian</i>)	
Name of Student:	Age:
Name of Parent/Guardian:	Telephone Number:
Name of Institution:	
Part II (to be filled out by a <i>medical authority</i>)	
Diagnosis (include description of the patient's medical or other special dietary needs that restrict the patient's diet):	
List food(s) to be omitted from diet:	
List food(s) that may be substituted (diet plan):	
Additional information:	

This child has a disability as defined by the American Disability Act: Yes ☐ No ☐

Date	Signature of State-Recognized Healthcare Professional or Registered Dietitian
	Telephone Number

☐ Regular Meals
☐ At-Risk Meals

Month:

Year:

Form Completed By: _____

[illegible]

☐ Regular Meals
☐ At-Risk Meals

Year:

Form Completed By: _____

[illegible]

CHILD AND ADULT CARE FOOD PROGRAM (CACFP) AT-RISK MEAL COUNT WORKSHEET

Institution Name: _____ Agreement #: DC - _____

Month/Year: _____ Form Completed By: _____

Date	Breakfast	Lunch	Snack	Supper	Program	Nonprogram
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
21						
22						
23						
24						
25						
26						
27						
28						
29						
30						
31						
Total						

**Adults/Nonprogram can be served but they cannot be claimed for reimbursement*

Good Nutrition today means a stronger tomorrow

Building for the Future With CACFP



What is CACFP?

- CACFP is a Child and Adult Care Food Program. It is a federal program that pays for healthy meals and snacks for child and adults in day care.
- CACFP improves the quality of day care. It helps lower the cost of day care to families
- Besides providing meals in day care, CACFP makes afterschool programs to at-risk children and youth. Serving after-school meals and snacks attracts students to learning activities that are safe and fun.
- Children and youth that are homeless can also receive meals at shelters that participate in CACFP.

Who is eligible for CACFP Meals?

- Children under age 13 and Migrant children under age 16
- Children and youth under age 19 in afterschool programs in low-income areas or live in homeless shelters
- Adults who are impaired or over age 60 and enrolled in an adult day care

What kinds of meals are served? CACFP Meals follow USDA nutrition standards.

Breakfast consist of milk, fruits, or vegetables, and grains. Lunch and Supper require milk, grains, meat or other proteins, fruits and vegetables. Snacks include two different servings from the five components: milk, fruits, vegetables, grains, or meat or other proteins.

Where are CACFP meals served? Many types of facilities participate in CACFP:

Child Care Centers: Licensed child care centers and Head Start programs provide day care with meals and snacks to large numbers of children.

Outside-School-Hours Care Centers: Licensed centers offer before or afterschool care with meals and snacks for a large number of school-aged children.

Family Day Care Homes: Licensed providers offer family child care with free meals and snacks to small groups of children in private homes.

"At-Risk" Afterschool Care Programs: Centers in low-income areas provide learning activities with free meals and snacks to school-age children and youth.

Emergency Shelters: Homeless, Domestic violence, and runaway youth shelters provide places to live with free meals for children and youth

Adult Day Centers: Licensed centers provide day care with meals and snacks to enrolled adults.

Contact Information: If you have any questions about CACFP, contact one of the following

Institution/Sponsor Contact Information:

State Department of Education
Child Nutrition Programs
2500 North Lincoln Blvd. OKC, OK 73105
405-521-3327

USDA is an equal opportunity provider.

Form Completed by:_____

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END OF THE MONTH INVENTORY FOR UNOPENED PRODUCTS

(Additional forms may be needed to ensure all items are inventoried)

[illegible]

CACFP Claim Revision

Agreement #: _____

Institution/Site Name: _____

Please provide the revised counts

Claim Month/Year: _____

Number of days in operations: _____

Total enrollment: _____

At-Risk number of days in operation, if applicable: _____

At-Risk total enrollment, if applicable: _____

Participation Data:

Title XX/XIX, if applicable: _____

Number free eligible: _____

Number reduced eligible: _____

Number not eligible: _____

	Child Care	At-Risk	Adult Care
Number of Breakfasts			
Number of Lunches			
Numbers of Suppers			
Number of Snacks			

Reason for revision: _____

CACFP Meal Service/Hours of Operation Change Form

Agreement Number: _____ Institution Name: _____

This form must be submitted if any of the following information has changed from the approved application. Complete and submit to our office for approval prior to the meal service change.

