

august

Child Management
Associates

Providers' Playground

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Business Corner:

Family Holidays

Per State regulation the following holidays are considered family holidays and will no longer be eligible for reimbursement.

New Years Day * Easter

Thanksgiving * Christmas

Claim Due Dates

All late claims being submitted to CMA (& any adjustments to claims already processed) must be completed by the 20th of the month after that claim was due. If we receive anything after the 20th we will not be able to process & reimburse those funds. Please make note of the claim due dates & adhere to them. Please check your error reports at the beginning of each month for any errors that need to be fixed as this cannot be done after the 20th.

Updated School Hours

If you changed your hours for daycare or/ meals for summer and need to update them when school starts please let the office know.



CMA

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	Due Date	Late Claim Due
July	Mon, Aug 6th	September 20th
August	Fri, Sept 7th	October 20th
September	Thur, Oct 4th	November 20th

Craft Time: Apple Cores

Supplies:

- Paper plates
- Green & Red paint
- Scissors & stapler
- Brown & green cardstock
- Black Sharpie

Directions:

- Cut sides off plate to look like an apple core.
- Paint rim of plate desired apple color & let dry.
- Cut out green leaf & brown stem & attach to apple with stapler.
- Draw seeds in center of apple with Sharpie.



<https://blitsy.com/blog/diy/kids-craft-project-paper-plate-apple-core>

Identifying Whole Grain-Rich

The USDA CACFP requires that at least one serving of grains each day contains a whole grain-rich component. Foods that meet the whole grain-rich criteria are foods that contain at least 50% whole grains and the remaining grains in the food are enriched, or are 100% whole grain.

Here are a few ways to help identify if a product is whole grain-rich. As long as the product meets **AT LEAST ONE OF THESE SIX METHODS**, described below, it is considered whole grain-rich.



#1 FOOD IS LABELED WHOLE WHEAT & MEETS FDA'S STANDARD OF IDENTITY

Certain bread and pasta products specifically labeled "Whole Wheat" on the package and which conform to an FDA Standard of Identity can be considered whole grain-rich. An FDA Standard of Identity is a set of rules for what a product must contain to legally be labeled with that product name. List available at cacfp.org.

#2 WIC

Women • Infants • Children

The product is found on **ANY** State agency's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)-approved whole grain food list. Any grain product found on a State agency's WIC-approved whole grain food list meets CACFP whole grain-rich criteria.



#3 FDA STATEMENT



One of the following FDA statements is included on the labeling:

"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."

"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."

#4 RULE OF THREE

The first ingredient (second if after water) must be whole grain, and the next two grain ingredients (if any) must be whole grains, enriched grains, bran, or germ. Any grain derivatives may be disregarded. Any non-creditable grain ingredients that are labeled 2% or less are considered insignificant and may also be disregarded.



Whole Grain #1 2nd Grain Ingredient

INGREDIENTS: Whole Wheat Flour, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Oils (Canola And/ Or Sunflower), Cheddar Cheese ([Cultured Milk, Salt, Enzymes), Annatto), Salt, Contains 2 Percent Or Less Of: Yeast Extract, Natural Flavor, Paprika, Spices (Celery), Baking Soda, Monocalcium Phosphate, Dehydrated Onions, Annatto Extract For Color.
CONTAINS: WHEAT, MILK

#5 FOOD MEETS THE WHOLE GRAIN-RICH CRITERIA UNDER THE NSLP

Use of the National School Lunch Program whole grain-rich criteria may ease menu planning and purchasing for at-risk afterschool or CACFP child care programs. The NSLP whole grain-rich criteria apply for all grain products with the exception of grain-based desserts, which are not creditable under CACFP.

#6 MANUFACTURER DOCUMENTATION OR STANDARDIZED RECIPE

Proper documentation from a manufacturer or a standardized recipe can also demonstrate that whole grains are the primary grain ingredient by weight.



Visit us at www.cacfp.org for more information.
This institution is an equal opportunity provider.

This guide is meant to be used to identify CACFP Creditable **WHOLE GRAIN-RICH** products.
Reference NCA's Identifying Grain Ingredients for list of creditable grains.