For recordkeeping purposes, please list the days and times of meal service that you are currently approved for.
List the currently approved mealtimes:

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st shift		1 st shift		1 st shift		1 st shift		1 st shift		1 st shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending
2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending

List the currently approved maximum number of meals:

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd

Check the box for each day the currently approved to serve meals and hours of operation:

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Open	Close

Enter the new information you wish to change and submit for approval below.

List the NEW mealtimes, if applicable: ☐ No change to mealtimes

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st shift		1 st shift		1 st shift		1 st shift		1 st shift		1 st shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending
2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift		2 nd shift	
Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending	Beginning	Ending

List the NEW maximum number of meals, if applicable: ☐ No change to max number

Breakfast		AM Snack		Lunch		PM Snack		Supper		Late PM Snack	
1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd	1 st	2 nd

If serving shift or weekend meals, provide justification:

Check the box for each day you wish to serve meals, if applicable: ☐ No change to days of the week

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

List the NEW hours of operation, if applicable:

Open	Close	<input type="checkbox"/> No change to hours of operation

I further certify that all of the above information is true and correct. I understand that this information is being given in connection with the receipt of federal funds; that Department officials may, for cause, verify information; and that deliberate misrepresentation may subject me to prosecution under applicable state and criminal statutes. The program must be made available to all eligible children regardless of race, color, national origin, disability, age, reprisal, and retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Authorized Representative Signature: _____ Date: _____

Budget Revision Justification Form

Date: _____

Institution Name: _____

Agreement Number: _____

Budget Amendment Justification Month and Year: _____

NOTE: Budget amendments can only be effective beginning the first of the month in which the amendment is received. Example: A budget amendment received on October 25 can be effective on October 1.

Budget Line-Item Number/Type of Expense: _____

Original projected amount: _____

Adjusted projected amount: _____

Justification Explanation:

Budget Line-Item Number/Type of Expense: _____

Original projected amount: _____

Adjusted projected amount: _____

Justification Explanation:

Budget Line-Item Number/Type of Expense: _____

Original projected amount: _____

Adjusted projected amount: _____

Justification Explanation:

AT-RISK MONTHLY RECORD-KEEPING CHECKLIST

Month: _____ Year: _____

This form should be maintained on the outside or inside of each monthly folder. A check mark should be placed beside those items that are included in the monthly folder or by tasks that were completed. Some documents may not be immediately available and will be *checked off* as they are added to the folder.

- () Meal Count Worksheet
- () Schools Only :Expenditure/Reimbursement Worksheet or Revenue and Expenditure report showing code 700 (Summary of All Allowable Operating and Administrative Costs)
- () Financial Documentation - Any bank and credit card statement(s) where CACFP funds were deposited, spent, or transferred to or from, Year to date report, Profit/Loss statement, canceled checks, etc.
- () Food-Purchasing Forms/Itemized Receipts
- () Daily Attendance Records
- () Enrollment Documentation
- () Sign in sheets for children not enrolled but participate in a meal, if applicable
- () End of the Month Inventory (*Schools can use perpetual*)

ADDITIONAL TASKS THAT MUST BE COMPLETED PRIOR TO SUBMISSION OF A CLAIM FOR REIMBURSEMENT:

- () Add new participants in attendance
- () Food Production Records/Menus as Served and CN labels and Product Formulation Statements, if applicable, were maintained daily documenting meals being claimed for reimbursement or ***Contract Meal Delivery Receipt for contract meal sites only.***

KEEP ALL CORRESPONDENCE RECEIVED FROM THE STATE AGENCY IN A MONTHLY FOLDER OR IN A GENERAL CORRESPONDENCE FOLDER.

ANNUAL REQUIRED DOCUMENTATION

- () Procurement Documentation
- () Training Records

WEEKLY MENU PLANNER

BREAKFAST	AM SNACK	LUNCH

This institution is an equal opportunity provider.

WEEKLY MENU PLANNER

PM SNACK	SUPPER	LATE PM SNACK

This institution is an equal opportunity provider.

BREAKFAST

HOW TO CALCULATE NUMBER OF SERVINGS NEEDED

Children Present: _____ (Aged 1 through 2)
 _____ (Aged 3 through 5)
 _____ (Aged 6 through 18)

Number of Children/Adults Served					
MILK (Only Approved Types Allowed)					
Aged 1 through 2		X	4 fluid oz (1/2 cup)	=	
Aged 3 through 5		X	6 fluid oz (3/4 cup)	=	
Aged 6 through 18		X	8 fluid oz (1 cup)	=	
Program Adults*		X	8 fluid oz (1 cup)	=	
					Total Number of Fluid Ounces Needed
There are 128 ounces of milk in one gallon.					

FRUIT/VEGETABLE					
Aged 1 through 2		X	1 (1/4 cup)	=	
Aged 3 through 5		X	2 (1/4 cup)	=	
Aged 6 through 18		X	2 (1/4 cup)	=	
Program Adults*		X	2 (1/4 cup)	=	
					Total Number of 1/4 Cups

MEAT/MEAT ALTERNATE (Optional)					
Aged 1 through 2		X	.5 oz	=	
Aged 3 through 5		X	.5 oz	=	
Aged 6 through 18		X	1.0 oz	=	
Program Adults*		X	1.0 oz	=	
					Total Ounces Needed

GRAINS					
Aged 1 through 2		X	0.5 (1/2 oz eq)	=	
Aged 3 through 5		X	0.5 (1/2 oz eq)	=	
Aged 6 through 18		X	1 (1 oz eq)	=	
Program Adults*		X	1 (1 oz eq)	=	
					Total Oz Equ Needed

•Adult meals on this form are calculated using the 6- through 12-year-old serving size.

LUNCH AND SUPPER

HOW TO CALCULATE NUMBER OF SERVINGS NEEDED

Children Present: _____ (Aged 1 - 2) _____ (Aged 3 - 5) _____ (Aged 6 - 18)

Number of Children/Adults Served					
MILK (Only Approved Types Allowed)					
Aged 1 through 2		X	4 fluid oz (1/2 cup)	=	
Aged 3 through 5		X	6 fluid oz (3/4 cup)	=	
Aged 6 through 18		X	8 fluid oz (1 cup)	=	
Program Adults*		X	8 fluid oz (1 cup)	=	
					Total Number of Fluid Ounces Needed
There are 128 ounces of milk in one gallon.					

MEAT/MEAT ALTERNATE					
Aged 1 through 2		X	1.0 oz	=	
Aged 3 through 5		X	1.5 oz	=	
Aged 6 through 18		X	2.0 oz	=	
Program Adults*		X	2.0 oz	=	
					Total Ounces Needed

VEGETABLE					
Aged 1 through 2		X	.5 (1/4 cup)	=	
Aged 3 through 5		X	1 (1/4 cup)	=	
Aged 6 through 18		X	2 (1/4 cup)	=	
Program Adults*		X	2 (1/4 cup)	=	
					Total Number of 1/4 Cups Needed

FRUIT					
Aged 1 through 2		X	.5 (1/4 cup)	=	
Aged 3 through 5		X	1 (1/4 cup)	=	
Aged 6 through 18		X	1 (1/4 cup)	=	
Program Adults*		X	1 (1/4 cup)	=	
					Total Number of 1/4 Cups Needed

GRAINS					
Aged 1 through 2		X	0.5 (1/2 oz eq)	=	
Aged 3 through 5		X	0.5 (1/2 oz eq)	=	
Aged 6 through 18		X	1 (1 oz eq)	=	
Program Adults*		X	1 (1 oz eq)	=	
					Total Oz Eq Needed

•Adult meals on this form are calculated using the 6- through 12-year-old serving size.

SNACK

HOW TO CALCULATE NUMBER OF SERVINGS NEEDED

(Choose two of the five food components.)

Children Present: _____ (Aged 1 through 2) _____ 3 (Aged 3 through 5) _____ (Aged 6 through 12)

Number of Children/Adults Served					
MILK (Only Approved Types Allowed)					
Aged 1 through 2		X	4 fluid oz (1/2 cup)	=	
Aged 3 through 5		X	4 fluid oz (1/2 cup)	=	
Aged 6 through 12		X	8 fluid oz (1 cup)	=	
Program Adults*		X	8 fluid oz (1 cup)	=	
					Total Number of Fluid Ounces Needed
There are 128 ounces of milk in one gallon.					
VEGETABLE					
Aged 1 through 2		X	2 (1/4 cup)	=	
Aged 3 through 5		X	2 (1/4 cup)	=	
Aged 6 through 12		X	3 (1/4 cup)	=	
Program Adults*		X	3 (1/4 cup)	=	
					Total Number of 1/4 Cups Needed
FRUIT					
Aged 1 through 2		X	2 (1/4 cup)	=	
Aged 3 through 5		X	2 (1/4 cup)	=	
Aged 6 through 12		X	3 (1/4 cup)	=	
Program Adults*		X	3 (1/4 cup)	=	
					Total Number of 1/4 Cups Needed
MEAT/MEAT ALTERNATE					
Aged 1 through 2		X	.5 oz	=	
Aged 3 through 5		X	.5 oz	=	
Aged 6 through 12		X	1.0 oz	=	
Program Adults*		X	1.0 oz	=	
					Total Ounces Needed
GRAINS					
Aged 1 through 2		X	0.5 (1/2 oz eq)	=	
Aged 3 through 5		X	0.5 (1/2 oz eq)	=	
Aged 6 through 12		X	1 (1 oz eq)	=	
Program Adults*		X	1 (1 oz eq)	=	
					Total Oz Eq Needed

•Adult meals on this form are calculated using the 6- through 12-year-old serving size.

PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE AND ALTERNATE PROTEIN PRODUCT CALCULATIONS

Provide a copy of the label in addition to the following information on company letterhead by an official representative of the company.

Product Name: _____ Code Number: _____

Manufacturer: _____ Case/Pack/Count/Portion Size: _____

I. Meat/Meat Alternate (M/MA)

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate.

Description of Creditable Ingredients Per Food-Buying Guide	Ounces Per Raw Portion of Creditable Ingredient	Multiply	Food-Buying Guide Yield	Creditable Amount*
		X		
		X		
		X		
A. Total Creditable Amount¹				

*Creditable Amount—Multiply ounces per raw portion of creditable ingredient by the *Food-Buying Guide* yield.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, Manufacturer's Name, and Code Number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X	%	÷ 18	
		X	%	÷ 18	
		X	%	÷ 18	
B. Total Creditable Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					

* Percent of protein As-Is is provided on the attached APP documentation.

** 18 is the percent of protein when fully hydrated.

*** Creditable amount of APP equals ounces of dry APP multiplied by the percent of protein as-is divided by 18.

¹ Total Creditable Amount must be rounded **DOWN** to the nearest 0.25 oz (1.49 would round down to 1.25 oz meat equivalent). Do **NOT** round up. If you are crediting both M/MA and APP, you do not need to round down in Box A until after you have added the creditable APP amount from Box B.

Total weight (per portion) of product as purchased: _____

Total creditable amount of product (per portion): _____ (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a _____ - ounce serving of the above product (ready-for-serving) contains _____ ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service (FNS) Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation (Attachment A).

Signature: _____ Title: _____

Printed Name: _____ Date: _____ Phone Number: _____

PRODUCT FORMULATION STATEMENT FOR PREPARED GRAINS/BREADS

Product Name: _____ Code Number: _____

Case/Pack/Count/Portion Size: _____

Total Weight (Grams or Ounces) of One Ready-to-Eat Serving of Product: _____

List the exact types and weights of each enriched and/or whole-grain meal, flour, bran, or germ per product serving:

I certify that the above information is true and correct and that _____ (specify serving weight) ready-to-eat serving of the specified product contains _____ serving(s) of Grains/Breads* for the USDA Child Nutrition Programs.

Signature

Title

Printed Name

Date

Telephone Number

* For crediting as a Grains/Breads component, FNS Child Nutrition Programs require (1) all grains/breads items must be enriched or whole grain, made from enriched or whole-grain flour. If using a cereal, it must be whole grain, enriched, or fortified. Bran and germ are credited the same as enriched or whole-grain meal or flour; (2) the exact or minimum amount of creditable grains must be documented to assure that 14.75 grams of creditable grains equals one grains/breads serving. Grains/breads may be credited in 1/4-serving increments. See FNS Instruction 783-1, Rev. 2, to equal 1 serving Grains/Breads or FNS *Food-Buying Guide*, revised November 2001.

PRODUCT FORMULATION STATEMENT FOR PREPARED FRUIT/VEGETABLE

Product Name: _____ Code Number: _____

Case/Pack/Count/Portion Size: _____

Volume and Weight of One Serving of Product: _____

- Weight of Total Product Per Batch: _____
- Number of Portions/Servings Per Batch: _____

I certify that the above information is true and correct and that one _____ serving (specify serving volume/weight) of the above product (ready-to-eat) contains _____ servings of Fruit/Vegetable** for the Child Nutrition Programs.

Signature

Title

Printed Name

Date

Telephone Number

* CNP requires 14.75 grams of whole-grain or enriched flour or meal, bran or germ, or an equivalent amount of cereal as provided in FNS Instruction 783-1, Rev. 2, to equal 1 serving Grains/Breads. Grains/Breads may be credited in 1/4-serving increments.

**CNP requires a minimum of 1/8 cup fruit/vegetable to equal 1 serving Fruit/Vegetable.

ATTACHMENT A

Company Name: _____

APP Product: _____

- A. _____ certifies that _____ meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- B. _____ certifies that _____ has been processed so that some portion of the nonprotein constituents have been removed by fractionating. This product is produced from _____.
- C. The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for _____ is _____. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80 percent of casein).
- D. The protein level of _____ is at least 18 percent by weight when fully hydrated at a ratio of _____ parts water to one part product.
- E. The protein level of _____ is certified to be at least _____ on an As-Is basis for the As-Purchased product. **NOTE: Protein is often provided on a moisture-free basis (MFB), which is not the information Food and Nutrition Service (FNS) requires.**

All of the above information is required for APP.

NOTE: It is also helpful to have the ingredients statement for the APP product. For example, if the product is uncolored and unflavored, the ingredients statement might be soy protein concentrate or if the product is colored and textured, the ingredients statement might be textured vegetable protein (soy flour, caramel color).

A manufacturer's Product Formulation Statement (PFS) is a signed, certified document that provides a way for a manufacturer to demonstrate how a product may contribute to the meal pattern requirements of USDA's CNP. A PFS is typically provided for processed products that do not have a CN label. Program operators must request a signed manufacturer's PFS when purchasing a processed product with a CN label. Program operators are responsible for ensuring menu items meet meal pattern requirements; therefore, program operators should review and verify the crediting statement on a manufacturer's PFS before purchasing the product.

CHECKLIST FOR EVALUATING A MANUFACTURER'S PFS (If <i>N</i> is checked for any question below, contact the manufacturer to request the information)		
Y	N	Is the PFS on signed company letterhead? The signature on the PFS can be handwritten, stamped, or electronic.
Y	N	Does the PFS include product name, product code number, and serving/portion size?
Y	N	Do the creditable ingredients* listed on the PFS match or have a similar description as the ingredients listed on the product label? For example, if the PFS lists <i>ground beef (not more than 20% fat)</i> , the product label should also list <i>ground beef (not more than 20% fat)</i> .
Y	N	Do the creditable ingredients* listed on the PFS match or have a similar description to a food item listed in the <i>Food-Buying Guide</i> (FBG) for <i>School Meal Programs</i> or <i>FBG for Child Nutrition Programs</i> (available at http://www.fns.usda.gov/tn/food-buying-guide-school-meal-programs or http://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs)?
Y	N	If the product is a meat/meat alternate, does it contain an Alternate Protein Product (APP) such as soy concentrate? If <i>Yes</i> , does the manufacturer provide supporting documentation that meets USDA's APP requirements? Specific requirements for APP products and examples of supporting documentation are available at http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry .
Y	N	Does the PFS demonstrate how creditable ingredients* contribute toward the meal pattern requirement(s) (i.e., provides information to calculate crediting)?
Y	N	Are the manufacturer's calculations correct and verified?

- The total creditable amount should **NEVER** be rounded up. The total creditable amount must **round down** to the nearest 0.25 oz (e.g., total creditable amount of 0.99 oz must **round down** to 0.75 oz.).
- The meat/meat alternate credit cannot exceed the total serving size of the product (e.g., a 2.15-oz beef patty may not credit more than 2.00 oz meat/meat alternate).
- Fruits and vegetables (including purees) credit on the volume served (cup servings). For example, if 1/2 cup red/orange vegetables is served, then the contribution toward the red/orange vegetables subgroup is 1/2 cup credit.

The only exceptions are:

- Tomato paste and tomato puree are credited based on their whole food equivalency using the percent natural tomato soluble solids in the past or puree. See FBG for additional information on calculated volume.
- Dried fruits credit as double the volume served in school meals only (e.g., 1/4 cup raisins credit as 1/2 cup fruit). All other CN programs credit dried fruit on the volume served.
- Raw leafy vegetables credit as half the volume served in school meals only (e.g., 1 cup raw spinach credits as 1/2 cup dark-green vegetable). All other CN programs credit as volume served.
- A PFS may include crediting information for more than one meal component. For instance, a cheese pizza may credit toward the meat/meat alternate, grains, and the red/orange vegetable subgroup. The crediting information for each meal component may be documented on the same PFS.

PFS templates for each meal component are available on the CN labeling Web site at <http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>. Manufacturers may use PFS templates as a guide to help develop a PFS; however, they are not required to use the same format as the USDA's template, but they must present the same information on their company letterhead.

- * A **creditable ingredient** is a food/ingredient that contributes to one of the food components of USDA's meal pattern requirements.

CONTRACT MEAL SERVICE DELIVERY RECEIPT

(Keep in your institution's monthly folder. *USE ONE RECEIPT PER MEAL SERVICE.*)

DATE: _____

MEAL TYPE: Breakfast _____ Lunch _____ AM/PM/LATE PM Snack _____ Supper _____
 (Circle One)

SITE PREPARING MEAL: _____

SITE RECEIVING MEAL: _____

DELIVERY TIME: _____ NUMBER OF MEALS ORDERED/DELIVERED: _____

FOOD ITEMS AND QUANTITIES DELIVERED

Menu	Quantity Delivered: Number of 1-2 _____ Number of 3-5 _____ Number of 6-12 _____ Bulk Delivery: _____ Preportioned: _____	*Crediting/Portioning Information	Temperature at Delivery
Milk	Milk provided by: SITE VENDOR (Circle One) Record Quantity: _____		
Vegetable/Juice			
Fruit/Juice			
Grains/Breads			
Meat/Meat Alternate			
Extras			

* Crediting/portioning information: i.e., 1 cup spaghetti sauce = 2 ounces meat/meat alternate, 6 chicken nuggets = 2 ounces meat/meat alternate and 1 ounce grains/breads serving, 2 cheese sticks = 1 ounce meat/meat alternate

I acknowledge that the above items and quantities were delivered to this contract site. I did complete the necessary portioning/crediting information. Child Nutrition (CN) labels, Production Information Statements, and/or recipes are available for all combination food items or other applicable components.

Signature From Preparation Kitchen

I acknowledge that the above items and quantities were delivered to this contract site.

INSPECTION DELIVERY: Was the food delivered in a safe/sanitary method? Yes or No
 Were food temperatures proper? Yes or No

Comments: _____

Signature From Site Receiving Food

FOR INSTITUTION TO USE WHEN CONTRACTING MEALS FROM OUTSIDE VENDOR OR WITHIN OWN INSTITUTION; KEPT IN INSTITUTION'S MONTHLY FOLDER.

MENUS AS SERVED

- ☐ Regular Meals
☐ At-Risk Meals

Comments/Special Dietary Needs:

Date: _____

Form completed by: _____

MEAL TYPE	QTY SERVED: MEAT/MEAT ALTERNATE	QTY SERVED: GRAINS	QTY SERVED: VEGETABLE/ JUICE	QTY SERVED: FRUIT/JUICE	QTY SERVED: MILK
BREAKFAST Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
AM SNACK Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
LUNCH Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
PM SNACK Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SUPPER Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
LATE PM SNACK Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			

MENUS AS SERVED

(Snack Only)

Form completed by: _____

Comments/Special Dietary Needs:

MEAL TYPE	QTY SERVED: MEAT/MEAT ALTERNATE	QTY SERVED: GRAINS	QTY SERVED: VEGETABLE/ JUICE	QTY SERVED: FRUIT/JUICE	QTY SERVED: MILK
SNACK Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SNACK Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SNACK Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SNACK Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SNACK Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SNACK Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			

MENUS AS SERVED

(Supper Only)

Form completed by: _____

Comments/Special Dietary Needs:

MEAL TYPE	QTY SERVED: MEAT/MEAT ALTERNATE	QTY SERVED: GRAINS	QTY SERVED: VEGETABLE/ JUICE	QTY SERVED: FRUIT/JUICE	QTY SERVED: MILK
SUPPER Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SUPPER Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SUPPER Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SUPPER Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SUPPER Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			
SUPPER Date: _____ Total children served: _____ Number of children served: 3-5: _____ 6-12: _____ Program Adults: _____		WG <input type="checkbox"/>			

Notes

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